



BANQUET MENUS



BREAKFAST | BREAKS | LUNCH | DINNER
SPECIAL EVENTS AND RECEPTIONS

HAWKSCAY.COM



HAWKS CAY RESORT®

BANQUET MENUS



BREAKFAST BUFFETS

Breakfast Buffets served for up to 1.5 hours • 25% Charge per person for each additional hour

MORNING GLORY

\$31 PER PERSON • 10 PERSON MINIMUM

SEASONAL FRUIT (CHOICE OF ONE)

Assorted Whole Seasonal Fruits • Sliced Seasonal Fruit Display • Diced Fruit Salad With Mint And Honey

BAKERY (CHOICE OF ONE)

Miniature Blueberry And Cranberry Fruit Danish, Bran Muffins, And Croissants

Assorted NY Style Bagels With Regular, Chive, And Strawberry Cream Cheese

Wheat, White, And Multigrain Breads, Thomas English Muffin, With Whipped Butter, Apricot And Concord Jams

CEREALS (CHOICE OF ONE)

Organic Steel Cut Whole Hot Oatmeal, Golden Raisins, Brown Sugar • Whole Grain Cold Cereals
With Whole Milk, 2% Milk, Skim Milk

Freshly Brewed Regular And Decaffeinated Starbucks Coffee • Specialty Teas

CALM WATERS SPA

\$35 PER PERSON • 20 PERSON MINIMUM

Individual Quiche, Baby Spinach Feta

HEALTHY SHOTS (CHOICE OF TWO)

Spinach, Banana, And Matcha Smoothie • Passionfruit Mango Mint Juice • Orange Kiwi Basil Juice

SEASONAL FRUIT (CHOICE OF ONE)

Assorted Whole Seasonal Fruits • Sliced Seasonal Fruit Display • Diced Fruit Salad With Mint And Honey

CEREALS (CHOICE OF ONE)

Overnight Oatmeal With Clover Honey Stick, Brown Sugar, Seasonal Fresh Berries

Homemade Granola With Dried Fruits And Nuts

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

BREAKFAST MENUS PAGE 1 OF 4

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BANQUET MENUS

BREAKFAST BUFFETS

CONTINUED

CALM WATERS SPA

CONTINUED

BREAD BASKET (CHOICE OF ONE)

Wheat and Multigrain Sliced Bread

Whole Wheat Bagels, Cranberry Muffins With Whipped Butter, Cream Cheese, Apricot And Concord Jams

Freshly Brewed Regular And Decaffeinated Starbucks Coffee • Specialty Teas

HAWKS CAY HOT BREAKFAST

\$39 PER PERSON • 20 PERSON MINIMUM

Fluffy Scrambled Eggs, Homestyle Breakfast Potatoes

SEASONAL FRUIT (CHOICE OF ONE)

Assorted Whole Seasonal Fruits • Sliced Seasonal Fruit Display • Diced Fruit Salad With Mint And Honey

BAKERY

Wheat, White, And Multigrain Breads, Thomas English Muffin, With Whipped Butter, Apricot And Concord Jams

PROTEINS (CHOICE OF ONE)

Applewood Smoked Bacon • Sausage Links • Canadian Bacon

SELECTION OF ASSORTED JUICES (CHOICE OF TWO)

Florida Orange Juice • Cranberry • Grapefruit • Apple • Tomato

CEREALS (CHOICE OF ONE)

Organic Steel Cut Whole Hot Oatmeal, Golden Raisins, Brown Sugar • Whole Grain Cold Cereals
With Whole Milk, 2% Milk, Skim Milk

Freshly Brewed Regular And Decaffeinated Starbucks Coffee • Specialty Teas

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BREAKFAST ENHANCEMENTS

To compliment your existing Continental/Buffer Menu. Priced based on per person.

