

# Doubletree Grand Key Resort Catering Menu

## **CONTINENTAL BREAKFAST**

### **THE HAMACA**

Chilled Orange and Grapefruit Juices  
Assorted Muffins, Fruit & Cheese Danish and Croissants  
Butter and Assorted Fruit Preserves  
Gourmet Blended Regular and Decaffeinated Coffees, Assorted  
Herbal Teas

### **HEALTHY START**

Chilled Orange and Grapefruit Juices  
Yogurt Bar with Assorted Fruits and Granolas  
Banana and Bran Muffins, Whole Grain Fruit and Granola Bars  
Gourmet Blended Regular and Decaffeinated Coffees, Assorted  
Herbal Teas

### **NEW TOWN CONTINENTAL**

Chilled Orange and Grapefruit Juices  
Assorted Muffins, Bagels, Fruit & Cheese Danish and Croissants  
Sliced Seasonal Fruit  
Butter, Assorted Fruit Preserves and Cream Cheese  
Gourmet Blended Regular and Decaffeinated Coffees, Assorted  
Herbal Teas

### **THE NEW YORK BAGEL BREAK**

Freshly Baked Bagels with Cream Cheese (toaster provided)  
With Lox and Capers  
Chilled Orange Juice, Ice Cold Frappachinos  
Gourmet Blended Regular and Decaffeinated Coffees, Assorted  
Herbal Teas

### **Ala Carte**

Assorted Muffins with Butter and Preserves per dozen  
Assorted Bagels with Cream Cheese per dozen  
Assorted Pastries per dozen  
Croissants with Butter and Fruit Preserves per dozen

## **BREAKFAST BUFFETS**

Minimum 25 Guests

### **BREAKFAST BY THE SEA**

Freshly Squeezed Orange and Grapefruit Juices  
Display of Sliced Seasonal Fruits and Berries

Selection of Individual Cereals with Whole and Skim Milk  
Pancakes with warm Maple Syrup  
Scrambled Eggs  
Breakfast Potatoes  
Smoked Bacon and Sausage Links  
Assortment of Fresh Baked Pastries and Muffins with Fruit  
Preserves and Honey  
Gourmet Blended Regular and Decaffeinated Coffees and  
Assorted Teas

### **THE QUIET SIDE BREAKFAST BUFFET**

Minimum 25 Guests

Fresh Sliced Seasonal Fruit  
Assorted Yogurts and Granolas  
Omelet Station (requires Chef fee)  
Traditional Eggs Benedict  
Smoked Bacon and Link Sausage  
Breakfast Potatoes  
Bagels and Cream Cheese with Smoked Salmon and Capers  
Assorted Muffins and Pastries  
Fresh Orange and Grapefruit Juices  
Gourmet Blend Regular and Decaffeinated Coffees  
Assortment of Herb Teas

### **THE QUIET SIDE BRUNCH**

All Selections Shown in Quiet Side Buffet Plus:

Spring Mix of Greens with Citrus Vinaigrette  
Imported and Domestic Cheese Board with Fresh Fruit Garnish and Crackers  
Slow Roasted Mojo Pork Loin with Pineapple Salsa  
Island Rice  
Fried Plantains  
Roasted Seasonal Vegetables Julienne  
Key Lime Pie  
Doubletree Chocolate Chip Cookies  
Chocolate Coconut Layer Cake

### **ADDITIONS TO BREAKFAST BUFFET OR BRUNCH**

Assorted Cold Cereals  
Oatmeal with Raisins and Brown Sugar  
French Toast  
Ice Cold Frappachinos  
Fresh Fruit Smoothies  
Bloody Mary or Mimosa

### **ALA CARTE BREAKS AND BEVERAGES**

### **THE EXPRESS**

Herbal Teas, Assorted Sodas, Bottle Water  
Gourmet Blended Regular and Decaffeinated Coffees

**THE EYE OPENER**

Fresh Seasonal Fruit and Berries with Yogurt Dip and Assorted Breakfast Breads  
Gourmet Blended Regular and Decaffeinated Coffees, Herbal Teas,  
Ice Cold Frappachinos and Bottled Water

