



HAWKS CAY RESORT®

BANQUET MENUS



BREAKFAST | BREAKS | LUNCH | DINNER
SPECIAL EVENTS AND RECEPTIONS



HAWKS CAY RESORT®

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HAWKS CAY RESORT®

BANQUET GUIDELINES

Plated Meal Requirements

All plated meals are based on selection of 1 to 3 courses

Maximum of 2 entrée choices is permitted (duet plates available at additional cost)

All other courses must be the same for all guests

Guarantee of attendance with the breakdown for each entrée is required 30 business days prior to the event.

Should there be a deviation on the day of the event from the guarantee, the additional entrees provided will be added to the final charges.

Two forms of guest entrée identification are required: (provided by the client in advance)

1. At the guest table, i.e. clearly marked place cards, per guest
2. Guest entrée selection chart (template provided by Conference Service Manager)

Vegetarian/Vegan meals are provided as chef selection

Food and Beverage Minimums

Banquet Food and Beverage items will contribute to the overall food and beverage minimum requirements. Restaurant reservations can be arranged but will not count towards the contracted banquet food and beverage minimum.

Welcome bag distribution

Our front desk team will distribute welcome gift bags for your guests as they check-in. Pricing is \$5 per bag.

A spreadsheet will need to be completed prior to group arrival and provided to your conference service manager.

Service Charge and Tax

A service charge of 24% of your total food and beverage charges will be added to your bill. A portion of the service charge will be distributed to the banquet service staff and a portion will be kept by the hotel to cover overhead costs such as logistics planning, administration, recycling, trash removal, transportation and liability coverage.

The service charge is not a gratuity for any employee and is not the property of the employee(s) providing service to you. Any applicable taxes will be added to your bill.

Small Group Fee's

Groups of 24 guests or less will incur an additional \$250 small group fee per banquet event.

Shipping and receiving

Incoming boxes will be accepted no earlier than 5 days prior to the group arrival. Due to limited space, any storage needs must be arranged with the Meeting Services Department in advance. Four days storage is included in price. Pallets are \$150 each per day, \$75 per day storage (after a 4 day period). Please ask for quote for oversized pallets/freights.

Packages shipped to/from the hotel will be charged a receiving, handling and/or storage fee based on the below:

- \$3 per package up to 5lbs
- \$10 per package 6 – 20lbs
- \$15 per package 21 – 50lbs
- \$30 per package 51 – 100lbs
- \$50 per package 101 – 200lbs



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BANQUET MENUS

BREAKFAST BUFFETS

*Breakfast Buffets served for up to 1.5 hours • 25% Charge per person for each additional hour •
Groups under 25 guests will incur a \$250 small group fee.*

MORNING GLORY

10 PERSON MINIMUM

Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Specialty Teas

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, Multigrain Breads, Thomas English Muffins 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

CALM WATERS SPA

20 PERSON MINIMUM

Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Specialty Teas

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

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Consuming raw or undercooked foods may increase your risk of food borne 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.



HAWKS CAY RESORT®

BANQUET MENUS

BREAKFAST BUFFETS CONTINUED

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

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

HAWKS CAY HOT BREAKFAST

20 PERSON MINIMUM

Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Specialty Teas

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

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BANQUET MENUS

BREAKFAST ENHANCEMENTS

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

FLUFFY SCRAMBLED EGGS

QUICHE (CHOICE OF ONE)

Seasonal Vegetable

Bacon, Mushroom, and Swiss

BUTTERMILK PANCAKES OR BRIOCHE FRENCH TOAST

Choice of Mixed Berries or Chocolate Chips,

With Whipped Cream, Whipped Butter, Warm Maple Syrup

BURRITOS — (CHOICE OF ONE)

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)

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

Rosemary Roasted Red Potatoes

Fried Yukon Wedges, Sea Salt

BREAKFAST MEATS

Bacon • Turkey Bacon • Sausage • Canadian Bacon

Country Ham Steak • Apple Sausage • Vegan Sausage

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BANQUET MENUS

BREAKFAST ENHANCEMENTS CONTINUED

FRESHLY BAKED BREADS

Assorted Fruit Danish • Warm Cinnamon Buns with Caramel and Vanilla Glaze •
Croissant • Assorted Muffins

