



HAWKS CAY RESORT®

BANQUET MENUS



MEETING BREAKS

Prices are based on 30 minutes of service
25 person minimum.

ALL DAY BEVERAGE BREAK

Coffee, Sodas
And Bottled Waters

ALL DAY MEETING BREAK

Coffee, Sodas And Bottled Waters Plus
Choice of Two Meeting Breaks

HALF DAY MEETING BREAK

Coffee, Sodas And Bottled Waters Plus
Choice of One Meeting Breaks

THE KEY LIME TREE

Key Lime Sugar Cookies
Miniature Key Lime Pies
Key Lime Cheesecake Parfait
Whole Seasonal Fruits

HOMESTEAD FRUIT STAND

South Florida Seasonal Whole Fruits
(Seasonal Selections of
Citrus, Pears, Apples, Stone Fruits,
Grapes, Strawberries)

CREATE YOUR OWN TRAIL MIX

House Rolled Granola
Shaved Coconut, Raw Almonds, Candied Pecans,
M&M's, Sun-Dried Cranberries,
Golden Raisins, Banana Chips

FIESTA

Chips And Salsa Display Featuring

House Flash Fried Salted Tortilla Chips, House Made Guacamole
Traditional Mild Salsa, Salsa Verde
Queso Fondito, Black Beans, Corn, Pico De Gallo

DUVAL PUB CRAWL

Pretzel Bites With Beer Mustard, Cheese Fondue
Teriyaki And Buffalo Wings, Served With Celery and Carrot Sticks,
Buttermilk Ranch, Blue Cheese Dressings

REJUVENATE

Vegetable Crudités with Selection of Dips
Roasted Red Pepper Hummus • Smoked Fish Dip
Flat Bread And Pita Chips
Vitamin Waters

BAKE SHOP

Assorted Freshly Baked Chocolate Chip,
Peanut Butter, Oatmeal Raisin Cookies
Brownies And Blondies
Iced Coffee Bar With Vanilla, Hazelnut And Mocha Flavors

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

MEETING BREAKS MENU PAGE 1 OF 2

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 12% 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

MEETING BREAK ENHANCEMENTS

DRINKS

- Starbucks Gallon Regular And Decaffeinated Coffee — per Gallon
- Assortment Of Specialty Teas — per Gallon • Freshly Brewed Tazo Teas — per Gallon
- Lemonade — per Gallon
- Key Lime Ade — per Gallon
- Orange, Grapefruit, Cranberry, Tomato, Or Apple Juice — per Gallon
- Assorted Regular And Diet Soft Drinks — each
- Bottled Water — each • Vitamin Water — each
- Powerade — each
- Monster Energy Drink — each

SNACKS

- Mini Danish — per Dozen Warm Mini Cinnamon Rolls — per Dozen
- Mini Croissants — per Dozen Mini Fruit Turnovers — per Dozen Hard
- Boiled Eggs — per Dozen
- House Made Fruit And Nut Bars — \$55 per Dozen Deluxe Mixed Nuts — per Pound
- Assorted Biscotti — per Dozen
- Chocolate Covered Strawberries — per Dozen
- Double Fudge Brownies — per Dozen Freshly Baked Cookies — per Dozen
- Rice Krispy Treats — per Dozen
- Individual Bag of Chips Individual Bags of Pretzels
- Assorted Nutrigrain Bars • Assorted Kashi Bars • Assorted Kind Bars
- Whole Seasonal Fruit (Based On Per Person, Not Consumption)
- Sliced Seasonal Fruit —

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MEETING BREAKS MENUS PAGE 2 OF 2

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