**TROPICAL TREATS**

All Natural Island Oasis Fruit Smoothie Mix Served with Fresh Fruit Garnish  
Imported and Domestic Cheese Board with Fresh Fruit Garnish and Crackers  
Bottled Water, Assorted Herbal Teas

**THE HEALTHY EXECUTIVE**

Yogurt Bar with Fresh Seasonal Fruit,  
Chewy Granola and Fruit Bars  
Gourmet Blended Regular and Decaffeinated Coffees  
Assorted Herbal Teas, Bottled Water and Chilled Juices

**THE NEW YORK BAGEL**

Freshly Baked Bagels and Cream Cheese (Toaster Provided)  
with Smoked Salmon and Capers  
Chilled Orange Juice, Ice Cold Frappachino  
Gourmet Blended Regular and Decaffeinated Coffees, Assorted Herbal Teas

**ALA CARTE AFTERNOON REFRESHMENT BREAKS**

**THE DOUBLETREE GRAND KEY RESORT SIGNATURE**

Warm Doubletree Chocolate Chip Cookies  
Chilled Milk, Assorted Soft Drinks, Assorted Herbal Teas, Chilled Frappachinos,  
Gourmet Blended Regular and Decaffeinated Coffees

**AFTER SCHOOL SNACK**

Rice Krispy Treats, Oreo Cookies, Fig Newtons and Granola Bars  
Ice Cold Frappachinos, Assorted Soft Drinks and Bottled Water

**CHIPS AND DIPS**

Toasted Pita Chips Served with Cayso Smoked Fish Dip and Spinach Artichoke Dip  
Assorted Sodas and Bottled Water

**SODA SHOPPE SUNDAE BAR**

Vanilla Bean Ice Cream with Choice of Toppings:  
Hot Fudge, Caramel and Strawberry Sauce, Chopped Nuts, Rainbow Sprinkles, Oreo Pieces, Crushed  
Pineapple, Mini M&M's, Maraschino Cherries and Whipped Cream  
Assorted Sodas

**EXPRESS MEETING PACKAGES**

## **CORPORATE EXPRESS**

### Morning Start

Fresh Squeezed Orange and Grapefruit Juices  
Assorted Muffins and Fruit and Cheese Danish, Butter, Preserves  
Gourmet Blended Regular and Decaffeinated Coffees  
Assorted Herbal Teas

### Mid-Morning Break

Gourmet Blended Regular and Decaffeinated Coffees, Assorted Herbal Teas, Assorted Soft Drinks and Bottled Water

### Afternoon Break

Doubletree Chocolate Chip and Fudge Brownies  
Ice Cold Frappachino  
Assorted Sodas, Bottled Water, Gourmet Blended Regular and Decaffeinated Coffees  
Assorted Herbal Teas

## **EXECUTIVE EXPRESS**

### Morning Start

Freshly Squeezed Orange and Grapefruit Juices  
Pastries and Banana Nut Muffins  
Sliced Fresh Fruit and Berries  
Gourmet Blended Regular and Decaffeinated Coffees  
Assorted Herbal Teas, Chilled Frappachinos and Bottled Water

### Mid-Morning Break

Imported and Domestic Cheese Board with Fresh Fruit Garnish  
Gourmet Blended Regular and Decaffeinated Coffees, Assorted Herbal Teas,  
Chilled Frappachinos and Bottled Water

### Afternoon Break

Rice Krispy Treats, Oreo Cookies, Fig Newton's, Doubletree Chocolate Chip Cookies and Snickers Bars  
Chilled Frappachinos and Assorted Juices

## **GRAND KEY HEALTHY EXPRESS**

### Morning Start

Freshly Squeezed Orange and Grapefruit Juices  
Chilled Cranberry and Pineapple Juices  
Yogurt Bar with Assorted Fruit, Berries and Granola  
Bran Muffins and Banana Nut Muffins  
Whole Grain Fruit and Granola Bars  
Gourmet Blended Regular and Decaffeinated Coffees  
Assorted Herbal Teas