BREAKFAST BREADS — (CHOICE OF ONE)

Cinnamon Swirl • Banana • Lemon

SEASONAL HOUSE MADE JUICES — (CHOICE OF TWO)

Berry Blast • Granny Smith Apple and Spinach • Pineapple Melon • Honeydew Orange Mint

BUILD YOUR OWN PARFAIT

Vanilla And Berry Flavored Yogurt

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

CHEF ACTION STATIONS

To Complement Your Existing Continental/Buffer Menu, Price Based on Per Person
\$175 Per Chef Attendant, One Attendant Per 50 Guests

OMELET STATION

Bell Peppers, Mushrooms, Tomatoes, Spinach, Onions Cheddar, Swiss, Feta
Bacon, Ham, Sausage Whole Eggs, Egg Whites

BUILD YOUR OWN CUBAN BREAKFAST BOWLS

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

Mixed Berries or Chocolate Chips,
with Whipped Cream, Bananas, Caramel Powdered Sugar, Whipped Butter, Warm Maple Syrup

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BOXED BREAKFASTS

Bottled Orange or Cranberry Juice

Whole Fresh Fruit

OPTION ONE:

Breakfast Burrito

Scrambled Eggs, Bacon, Sausage, and Cheese

OPTION TWO:

Breakfast Sandwich

Egg, Canadian Bacon, and Cheese on English Muffin

*\$100.00 Delivery charge will apply to deliveries for Sole Watersports or Hawks Cay Marina
Freshly Brewed Regular and Decaffeinated Starbucks Coffee with to-go cups can be added at \$85.00 per gallon*



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BANQUET MENUS

MEETING BREAKS

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

ALL DAY BEVERAGE BREAK

Coffee, Sodas and Bottled
Waters

ALL DAY MEETING BREAK

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

HALF DAY MEETING BREAK

Coffee, Sodas and Bottled Waters
Plus Choice of One Meeting Break

THE KEY LIME TREE

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

CREATE YOUR OWN TRAIL MIX

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

HOMESTEAD FRUIT STAND

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

DUVAL PUB CRAWL

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

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BANQUET MENUS

MEETING BREAKS CONTINUED

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

FIESTA

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

Vegetable Crudités with Selection of Dips,
Roasted Red Pepper Hummus, Smoked
Fish Dip, Flat Bread and Pita Chips,
Vitamin Waters

BAKE SHOP

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 BREAK ENHANCEMENTS

BEVERAGES BY THE GALLON

Starbucks Gallon Regular and Decaffeinated Coffee with Assortment of Specialty Teas
Lemonade • Key Limeade
Orange, Grapefruit, Cranberry, Tomato, Or Apple Juice

BEVERAGES UPON CONSUMPTION

Assorted Regular and Diet Soft Drinks
Bottled Water • Vitamin Water • Powerade • Monster Energy Drink

SNACKS BY THE DOZEN

Mini Danish • Warm Mini Cinnamon Rolls
Mini Croissants • Mini Fruit Turnovers
Hard Boiled Eggs • House Made Fruit and Nut Bars • Assorted Biscotti
Chocolate Covered Strawberries • Double Fudge Brownies
Freshly Baked Cookies • Rice Krispy Treats

SNACKS UPON CONSUMPTION

Individual Bag of Chips • Individual Bags of Pretzels
Assorted Nutri-grain Bars • Assorted Kashi Bars • Assorted Kind Bars

FRUIT ENHANCEMENTS

Whole Seasonal Fruit
Sliced Seasonal Fruit

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HAWKS CAY RESORT® BANQUET MENUS

LUNCH BUFFETS

Lunch Buffets served for up to 1.5 hours • Prices based on per person
Minimum 25 guests • Under 25 guests will incur a \$250 service fee

SANDWICH SHOP

25 Person Minimum

FROM THE GARDEN (CHOICE OF ONE)