FLUFFY SCRAMBLED EGGS - \$6

QUICHE — (CHOICE OF ONE) \$8

Seasonal Vegetable or Bacon, Mushroom, and Swiss

BUTTERMILK PANCAKES OR BRIOCHE FRENCH TOAST - \$9

Choice of Mixed Berries Or Chocolate Chips,
With Whipped Cream, Whipped Butter, Warm Maple Syrup

BURRITOS — (CHOICE OF ONE) \$12

Cuban - Scrambled Eggs, Potatoes, Chorizo Sausage, Poblano Pepper, Cheddar Cheese in Flour Tortilla
Vegetable - Scrambled Eggs, Portabella Mushroom, Peppers, Spinach, Cheddar Cheese, in Flour Tortilla

THOMAS ENGLISH MUFFIN BREAKFAST SANDWICH — (CHOICE OF ONE) \$8

Classic - Canadian Bacon, Cheddar Cheese, And Scrambled Egg
Vegetable - Bell Peppers, Spinach, Mushrooms, And Scrambled Egg

BREAKFAST POTATOES

Potato O'Brien, Bell Peppers and Onions - \$6 Rosemary Roasted Red Potatoes - \$7
Fried Yukon Wedges, Sea Salt - \$6

BREAKFAST MEATS

Bacon - \$7 Sausage - \$6 Turkey Bacon - \$6 Chicken - \$6 Canadian Bacon - \$6
\$6 Country Ham Steak - \$6 Apple Sausage - \$8 Vegan Sausage - \$8

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BREAKFAST ENHANCEMENTS CONT.

FRESHLY BAKED BREADS

Assorted Fruit Danish - \$8 Warm Cinnamon Buns With Caramel And Vanilla Glaze - \$8

Croissant - \$6 Assorted Muffins - \$6

BREAKFAST BREADS — (CHOICE OF ONE) \$6

Cinnamon Swirl, Banana, Lemon

SEASONAL HOUSE MADE JUICES — (CHOICE OF TWO) \$8

Berry Blast, Granny Smith Apple And Spinach, Pineapple Melon, Honeydew Orange Mint

BUILD YOUR OWN PARFAIT \$14

Vanilla And Berry Flavored Yogurt

Toppings: Shaved Coconut, Sliced Toasted Almonds, House Made Granola, Berry Compote, Honey

ACTION STATIONS

To Compliment Your Existing Continental/Buffer Menu, Price Based On Per Person

\$175 Per Chef Attendant, One Attendant Per 50 Guests

OMELET STATION - \$16

Bell Peppers, Mushrooms, Tomatoes, Spinach, Onions

Cheddar, Swiss, Feta

Bacon, Ham, Sausage

Whole Eggs, Egg Whites

BUILD YOUR OWN CUBAN BREAKFAST BOWLS - \$18

Eggs Cooked Your Way, Ground Chorizo, Roast Pork

Steamed Rice, Maduros Plantains, Black Beans, Pico de Gallo, Sliced Jalapenos, Haas Avocado, Cilantro

Cheddar Cheese, Cotija Cheese

BUTTERMILK WAFFLES - \$12

Choice of Mixed Berries Or Chocolate Chips,

With Whipped Cream, Bananas, Caramel Powdered Sugar, Whipped Butter, Warm Maple Syrup

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MEETING BREAKS

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

ALL DAY BEVERAGE BREAK

\$29 PER PERSON

Coffee, Sodas
And Bottled
Waters

ALL DAY MEETING BREAK

\$49 PER PERSON

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

HALF DAY MEETING BREAK

\$34 PER PERSON

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

THE KEY LIME TREE

\$19 PER PERSON

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

HOMESTEAD FRUIT STAND

\$15 PER PERSON

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

CREATE YOUR OWN TRAIL MIX

\$16 PER PERSON

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

FIESTA

\$21 PER PERSON

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

REJUVENATE

\$22 PER PERSON

Vegetable Crudités with Selection of Dips Roasted
Red Pepper Hummus • Smoked Fish Dip

Flat Bread And Pita Chips

Vitamin Waters

DUVAL PUB CRAWL

\$22 PER PERSON

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

BAKE SHOP

\$25 PER PERSON

Assorted Freshly Baked Chocolate
Chip, Peanut Butter, Oatmeal Raisin
Cookies

Brownies And Blondies

Iced Coffee Bar With Vanilla, Hazelnut And Mocha Flavors

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MEETING BREAKS MENUS PAGE 1 OF 2

