SAVOR
CASA MARINA KEY WEST, CURIO COLLECTION BY HILTON

Built in 1920 and listed on the National Register of Historic Places, Casa Marina is a flawless merging of Old Key West ambiance and contemporary luxury. Sitting on 1,100 feet of the largest private secluded beachfront in Old Town Key West, the Resort is perfect for lazy days in a hammock on the sand or by one of two sparkling pools. The serene, tropical setting and spectacular grounds offer a variety of unique locations for beach receptions and dinners, team building experiences, memorable meetings and incentive trips.

Delight in pampering pool concierge services, including poolside popsicles and refreshing chilled towels, a rejuvenating fitness center and beachside spa treatments. Enjoy on property world-class water sports, such as jet skis, water bikes, paddle boards and snorkeling excursions. To complete your Key West experience, the vibrant and eccentric Duval Street is minutes from the Resort, easily accessible via a leisurely stroll, rented scooter or bicycle.
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BEYOND THE BUOY

LANDMARKS AND ACTIVITIES OF THE SOUTHERNMOST CITY.

DESPITE HER SIZE, (ONLY 4 MILES LONG AND 2 MILES WIDE) KEY WEST IS A UNIQUE ISLAND CITY AT THE SOUTHERNMOST TIP OF FLORIDA.

Rich in history, culture, activities and entertainment, it’s no wonder that TripAdvisor recently rated Key West the #1 “Most Excellent” Place to Travel to Worldwide. That same year, they also rated Key West #1 for “Most Excellent” Cities for Restaurants. Worthy of praise for far more than key lime pie, here are some do not miss landmarks and activities while in Key West:

THE DRY TORTUGAS
Made up of seven small islands and perfect for snorkeling, a day trip to the Dry Tortugas, home to one of the most unique eco-attractions tops are list for do not miss attractions. Its crown jewel, the historic Ft. Jefferson was once used as a prison during the Civil War. The water is spectacular, and you may get there by boat.

HISTORIC HOMES
Visit the home of Nobel Prize winning author Ernest Hemingway at Hemingway House, visit his writing rooms, catch a glimpse of some of the infamous 6 toed cats or stroll the grounds. For presidential buffs, The Harry S. Truman Little White House is currently the State of Florida’s only presidential site as it was President Truman’s winter White House. Thomas Edison was a frequent extended guest and has been used by six American Presidents.

FOR NATURE LOVERS
No trip to Key West would be complete without a stop at the magical world of the Butterfly Conservatory. Your cares will melt away as you stroll through this garden habitat that is home to over 60 species of butterflies and 20 exotic birds.

BY LAND
Celebrate our legendary sunsets at Mallory Squares nightly Sunset Celebration. A vibrant street fair atmosphere with local artists and street performers serves as the warm up act before the main attraction of our beautiful sunset. Once the sun goes down head over to the music & nightlife of Duval Street, often referred to as the Bourbon Street of Key West, is just a short stroll, bike ride or Lyft ride away. This main street of Historic Old Town is lined with restaurants, bars and nightlife, many open until the wee hours of the morning. Day or night there is outstanding live local music playing somewhere along Duval and the surrounding side streets. Iconic Duval stops include Sloppy Joe’s, Irish Kevin, Hog’s Breath and more. Off Duval be sure to check out The Green Parrot, Mary Ellen’s or First Flight.

BY SEA
Enjoy a front row seat to some of the most beautiful sunsets on earth aboard a sunset sail. Charter a private boat or meet new friends on a large party catamaran. If watersports adventurer or deep-sea fishing is your preference, you have come to the right place. Key West offers island jet-ski tour, kayaking, paddle boarding, eco tours and deep sea fishing charters on the waters that home to trophy game fish. Many restaurants also will cook your catch.
Guests of Casa Marina may enjoy two unique experiences in one as you receive access and reciprocal charging privileges to all of the amenities available at our sister property The Reach Key West, Curio Collection by Hilton™.

Steps away from whimsical Duval Street and situated on the only private natural sand beach in Key West, The Reach offers a pure authentic escape into the heart of Conch culture. Blending carefree island vibes, inspired nautical details, unique Key West experiences and simple, stylish hospitality.

Enjoy the seductive atmosphere of oceanfront dining, at the relaxed yet sophisticated culinary experiences of Four Marlin Oceanfront Dining featuring the fresh local seafood, imaginative craft cocktails and an impressive wine list.

