



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 \$9

Tuna Tartare, Wonton Cone, Wasabi Cream \$10

Tomato Mozzarella Shooters, Pearline Mozzarella, Tomato Water, Young Basil \$8

Avocado Toast, Lump Crab Meat, Shaved Radish \$10

Artichoke, Sundried Tomato Olive Bruschetta, Garlic Crostini \$7

Grain Mariner Compressed Watermelon,

Whipped Goat Cheese, Crispy Prosciutto \$7

HOT ASSORTMENT

Short Rib Shooter, Truffle Mash \$9

Conch Fritter, Key Lime Aioli \$7

Coconut Shrimp, Sweet Thai Chili Sauce \$7

Mini Crab Cakes with Key Lime Cajun Remoulade \$8

Spiced Shrimp Chopsticks, Unagi Sauce, Spicy Mayo, Green Onion \$8

Chorizo Arepas, Chipotle Crema, Young Cilantro \$8

Crab Grilled Cheese Tomato Soup Shooters \$9



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

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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.



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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) \$550
Medium (50 - 75 ppl) \$650
Large (75 - 100 ppl) \$800

ANTIPASTO

Italian Cheeses • Cured Meats Olives
Roasted Vegetables • Artisan Breads
Small (30 - 50 ppl) \$550
Medium (50 - 75 ppl) \$650
Large (75 - 100 ppl) \$800

VEGETABLE CRUDITE

Assorted Seasonal Fresh Vegetables
Ranch • Traditional Hummus
Black Bean Garlic Dip
Small (30 - 50 ppl) \$400
Medium (50 - 75 ppl) \$500
Large (75 - 100 ppl) \$650

SEAFOOD DISPLAY

\$66 PER PERSON
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

\$38 PER PERSON
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

\$31 PER PERSON

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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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 \$21

(CHOICE OF THREE)

Italian

Turkey BLT

Roast Beef and Cheddar

Hummus and Grilled Vegetables

Individual Bagged Chips

Ships and Chips

SHIPS AND CHIPS \$19

Guacamole

Pico D Gallo

Local Catch Ceviche

Crisp Corn Tortilla, Crispy Plantain Madura's

THUNDERBOLT RAW BAR \$65

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 \$24

Cheese and Charcuterie, Imported and Domestic Cheese

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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 \$19

Coconut Yuzu Cream, Toasted Focaccia Crouton

BUTTER LETTUCE WEDGE “CAESAR” \$18

Pecorino Fondue, Toasted Garlic Brioche Crumbs, Broken Caesar Dressing

PRIME TANGLED GREENS \$17

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

BABY ARUGULA \$19

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

TUNA TATAKI \$23

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

MEDITERRANEAN PINK SHRIMP \$20

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

HAWKS CAY LUMP CRAB CAKE \$38

Tomatillo Avocado Coulis, Coconut Jicama Slaw, Cracker Macadamia Nuts

WILD MUSHROOM RAVIOLI \$22

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

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PLATED DINNERS • CONTINUED

ENTREES (CHOICE OF TWO)

HERB CRUSTED GROUPER \$56

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

MISO ROASTED MAHI MAHI \$57

Ginger Coconut Curry Sauce, Braised Bok Choy, Basmati Rice

BLACKENED SWORDFISH \$51

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

BOURSIN CHEESE HERB CRUSTED 7OZ FILET OF BEEF \$86

Confit Pressed Marble Potato, Roasted Asparagus, Sauce Borderlaise

BRAISED BEEF SHORT RIB \$70

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

PLANTAIN CRUSTED AIRLINE CHICKEN BREAST \$51

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

THYME SEARED AIRLINE CHICKEN BREAST \$51

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 \$17

Gluten Free Chocolate Cake-Chantilly Cream, Fresh Berries, Raspberry Coulis \$18

Opera Sponge Cake-Whipped Kahlua Mascarpone Cream \$18

Strawberry Primavera Cake Fresh Berries, Strawberry Coulis \$17

(Sponge Cake with strawberry and pistachio mousse)



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DINNER BUFFETS

TASTE OF THE CARIBBEAN

\$85 per person, 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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BANQUET MENUS

DINNER BUFFETS CONTINUED

TASTE OF HAWKS CAY

\$155 per person

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

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DINNER BUFFETS CONTINUED

LAGOON BBQ

\$105 per person, 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

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DINNER BUFFETS CONTINUED

TOES IN THE SAND

\$99 per person, 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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