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MEETING BREAK ENHANCEMENTS

DRINKS

Starbucks Gallon Regular and Decaffeinated Coffee - \$85 per Gallon
Assortment Of Specialty Teas — **\$75 per Gallon** • Freshly Brewed Tazo Teas — **\$65 per Gallon**
Lemonade — **\$65 per Gallon**
Key Lime Ade — **\$65 per Gallon**
Orange, Grapefruit, Cranberry, Tomato, Or Apple Juice — **\$ 65 per Gallon**
Assorted Regular And Diet Soft Drinks — **\$5 each**
Bottled Water — **each** • Vitamin Water — **\$7 each**
Powerade — **\$6 each**
Monster Energy Drink — **\$8 each**

SNACKS

Mini Danish — **\$50 per Dozen** Warm Mini Cinnamon Rolls — **\$50 per Dozen**
Mini Croissants — **\$50 per Dozen** Mini Fruit Turnovers — **\$50 per Dozen**
Hard Boiled Eggs — **\$24 per Dozen**
House Made Fruit And Nut Bars — **\$55 per Dozen** Deluxe Mixed Nuts — **\$35 per Pound**
Assorted Biscotti — **\$50 per Dozen**
Chocolate Covered Strawberries — **\$50 per Dozen**
Double Fudge Brownies — **\$50 per Dozen** Freshly Baked Cookies — **\$50 per Dozen**
Rice Krispy Treats — **\$50 per Dozen**
Individual Bag of Chips — **\$5 each** Individual Bags of Pretzels — **\$5 each**
Assorted Nutrigrain Bars — **\$4 each** • Assorted Kashi Bars — **\$6 each** • Assorted Kind Bars — **\$6 each**
Whole Seasonal Fruit — **\$5 (Based On Per Person, Not Consumption)**
Sliced Seasonal Fruit — **\$14**

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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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LUNCH MENUS PAGE 1 OF 6

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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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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, 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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BANQUET MENUS

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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RECEPTIONS

HORS D'OEUVRES

ONE HOUR OF SERVICE • MINIMUM ORDER OF 25 PIECES • PRICES BASED ON ONE PIECE PER PERSON

COLD ASSORTMENT

Bloody Mary Pink Shrimp Cocktail Shooter, Young Cilantro \$8
Tuna Tartare, Wonton Cone, Wasabi Cream \$9
Tomato Mozzarella Shooters, Pearline Mozzarella,
Tomato Water, Young Basil \$7
Avocado Toast, Lump Crab Meat, Shaved Radish \$9
Artichoke, Sundried Tomato Olive Bruschetta, Garlic Crostini \$6
Grain Mariner Compressed Watermelon,
Whipped Goat Cheese, Crispy Prosciutto \$6

HOT ASSORTMENT

Short Rib Shooter, Truffle Mash \$8
Conch Fritter, Key Lime Aioli \$6
Coconut Shrimp, Sweet Thai Chili Sauce \$6
Mini Crab Cakes With Key Lime Cajun Remoulade \$7
Spiced Shrimp Chopsticks, Unagi Sauce, Spicy Mayo, Green Onion \$7
Chorizo Arepas, Chipotle Crema, Young Cilantro \$7
Crab Grilled Cheese Tomato Soup Shooters \$8

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RECEPTIONS CONTINUED

RECEPTION DISPLAYS

CHOOSE ONE OR MORE OF THESE STATIONS TO ENHANCE YOUR BUFFET OR COCKTAIL RECEPTION

FARMSTEAD CHEESES

Domestic and International Cheeses
Gourmet Crackers
Artisan Breads • Dried Fruits
Table Grapes
Small (30 - 50 ppl) \$500
Medium (50 - 75 ppl) \$600
Large (75 - 100 ppl) \$750

ANTIPASTO

Italian Cheeses • Cured Meats
Olives • Roasted Vegetables
Artisan Breads
Small (30 - 50 ppl) \$500
Medium (50 - 75 ppl) \$600
Large (75 - 100 ppl) \$750

VEGETABLE CRUDITE'

Assorted Seasonal Fresh Vegetables
Ranch • Traditional Hummus • Black Bean Garlic Dip
Small (30 - 50 ppl) \$350
Medium (50 - 75 ppl) \$450
Large (75 - 100 ppl) \$600

SEAFOOD DISPLAY

\$62 PER PERSON

35 person minimum

Selection Of East And West Coast Chilled Oysters On The Half Shell - Shucked To Order (*Attendant Required)