### Mid-Morning Break

Gourmet Blended Regular and Decaffeinated Coffees  
Assorted Herbal Teas

Assorted Chilled Juices and Bottled Water

Afternoon Break  
All Natural Island Oasis Fruit Smoothie Mix served with Fresh Fruit Garnish  
Granola Bars  
Assorted Whole Fruit  
Bottled Water

**ALA CARTE BEVERAGES**

(sold on consumption)

Gourmet Blended Regular Coffee  
Gourmet Blended Decaffeinated Coffee  
Iced Tea  
Assorted Hot Teas  
Assorted Sodas  
Bottled Water  
Sparkling Water  
Frappachinos  
Milk  
Fresh Squeezed Orange  
Lemonade  
Assorted Juices

**LUNCHEON STARTERS**

**CAESAR SALAD**

Romaine Lettuce, Freshly Grated Parmesan Cheese and Herb Croutons with Caesar Dressing

**GRAND HOUSE SALAD**

Crisp Garden Greens with Tomato, Cucumber and Red Onion with Citrus Vinaigrette

**SOUP DU JOUR**

**CONCH CHOWDER**

(additional charge)

Our Most Popular Island Favorite with Queen Conch Meat and a Medley of Garden Vegetables and Vine Ripe Tomato

**SHRIMP COCTAIL**

(additional charge)

5 Large Shrimp Served with Cocktail Sauce

**ONE CRAB CAKE**

(additional charge)

Served with Key Lime Aleoi

**LUNCHEON ENTREES**

Entrees Include Herb and Whole Grain Rolls with Butter, Chef's Selection of Dessert and Gourmet

Blended Regular and Decaffeinated Coffee and Iced Tea

**STUFFED CHICKEN FLORENTINE**

Marinated Chicken Breast filled with Spinach Wrapped in a Puff Pastry with Béchamel Sauce Served with Chef's Choice of Vegetable and Roasted Garlic Potatoes

**KEY WEST LOCAL CATCH**

Local Seasonal Fresh Catch with Butter and Spices Served with Yellow Rice and Caribbean Black Beans

**SLOW ROASTED CENTER CUT PORK LOIN**

Center Cut Pork Marinated in Mojo Carrillo Slow Roasted and Served with Mango Pineapple Salsa, Caribbean Black Beans, Island Rice and Fried Plantains

**CARIBBEAN CHICKEN**

Spicy Marinated Chicken Breast Grilled to Perfection, with Island Yellow Rice and Garlic Roasted Vegetables

**GRILLED MAHI-MAHI**

Fresh Florida Mahi-Mahi Grilled Over Open Flame with Mango Papaya Salsa, Stuffed Roasted Red Potatoes and Seasonal Vegetables Julienne

**VEGAN PLATTER**

Broccoli, Cauliflower, Carrot Batons, Zucchini, Squash and Sweet Bell Peppers with Red Bliss Potatoes, Enhanced with Fresh Herbs

**LUNCHEON BUFFETS**

Minimum 25 Guests

**CARIBBEAN FLAVORS**

Fresh Garden Greens

Complimented by Sliced Red Onions, Red, Green and Yellow Peppers, Tomatoes, Cucumbers and Citrus Vinaigrette

Sliced Vine Ripe Tomatoes and Hearts of Palm in Red Pepper Vinaigrette

Slow Roasted Pork Loin Marinated in Mojo

Grilled Fresh Florida Mahi-Mahi served with Mango Papaya Salsa

Island Rice

Black Beans

Fried Plantains

Sliced Cuban Bread and Butter

Mango Raspberry Cheesecake

Papaya Mousse

Gourmet Blended Regular and Decaf Coffee or Iced Tea

**THE BUBBA-Q**

Cole Slaw

Potato Salad

Grill Station:

Hamburgers, All Beef Hot Dogs and Chicken Breasts

Condiments to Include:

Lettuce, Sliced Tomatoes, Chopped Onion, American Cheese, Relish, Ketchup, Mustard, Mayonnaise,  
Sauerkraut, Pickles and Buns  
Baked Beans  
Corn on the Cob  
Apple Pie and Fudge Brownies  
Gourmet Blended Regular and Decaf Coffee, Iced Tea or Lemonade  
Requires Chef Fee