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

SANDWICHES (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

Additional \$4 Per Person

*Sazon Seared Ahi, Chipotle Aioli,
Lettuce, Tomato, Onion, Cuban Bread*

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

Freshly Baked Cookies • Key Lime Tarts • Lemon Bars • Blondies • Turtle • Brownies

BEVERAGES (CHOICE OF ONE)

Iced Tea OR Lemonade

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HAWKS CAY RESORT®

BANQUET MENUS

LUNCH BUFFETS CONTINUED

HAWKS CAY HYDRO GARDEN BAR

25 Person Minimum

BUILD YOUR OWN SALAD BAR

GREENS

Crisp Romaine Hearts, Mixed Hydroponic Lettuce, Baby Arugula

CHEESE

Shaved Pecorino Cheese, Crumbled Blue Cheese, Feta Cheese

PROTEINS

Applewood Smoked Bacon, Grilled Garlic Herb Chicken

ASSORTED TOPPINGS

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

DRESSINGS

Classic Caesar, Sweet Sesame Soy, Balsamic Vinaigrette, And Ranch Dressing

FROM THE BAKE SHOP (CHOICE OF TWO)

Freshly Baked Cookies • Lemon Bars • Turtle Brownies • Warm Bread Pudding, Vanilla Anglaise
Coconut Macaroons Chocolate Torte • Assorted Cupcakes

BEVERAGE BY THE GALLON (CHOICE OF ONE)

Iced Tea • Lemonade

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BANQUET MENUS

HAWKS CAY HYDRO GARDEN BAR (CONTINUED)
TO COMPLEMENT YOUR EXISTING BUFFET MENU, PRICED PER PERSON

PROTEIN ENHANCEMENTS

Key Lime Poached Shrimp
Cast Iron Seared Strip Steak
Caribbean Jerk Mahi

COMPOSED GARDEN SALAD ENHANCEMENTS

Edamame Salad

Basmati Rice, Edamame, Shiitake Mushroom, Asparagus, Mirin Vin

Cavatappi Salad

Heirloom Tomato, Cherry Tomato, Baby Mozzarella, Spinach, Kalamata Olives, Balsamic Vinaigrette

Potato Salad

Applewood Bacon, Caramelized Onions, Smoked Aioli, Shaved Parmesan Cheese, Green Onions

Panzanella Salad

Torn Toasted Ciabatta, Salami, Provolone, Greek Olives, Cherry Tomatoes, Red Onion,
Arugula, Champagne Vinaigrette

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BANQUET MENUS

LUNCH BUFFETS CONTINUED

BACKYARD BBQ

25 PERSON MINIMUM

SALADS

Mixed Green Salad - Cherry Tomatoes, European Cucumber, Shaved Red Onion, Blue Cheese Crumbles, Garlic Croutons, Ranch Dressing, Balsamic Dressing

Mom's Potato Salad - Yukon Potatoes, Hard Boiled Egg, Celery, Onion, Cheddar Cheese, Diced Bacon, Honey Dijon Dressing

ENTREES

Grilled Hamburgers • Grilled Hotdogs • Pulled BBQ Pork

Served with:

Leaf Lettuce, Beefsteak Tomato • Sliced Red Onion • Pickles • Ketchup • Mayonnaise • Mustard
Brioche Buns, Hotdog Buns

SIDES

Roasted Corn Succotash - Pepper Melange Green Onions, Fresh Herbs

Baked Beans - Applewood Bacon, Dark Molasses

DESSERTS

Watermelon Wedges • Ambrosia Fruit Salad

BEVERAGES (CHOICE OF ONE)

Iced Tea OR Lemonade

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HAWKS CAY RESORT® BANQUET MENUS

BOXED LUNCHES

ALL BOXED LUNCHES WILL BE SERVED WITH:
APPLE, POTATO CHIPS, COOKIE AND BOTTLED WATER

TURKEY BOXED LUNCH

Turkey & Provolone on Wheat Bread with Lettuce and Tomato
Condiments on side: Mayo & Mustard