Peel and Eat Key West Pink Shrimp

Poached Caribbean Lobster Tail

Tuna Poke Cups

Chilled Mediterranean Ensalada De Pulpo

Lemon And Lime Wedges

Spiced Horseradish Sauce, Traditional Mignonette, Ponzu

Mignonette, Stone Ground Mustard Aioli

Assorted Hot Sauces

MEDITERRANEAN DISPLAY

\$36 PER PERSON

25 person minimum

Citrus Marinated Kalamata Olives

Roasted Red Pepper And Marinated Artichokes

Roasted Garlic Hummus And Babbaganoush

Crispy Pita Bread Dusted With Garlic And Parmesan Cheese

Baked Feta, Pepperoncini Peppers, Oregano, Meyer Lemon

FLORIDA KEYS DESSERT STATION

\$29 PER PERSON

Key Lime Pie • Cinnamon Sugar Churros With Dulce De Leche Guava

Rangoon's • Coconut Cream Pie

(*Chef attendant required at \$175. 1 chef attendant per 50 guest)

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

RECEPTIONS MENUS PAGE 2 OF 3

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HAWKS CAY RESORT®

BANQUET MENUS



CARVING STATIONS

30 PERSON MINIMUM. CHEF ATTENDANT REQUIRED.

MOJO SUCKLING PIG

\$26 PER PERSON • \$175 CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Served With Maduras And Sour Orange Mojo

WHOLE ROASTED BEEF TENDERLOIN

\$38 PER PERSON • \$175 CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Dijon Black Pepper Sauce Perigourdine

GARLIC MUSTARD CRUSTED PRIME RIB OF BEEF

\$36 PER PERSON • \$175 CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Thyme Jus, Horseradish Crema

BANANA LEAF WRAPPED MAHI MAHI

\$36 PER PERSON • \$175 CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Seasonal Citrus and Chilies, Pineapple Salsa

WHOLE ROASTED JAMAICAN JERK CHICKEN

\$29 PER PERSON • \$175 CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Mango Coulis, Crispy Maduras

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

DINNER MENUS PAGE 1 OF 7

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HAWKS CAY RESORT®

BANQUET MENUS

PLATED DINNER

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 DINNER EVENTS.

PLATED STARTERS

CHOICE OF 1

Crab and Lobster Bisque — \$18
Coconut Yuzu Cream, Toasted Focaccia Crouton

Butter Lettuce Wedge "Caesar" — \$17
Pecorino Fondue, Toasted Garlic Brioche Crumbs, Broken Caesar Dressing

Prime Tangled Greens — \$16
Mixed Hydroponic Greens, Shaved Fresh Hearts of Palm, Sliced Mango,
Toasted Macadamia Nuts, Heirloom Cherry Tomato, Citrus Vinaigrette

Baby Iceberg Wedge — \$18
Pancetta Crisp, Maytag Blue Cheese, Pickled Red Onions, Heirloom Cherry Tomato,
English Cucumber, Red Wine Vinaigrette

Baby Arugula — \$18
Treviso, Crumbled Goat Cheese, Shaved Granny Smith Apple, Candied Walnuts,
Craisins, Apple Cider Grain Mustard Vinaigrette

Tomato Caprese — \$18
Sliced Whole Milk Mozzarella, Heirloom Tomatoes, Basil Pesto, Frisée Herb Salad,
Aged Balsamic, Extra Virgin Olive Oil

Tuna Tataki — \$21
Shaved Daikon, Seaweed Salad, Unagi Sauce, Spicy Mayo, Crispy Wontons, Hass Avocado, Young Cilantro

Mediterranean Pink Shrimp — \$19
Toasted Israeli Cous Cous, Young Arugula, Kalamata Olives, Australian Feta, Rustic Basil Pesto

Hawks Cay Lump Crab Cake — \$36
Tomatillo Avocado Coulis, Coconut Jicama Slaw, Cracker Macadamia Nuts

Wild Mushroom Ravioli — \$21
Beurre Noisette, Sautéed Forest Blend Mushrooms, Toasted Italian Pine Nuts, Shaved Pecorino, Young Herbs

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[DINNER MENUS PAGE 2 OF 7](#)

