



HAWKS CAY RESORT®

BANQUET MENUS

LUNCH BUFFETS

SANDWICH SHOP

\$46 PER PERSON

FROM THE GARDEN (CHOICE OF ONE)

Lunch Buffets served for up to 1.5 hours • Prices based on per person
25% Charge per person for each additional hour • Minimum 25 guests. Under 25 guests will incur a \$250 service fee.

Baby Hydroponic Greens - Hearts Of Palm, Pickled Red Onions, Cherry Tomatoes,
European Cucumber, Diced Mango, Shaved Almonds, Citrus Vinaigrette

Caesar Salad - House Made Croutons, Shaved Parmesan Cheese, Coconut Caesar Dressing

ACCOMPANIMENTS (CHOICE OF ONE)

Conch Chowder "Manhattan Style" • Coconut Curry Chicken And Rice Soup
Caribbean Sweet Potato Soup With Ginger And Creme Fraiche

FROM THE SANDWICH SHOP (CHOICE OF THREE)

Hickory Smoked Turkey And Swiss - Applewood Smoked Bacon, Avocado Mash, Key Lime Aioli,

Lettuce, Tomato, Red Onion, Multigrain Bread

Maple Glazed Ham and Cheddar - Caramelized Pineapple Marmalade, Lettuce, Tomato, Onion, Ciabtta Roll

Cuban Ahi Sando - Sazon Seared Ahi, Chipotle Aioli, Lettuce, Tomato, Onion, Cuban Bread (Add \$4 Per Person)

Shaved Roast Beef - Grilled Red Onions, Arugula, Horseradish Aioli, Lettuce, Tomato, Onion

Fish Dip Grinder - Smoked Smiling Bobs Fish Dip, Lemon Caper Aioli, Lettuce, Tomato, Onion

Caprese Sando - Fresh Mozzarella, Roasted Tomatoes, Basil Pesto, Arugula

Seasonal Roasted Vegetable Wrap - Balsamic Portabella Mushrooms, Baby Spinach,

Roasted Bermuda Onions, Red Pepper Hummus

FROM THE BAKE SHOP (CHOICE OF TWO, ADDITIONAL OPTION - \$4 PER PERSON)

Freshly Baked Cookies • Key Lime Tarts • Lemon Bars • Blondies • Turtle Brownies

Iced Tea or Lemonade

61 Hawks Cay Boulevard • Duck Key, Florida 33050 • (305) 289-5143

LUNCH MENUS PAGE 1 OF 6

All charges subject to 7.5% sales tax. A gratuity of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 11% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Resort and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Consuming raw or undercooked foods may increase your risk of food borne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



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BANQUET MENUS

LUNCH BUFFETS

CONTINUED

HAWKS CAY HYDRO GARDEN BAR

\$48 PER PERSON

Crisp Romaine Hearts, Mixed Hydroponic Lettuce, Baby Arugula

Shaved Pecorino Cheese, Crumbled Blue Cheese, Feta Cheese

Applewood Smoked Bacon, Grilled Garlic Herb Chicken

Shaved Red Radish, Diced Cucumber, Vine Ripe Cherry Tomatoes, Mandarin Oranges,
Shaved Sweet Peppers, Roasted Beets, Toasted Quinoa

Garbanzo Beans, Black Beans

Sliced Almonds, Toasted Pecans, Sundried Cranberries, Chow Mein Crispy Noodle And House Made Crouton

Classic Caesar, Sweet Sesame Soy, Balsamic Vinaigrette, And Ranch Dressing

FROM THE BAKE SHOP

(CHOICE OF TWO, ADDITIONAL OPTION - \$4 PER PERSON)

Freshly Baked Cookies • Lemon Bars • Turtle Brownies • Warm Bread Pudding, Vanilla Anglaise • Coconut Macaroons

Chocolate Torte • Assorted Cupcakes

Iced Tea or Lemonade

ENHANCE YOUR SALAD BAR

(TO COMPLEMENT YOUR EXISTING BUFFET MENU, PRICE BASED ON PER PERSON)

Key Lime Poached Shrimp — \$9

Cast Iron Seared Strip Steak — \$12

Caribbean Jerk Mahi — \$9

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BANQUET MENUS

LUNCH BUFFETS

CONTINUED

HAWKS CAY HYDRO GARDEN BAR (CONTINUED)

