



HAWKS CAY RESORT®

BANQUET MENUS



LUNCH BUFFETS

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

GRASSY KEY BUFFET

\$53 PER PERSON • 25 PERSON MINIMUM

Salad of Baby Greens, Candied Pecans, Dried Cherries Passion Fruit Papaya Vinaigrette
Grilled Chicken Breast with Citrus Lemon Sauce • Macadamia Nut Crusted Snapper with Pineapple Mango Salsa
Provencal Herb-Roasted Potatoes • Butter-Braised Carrots and Haricot Vert
Dulce De Leche Cheesecake with Caramel Sauce • Fresh Tropical Fruit Tart • Iced Tea or Lemonade

SANDWICH SHOPPE BUFFET

\$39 PER PERSON • 20 PERSON MINIMUM

Today's Soup • Florida Greek Salad • Mixed Green Salad with Grapes, Melon and Balsamic Vinaigrette
Choice of Three Sandwiches: Herb Roasted Vegetables, Buffalo Mozzarella and Basil Pesto on a Whole Wheat Roll
Flaked White Tuna, Celery, Cilantro and Orange Vinaigrette on a Hoagie Roll
Shaved Sugar Cured Ham, Dry English Mustard, Sharp Cheddar and Pickle on a Pretzel Roll
Slow Cooked Turkey Breast, Island Slaw, Brie and Cranberry Mayo on a Baguette
Rare Roasted Beef, Marinated Sweet Peppers, Provolone and Horseradish on a Cuban Baguette
Assorted Cookies • Brownies • Iced Tea or Lemonade

PIGEON KEY WRAP IT UP BUFFET

\$46 PER PERSON • 20 PERSON MINIMUM

Today's Soup • Tossed Caesar Salad
Roast Beef, Arugula, Heirloom Tomato, Shaved Fennel, Bermuda Onion, Horseradish Chantilly on a Garlic Herb Tortilla
Cubano Wrap, Pulled Pork, Ham, Swiss, Pickles, Mustard, on a Sundried Tomato Tortilla
Mojo Grilled Chicken, Manchego, Spinach, Tomatoes on a Garlic Pesto Tortilla
Black Olive Tapenade, Cherry Tomatoes, Arugula, Hearts of Palm, Artichokes on a Spinach Tortilla
Red Velvet Cake • Caramelized Apple Tart • Pecan Pie • Iced Tea or Lemonade

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

LUNCH MENUS 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 11% 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 foodborne 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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LUNCH BUFFETS

CONTINUED

CHEESEBURGER IN PARADISE BUFFET

\$49 PER PERSON • 20 PERSON MINIMUM

Mixed Greens with Florida Citrus • Balsamic & Raspberry Vinaigrette • Pineapple Cole Slaw
Jerk Cheese Burger Sliders with American Cheese and Caramelized Onions
BBQ Pork Sliders • Fish and Chips; Local Catch and Yuca Fries
Brownies, Key Lime Tarts and Pound Cake with Local Berries and Whipped Cream
Iced Tea or Lemonade

PLATED LUNCHEONS

PLATED SINGLE SALAD

TWO COURSES • \$30 PER PERSON • 10 PERSON MINIMUM

CHOICE OF ONE SALAD AND ONE DESSERT FOR ENTIRE GROUP

Baked Roll and Butter

Hawks Cay Caesar Salad with Red Onions, Capers, Shaved Parmesan and Homemade Garlic Croutons
With Grilled Chicken or Grilled Shrimp
Carrot Cake or Coconut Cake
Iced Tea or Lemonade

PLATED SALAD TRIO

\$30 PER PERSON • 10 PERSON MINIMUM

Blackened Shrimp, Jicama and Mango Salad
Fresh Tuna, Crumbled Feta Cheese and Nicoise Olives
Curry Chicken Salad
Johnny Cakes
Carrot Cake or Coconut Cake
Iced Tea or Lemonade

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LUNCH MENUS PAGE 2 OF 2

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