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HAWKS CAY RESORT®

BANQUET MENUS

PLATED DINNER

CONTINUED

ENTREES

CHOICE OF 2

Herb Crusted Grouper — \$52

Crab And Green Onion Risotto, Sauteed Haricot Vert, Key Lime Beurre Blanc

Miso Roasted Mahi Mahi — \$48

Ginger Coconut Curry Sauce, Braised Bok Choy, Basmati Rice

Blackened Swordfish — \$48

Mashed Green Plantains, Sauteed Brown Butter Broccolini, Mango Papaya Salsa

Boursin Cheese Herb Crusted 7oz Filet Of Beef — \$80

Confit Pressed Marble Potato, Roasted Asparagus, Sauce Borderlaise

Braised Beef Short Rib — \$64

Truffle Whipped Yukon Potato, Cane Sugar Roasted Heirloom Baby Carrots, Crispy Onion Strings

Plantain Crusted Airline Chicken Breast — \$48

Arborio Rice And Sweet Corn Cake, Grilled Chinese Broccoli, Key Lime Coconut Sauce

Thyme Seared Airline Chicken Breast — \$48

Newskis Bacon Lardons, Sauteed Spinach And Mushrooms, Potato Gnocchi, Smoked Tomato Jus

* Ask your Catering Manager for the Seasonal Vegetarian Plated Dish

DESSERTS

CHOICE OF 1

Key Lime Tart — \$16

Raspberry Coulis Chantilly Cream

Gluten Free Chocolate Cake — \$17 Chantilly Cream, Fresh Berries, Raspberry Coulis

Opera Sponge Cake — \$17

Whipped Kahlua Mascarpone Cream

Strawberry Primavera Cake — \$16 Fresh Berries, Strawberry Coulis

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[DINNER MENUS PAGE 3 OF 7](#)

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HAWKS CAY RESORT®

BANQUET MENUS

DINNER BUFFETS

TASTE OF THE CARIBBEAN

\$78 PER PERSON, 25 PERSON MINIMUM

SALADS (CHOICE OF 2)

Mixed Green Salad Bar - Shaved Hearts of Palm, Mandarin Oranges, Pickled Red Onion, Cherry Tomatoes, Diced Cucumbers, Crumbled Goat Cheese, Honey Lime Dressing, Chipotle Ranch

Caribbean Chop - Romaine Lettuce, Grilled Pineapple, Black Eyed Peas, Roasted Corn, Blackened Shrimp, Toasted Coconut Mango Dressing

Roasted Sweet Potato Salad - Candied Pecans, Honey Roasted Sweet Potatoes, Crumbled Goat Cheese, Baby Arugula, Coconut Lime Dressing

ENTREES

Macadamia Nut Crusted Yellowtail Snapper - Passionfruit Beurre Blanc

Coffee Chipotle Crusted Beef Striploin - Caramelized Pineapple Relish

Chili Lime Chicken Kabobs - Green Papaya Slaw

SIDES

Roasted Sweet Honey Baby Carrots And Plantains • Red Beans And Coconut Rice

DESSERTS

Key Lime Tart Chantilly Cream • Toasted Coconut Cream Tart

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DINNER MENUS PAGE 4 OF 7

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HAWKS CAY RESORT®

BANQUET MENUS

DINNER BUFFETS CONTINUED

TASTE OF HAWKS CAY

\$149 PER PERSON • 50 PERSON MINIMUM • 4 CHEF ATTENDANTS REQUIRED AT \$175 EACH

OASIS CAY

Florida Keys Sampler - Lobster Corn Dogs, Conch Fritters, Coconut Shrimp with Key Lime Aioli

Mediterranean Plate - Hummus, Roasted Tomato, Marinated Olives, Grape Leaf, Feta Cheese, and Cucumbers

Cheesecake with Tropical Fruit

HAWKS CAY MARKETPLACE

Hand Carved Prime Rib With Roasted Fingerling Potatoes

Seared Sea Scallop - Black Beluga Lentils, Vegetable Brunoise, Chardonnay Sauce

Gourmet Salad Station - Organic Greens, Dried Fruit, Nuts, Blue Cheese, Baby Mozzarella, Assorted Dressings

Chocolate Marquis With Raspberry Puree

SIXTY-ONE PRIME

Braised Short Rib - Parsnip Puree, Cognac Jus

Paella With Shrimp, Mussels, Local Fish, Scallops, Peas, Chorizo

Guava Flan

ANGLER AND ALE

Peel and Eat Key West Shrimp And Cocktail Sauce

Lobster Macaroni And Cheese

Tuna Nachos With Blackened Seared Tuna On Wonton Crisp, Seaweed Salad, Pickled Ginger