HAM BOXED LUNCH

Ham & Swiss on Wheat Bread with Lettuce and Tomato
Condiments on side: Mayo & Mustard

VEGETARIAN BOXED LUNCH

Vegetarian on Wheat Bread
Condiments on side: Hummus

SALAD BOXED LUNCH

House Salad
Condiments on side: Dressing

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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 • Groups under 20 guests will incur a \$250 small group fee*

SALADS - (CHOICE OF ONE)

Caesar Salad

Chopped Romaine, Shaved Radish, Crispy Capers, White Anchovies, Garlic Croutons, Caesar Dressing

Baby Iceberg Wedge

Pickled Red Onions, Shaved Carrots, Maytag Blue Cheese, Applewood Bacon, Red Wine Vinaigrette

Tropical Salad

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 • Key Lime Grilled Chicken

Chilled Sliced Peppercorn Crusted NY Strip Loin • Sweet Chili Marinated Grilled Tofu

ENTREES (CHOICE OF TWO)

Roasted Airline Lemon Thyme Chicken Breast

Mediterranean Cous Cous, Buttered Broccoli, Baby Carrots, Coconut Key Lime Jus

Flat Iron Steak

Green Onion Whipped Yukon Potatoes, Roasted Tomato, Haricot Verts, Chimichurri Sauce

Grilled Atlantic Swordfish with Lemon and Fin Herbs

Quinoa Pilaf, Roasted Squash and Zucchini, Tomato Kalamata Olive Tapenade

Blackened Mahi Mahi

Basmati Coconut Key Lime Rice, Honey Roasted Baby Carrots, Mango Salsa, Citrus Beurre Blanc

Vegetable Tartlet

Whipped Boursin Cheese, Roasted Seasonal Vegetable, Mushroom Duxelle, Dressed Arugula, Pepper Coulis

DESSERTS (CHOICE OF ONE)

Key Lime Tart - Whipped Chantilly Cream, Raspberry Coulis

Flourless Chocolate Torte - Blackberry Anglaise, Toasted Marshmallow

Pineapple Upside Down Cake - Myer's Rum Syrup, Whipped Chantilly Cream

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

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HAWKS CAY RESORT®

BANQUET MENUS

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
Tuna Tartare, Wonton Cone, Wasabi Cream
Tomato Mozzarella Shooters, Pearline Mozzarella, Tomato Water, Young Basil
Avocado Toast, Lump Crab Meat, Shaved Radish
Artichoke, Sundried Tomato Olive Bruschetta, Garlic Crostini
Grain Mariner Compressed Watermelon,
Whipped Goat Cheese, Crispy Prosciutto

HOT ASSORTMENT

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



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HAWKS CAY RESORT®

BANQUET MENUS

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)
Medium (50 - 75 ppl)
Large (75 - 100 ppl)

ANTIPASTO

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

VEGETABLE CRUDITE

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

SEAFOOD DISPLAY

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

25 person minimum

Citrus Marinated Kalamata Olives
Roasted Red Pepper and Marinated Artichokes
Roasted Garlic Hummus and Baba ghanoush
Crispy Pita Bread Dusted with Garlic and Parmesan
Cheese Baked Feta, Pepperoncini Peppers, Oregano,
Meyer Lemon

FLORIDA KEYS DESSERT STATION

Key Lime Pie • Cinnamon Sugar Churros with Dulce De
Leche • Guava Rangoon's • Coconut Cream Pie
(Chef attendant required at \$200. 1 chef attendant per 50
guests)

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HAWKS CAY RESORT®

BANQUET MENUS

AT SEA RECEPTION MENU

Menu Available to enhance your private Sole Watersports Sunset Cruise

24% service charge, 7.5% tax, and \$100 delivery fee will apply.

Pricing is based per person

PINFISH PINWHEEL

(CHOICE OF THREE)

Italian

Turkey BLT

Roast Beef and Cheddar

Hummus and Grilled Vegetables

Individual Bagged Chips

Ships and Chips

SHIPS AND CHIPS

Guacamole

Pico D Gallo

Local Catch Ceviche

Crisp Corn Tortilla, Crispy Plantain Madura's

THUNDERBOLT RAW BAR

15 person minimum 72 hr. minimum advance notice required.

