



HAWKS CAY RESORT®

BANQUET MENUS



RECEPTIONS

HORS D'OEUVRES

ONE HOUR OF SERVICE • MINIMUM ORDER OF 25 PIECES • INCREMENTS OF 25 PIECES

COLD ASSORTMENT

- Vine Ripened Tomato and Goat Cheese \$4.50
- Artichoke, Sundried Tomato and Olive Bruschetta \$4.50
- Shrimp and Avocado in Cucumber Cup \$6
- Shrimp Cocktail Shooter \$6.50
- Tuna Tartar, Tobiko, Citrus Soy, Wonton Crisp \$7
- Tenderloin with Steak Sauce and Creamed Horseradish \$8
- Prosciutto Wrapped Asparagus, Saffron Aioli \$6.50
- Prosciutto, Watermelon and Goat Cheese, Basil Emulsion \$6.50
- Fingerling Potato, Snipped Chives, Caviar \$6
- Bourbon Grilled Shrimp, Boursin Cheese on a Crostini \$8
- Smoked Duck Breast, Dry Cherry Mousse \$8
- Spicy Shrimp Summer Roll, Sweet Chili Citrus Sauce \$8

HOT ASSORTMENT

- Truffle Risotto Fritter with Asparagus & Mushrooms \$6
- Baked Brie Raspberry Purse \$6
- Vegetable Spring Rolls, Sweet Chili Dipping Sauce \$6
- Mini Crab Cakes, Cilantro Tomato Tartar \$8
- Conch Fritters, Ginger Mayonnaise \$6
- Beef Skewers with Chimichurri Sauce \$8
- Grilled Chicken Skewers with Peanut Sauce \$7
- Beef Wellington \$8
- Fire Roasted Vegetable and Pepperjack Empanada \$6
- Mini Kobe Beef Cheeseburger \$7
- Mini Corn and Edamame Quesadilla \$6.50
- Coconut Shrimp with Apricot Horseradish \$8
- Mini Cuban Sandwich \$5.50
- Apple and Brie Grilled Cheese \$7
- Goat Cheese Stuffed Dates wrapped in Bacon \$6.50
- Macadamia Nut Crusted Chicken Skewers \$7
- Thai Chicken on Sugar Cane \$7

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

RECEPTIONS MENUS PAGE 1 OF 7

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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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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 CRUDITÉ

Fresh Florida Vegetables
Ranch • Blue Cheese • Roasted Hummus
Small (30 - 50 ppl) \$350
Medium (50 - 75 ppl) \$450
Large (75 - 100 ppl) \$600

SEAFOOD TOWER

\$48 PER PERSON • MINIMUM 25 PEOPLE

*Oysters on the Half-Shell, Cocktail Shrimp, Snow Crab and Marinated Mussels
Over Crushed Ice with Lemons and a Trio of Sauces

ACTION STATIONS

CHOOSE ONE OR MORE OF THESE STATIONS TO ENHANCE YOUR BUFFET
25 PERSON MINIMUM

SEAFOOD PAELLA STATION

\$36 PER PERSON • \$175 CHEF ATTENDANT FEE

Traditional Paella Valencia (Chicken, Seafood and Chorizo)

PASTA STATION

\$26 PER PERSON • \$175 CHEF ATTENDANT FEE

Choice of Two: Tri-colored Cheese Tortellini • Penne Pasta • Pear and Gorgonzola Focaccia
Tomato-Basil • Alfredo with Snipped Chives • Pesto with Sun-dried Tomatoes
Old World Italian Breads

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ACTION STATIONS CONTINUED

25 PERSON MINIMUM

FISH TACO STATION

\$34 PER PERSON • \$175 CHEF ATTENDANT FEE

Today's Fresh Catch, Marinated Cabbage, Chipotle Cream, Guacamole, Pico de Gallo and Warm Flour Tortillas

Add Chicken 6 • Add Beef 8 • Add Shrimp 10

LATIN STATION

\$55 PER PERSON • \$175 Chef Attendant Fee

Guacamole • Pineapple Cilantro Salsa • Black Bean and Roasted Corn Salad • Corn Chips