The Reach welcomes you to experience the unique spirit of The Conch Republic like no other.

Ask your catering manager about group dinner options at The Reach.
BREAKFAST & BRUNCH

Continental breakfasts are intended for a maximum of 30 minutes. $4 per person is added for each additional 1/2 hour of service. Minimum of 10 guests. Surcharge of $150 applies for groups under 10.

Hot breakfasts are intended for a maximum of 60 minutes. $4 per person is added for each additional 1/2 hour of service. Minimum of 20 guests. Surcharge of $300 applies for groups under 20.

Breakfast enhancements and stations can be added to any hot or continental breakfast; must equal full guaranteed number of guests and are not for individual sale.

Brunch is intended for a maximum of 2 hours. $10 per person for each additional 1/2 hour of service. Minimum of 20 guests.

*All chef-attended stations will be charged $200 chef fee.

Prices are per person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
CONTINENTAL BREAKFAST

KEY WEST SUNRISE
Florida Orange, Cranberry & Ruby Red Grapefruit Juices
Freshly Brewed Coffee & Selection of Hot Teas
Hand Selected Cut Fruits and Ripened Berries
Freshly Baked Assorted Breakfast Pastries, Croissants and Muffins
Whipped Butter, Local Mangrove Honey, Mason Jar Marmalades and Jams

CARIBBE
Florida Orange, Ruby Red Grapefruit Juices & Guava Nectar
Freshly Brewed Coffee & Selection of Hot Teas
Papaya and Fresh Berries with Key Lime
Ham and Cheese Empanadas, Guava-Cream Cheese Pastelitos, Citrus Mango Muffins, Hot Cuban Tostadas
Whipped Butter, Mason Jar Marmalades and Jams

HEALTHY START
Florida Orange, Cranberry & Ruby Red Grapefruit Juices
Freshly Brewed Coffee & Selection of Hot Teas
Caribbean Tropical Fruit Salad With Mango, Papaya, Pineapple, Berries, and Lime Infused Agave
Low Fat Yogurt Bar with Granola, Honey, Unsweetened Coconut Flakes
Whole Wheat Bread, Bran Muffins, Walnut-Carrot-Banana Cake
Whipped Butter, Local Mangrove Honey, Mason Jar Marmalades and Jams
Assorted Cereals, Ripe Bananas & Dried Fruits
Whole, 2%, Skim, Almond & Soy Milks
Spinach, Onion, Egg White Frittata, Olive Oil, Salt & Pepper
HOT BREAKFAST

BUILD YOUR OWN BUFFET

JUICES & NECTARS
(Select Three)
Florida Orange, Cranberry, Ruby Red Grapefruit, Harvest Apple or V8 Juice, Guava or Papaya Nectar

HOT BEVERAGES
Freshly Brewed Coffee

Selection of Hot Teas

COLD
Hand Selected Seasonal Cut Fruits and Ripened Berries

Assorted Yogurts, Cereals and Cinnamon Granola

Whole, 2%, Skim, Almond & Soy Milks

EGGS
(Select One)
Mini Tortillas Españolas

Traditional Scrambled Eggs

Scrambled Eggs with Caramelized Onions and Cotija Cheese

Scrambled Egg Whites with Fine Herbs

Roasted Mushroom, Tomato, Spinach, Onion & Goat Cheese Frittata (also available with Egg Whites)

PASTRIES
(Select Two)
Assorted Mini Muffins, Buttered Croissants, Glazed Cinnamon Rolls, Assorted Danish Pastries, Guava Pastelitos, Cuban Bread, Mini NY Style Bagels with Charred Mango Cream Cheese

Whipped Butter, Local Mangrove Honey, Mason Jar Marmalades and Jams

SIDES
House Made Chicken “Longaniza” with Roasted Onions and Peppers

Applewood Smoked Bacon

Pork Sausage Link

Yuca, Sweet Plantain & Chorizo Hash

Chicken Apple Sausage Link

Lyonnaise Fingerling Potatoes with Caramelized Onions

Mini Mofongos with Pickled Red Onions and Cilantro

Steel Cut Oats with Brown Sugar, Local Honey and Dried Fruits

Smoked Gouda Polenta with Scallions and Bacon
HOT BREAKFAST

I SURVIVED DUVAL

Florida Orange, Cranberry & Ruby Red Grapefruit Juices
Freshly Brewed Coffee & Selection of Hot Teas
Virgin Bloody Mary Station
Crisp Guava Glazed Bacon, Celery Stalks, Kosher Pickle Spears, Assorted Olives, Celery Salt, Lemon, Lime, Assorted Florida Hot Sauces