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DINNER MENUS PAGE 5 OF 7

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HAWKS CAY RESORT®

BANQUET MENUS

DINNER BUFFET CONTINUED

LAGOON BBQ

\$98 PER PERSON, 25 PERSON MINIMUM

SALADS (CHOICE OF 2)

Watermelon Salad - Diced Florida Watermelon, Shaved Red Onion, English Cucumber, Crumbled Feta Cheese, Baby Arugula, Red Wine Vinaigrette

Salad Bar - Mixed Greens And Chopped Romaine, Cherry Tomatoes, English Cucumbers, Shaved Onion, Grated Parmesan Cheese, Crumbled Blue Cheese, Garlic Croutons, Candied Pecans, Chow Mein Noodles, Ranch, Balsamic, And Caesar Dressings

Tri Colored Tortellini Salad - Celgene Mozzarella, Cherry Tomatoes, Baby Spinach, Torn Fresh Basil, Aged Balsamic Vinaigrette

Roasted Pineapple Salad - Toasted Peanuts, Shaved Cucumber, Roasted Fresno Chili, Torn Mint And Basil, Peanut Vinaigrette

Panzanella Salad - Toasted Focaccia Croutons, Black Olives, Cherry Tomatoes, Shaved Bermuda Onions, Sharp Provolone Cheese, Salami Creminelli, Sherry Vinaigrette

ENTREES (CHOICE OF 3)

Grilled Korean Style Short Ribs - Asian Slaw, Hoisin Sauce

Roasted Applewood Bacon Wrapped Chicken Thighs - Pineapple Teriyaki Salsa

Grilled Atlantic Swordfish - Salmoriglio Sauce, Chickpea Puree

Baby Back Ribs - Sweet Guava BBQ Sauce, Apple Cider Caraway Slaw

Smoked Beef Brisket - Carolina Style BBQ, Caramelized Cippolini Onions

SIDES (CHOICE OF 2)

Sweet Corn Succotash - Chili Butter **Roasted Baby Carrots** - Goat Cheese, Clover Honey, Walnuts

Smoked Bacon Macaroni And Cheese • **Baked Gigante Beans** - Bacon, Red Wine Onions

Roasted Garlic Green Onion Cheddar Cheese Mashed Yukon Potatoes

DESSERTS (CHOICE OF 2)

Fresh Watermelon Wedges • **Chocolate Dipped Pineapple Wedges**

Strawberry Shortcake - Butter Poundcake, Chantilly Cream • **Flourless Chocolate Cake** - Raspberry Coulis
Banana Cream Pie

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DINNER MENUS PAGE 6 OF 7

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HAWKS CAY RESORT®

BANQUET MENUS

TOES IN THE SAND

\$94 PER PERSON, 25 PERSON MINIMUM

SALADS (CHOICE OF 2)

Roasted Fingerling Potato Salad - Shaved Grana Padana, Green Onions, Smoked Bacon, Caramelized Bermuda Onion, Whole Grain Mustard Dressing

Caesar Salad - Chopped Romaine Hearts, Shaved Parmesan, Garlic Croutons, Chipotle Caesar Dressing, Chipotle Caesar Dressing

Coconut Mango Pasta Salad - Medium Shells, Blackened Baby Shrimp, Diced Mango, Hass Avocado, Shaved Red Onions, Green Onion, Coconut Vinaigrette

Seared Ahi Tuna - Togarashi Crusted Ahi, Wasabi Ponzu Sauce, Buckwheat Noodle Salad

ENTREES (CHOICE OF 3)

Whole Fried Keys Snapper (Add \$8 Per Person) - Habanero Pepper Escabeche, Sticky Rice (*Chef Attendant Required)

Plantain Crusted Catch Of The Day - Mango Black Bean Salsa, Maduros

Carne Frita - Fried Crispy Pork Belly, Mojo Onions, Corn Tortillas, Fresh Limes

Grilled Jamaican Jerk Tri Tip Of Beef - With A Shaved English Cucumber And Sour Orange Slaw Salad

Sweet And Sour Shrimp - Tempura Battered, Pineapple Chunks, Sweet Peppers, Sweet And Sour Sauce

