



HAWKS CAY RESORT®

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## BANQUET MENUS

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### LUNCH BUFFETS

#### SANDWICH SHOP

\$46 PER PERSON, 25 PERSON MINIMUM  
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, Ciabatta 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

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

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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

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### 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

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### 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

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### BACKYARD BBQ

\$48 PER PERSON, 25 PERSON MINIMUM

#### 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.  
ADDITIONAL CHOICES PER COURSE WILL INCUR AN ADDITIONAL COST PER GUEST.  
20 PERSON MINIMUM ON ALL PLATED LUNCH EVENTS.

#### SALADS

CHOICE OF 1

**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

CHOICE OF 2

**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

CHOICE OF 1

**Key Lime Tart — \$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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