**BIG PINE KEY DELI**

Soup Du Jour  
Red Bliss Potato Salad  
Tri- Colored Pasta Salad  
Sliced Tomatoes and Mozzarella Salad with Balsamic Vinaigrette  
Sliced Roast Beef, Smoked Turkey Breast and Honey Roasted Ham  
Served with Sliced Beefsteak Tomatoes, Bermuda Onions, Pickle Spears and  
Green Leaf Lettuce  
Sliced American, Swiss and Cheddar Cheeses  
Freshly Baked Kaiser Rolls, Five-Grain Wheat and Rye Breads  
Dijon Mustard, Yellow Mustard, Mayonnaise and Horseradish Cream  
Fudge Brownies and Doubletree Chocolate Chip Cookies  
Gourmet Blended Regular and Decaf Coffee or Iced Tea

**ITALIAN AFFAIR BUFFET**

Traditional Caesar Salad  
Fresh Cut Romaine Lettuce, Herb Croutons and Caesar Dressing  
Linguine with Marinara and Alfredo Sauces  
Grilled Chicken Strips  
Meatballs  
Grated Parmesan Cheese  
Italian Vegetable Medley  
Garlic Bread  
Stuffed Cannolis  
Iced Tea or Lemonade

**HOT HORS D'OEUVRES**

Served Per 50 Pieces  
Meatballs with Parmigianino Cheese, Parsley and Italian Seasonings  
Hot and Spicy Chicken Wings  
Mini Conch Fritters  
Tempura Broccoli Bites  
Mushroom Caps: Florentine or Crab  
Almond Stuffed Dates Wrapped in Bacon  
Sesame Crusted Chicken Tenders  
Goat Cheese and Roasted Bell Peppers in Fillo  
Cheddar Cheese Puffs  
Shrimp, Pork and Vegetable Egg Rolls  
Assorted Mini Quiches  
Potstickers

Crab Rangoons  
Mini Chicken Quesadillas  
Mini Crabcakes  
Caribbean Salmon in Spring Roll Wrapper  
Vegetable, Chicken or Pork Spring Rolls  
Lotus Wonton with Shrimp and Pineapple in Thai Peanut Sauce  
Salmon and Asparagus in Fillo  
Chicken and Pineapple Skewer  
Mini Beef Wellington  
Mini Salmon Cakes  
Bacon Wrapped Scallops  
Coconut Shrimp  
Mini Cuban Sandwiches  
Coconut Lobster Skewer  
Mini Beef Tenderloin Brochette

**COLD HORS D'OEUVRES**

Served per 50 pieces:

Smoked Fish Canape  
Bruschetta  
Crostini with Tapenade  
Fresh Seasonal Fruit Kabobs  
Lovash Rolls - Select one  
Roasted Eggplant, Red Peppers, Kalamata Olives, Mozzarella and Feta Cheese  
Spinach and Artichoke with Tomatoes, Onions, Mozzarella and Feta Cheese  
Chicken and Portabella Mushroom with Tomatoes, Spinach, Mozzarella and Feta Cheese  
Vegetable, Crab, or Salmon with whipped cream cheese  
Smoked Salmon on Toast Point with Cream Cheese  
Shrimp Louis on Cucumber  
Tuna Tartar  
Assorted Pita Pockets  
Turkey Mousse garnished with Apricot and Parsley  
Tuna Mousse garnished with Black Olive, Pimento and Parsley  
Crabmeat Mousse garnished with Crab and Parsley  
Chilled Large Peeled Pink Shrimp

Assortment of Finger Sandwiches  
10 Turkey Breast and Cheddar Cheese on White Bread  
10 Crabmeat on Rye Bread  
10 Tuna on White, Rye and Pumpernickel  
10 Roast Beef and Horseradish Mousse on Pumpernickel  
10 Ham and Swiss Cheese on Rye