SIDES (SELECT 2)

Black Beans And Rice • Roasted Fingerling Potatoes - Smoked Caramelized Onions, Parmesan Cheese
Roasted Sweet Plantains And Honey Roasted Baby Carrots • Seasonal Roasted Vegetables - Chimichurri Butter
Elote - Grilled Corn, Cotija, Cilantro, Chili Mayo

DESSERTS (CHOICE OF 2)

Cinnamon Spiced Brown Sugar Roasted Whole Pineapple - Vanilla Ice Cream (*Chef Attendant Required)

House Made Key Lime Tart - Chantilly Cream • **Coconut Cream Tart** - White Chocolate Drizzle

Chocolate Lamingtons - Toasted Coconut

*Chef Attendant Required at \$175. 1 Chef attendant per 50 guests.

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HAWKS CAY RESORT®

BANQUET MENUS



BAR MENUS

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$150 PER BARTENDER

PLATINUM HOSTED BAR

\$49 PER PERSON, FIRST HOUR • \$28 PER PERSON, EACH ADDITIONAL HOUR

ULTRA PREMIUM LIQUOR SELECTION

Vodka: Grey Goose

Gin: The Botanist

Rum: Pilar Blonde, Pilar Dark

Whiskey: Jameson

Scotch: Macallan 12YR

Bourbon: Woodford Reserve

Tequila: Casamigos Blanco, Patron Anejo 80

Cordials And Cognacs: Baileys Irish Cream, Grand Marnier, Kahlua, Lillet, Aperol, Hennessy VS, Remy Martin VS

INCLUDES TWO PREMIUM WINES ALONG WITH MOZAIK WINES

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

BEERS

Domestic Beer: Bud Light, Michelob Ultra, Sandbar Sunday

Imported Beer: Corona, Becks N/A

Assorted Coca-Cola Products, Mixers, Juices, Bottled Water, Fruit Garnish

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

[BAR MENUS PAGE 1 OF 4](#)

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HAWKS CAY RESORT®

BANQUET MENUS



BAR MENUS

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$150 PER BARTENDER

DELUXE PREMIUM HOSTED BAR

\$42 PER PERSON, FIRST HOUR • \$24 PER PERSON, EACH ADDITIONAL HOUR

DELUXE PREMIUM LIQUOR SELECTION

Vodka: Tito's • Gin: Tanqueray • Rum: Bacardi Superior, Myers Dark Scotch: Johnny Walker Black •
Bourbon: Maker's Mark
Whiskey: Toki • Tequila: Milagro Silver, Patron Reposado
Cordials And Cognacs: Bailey's Irish Cream, Grand Marnier, Kahlua, Lillet, Hennessy VS, Remy Martin VS

MOZAIK WINES

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

BEERS

Domestic Beer: Bud Light, Michelob Ultra, Sandbar Sunday
Imported Beer: Corona, Becks N/A
Assorted Coca-Cola Products, Mixers, Juices, Bottled Water, Fruit Garnish

PREMIUM HOSTED BAR

\$32 PER PERSON, FIRST HOUR • \$18 PER PERSON, EACH ADDITIONAL HOUR

PREMIUM LIQUOR SELECTION

Vodka: New Amsterdam • Gin: New Amsterdam • Rum: Castillo Light, Captain Morgan's Original Spiced Scotch: Dewar's White Label
• Bourbon: Jim Beam White
Whiskey: Seagrams 7 • Tequila: Cazadores, Rio Grande
Cordials And Cognacs: Bailey's Irish Cream, Grand Marnier, Kahlua, Lillet, Hennessy VS, Remy Martin VS

MOZAIK WINES

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

BEERS

Domestic Beer: Bud Light, Michelob Ultra, Sandbar Sunday
Imported Beer: Corona, Becks N/A
Assorted Coca-Cola Products, Mixers, Juices, Bottled Water, Fruit Garnish

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BAR MENUS PAGE 2 OF 4

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HAWKS CAY RESORT®

BANQUET MENUS

BAR MENUS CONTINUED

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$150 PER BARTENDER
SPIRIT CORKAGE FEE \$75 PER BOTTLE • WINE/CHAMPAGNE CORKAGE FEE \$40 PER BOTTLE