Shredded Chicken • Shredded Pork

Flank Steak • Baja Shrimp Skewers • Flour Tortillas

MEDITERRANEAN DISPLAY STATION

\$42 PER PERSON

Hummus • Pita Chips • Baba Ganouch • Lamb, Beef and Vegetable Kabobs • Marinated Olives • Roasted Red Peppers

Assorted Cheeses, Bread Rolls and Naan Bread

DESSERT DISPLAY

\$26 PER PERSON

Petit Fours • French Pastries • Chocolate Covered Strawberries • Macaroons

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CARVING STATIONS

30 PERSON MINIMUM

MOJO SUCKLING PIG

\$22 PER PERSON • \$175 CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Served with Grilled Cuban Bread

WHOLE ROASTED BEEF TENDERLOIN

\$34 PER PERSON • \$175 CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Cognac Green Peppercorn Sauce

*SEARED TUNA WITH SESAME CRUST

\$27 PER PERSON • \$175 CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Green Papaya Slaw • Pickled Ginger • Wasabi • Seaweed Salad • Soy Jelly • Wonton Chip

GROUPEL OR SNAPPER WHOLE FISH

MARKET PRICE • \$175 CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Sizzling Ginger & Sesame Glaze

ROASTED PRIME RIB

\$32 PER PERSON • \$175 CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Whole Grain Mustard, Creamed Horseradish, Sherry Jus

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DINNER BUFFETS

THE MARINA

\$88 PER PERSON • MINIMUM 20 PERSONS • \$175 CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Hemingway Caesar Salad with Baguette Croutons

Vine Ripened Tomato and Fresh Mozzarella with Basil Pine Nut Pesto • Grilled Local Fish with Pineapple Mango Salsa

Marinated Flank Steak with Chimichurri Sauce • Key West Ale Grilled Chicken with Coconut Lime Reduction

Roasted Fingerling Potatoes • Garlic Sautéed Vegetables

Key Lime Tart • Chocolate Cake

Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Assortment of Tazo Teas

COASTAL GRILL

\$78 PER PERSON • MINIMUM 20 PERSONS

Southern Bacon and Egg Potato Salad • Island Cobb Salad • Vegetarian Baked Beans

Citrus Baked Mahi Mahi • Papaya Passion Fruit Salsa • Barbeque Baby Back Ribs • Bourbon Chicken with Peppers and Mushrooms

Fingerling Potatoes • Garlic Vegetables

Fresh Fruit Tarts • Red Velvet Cake

Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Assortment of Tazo Teas

SOUTHERN HOSPITALITY

\$76 PER PERSON • MINIMUM 30 PERSONS

Chicken Crayfish Gumbo • Southern Potato Salad • Black Bean and Corn Salad • Garden Salad
BBQ Braised Beef Short Ribs with Wild Mushrooms and Cippolini Onions • Pecan Fried Chicken Breast

Bourbon Peach Glaze • Island Pan Seared Catch with Florida Citrus Beurre Blanc

Pecan Tarts • Coconut Cream Pie

Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Assortment of Tazo Teas

ISLAND HEAT

\$88 PER PERSON • MINIMUM 50 PERSONS • \$175 CHEF ATTENDANT FEE

Mixed Greens with Melon • Jicama, Mango and Shrimp Salad

Baby Iceberg, Blue Cheese, Applewood Smoked Bacon, Cherry Tomatoes

Chimichurri Marinated Skirt Steak • Cuban Chicken with Yellow Rice • Mojo Marinated Suckling Pig

Grilled Cuban Bread • Sweet Plantains • Green Beans and Almonds

Mango Tarts • Crème Brulee • Cheesecake

Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Assortment of Tazo Teas

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DINNER BUFFETS CONTINUED

HOOK N COOK

\$88 PER PERSON • MINIMUM 50 PERSONS • \$175 CHEF ATTENDANT FEE

Florida Conch Chowder • Tropical Seafood Salad, Citrus Vinaigrette
Iceberg salad, pecan, maytag blue cheese, heirloom tomato, cured bacon, ranch and balsamic vinaigrette
Vine Ripened Tomato, Mozzarella and Basil Salad • Jerk Chicken Breast
Local Catch or Your Own Catch (Prepared grilled, blackened and fried)
– Add Florida Lobster – Market Price • Add Stone Crab Claws – Market Price –
Black Beans and Rice • Farm Fresh Sautéed Vegetables
Key Lime Pie • Hazelnut Chocolate Cake
Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Assortment of Tazo Teas

