



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

\$49 Per Person, 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- \$4 Per Person

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

BEVERAGES (CHOICE OF ONE)

Iced Tea OR Lemonade

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

LUNCH BUFFETS CONTINUED

HAWKS CAY HYDRO GARDEN BAR

\$49 Per Person, 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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HAWKS CAY HYDRO GARDEN BAR (CONTINUED)
TO COMPLEMENT YOUR EXISTING BUFFET MENU, PRICED PER PERSON

PROTEIN ENHANCEMENTS

Key Lime Poached Shrimp \$10

Cast Iron Seared Strip Steak \$14

Caribbean Jerk Mahi \$10

COMPOSED GARDEN SALAD ENHANCEMENTS

Edamame Salad \$8

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

Cavatappi Salad \$8

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

Potato Salad \$8

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

Panzanella Salad \$10

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

\$51 PER PERSON, 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
\$35.00 PER PERSON

HAM BOXED LUNCH

Ham & Swiss on Wheat Bread with Lettuce and Tomato
Condiments on side: Mayo & Mustard
\$35.00 PER PERSON

VEGETARIAN BOXED LUNCH

Vegetarian on Wheat Bread
Condiments on side: Hummus
\$35.00 PER PERSON

SALAD BOXED LUNCH

House Salad
Condiments on side: Dressing
\$35.00 PER PERSON

\$100.00 Delivery charge will apply to deliveries by Sole Watersports at Hawks Cay Marina

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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 \$16

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

Baby Iceberg Wedge \$18

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

Tropical Salad \$18

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 \$12 • Key Lime Grilled Chicken \$10

Chilled Sliced Peppercorn Crusted NY Strip Loin \$14 • Sweet Chili Marinated Grilled Tofu \$8

ENTREES (CHOICE OF TWO)

Roasted Airline Lemon Thyme Chicken Breast \$34

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

Flat Iron Steak \$42

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

Grilled Atlantic Swordfish with Lemon and Fin Herbs \$42

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

Blackened Mahi Mahi \$38

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

Vegetable Tartlet \$24

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

DESSERTS (CHOICE OF ONE)

Key Lime Tart - \$15 Whipped Chantilly Cream, Raspberry Coulis

Flourless Chocolate Torte \$18 - Blackberry Anglaise, Toasted Marshmallow

Pineapple Upside Down Cake \$16 - Myer's Rum Syrup, Whipped Chantilly Cream

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