Gourmet Cold Canape Assortment to Include:  
Dried Apricot with Rum Cheese  
Cheddar Cheese and Port Wine on Toast Points  
Salami Cornets with Dijon Cream on Croistini  
Boursin and Pecans on Rye Rounds  
Smoked Salmon Cornets with Dill Cheese on Rye Rounds

Profiterole with Tuna Mousse  
Smoked Salmon Mousse Rosette with Dill Cream Cheese and Caper  
Turkey and Cheese on Rye  
Ham Pinwheels on Pumpernickel Rounds  
5 Bay Scallops with Basil Cream Cheese on Rye Rounds  
Assortment of Sushi

### **DIPS, SALADS AND DISPLAYS**

Served per person:

Smoked Fish Dip with Assorted Crackers  
Spinach and Artichoke Dip with Toast Points  
Tuna Tataki with Soy and Wasabi  
Salsa with Tri-Colored Chips  
Tuna, Curry Chicken, Ham, Turkey or Shrimp Salad with Assortment of Rolls  
Gourmet Cheese Board with Fresh Fruit Garnish and Assorted Crackers  
Vegetable Crudite with Herb Ranch Dressing  
Antipasto Display with Garlic Rolls  
Seafood Display (seasonal)

### **ACTION STATIONS**

Omelet Station (Chef Fee Required)

Chef will build your omelet with the following assortment:

Chopped Ham, Crisp Bacon, Sausage, Cheddar, Swiss or American Cheese, Broccoli Florets, Chopped Tomatoes, Spinach, Mushrooms, Chopped Red Onions, Red and Green Peppers

Pasta Station (Chef Fee Required)

Linguine, Tortellini, or Penne Pastas with Pesto, Marinara, Alfredo sauces, Grilled Chicken, Italian Sausage, Shrimp, Scallops and Grilled Vegetables

Salad Station

Fresh Romaine, Mixed Greens and Iceberg Lettuce with Cherry Tomatoes, Sliced Cucumbers, Sliced Red Onion, Red and Green Peppers, Herb Croutons, Mandarin Oranges, Bacon Bits, Sprouts, Hard Boiled Egg Slices, Pine Nuts and a selection of dressings to include Italian, French, Caesar, Herb Ranch, Bleu Cheese and Balsamic Vinaigrette

Mashed Potato Bar

Red Bliss and Sweet Potatoes Mashed with Bacon Bits, Broccoli Florets, Cheddar Cheese, Sour Cream, Butter, Sautéed Mushrooms, Chives, Chopped Tomatoes, Cinnamon, Glazed Carrot Bites, Salsa

Dessert Station

Assortment of Raspberry, Apple, Peach and Blueberry Mini Puffs, Empanada with Guava and Almond Crisp, Fruit Tarts, Key Lime Squares, Fudge Brownies and White and Dark Chocolate-dipped Strawberries

### **CARVING STATIONS**

Chef Fee Required

Whole Roasted Tom Turkey  
Served with Assorted Rolls, Cranberry Chutney and Appropriate Condiments  
Virginia Ham with Bourbon Glaze  
Served with Rolls and Gourmet Mustards and Mayonnaise  
Standing Prime Rib Au Jus Roast  
Served with Horseradish Sauce, Dijon Mustard and Assorted Rolls  
Roast Whole Suckling Pig  
Served with Cuban Bread and Florida Barbecue Sauce  
Steamship of Beef  
Served with Horseradish Sauce, Dijon Mustard and Assorted Rolls  
Slow Roasted Pork Loin in Mojo  
With Key Lime Mustard Sauce, Cuban Bread and Salsa

### **PLATED DINNER STARTERS**

#### **CAESAR SALAD WITH REGGIANO PARMESAN**

Traditional Caesar Salad with Herb Croutons and Caesar Dressing

#### **GRAND HOUSE SALAD**

Crisp Garden Greens with Tomato, Cucumber and Red Onion  
Served with Citrus Vinaigrette

#### **SPINACH SALAD TROPICAL**

Fresh Spinach Salad Accompanied by Crisp Bacon Bits, Herb Croutons, Mandarin Oranges  
with Red Pepper Vinaigrette