TASTE OF HAWKS CAY

\$140 PER PERSON • MINIMUM 50 PERSONS • \$175 CHEF ATTENDANT FEE

OASIS CAY

Florida Keys Sampler with Lobster Corn Dog, Conch Fritters, Coconut Shrimp with Key Lime Aioli
Mediterranean Plate with 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 with Black Beluga Lentils, Vegetable Brunoise, Chardonnay Sauce
Gourmet Salad Station with Organic Greens, Dried Fruit, Nuts, Blue Cheese, Baby Mozzarella, Assorted Dressings
Chocolate Marquis with Raspberry Puree

SIXTY-ONE PRIME

Braised Short Rib with 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: Blackened Seared Tuna on Wonton Crisp, Seaweed Salad, Pickled Ginger

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PLATED DINNER

MINIMUM 10 PERSONS

THREE COURSE \$95 PER PERSON • FOUR COURSE \$125 PER PERSON • DUET PLATE AN ADDITIONAL \$30 PER PERSON

SOUPS

Cuban Black Bean Soup • Corn and Crab Bisque • Conch Chowder

SALADS

Bowtie of Mesclun Greens, Shaved Cucumber, Cherry Tomatoes, Pecans, Blue Cheese Crumbles,
Aged Balsamic and Vinaigrette
Baby Spinach Salad with Burrata, Spiced Walnuts, Sage, Marinated Bell Peppers, Key Lime Vinaigrette
Field Greens with Dried Cherries, Goat Cheese, Candied Pecans, Raspberry Vinaigrette
Long Cut Romaine Hearts, Pancetta Crisp Creamy Caesar Dressing, Garlic Crouton
Tropical Fruit Salad, Mango, Papaya, Pineapple, Cherry Tomatoes, Arugula and Frisee, Key Lime Vinaigrette

APPETIZERS

Hawks Cay Crab Cake, Bell Peppers and Corn Relish • Lemon Seared Diver Scallop, Pineapple Reduction
Wild Mushroom Ravioli, Celery Root Puree, Duck Confit, Tomato Fennel Broth
Tree Syrup Glazed Short Rib, Crispy Shallots and Pickled Jicama

ENTREES

Crispy Seared Yellowtail Floridian Snapper with Passion Fruit Papaya Salsa • Cilantro Chipotle Mahi Mahi with Pineapple Salsa
Seasonal Pan Seared Sustainable Catch with Fine Herb Butter • Wild Mushroom Stuffed Chicken with Natural Jus
Braised Beef Short Ribs with Cabernet Sauce • Grilled Beef Tenderloin with Cognac Green Peppercorn Sauce
Mushroom Ravioli, Baby Vegetables with Crushed Tomato, Shallots

CREATE A DUET PLATE BY ADDING:

Florida Blue Crab Cake • Florida Keys Lobster (seasonal) • Jumbo Gulf Prawns (3 prawns) • Beef Tenderloin

VEGETABLES

Sauteed Brocolinni • Julienne Vegetables • Baby Carrot and Haricot Vert Bundle
Jumbo Asparagus Bundle • Locally Grown Baby Vegetable Medley

ACCOMPANIMENTS

Sweet Corn Roasted Garlic Mashed Potatoes • Five Cheese Potato Gratin • Truffle Mac & Cheese
Celery Root and Fennel Puree • Salt Baked Fingerling Potatoes

DESSERTS

Key Lime Pie with Guava Coulis • Chocolate Sabayon Cake with Raspberry Coulis
White Chocolate Cheese Cake with Florida Berries and Caramel Sauce
Chocolate Trilogy – Dark, Milk and White Chocolate Mousse • Tropical Mousse Cake • Crème Brule Tart
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