Upgrade To Non-Virgin: Add $14 per person

Hand Selected Seasonal Fruits and Ripened Berries
Freshly Baked Cinnamon Rolls, Butter Croissants, Baguette Chimichurri Toast
Whipped Butter, Local Mangrove Honey, Marmalades and Jams
Fluffy Scrambled Eggs with Sharp White Cheddar and Chives
Pressed Mini Cuban Sandwiches
Buttermilk Biscuits with Chorizo-Cilantro Gravy
Applewood Bacon and Chicken “Longaniza” with Roasted Peppers
Yuca, Onion, Scallions Hash
BREAKFAST ENHANCEMENTS

The following stations are designed and priced to complement your Continental or Hot Breakfast selection and are not available for individual sale.

**PANCAKES**
(Chef Attendant Optional)

Buttermilk or Whole Wheat Pancakes

**Toppings:**
Blueberries, Strawberries, Banana, Chocolate Chips, Macadamia Nuts, Pineapple Jam, Whipped Butter, Maple & Coconut Syrup

**BRÛLÉE FRENCH TOAST**
(Chef Attendant Required)

Cinnamon French Toast

**Toppings Include:** Banana, Nutella, Mixed Berry Compote, Powdered Sugar

Whipped Butter, Maple & Coconut Syrup

**OMELETS**
(Chef Attendant Required)

**Organic** Farm Fresh Eggs, Egg Whites

House Made Fresh Tomato Salsa

**Toppings (Select Six):**
Ham, Apple Wood Bacon, Chorizo Sausage, Local Red Shrimp, Baby Tomatoes, Baby Spinach, Onion, Mushrooms, Bell Peppers, Jalapeños, Sharp White Cheddar & Swiss Cheese

**AVOCADO TOAST STATION**
(Chef Attendant Required)

Toasted Sourdough, Multigrain Bread

Smashed Avocado, Bacon Crumbles, Radish, Goat Cheese, Chives, Green Onions, Cherry Tomato, Feta, Basil, Caramelized Red Onions, Black Salt, Chimichurri, Lemon, Lime,

Pan Fried Egg
CASA MARINA
GRAND BRUNCH

Minimum of 20 guests.

BEVERAGES
Florida Orange, Grapefruit & Pineapple Juices
Guava & Papaya Nectars
Freshly Brewed Coffee & Selection of Hot Teas
"PIÑA-MANGO"
Pineapple Carpaccio with Mango Compote, Pineapple, Grilled Pineapple with Agave Marinated Mango
Pineapple-Mango Virgin Sangria with Berries, Mango
Honey Granola & Pineapple Yogurt Verrine

BAKERY
Butter Croissants, Guava Pastelitos, Assorted Mini Danishes, “Sofrito” & Olive Oil Caribbean Style Baguette

FRESH
Heirloom Tomato Salad, Grilled Stone Fruit, “Queso Fresco”, Seasonal Fruit Jam, Cilantro-Recao Vinaigrette
Green Banana & Calabaza “Escabeche” Salad
Fresh Local Catch “La Playa” Red Ceviche with Taro Root Chips

CHICKEN ‘N WAFFLES
(Chef Attendant Required)
Crispy Buttermilk Marinated Chicken
Golden Malted Waffles
Smoked Blueberry-Orange Marmalade
Coffee Infused Maple Syrup

HOT
Mini Spanish Tortillas or Traditional Scrambled Eggs (select one)
Cinnamon Butter Sweet Potato Hash
Chicken “Longaniza” Sausages with Sautéed Peppers
Roasted Garlic Brussel Sprouts with Sauté Red Onions
Black Bean “Mampostea”o Rice
Fresh Catch with Cipollini-Lime Sauce
Grilled Hanger Steak with “Chimichurri”