3 lbs. Peel and Eat Shrimp

4 dozen Fresh Shucked East Coast Oysters

8 Whole Steamed Keys Lobster (Based on seasonality)

Tuna Poke, Wonton Chips

Smoked Fish Dip, Crackers

Cocktail Sauce, Wasabi Sauce, Lemons, and Limes

Hot Sauces

COFFINS PATCH

Cheese and Charcuterie, Imported and Domestic Cheese

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HAWKS CAY RESORT®

BANQUET MENUS

PLATED DINNERS

*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 • Groups under 20 guests will incur a \$250 small group fee.*

STARTERS (CHOICE OF ONE)

CRAB AND LOBSTER BISQUE

Coconut Yuzu Cream, Toasted Focaccia Crouton

BUTTER LETTUCE WEDGE “CAESAR”

Pecorino Fondue, Toasted Garlic Brioche Crumbs, Broken Caesar Dressing

PRIME TANGLED GREENS

Mixed Hydroponic Greens, Shaved Fresh Hearts of Palm, Sliced Mango, Toasted Macadamia Nuts, Heirloom Cherry Tomato,
Citrus Vinaigrette

BABY ARUGULA

Treviso, Crumbled Goat Cheese, Shaved Granny Smith Apple, Candied Walnuts, Craisins, Apple Cider Grain Mustard Vinaigrette

TUNA TATAKI

Shaved Daikon, Seaweed Salad, Unagi Sauce, Spicy Mayo, Crispy Wontons, Hass Avocado, Young Cilantro

MEDITERRANEAN PINK SHRIMP

Toasted Israeli Cous Cous, Young Arugula, Kalamata Olives, Australian Feta, Rustic Basil Pesto

HAWKS CAY LUMP CRAB CAKE

Tomatillo Avocado Coulis, Coconut Jicama Slaw, Cracker Macadamia Nuts

WILD MUSHROOM RAVIOLI

Beurre Noisette, Sauteed Forest Blend Mushrooms, Toasted Italian Pine Nuts, Shaved Pecorino, Young Herbs

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HAWKS CAY RESORT®

BANQUET MENUS

PLATED DINNERS • CONTINUED

ENTREES (CHOICE OF TWO)

HERB CRUSTED GROUPER

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

MISO ROASTED MAHI MAHI

Ginger Coconut Curry Sauce, Braised Bok Choy, Basmati Rice

BLACKENED SWORDFISH

Mashed Green Plantains, Sautéed Brown Butter Broccoli, Mango Papaya Salsa

BOURSIN CHEESE HERB CRUSTED 7OZ FILET OF BEEF

Confit Pressed Marble Potato, Roasted Asparagus, Sauce Borderlaise

BRAISED BEEF SHORT RIB

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

PLANTAIN CRUSTED AIRLINE CHICKEN BREAST

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

THYME SEARED AIRLINE CHICKEN BREAST

Newskis Bacon Lardons, Sautéed Spinach and Mushrooms, Potato Gnocchi, Smoked Tomato Jus

**Ask your Catering Manager for the Seasonal Vegetarian Plated Dish*

DESSERTS (CHOICE OF ONE):

Key Lime Tart -Raspberry Coulis Chantilly Cream

Gluten Free Chocolate Cake-Chantilly Cream, Fresh Berries, Raspberry Coulis

Opera Sponge Cake-Whipped Kahlua Mascarpone Cream

Strawberry Primavera Cake Fresh Berries, Strawberry Coulis

(Sponge Cake with strawberry and pistachio mousse)

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HAWKS CAY RESORT®

BANQUET MENUS

DINNER BUFFETS

TASTE OF THE CARIBBEAN

25 person minimum

SALADS (CHOICE OF TWO)