COMPOSED GARDEN SALAD ENHANCEMENTS
(TO COMPLEMENT YOUR EXISTING BUFFET MENU, PRICED BASED ON PER PERSON)

Edamame Salad — \$7

Basmati Rice, Edamame, Shiitake Mushroom, Asparagus, Mirlin Vin

Cavatappi Salad — \$7

Heirloom Tomato, Cherry Tomato, Baby Mozzarella, Spinach, Kalamata Olives, Balsamic Vinaigrette

Potato Salad — \$7

Applewood Bacon, Caramelized Onions, Smoked Aioli, Shaved Parmesan Cheese, Green Onions

Panzanella Salad — \$9

Torn Toasted Ciabatta, Salami, Provolone, Greek Olives, Cherry Tomatoes, Red Onion, Arugula, Champagne Vinaigrette

BACKYARD BBQ

\$48 PER PERSON

SALADS

Mixed Green Salad - Cherry Tomatoes, European Cucumber, Shaved Red Onion,
Blue Cheese Crumbles, Garlic Croutons, Ranch And Balsamic Dressing

Moms Potato Salad - Yukon Potatoes, Hard Boiled Egg, Celery, Onion, Cheddar Cheese, Diced Bacon, Honey Dijon Dressing

ENTREES

Grilled Hamburgers • Grilled Hotdogs • Pulled BBQ Pork

Leaf Lettuce, Beefsteak Tomato, Sliced Red Onion, Pickles • Ketchup Mayonnaise, Mustard • Brioche Hamburger And Hotdog Buns

SIDES

Roasted Corn Succotash - Pepper Melange Green Onions, Fresh Herbs • **Baked Beans** - Applewood Bacon, Dark Molasses

DESSERTS

Watermelon Wedges • Ambrosia Fruit Salad

Iced Tea or Lemonade

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PLATED LUNCHEONS

ALL PLATED ITEMS ARE PRICED INDIVIDUALLY. SELECTION OF 1 TO 3 COURSES.

20 PERSON MINIMUM ON ALL PLATED LUNCH EVENTS.

SALADS

Caesar Salad — \$15

Chopped Romaine, Shaved Radish, Crispy Capers, White Anchovies, Garlic Croutons, Caesar Dressing

Baby Iceberg Wedge — \$16

Pickled Red Onions, Shaved Carrots, Maytag Blue Cheese, Applewood Bacon, Red Wine Vinaigrette

Tropical Salad — \$16

Mixed Hydro Greens, Sliced Mango, Hearts of Palm, Cherry Tomatoes, Shaved Bermuda Onions, Citrus Vinaigrette

ADD TO SALAD (CHILLED)

Wild Gulf Chili Lime Spiced Shrimp — \$11 • Key Lime Grilled Chicken — \$9

Chilled Sliced Peppercorn Crusted NY Strip Loin — \$13 • Sweet Chili Marinated Grilled Tofu — \$8

ENTREES

Roasted Airline Lemon Thyme Chicken Breast — \$32

Mediterranean Cous Cous, Buttered Broccolini, Baby Carrots, Coconut Key Lime Jus

Flat Iron Steak — \$39

Green Onion Whipped Yukon Potatoes, Roasted Tomato, Haricot Verts, Chimichurri Sauce

Grilled Atlantic Swordfish With Lemon And Fin Herbs — \$39

Quinoa Pilaf, Roasted Squash and Zucchini, Tomato Kalamata Olive Tapenade

Blackened Mahi Mahi — \$36

Basmati Coconut Key Lime Rice, Honey Roasted Baby Carrots, Mango Salsa, Citrus Beurre Blanc

Vegetable Tartlet — \$22

Whipped Boursin Cheese, Roasted Seasonal Vegetable, Mushroom Duxelle,
Dressed Arugula, Pepper Coulis

DESSERTS

Key Lime Pie — \$14 Whipped Chantilly Cream, Raspberry Coulis

Flourless Chocolate Torte — \$16 Blackberry Anglaise, Toasted Marshmallow

Pineapple Upside Down Cake — \$14 Myer's Rum Syrup, Whipped Chantilly Cream

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