

Sample Raw Bar and Grill Station Menu
This menu will please the pallet of all guests!

Butler style Passed Appetizer's (passed for the first hour by the staff)

Sweet Onion Quesadilla served with fresh Tomato Salsa
Petite Pizza made with Basil, Mozzarella, and Roma Tomato
Petite Lump Crab and Corn Cakes served with Island Sauce

Raw Bar

Key West pink Shrimp
Snow Crab leg clusters
Bahamian style Conch Ceviche
Smoked Fish Dip
Raw Oysters on the half shell
Raw Clams
Mussels
Lobster Spread
Curried Seafood Salad
*Add Stone Crab in season (mid October thru May 1st at market price)
All Condiments, Sauces, Crackers, fresh Lemons and key Key Limes
Assorted Gourmet sliced Cheese with Fresh Fruits and Grand Marnier dipping
Sauce
Garden Field Greens Salad with Balsamic Vinaigrette (**served by the staff**)

Grilled To Order (Chef fee of \$100.00 per Chef, plus grill rental, average grill rental of \$150.00)

Florida Lobster Tail with Key Lime drawn Butter
Tenderloin of Beef served with creamy Horseradish Sauce and Sticky Bourbon
Glaze

Main Station

Mojo marinated boneless Chicken Breast
Mahi, sautéed and topped with Shrimp, Jalapeño, and Pineapple Relish
Chantilly Potatoes – Mashed Potatoes topped with Butter, Heavy Cream,
Gruyere Cheese, and baked golden brown
Grilled Asparagus platter topped with Bermuda Onions
Chilled crisp Green Beans topped with Roasted Red Peppers, Almonds, and a
Lemon drizzle
Assorted Dinner Rolls with Whipped Butter

Price per person = \$ 100.00 plus taxable service fee of 21% and Florida sales tax
of 7.5% for a total of \$130.07

Children 10 and under are half price. Children 5 and under are no charge.

ALL menus are subject to price change.