SWEETS
Key Lime Tarts
Raspberry and Chocolate Tarts
Coconut Crème Brulée
Assorted Macaroons & Cookies
CUBAN COFFEE STATION
(One Attendant per 50 Guests Required)
Made to order authentic Cuban Coffee with Café Bustello
Bucci, Colada, Cortadito, Café con Leche
Pastelitos de Guava

CREATE YOUR OWN
LEMONADE & ICED TEA
(Attendant Optional)
Fresh Squeezed Lemonade
Herb Infused Jasmine Tea
Lavender, Mango & Hibiscus House Made Syrups
Mint & Basil
Lemon, Lime, Mango Slices

CLASSIC MORNING BAR
(One Bartender per 75 Guests Required)
Bloody Mary
Selection of Top Shelf Vodkas, Bloody Mary Mix, Tomato Juice, Crisp Bacon, Celery Stalks, Kosher Pickle Spears, Olives, Celery Salt, Lemon, Lime, Assorted Florida Hot Sauces
Mimosa
Prosecco, Florida Orange Juice, Strawberries

BREAKFAST & BRUNCH
BEVERAGE ENHANCEMENTS
BREAKFAST & BRUNCH
BEVERAGE ENHANCEMENTS

SPRITZ BAR
(One Bartender per 75 Guests Required)

Grapefruit Aperol Spritz
Aperol, Prosecco, Club Soda, Grapefruit Juice, Fresh Thyme

Grand Marnier Spritz
Grand Marnier, Prosecco, Lemonade, Orange

Elderflower Spritz
St. Germain, Prosecco, Club Soda, Fresh Lavender

Cucumber Mint Spritz
Ketel One Botanical, Club Soda, Fresh Cucumber and Mint

$19 per Drink
$500 minimum guaranteed consumption

ZERO PROOF SPRITZ BAR
(One Bartender per 75 Guests Required)

Zero Proof Amalfi Spritz
Lyre’s Italian Spritz, Lyre’s Classico, Soda Water, Orange Garnish

Zero Proof Key West Mango Spritz
Mango Puree, Lyre’s Classico, Basil, Mango Garnish

$12 per drink
$500 minimum guaranteed consumption
MEETING BREAKS

All breaks are intended for a maximum of 30 minutes and are not for use as breakfast, lunch or dinner. Prices are per person. Minimum of 10 guests.

STRAWBERRY FIELDS
Strawberry Shortcake Verrines, Chocolate Dipped Strawberries, Fresh Strawberries and Cream with Brown Sugar, Strawberry Limeade

HEALTHY
Fresh Cut Vegetables, Avocado and Ranch Dressings, Fresh Seasonal Fruit Display, Soft Granola Bars, Oatmeal Cookies, Assorted Chilled Fruit Juices

COOKIE JAR
Chocolate Chip, White Macadamia, Peanut Butter Cookies, Assorted Organic Milks, Chocolate and Vanilla Shakes

CHOCOLATE RUSH
Double Fudge Brownies, Chocolate Pot de Crème Verrines, Frosted Chocolate Cupcakes, Molten Chocolate Chip Cookies

THE BALL PARK
Hot Dog Sliders, “Nachos con Queso”, Warm Cinnamon-Sugar Churros, Cracker Jacks

ENERGIZER
Kind Bars, Yogurt Covered Raisins, Fruit Skewers, Honey-Mint Yogurt

PACHANGA
Golden Tortilla Chips, Guacamole, Casa Pico de Gallo, Pineapple Salsa, Sour Cream

HÄAGEN-DÅZS® ICE CREAM
(Attendant Required)
Chocolate, Vanilla & Strawberry Ice Cream Toppings to include: Warm Chocolate Fudge, Sprinkles, Marshmallow, Fruit, Whipped Cream

90 MILES TO CUBA
Green Plantain Chips, Mango Salsa, Cubanitos, Mini Yuca Fritters with Garlic Aioli, Ropa Vieja Empanadas, Sweet Plantain Bread with Guava Spread

Ice Cream Cart Rental Available
MEETING BREAKS

All food breaks are intended for a maximum of 30 minutes and are not for use as breakfast, lunch or dinner. Prices are per person. Minimum of 10 guests.