LIMITED HOSTED BAR

\$26 PER PERSON, FIRST HOUR • \$15 PER PERSON, EACH ADDITIONAL HOUR • \$10 PER PERSON, WINE SERVICE

Mozaik Wine Selection: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

BEERS

Domestic Beer: Bud Light, Michelob Ultra, Sandbar Sunday

Imported Beer: Corona, Becks N/A

Assorted Coca-Cola Products, Mixers, Juices, Bottled Water, Fruit Garnish

CONSUMPTION BAR

Deluxe Premium Liquor Selection 18 • Platinum Bar 22

Mozaik Wine And Prosecco Selection 14 • Platinum Wine 20

Import Beer 10 • Domestic Beer 8 • Assorted Sodas, Juices, Bottled Water 5

CASH BAR

INCLUDES TAX AND SERVICE CHARGE • \$500 MINIMUM REQUIRED

Deluxe Premium Liquor Selection 20

Mozaik Wine And Prosecco Selection 15

Import Beer 10 • Domestic Beer 8 • Assorted Sodas, Juices, Bottled Water 5

BAR ENHANCEMENTS

WELCOME BEVERAGES • PER GALLON

Ice Tea 50 • Lemonade 50 • Fruit Punch (non alcoholic) 50

Red & White Sangria 85 • Bloody Mary 85 • Rum Punch 95 • Margaritas 95 • Flavored Margaritas 125 • Mojitos 150

VIENNESE BEVERAGE SERVICE GOURMET COFFEES AND CORDIALS • 20

Grand Mariner • Kahlua • Amaretto di Sarrano • Bailey's Irish Cream • Frangelico • Sambuca Romana

Campari • Cointreau • B&B • Aperol • Lillet • Hennessy VS • Remy Martin VS • Courvoisier, VSOP • 1738

ASK ABOUT OUR SPECIALTY BARS AND SHAKER PROGRAM. MARTINIS, MOJITOS, RUM AND CIGARS

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HAWKS CAY RESORT®

BANQUET MENUS

BAR MENUS CONTINUED

BLOODY MARY & MIMOSA BAR

\$24/Person, First Hour

\$14/Person, Each Additional Hour

FLORIDA MIMOSAS

Chilled Sparkling Wine, Fresh Squeezed Florida Orange Juice,
Sweetened Key Lime Juice,
Pomegranate Juice, Pineapple Juice, Passion Fruit Puree, Mango Puree,
Fresh Strawberries

KEYS BLOODY MARYS & MARIAS

Absolut, Absolut Peppar, Cuervo Gold
Hawks Cay Special Bloody Mary Mix, Olives, Blue Cheese Stuffed
Olives,
Fresh Celery, Dill Pickle Spears, Limes, Cocktail Shrimp, Cocktail Onions

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LUNCH MENUS PAGE 4 OF 6

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HAWKS CAY RESORT®

BANQUET MENUS



BANQUET WINE LIST

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$150 PER BARTENDER

WHITES AND ROSES

Te Awanga Wildsong Hawke's Bay, Sauvignon Blanc	\$40
Le Rime, Pinot Grigio	\$38
Terlato, Pinot Grigio	\$60
Ferrari Caraono, Fume Blanc	\$53
Daou Chardonnay	\$63
Newton, Unfiltered Chardonnay	\$84
Far Niente Chardonnay	\$125
Charles & Charles, Rose	\$42
Fleur de Mer, Rose	\$60

MOZAIK WINES

Chardonnay, Sauvignon Blanc, Pinot Noir, or Cabernet Sauvignon	\$30
Mozaik Prosecco	\$40

REDS

Erath Resplendent, Pinot Noir	\$63
Emeritus, Pinot Noir	\$95
Terrazas, Malbec	\$35
Oberon, Merlot	\$60
Markham, Merlot	\$95
Unshackled, Cabernet Sauvignon	\$60
Sebastiani, Cabernet Sauvignon	\$77
Groth, Cabernet Sauvignon	\$145
Daou Pessimist, Blend	\$63
Campo Viejo, Blend	\$45

SPARKLING

Mumm, Napa Brut Prestige Moet	\$145
Brut Imperial	\$144
Veuve Clicquot Brut	\$168
Dom Perignon	\$575

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BAR MENUS PAGE 4 OF 4

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