#### **CONCH BISQUE**

Bahamian Conch Blended in a Cream Base and Finished with the Finest of Cognac

#### **KEY WEST CRAB CAKE**

Crab Cake with Key Lime Aioli and Corn Salsa  
Additional Charge

#### **PINK KEY SHRIMP COCKTAIL**

Chilled Pink Key Shrimp with Tangy Grand Key Cocktail Sauce  
Additional Charge

#### **TUNA TATAKI**

Loin of Sushi grade Tuna, Rolled in Cracked Peppercorns and Drizzled with  
Chef's famous Garlic, Ginger Spiced Soy Sauce  
Additional Charge

#### **CONCH SEVICHE**

Conch Marinated in Citrus Juice, Onions, Tomatoes, Chiles and Cilantro  
Additional Charge

#### **COCONUT SHRIMP**

5 Shrimp served with Hawaiian Duck Sauce

Additional Charge

**PLATED DINNER ENTREES**

Entrees Include Your Choice of a Starter Course, Seasonal Fresh Vegetable Medley, Herb & Whole Grain Dinner Rolls, Chef's Dessert Selection, Gourmet Blended Regular & Decaffeinated Coffee or Iced Tea

**YELLOWTAIL SNAPPER**

Fresh Atlantic Snapper with Citrus Herb Butter Over Green Beans with Baby Red Potatoes

**GRILLED BUTTERFLIED CHICKEN BREAST**

Chicken Breast with Wild Mushroom Demi-Glace Served with Red Bliss Mashed Potatoes

**SLOW ROASTED PRIME RIB**

Gourmet Seasoned Slow Roasted Prime Rib Served with Baked Potato, Sour Cream & Chives

**STUFFED CHICKEN FLORENTINE**

Marinated Chicken Breast Filled with Spinach Wrapped in a Puff Pastry with Béchamel Sauce Served with Fresh Herbs and Risotto

**DUVAL STREET TUNA**

Sushi Grade Tuna with Ginger Garlic Glaze served with Jasmine Rice and Garnished with Seaweed Salad

**FLORIDA FRESH HERB CRUSTED GROUPER**

With Sweet Red Pepper Rice and a Fresh Roasted Tomato

**GRILLED CHICKEN, TENDERLOIN AND CRAB CAKE**

Grilled Chicken Breast, Tenderloin Filet and Crab Cake with a Tarragon Sauce and Mashed Red Bliss Potatoes

**LOBSTER TAIL AND Tournedo of Beef**

6 oz. Florida Lobster Tail and Tournedos of Beef with Drawn Butter and Baked Potato

**DINNER BUFFETS**

(Minimum 25 Guests)

**CHEESEBURGER IN PARADISE**

Chips and Salsa

Cole Slaw

Potato Salad

Tri-Colored Pasta Salad

Grill Station:

Hamburgers, All Beef Jumbo Hot Dog, Chicken Breasts

Condiments to Include:

Lettuce, Tomato, Chopped Onion, Cheddar Cheese, Pickle Relish, Ketchup, Mustard, Mayonnaise, Sauerkraut, Sliced Kosher Pickle and Buns

Baked Beans

Corn on the Cob  
Traditional Key Lime Pie  
Coffee, Iced Tea or Lemonade  
Chef Fee Required

Additions:  
Florida Fresh Mahi-Mahi  
Grilled Fresh Tuna Steak  
Rib-eye Steaks

**CAYO HUESO BUFFET**

(Minimum 25 Guests)

Mini Crab Cakes  
Conch Fritters  
With Key Lime Mustard Dipping Sauce  
Traditional Caesar  
Fresh Romaine Lettuce with Grated Parmesan Cheese and Herb Croutons Caprese Salad  
Beefsteak Tomato Slices, Sliced Fresh Mozzarella Cheese with Fresh Basil and Vinaigrette  
Cuban Slow Roasted Pork  
Caribbean Chicken  
Yellow Cumin Rice  
Black Beans  
Fried Plantains  
Grilled Seasonal Vegetables  
Sliced Cuban Bread with Butter  
Mango Raspberry Cheesecake with Guava Sauce  
Key Lime Tarts  
Gourmet Blended Regular and Decaffeinated Coffees and Iced Tea