WATERING HOLE
Unlimited Freshly Brewed Regular and Decaffeinated Coffee, Selection of Premium Hot Teas
Assorted Coca-Cola Beverages
Still & Sparkling Bottled Water
8 hour service
4 hour service

CUBAN COFFEE STATION
(One Attendant per 50 Guests Required)
Made to order authentic Cuban Coffee with Café Bustelo
Bucci, Colada, Cortadito, Café con Leche
Pastelitos de Guava

AQUA FRESCA
Display of Refreshing Fruit, Herb and Flower Infused Beverages
Hibiscus Flower, Tangerine and Orange Blossom
Cucumber, Lime and Lemon Grass
Pineapple, Ginger and Kaffir Lime Leaf
Passion Fruit, Honey and Lavender
Minimum order of 1 Gallon per flavor

ALL DAY SERVICE
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Premium Hot Teas
Assorted Coca-Cola Beverages
Still & Sparkling Bottled Water
AQUA FRESCA Two Flavors of Your Choice
MORNING BREAK OF YOUR CHOICE
AFTERNOON BREAK OF YOUR CHOICE
A LA CARTE BREAKS

Minimum consumption of $500 is required when selecting from A La Carte Break offer.

FROM THE BAKE SHOP

Assortment of Bagels with Plain and Guava-Chive Whipped Cream Cheese per dozen

Assorted Muffins per dozen

Assorted Miniature Breakfast Pastries per dozen

Cinnamon Sticky Buns per dozen

Butter Croissants per dozen

Guava Cheese Pastelitos per dozen

Jumbo Freshly Baked Cookies, Chocolate Chunk, Peanut Butter, Oatmeal per dozen

Double Fudge Brownies and Blondies per dozen

Mini Key Lime Tartlets per dozen
A LA CARTE BREAKS

Minimum consumption of $500 is required when selecting from A La Carte Break offer.

ON THE HEALTHY SIDE

Yogurt Parfaits, Layered Yogurt, Seasonal Fruit Compote and Homemade Granola
per each (minimum order 12)

Hard Boiled Eggs With Olive Oil, Salt And Pepper
per dozen

Assorted Whole Seasonal Fruit
per each (minimum order 12)

Platter of Hand Selected Cut Fruits and Assorted Berries
per person (minimum order 10)

Kind Bars, Power Bars, Kashi Bars, Granola Bars (select one)
per each (minimum order 12 per selection)

ON THE FROZEN SIDE

Häagen - Dazs Ice Cream Novelty Bars
per dozen

Kermit’s Frozen Chocolate Dipped Key Lime Pie on a Stick
per dozen
A LA CARTE BEVERAGES

*Minimum consumption of $500 is required when selecting from A La Carte Break offer.*

- Freshly Brewed Regular or Decaffeinated Coffee per gallon
- Single-use Coffee Pods per each
- Freshly Brewed Ice Tea per gallon
- Fresh Lemonade or Limeade per gallon
- Florida Orange, Cranberry, Apple or Ruby Red Grapefruit Juices per gallon
- Still or Sparkling Bottled Water (Acqua Panna, San Pellegrino) per each
- Assorted Vitamin Waters or Bottled Juices per each
- Assorted Coca Cola Soft Drinks per each
- Assorted Lacroix Sparkling Waters per each
- Assorted Celsius or Red Bull Beverages per each

AQUA FRESCA

- Hibiscus Flower, Tangerine and Orange Blossom
- Cucumber, Lime and Lemon Grass
- Pineapple, Ginger and Kaffir Lime Leaf
- Passion Fruit, Honey and Lavender per gallon
Lunch

Boxed lunches are intended for off-property outings only. Minimum order 10 per selection.

Plated lunches are intended for a maximum of 60 minutes. Served between 11am and 2pm. Prices are based on same selection for all.

Buffet lunches are intended for a maximum of 60 minutes. $6 per person for each additional 1/2 hour of service. Minimum of 20 guests. Surcharge of $300 applies for groups under 20.

