



HAWKS CAY®

ISLAND RESORT · MARINA · VILLAS

1.888.443.6393 | T 305.743.7000 | F 305.743.5215

Dinner Buffets

The Marina

Hemingway Caesar Salad
Baguette Croutons

Vine Ripened Tomato and Fresh Mozzarella
Basil Pine Nut Pesto

Grilled Local Fish
Pineapple Mango Salsa

Marinated Flank Steak
Artichoke, Sundried Tomato and Olive Chutney

Cilantro Grilled Chicken
Coconut Lime Reduction

Roasted Fingerling Potatoes
Garlic Sautéed Vegetables

Coconut Layer Cake, Key Lime Tarts, Chocolate Pot du Crème
Freshly Brewed Regular and Decaffeinated Illy Coffee
Assortment of Gourmet Teas

72 per person

\$150 Chef Attendant Fee Required

***All outdoor venues require additional lighting*

All menus are subject to 21% service charge and 7.5% tax



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Coastal Grill

Minimum 20 persons

Southern Bacon and Egg Potato Salad

Island Cobb Salad

Mustard Baked Beans

Citrus Baked Mahi Mahi
Papaya Passion Fruit Salsa

BBQ Baby Back Ribs

Bourbon Chicken, Peppers and Mushrooms
Spicy Barbeque Sauce

Fingerling Potatoes
Garlic Vegetables

Chocolate Cake
Pineapple Upside-Down Cake

Freshly Brewed Regular and Decaffeinated Illy Coffee
Assortment of Gourmet Teas

68 per person

\$150 Chef's Attendant Fee Required

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Southern Picnic

Minimum 20 persons

Basket of Cheddar Bay Biscuits

Macaroni Salad

Sweet Potato Salad

Southern Fried Chicken

Guava Braised Beef Short Ribs

Grilled Mahi Mahi Fish Tacos

Fried Green Tomatoes

Pecan Pie

Apple Pie

Freshly Brewed Regular and Decaffeinated Illy Coffee
Assortment of Gourmet Teas

68 per person

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Island Heat

The Carne Asada
50 person minimum

Mixed Greens with Melon

Seafood Salad
Preserved Meyer Lemons, Extra Virgin Olive Oil

Baby Iceberg, Blue Cheese, Applewood Smoked Bacon, Cherry Tomatoes

Chimichurri Marinated Skirt Steak

Cajun Roasted Chicken

Mojo Marinated Suckling Pig

Sweet Plantains

Vegetable Mélange

Key Lime Tart
Chocolate Dulce De Leche Tart
Tres Leche

Freshly Brewed Regular and Decaffeinated Illy Coffee
Assortment of Gourmet Teas

75 per person

\$150 Chef Attendant Fee Required

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Middle Keys “Clam Bake”

50 person minimum

Florida Conch Chowder

Seafood Ceviche

Romaine Hearts, Candied Pecans, Herb Vinaigrette, Queso Fresco

Vine Ripened Tomato, Mozzarella and Basil Salad

Black Beans and Rice

Clam Bake to include:

Corn

Bliss Potatoes

Clams

Mussels

Shrimp

Chorizo

Pineapple Upside Down Cake

Coconut Cream Pie

Chocolate Brownie S'mores

Freshly Brewed Regular and Decaffeinated Coffee

Assortment of Gourmet Tea

110 per person

Chef Attendant Fee Required at 150

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Add Florida Lobster – Market Price