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

Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Specialty Teas

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HAWKS CAY RESORT®

BANQUET MENUS

DINNER BUFFETS CONTINUED

TASTE OF HAWKS CAY

50 person minimum • 4 chef attendants required at \$200 each

PILAR BAR

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 CAFE

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

FINE DINING

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

Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Specialty Teas

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HAWKS CAY RESORT®

BANQUET MENUS

DINNER BUFFETS CONTINUED

LAGOON BBQ

25 person minimum

SALADS (CHOICE OF TWO)

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 THREE)

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 TWO)

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 TWO)

Fresh Watermelon Wedges • Chocolate Dipped Pineapple Wedges • Banana Cream Pie

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

Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Specialty Teas

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HAWKS CAY RESORT® BANQUET MENUS

DINNER BUFFETS CONTINUED

TOES IN THE SAND

25 person minimum

SALADS (CHOICE OF TWO)

- Roasted Fingerling Potato Salad - Shaved Grana Pandana, 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 THREE)

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

SIDES (CHOICE OF TWO)

- 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 TWO)

- 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

Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Specialty Teas
**Chef Attendant Required at \$175. One 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 • \$175 PER BARTENDER
SPIRIT CORKAGE FEE \$100 PER BOTTLE • WINE/CHAMPAGNE CORKAGE FEE \$40 PER BOTTLE

PLATINUM HOSTED BAR

PLATINUM 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



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HAWKS CAY RESORT®

BANQUET MENUS

BAR MENUS CONTINUED

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$175 PER BARTENDER

GOLD HOSTED BAR

GOLD LIQUOR SELECTIONS

Vodka: Tito's **Gin:** Tanqueray

Rum: Bacardi Superior, Myers Dark

Whiskey: Toki **Scotch:** Johnny Walker Black

Bourbon: Maker's Mark **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

SILVER HOSTED BAR

SILVER 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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HAWKS CAY RESORT® BANQUET MENUS

BAR MENUS CONTINUED

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$175 PER BARTENDER

LIMITED HOSTED BAR

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

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

Pricing Includes Tax and Service Charge • \$500 Minimum Required

Silver Liquor Selection • Gold Liquor Selection • Platinum Liquor Selection

Mozaik Wine and Prosecco Selection • Platinum Wine

Import Beer • Domestic Beer

Assorted Sodas, Juices, Bottled Water

CASH BAR

Pricing Includes Tax and Service Charge • \$500 Minimum Required

Silver Liquor Selection • Gold Liquor Selection • Platinum Liquor Selection

Mozaik Wine and Prosecco Selection

Import Beer • Domestic Beer • Assorted Sodas, Juices, Bottled Water



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HAWKS CAY RESORT®

BANQUET MENUS

BAR MENUS CONTINUED

BAR ENHANCEMENTS

WELCOME BEVERAGES • Pricing Per Gallon

Iced Tea • Lemonade • Fruit Punch (Non-Alcoholic)

Red & White Sangria • Bloody Mary • Rum Punch • Margaritas • Flavored Margaritas • Mojitos

VIENNESE BEVERAGE SERVICE GOURMET COFFEES AND CORDIALS •

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

BLOODY MARY & MIMOSA BAR

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

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

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 12% 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 food borne 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.



HAWKS CAY RESORT® BANQUET MENUS

BANQUET WINE LIST

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$175 PER BARTENDER

WHITES AND ROSES

- Terlato, Pinot Grigio
- Ferrari Caraono, Fume Blanc
- Daou Chardonnay
- Newton, Unfiltered Chardonnay
- Far Niente Chardonnay
- Charles & Charles, Rose

SPARKLING

- Mumm, Napa Brut Prestige Moet
- Veuve Clicquot Brut.....
- Dom Perignon

REDS

- Erath Resplendent, Pinot Noir
- Emeritus, Pinot Noir
- Terrazas, Malbec
- Oberon, Merlot
- Markham, Merlot
- Unshackled, Cabernet Sauvignon
- Sebastiani, Cabernet Sauvignon
- Groth, Cabernet Sauvignon
- Daou Pessimist, Blend
- Campo Viejo, Blend

MOZAIK WINES

- Chardonnay, Sauvignon Blanc, Pinot Noir, or Cabernet Sauvignon
- Mozaik Prosecco

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