*All chef-attended stations will be charged $200 chef fee. Prices are per person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Boxed lunches are intended for off-property outings only. Minimum order 10 per selection

**SANDWICH** (Select One)
- Sous Vide Skirt Steak Sandwich, Fontina Cheese, Caramelized Onion, Baby Arugula, Tomato Chimichurri, Olive Oil Ciabatta Bread
- Roast Turkey and Brie, Cranberry Remoulade, Baguette
- Chicken Salad, Swiss Cheese, Lettuce & Tomato, Spinach Wrap
- Albacore Tuna Salad, Sweet Peppers, Onions, Garlic Tahini Cream, Black Bean Tortilla
- Roasted Vegetable Sandwich, Avocado Hummus, Onions, Lettuce and Tomatoes on a Multi Grain Hoagie
- Grilled Balsamic-Marinated Eggplant, Zucchini, Sun-Dried Tomatoes, Roasted Red Peppers, Pita Pocket

**SALAD** (Select One)
- Loaded Potato Salad, Bacon, Cheddar, Scallions, Sour Cream Dressing
- Orzo - Cranberry Salad, Roasted Peppers, Parsley, Lemon Vinaigrette
- “Tabbouleh” Bulgur Wheat, Tomato, Mint, Parsley
- Cole Slaw
- Roasted Vegetable Pesto Pasta

**SIDES** (Included)
- Freshly Baked Chocolate Chip Cookie
- Kettle Cooked Chips
- Whole Fruit
PLATED LUNCH

Plated lunches are intended for a maximum of 60 minutes.
Served between 11am and 2pm.
Prices are based on same selection for all.

SALAD (Select One)

Petite Romaine Lettuce, Roasted Cherry Tomatoes, Creamy Cilantro Vinaigrette, Caramelized shallot croton Crouton

Heirloom Tomato, Burrata, Orange-Fennel Slaw, Key Lime-Honey Dressing Basil Crostini

Artisanal Greens Compressed Watermelon, Mango, Avocado Crema, Lime Infused Agave Dressing

Baby Greens, Shaved Green Apple, Caramelized Walnut, Artichokes, Citrus Dressing

Mixed Greens Blend, Orange Segments, Grape Tomatoes Goat Cheese Crouton, Guava Vinaigrette

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Chef’s Choice of Dessert
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Premium Hot Teas
Freshly Brewed Iced Tea

ENTRÉE (Select One)

Local Mahi-Mahi Filet, Plantain Mash, Seasonal Local Vegetables and Creole Sauce

Roasted Lime-Garlic Yellow Tail Snapper, Curry Thai Rice, Ginger Honey Glaze Baby Carrots, Mango Relish

Braised Pork Tenderloin, Calabaza-Charred Corn Succotash, Seasonal Vegetable Tamarind Jus

Grilled Skirt Steak, Black Bean Mamposteao Rice, Maduros, Tomato, Chimichurri

Pan seared Chicken Breast, Onion-Sofrito Cous Cous, Roasted Brussel Sprouts, and Orange Mojo

Roasted Calabaza Steak, Eggplant Fricassee, Confit Baby Heirloom Tomatoes and Coconut-Ginger Sauce
BUFFET LUNCH

BUILD YOUR OWN LUNCH BUFFET

SALADS (Select Three)
Field Greens with Ripe, Tomatoes, Hearts of Palm, Cucumbers, Red Onions, Kalamata Olives, with Citrus Vinaigrette
Golden Beet Salad, Orange Supremes, Heirloom Tomatoes, Fresh Mozzarella, Saba Pesto Dressing and Roasted Pistachios
Mixed Artisan Greens, Pressed Watermelon, Pickled red Onions, Tear Drop Tomatoes, Avocado, Pineapple-Mango Relish Lemon-Cilantro Honey Creamy Vinaigrette
Tomato, Avocado & Red onions over Bibb Lettuce, Topped with “Queso Fresco”, dressed with Extra Virgin Olive Oil, Lime and Oregano Mojo
Hearts of Palms, Chick Peas, Calabaza and Cipollini with Roasted Pepper-Cilantro Chimichurri
Caesar Salad, Baby Gem Lettuce, Grana Padano, Garlic Ciabatta Crostini, Fresh Thyme-Garlic Roasted Tomatoes, Creamy Parmesan Dressing

Bread & Butter

ENTRÉE (Select Two)
Pan Seared Chicken Breast, Roasted Pepper Coulis, Baby Tomato Confit
Braised Pork Loin with Sour Orange-Oregano Mojo, Crispy Yuca
Pan Seared Mahi, Roasted Garlic and Parsley Salsa Verde
Fried Cornmeal Dusted Yellow Tail Snapper, Hearts of Palm and Charred Corn “Escabeche”
Charred Grilled Tamarind Marinated Flank Steak with Guava Chimichurri Demi-Glace (+$8 per person)

(Cont.)
BUFFET LUNCH

BUILD YOUR OWN LUNCH BUFFET (CONT.)

