



HAWKS CAY RESORT®

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## BANQUET MENUS

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## RECEPTIONS

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### 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

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### 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)

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### 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

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### 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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### 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 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 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 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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### 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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