**VERANDA GRILLE**

(Minimum 25 Guests)

Fresh Seasonal Fruit Kabobs  
Asparagus with Prosciutto Ham Ribbon  
Bruchetta  
Mixed Spring Greens Tossed with Vine Ripe Tomatoes, Sliced Red Onions, Cucumbers and Citrus  
Vinaigrette  
Sliced Beefsteak Tomatoes and Hearts of Palm with Red Pepper Vinaigrette

**GRILLED TO ORDER:**

Jerked Chicken Breast  
Seasoned with Traditional Island Spices  
Rib-Eye Steaks  
Florida Fresh Mahi-Mahi  
  
Baked Potato with Sour Cream and Chives  
Seasonal Vegetable Medley  
Rolls and Butter

Dessert Display:

Fruit Tarts, Chocolate Dipped Strawberries, Carrot Cake with Cream Cheese Frosting  
Gourmet Blended Regular and Decaf Coffees  
Iced Tea  
Chef Fee Required

### **LUAU GRAND KEY BUFFET**

(Minimum 25 Guests)

Mini Shrimp Egg Rolls with Sweet and Sour Dipping Sauce

Smoked Fish Dip with Assorted Crackers

Fresh Seasonal Fruit Kabobs

Mixed Greens with Tomato, Cucumber, Onion and Citrus Vinaigrette

Island Uno Salad (Macaroni Salad) w/ Baby Shrimp

Huli-Huli Chicken

Hawaii's Own Version of Barbecued Chicken Cooked with Huli-Huli Sauce Made with Brown Sugar,  
Soy Sauce and Fresh Ginger

Kalua Pig, Smoke Flavored Whole Roasted Pig

Mahi-Mahi with Papaya Mango Salsa and Cilantro

Roasted Sweet Potatoes

Plantains

Fried Rice

Grilled Vegetables

Desserts:

Coconut Macaroons

Gourmet Blended Regular and Decaffeinated Coffees

Iced Tea and Lemonade

### **DINNER AND THE ARTS BUFFET**

(Minimum 25 Guests)

Gourmet Cheese Board with Fresh Fruit garnish and Assorted Crackers

Traditional Caesar Salad

with Herb Croutons, Dusted with Parmesan Cheese

Chilled Medium Peeled Pink Shrimp

with Lemon Wedges and Cocktail Sauce

Carving Station:

Prime Rib with Wild Mushroom Au Jus

Slow Roasted Pork Tenderloin with Pan Gravy

Florida Fresh Herb Crusted Grouper

Roasted Rosemary Red Potatoes

Seasonal Vegetables Julienne

Rolls and Butter

Chocolate Torte Cake

Raspberry-Mango Cheesecake

Gourmet Blended Regular and Decaffeinated Coffee or Iced Tea

### **SHIPWRECKED BUFFET**

(Minimum 20 Guests)

Coconut Shrimp

Mini Crab Cakes

Vegetable Crudite with Herb Ranch Dressing

Spinach Salad Tropical  
Fresh Spinach Salad Accompanied by Crisp Bacon Bits, Herb Croutons, Mandarin Oranges and Red  
Pepper Vinaigrette  
Fresh Seasonal Fruit Kabobs  
Barbeque Spare Ribs  
Grilled Spare Ribs Coated in Chef's own Caribbean Barbeque Sauce  
Chicken and Pineapple Kabobs  
Shrimp and Sea Scallop Kabobs  
Saffron Yellow Rice with Island Spices  
Roasted Seasonal Vegetables  
Cuban Bread and Butter  
Dessert:  
Key Lime Pie  
Fruit Tarts  
Gourmet Blended Regular and Decaffeinated Coffee or Iced Tea

**Banquet Bars**

Hosted Consumption Bar, Cash Bar, and Drink Ticket prices per drink.