(Cont.)

SIDES (Select Two)

Black Bean Mamposteao Rice with Onions and Cilantro
Pigeon Peas-Coconut Curry Jasmin Rice
Caramelized Sweet Plantains, Papa’s Pilar Rum Raisin Glaze
Butter Cream Whipped Yukon Gold Potatoes
Roasted Fingerling Potatoes with Caramelized Onion and Fresh Herbs Butter
Charred Broccolini with Garlic-Lime Olive Oil
Smash Green Plantains with Pickled Onions and Guava Butter
Creamy Cheddar Mac ‘N Cheese with Parmesan-Panko Crumbled

Chef’s Daily Dessert Assortment
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Premium Hot Teas
Freshly Brewed Iced Tea
BUFFET LUNCH

SOUTH OF KEY WEST

Conch, Coconut, Calabaza Chowder
Cuban Bread Tostadas
Artisanal Greens with Avocado, Red Onions & Tomatoes Lime-Thyme Infused Oil
Local Fresh Catch Lime-Mango Ceviche, Taro Root Chips
Grilled Pineapple Chicken Salad with Roasted Red peppers, Cherry Tomatoes, Onions, Key Lime-Agave Vinaigrette

Coconut-Black Beans Jasmin Rice
Spiced Glazed Sweet Plantains
Roasted Eggplant with Citrus Island Mojo
Braised “Ropa Vieja”, Onions, Peppers, Sofrito Tomato Broth
Roasted Chicken with Sugar Cane BBQ Sauce

Passion Fruit Custard, Salted Caramel
Key Lime Pie Panna Cotta, Mango Gel, Crumbled Citrus Texture

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Premium Hot Teas
Freshly Brewed Iced Tea

$89
BUFFET LUNCH
THE DELICATESSEN

SOUP & SALADS
Creamy Tomato Bisque
Penne Pasta Salad, Grilled Asparagus, Tomato, Balsamic Vinaigrette
Mixed Green Salad, Papaya-Caramelized Shallots Vinaigrette
Mustard-Mayo Potato Salad with Onions, Celery, Sweet Pickles, and Parsley
Bread & Butter
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Kettle Cooked Chips
Assorted House Made Cookies
Double Fudge Caramel Brownies
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Premium Hot Teas
Freshly Brewed Iced Tea

SANDWICHES
Sub Sandwich, Italian Meats on Hoagie, Shredded Lettuce, Sliced Tomatoes, Oil & Vinegar Marinated
The Cuban Wrap, Roast Pork, Black Forest Ham, Swiss cheese, Sliced Pickles and Mustard Aioli, Flour Tortilla
Grilled Seasonal Vegetable Wrap, Roasted Pepper Chickpea Hummus, Sun Dried Tortilla
Rotisserie Chicken & Bacon Club Sandwich, Swiss Cheese, Pesto Aioli, Lettuce, Tomato, on Freshly Baked Ciabatta
Sous Vide Skirt Steak Sandwich, Fontina Cheese, Caramelized Onion, Baby Arugula, Tomato Chimichurri, Olive Oil Ciabatta Bread
BUFFET LUNCH

STREET FOOD

Watermelon Wedge with Feta Cheese
Vegetable Pad Thai Noodle Salad
Chicken Caesar Salad

Mini Grilled Vegetables Sandwich
All Beef Hot Dogs Sliders, Sautéed Onions, Sauerkraut, Relish
Mahi-Mahi Tacos with Chipotle Slaw, Green Salsa, Avocado Crema, Fresh Lime
Black Angus Beef Sliders, Caramelized Onions, Aged Cheddar Cheese, Fire Roasted Sweet Pepper Aioli
Truffle Fries

Apple and Almond Tart
Chocolate Mousse Cup
Key Lime Cup Cakes

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Premium Hot Teas
Freshly Brewed Iced Tea
BUFFET LUNCH

SOUTHERN LIVING

Baked Potato Salad with Country Ham, Aged Cheddar Cheese and Scallions

Pressed Watermelon Salad with Crumbled Feta, Cucumber, Heirloom Cherry Tomatoes, Red Onions, Florida Citrus Vinaigrette