Add Stone Crab Claws – Market Price

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Plated Dinner

Three Course 75 per person, Four Course 85 per person

Duet Plate an additional 20 per person

Soups

Bone Island Chowder

Yellow Tomato and Mango Gazpacho

Black Bean Soup

Florida Lobster Bisque

Salads

Bowtie of Mesclun Greens, Shaved Cucumber, Oven Cured Tomato

Balsamic and Extra Virgin Olive Oil

Asparagus, Pink Grapefruit, Goat Cheese Fritter, Herb Salad, Walnut Dressing

Long Cut Romaine Hearts, Pancetta Crisp

Creamy Caesar Dressing, Black Pepper Crouton

Tropical Fruit Salad, Mango, Papaya, Pineapple, Cherry Tomato

Arugula and Frisee, Key Lime Vinaigrette

Appetizers

Hawks Cay Crab Cake, Papaya Citrus Salsa

Lemon Seared Diver Scallop, Pineapple Reduction

Portobello Mushroom Carpaccio, Arugula, Toasted Pine Nuts, Shaved Manchego

Black Truffle Vinaigrette

Rock Shrimp Risotto, Hearts of Palm, Cherry Tomato, Spinach

and Shaved Peccorino Romano

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Entrées

Crispy Seared Yellowtail Floridian Snapper
Passion Fruit Papaya Salsa

Cilantro Lime Grilled Mahi Mahi
Smoked Tomato Coulis

Wild Mushroom Chicken Supreme
Chicken Jus

Glazed Beef Short Ribs
Cabernet Sauce

Grilled Beef Tenderloin
Green Peppercorn Sauce

Mushroom Ravioli, Baby Vegetables
Crushed Tomato, Shallots

Create a Duet Plate by adding the following

Florida Blue Crab Cake
Additional \$15 pp

Florida Keys Lobster (in season)
Additional \$20 pp

Jumbo Gulf Prawns (3 prawns)
Additional \$20 pp

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Vegetable

Brown Butter Baby Spinach and Field Mushrooms

Haricot Verte

Country Ratatouille

Garlic-Roasted Vegetables

Jumbo Asparagus Bundle

Accompaniments

Sweet Roasted Corn Mashed Potatoes

Five Cheese Potato Gratin

Crispy Yucca Fries

Conch and Chorizo Fried Rice

Salt Baked Fingerling Potatoes

Desserts

Key Lime Mango Parfait

Guava Coulis

Apple Tart Tatin, Vanilla Ice Cream, Apple Reduction

Milk Chocolate Passion Fruit Mousse Dome

Coconib Tuile

Pistachio Frasier Cake, Raspberry Macaroon

Praline Chocolate Crunch, Macerated Berries

Freshly Brewed Regular and Decaffeinated Illy Coffee

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Bar Menus

Ultra Premium Open Bar

Ultra Premium Liquor Selection
 Vodka- Grey Goose, Stolichnaya
 Gin- Tanqueray
 Rum- Malibu, Bacardi Silver, Captain Morgan's
 Spiced, Myers Dark
 Tequila- Patron Silver, Cuervo Gold
 Blended Whisky- Crown Royal
 Bourbon- Jim Beam, Jack Daniels
 Scotch- Johnny Walker Black, Glenlivet
 Cordials/Cognacs- Bailey's Irish Cream
 Grand Marnier, Kahlua, Hennessey Privilege

Premium Wine Selection
 House Champagne Selection
 Domestic and Imported Beer
 Mixers, Assorted Juices, Fruit Garnish

Per Person, First Hour 23
 Per Person for each Additional Hour 14

Premium Open Bar

Premium Liquor Selection
 Vodka- Stolichnaya
 Gin- Tanqueray
 Rum- Captain Morgan's Spiced, Bacardi Silver, Malibu
 Tequila- Cuervo Classico
 Blended Whiskey- Seagram's VO
 Bourbon- Jim Beam, Jack Daniels
 Scotch- Dewar's White Label

House Wine Selection
 Domestic and Imported Beer
 Mixers, Assorted Juices, Fruit Garnish

Per Person, First Hour 20
 Per Person for each Additional Hour 12

Limited Open Bar

House Wine Selection
 Domestic and Import Beer
 Assorted Sodas

Per Person, First Hour 16
 Per Person each Additional Hour 9

All open bars include the following:

Domestic Beer- Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Key West Ale and O'Doul's
 Imported Beer- Corona, Heineken, Red Stripe
 Wine- Citra; Chardonnay, Pinot Grigio, Pinot Noir Merlot, Cabernet Sauvignon



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Consumption Bar

Ultra Premium Liquor Selection	11
Premium Liquor Selection	9
House Wine Selection	8
House Champagne Selection	9
Cordials and Cognacs	12
Domestic Beer	5
Import Beer	6
Assorted Sodas, Juices, Bottled Water	3.5

Cash Bar

Ultra Premium Liquor Selection	10
Premium Liquor Selection	9
House Wine Selection	8
House Champagne Selection	8
Cordials and Cognacs	11
Domestic Beer	5
Import Beer	6
Assorted Sodas, Juices, Bottled Waters	4

Specialty Punches

Per gallon

Fruit Punch	40
Rum Punch	80
Champagne Punch	95
Margarita Punch	80
Mimosa	85
Bloody Mary	75
Sangria	65

Bar Enhancements

Mojito Bar

Made traditionally with fresh mint and lime	
Bacardi Silver	16
Captain Morgan's and Appleton's	21

Margarita Bar

Made traditionally and shaken to order	
Cuervo Gold and Triple sec	17
Cuervo Gold and Grand Marnier	21
3 flavors of Patron	28

Martini Bar

Shaken not stirred

Smirnoff	18
Absolute or Sky Vodka	22
Ketel One or Grey Goose	26

Unlimited Soda, Water and Assorted Juices

Per Person, First Hour	12
Per Person each Additional Hour	5

***outdoor venues require additional lighting*

*All Bars require a Bartender, at \$150 per bartender
One Bartender per 50 people*

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