**Premium Brands**

Kettle One, Kettle One Citron, Stolli O, Tanqueray, Bacardi Select, Mount Gay, Malibu, Meyers, 1800,  
Crown Royal, Chivas, Southern Comfort, Kahlua and Hennessy Cognac

**Call Brands**

Absolut Vodka, Absolut Citron, Absolut Mandarin, Beefeaters Gin, Bacardi Select Rum, Cuervo Gold  
Tequila, Dewars, J&B, Jack Daniels and Courvoisier Cognac

**Well Brands**

Light & Dark Rum, Vodka, Gin, Tequila, Whiskey, Scotch and Bourbon  
Sparkling House Wine – Domaine St. Michelle, Brute, Washington State

**House Wines by glass or bottle**

Sycamore Lane Cabernet Sauvignon, Chardonnay, Pinot Grigio, Merlot & White Zinfandel

**Imported and Premium Beer**

Corona, Heineken, Red Stripe, Kalik, Amstel Lite, Becks Dark, Michelob Ultra and Bacardi O

**Domestic Beer**

Budweiser, Bud Lite, Michelob, Coors Lite, Rolling Rock and Miller Lite

**Assorted Sodas**

**Bottled Water**

**Frozen Drinks – Alcoholic and Non-Alcoholic**

Island Oasis Margaritas, Strawberry Daiquiri, Pina Colada, Mudslide and Rum Runner

Types of Bars Offered:

Per Person Per Hour pricing available

Cash Bar - Guests pay for own drinks.

Pre-purchased Drink Tickets - You may pre-purchase Beer & Wine, Well, Call or Premium tickets.  
Tickets may also be redeemed for sodas, juices, and bottled water. No credits offered for unused  
tickets.

Hosted Open Bar - Beer & Wine, Well, Call and Premium. Sold on consumption.

Bartender Fees Apply to ALL Banquet Bars

**HOSPITALITY BAR PRICING AVAILABLE UPON REQUEST**

## AMENITIES

Delivered to the Room:

Fruit Basket

An Assortment of Fresh Seasonal Fruit

Doubletree Chocolate Chip Cookies

Six of Our Signature Cookies in a Tin Served with Chilled Milk

Gourmet Cheese Board

Imported and Domestic Cheese with a Fresh Fruit Garnish and Assorted Crackers

Chocolate Covered Strawberries

Six Fresh Strawberries Dipped in Chocolate

Margaritaville Welcome

A Pitcher of Margaritas or Bucket of Corona Beer

Served with Spicy Salsa & Tri-Colored Chips

Champagne & Flutes

A Bottle of Our House Champagne with Two Engraved Flutes

Shrimp Martini

Large Peeled Steamed Shrimp Cocktail Served in a Martini Glass with

Spicy Cocktail Sauce

Key Lime Treats

Key Lime Taffy, Key Lime Chocolate and Key Lime Cookies

Boxed Meals To Go

The Continental Box

Large Croissant and Muffin Served with Butter, Fruit Jelly Spread

Small Cup Fresh Fruit

Breakfast Sandwich

Two Fried Eggs on a Grilled Croissant, Topped with Bacon, Tomato, Lettuce and Cheddar Cheese

Small Cup of Fresh Fruit

Deli Box

Choice of One Sandwich:

Honey Baked Ham & American Cheese

Roasted Turkey Breast & Pepper Jack Cheese

Roast Beef & Swiss Cheese

All Sandwiches on Fresh Sourdough Roll

Once Piece of Fruit, Bag of Chips

Brownie

Cuban Mix Box

Cuban Pork, Honey Baked Ham, Swiss Cheese,

Lettuce, Tomato and Onion on Cuban Bread

Sliced Dill Pickle, Bag of Chips

Brownie

Italian Hoagie Box

Baked Ham, Salami, Provolone Cheese,  
Lettuce, Tomato, Onion on Hoagie Roll

Piece of Fruit, Bag of Chips

Brownie

Croissant Box

Choice of One Sandwich:

Roasted Turkey Breast & Swiss Cheese,

Cashew Curry Chicken Salad

Albacore Tuna Salad

with Lettuce, Tomato and Onion Served on a Croissant

Small Cup of Fresh Fruit, Bag of Chips

Brownie

Ice Cold Beverages can be provided on consumption upon request.