Warm Cornbread & Butter

Baked Mac ‘N Cheese, Smoked Gouda Buttered Cracker Topping

Buttermilk Brined Fried Chicken

Smoked Angus Beef Brisket with Bourbon BBQ Sauce

Green Beans with Bacon, Onions and Butter

Spiced Baked Red Beans

Red Velvet Cake

Blueberry Tartlets

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Freshly Brewed Iced Tea
LUNCH

BEVERAGE ENHANCEMENTS

CUBAN COFFEE STATION
(One Attendant per 50 Guests Required)
Made to order authentic Cuban Coffee with Café Bustello
Bucci, Colada, Cortadito, Café con Leche
Pastelitos de Guava

CREATE YOUR OWN
LEMONADE & ICED TEA
(Attendant Optional)
Fresh Squeezed Lemonade
Herb Infused Jasmine Tea
Lavender, Mango & Hibiscus House Made Syrups
Mint & Basil
Lemon, Lime, Mango Slices
**LUNCH BEVERAGE ENHANCEMENTS**

**SPRITZ BAR**  
(One Bartender per 75 Guests Required)

**Grapefruit Aperol Spritz**  
Aperol, Prosecco, Club Soda, Grapefruit Juice, Fresh Thyme

**Grand Marnier Spritz**  
Grand Marnier, Prosecco, Lemonade, Orange

**Elderflower Spritz**  
St. Germain, Prosecco, Club Soda, Fresh Lavender

**Cucumber Mint Spritz**  
Ketel One Botanical, Club Soda, Fresh Cucumber and Mint

**ZERO PROOF SPRITZ BAR**  
(One Bartender per 75 Guests Required)

**Zero Proof Amalfi Spritz**  
Lyre’s Italian Spritz, Lyre’s Classico, Soda Water, Orange Garnish

**Zero Proof Key West Mango Spritz**  
Mango Puree, Lyre’s Classico, Basil, Mango Garnish
SUNSET SAIL
SUNSET SAIL

Sunset Sail menu is intended for off property outings only. All items are delivered directly to the boat. Price does not include cost of the charter. Contact your catering manager for charter pricing and availability.

GREEN FLASH
Island Cobb Salad with Charred Corn, Hearts of Palm, Grill Pineapple, RedOnions, Black Beans Cotija Cheese, Creamy Balsamic Vinaigrette
Assorted Fresh Whole Fruits
Cous Cous Salad with Curry Roasted cauliflower, Spinach, Heirloom Cherry Tomatoes, Confit Mushrooms, Parsley, Lemon infused Extra Virgin Olive Oil
Ahi Tuna Poke Cup with Compress Watermelon, Mango and Soy Ginger Glaze
Grilled Skirt Steak Salad, Onion, Peppers, Chayote, Chimichurri
Green Papaya and Soba Noodles with Passion Fruit-Soy Vinaigrette
Sofrito Roasted Shrimp, Mango Cocktail Sauce
Assorted Dessert Shooters & Cupcakes

TWILIGHT
Charcuterie Box with Genoa Salami, Pepperoni, Chorizo, Kalamata Olives, Cherry Peppers, Tillamook Cheddar, Giardiniere Tomato Asiago Crisp
Tomato Baguette Bruschetta
Assorted Fresh Whole Fruits
Tip Dipped Individual Crudité, Hummus
Tamarind Glaze Shrimp Salad with Scallions and Sesame Seeds
Fresh Strawberries and Queso Fresco Sala, Roasted Pecans, Pomegranate Dressing
Lemon Pepper Chicken BLT, Maple Glazed Bacon, Pesto Aioli on a Brioche Bun
Double Fudge Brownies, Blondies, Chocolate Chip Cookies
RECEPTION
RECEPTION

Minimum order for butler passed hors d’oeuvres is 25 per selection. Recommended 4 pieces per person for a 30 minute reception and 6 pieces per person for an one hour reception.

A la Carte Seafood and Sushi minimum order is 5 pieces per person.

Reception Displays are intended for a maximum of 90 minutes.
$6 per person for each additional 1/2 hour of service.
Minimum of 10 guests. Surcharge of $150 applies for groups under 10.

Reception Stations and Carving Boards are intended for a maximum of 90 minutes.
$8 per person for each additional 1/2 hour of service.
Minimum of 20 guests. Surcharge of $300 applies for groups under 20.

*All chef-attended stations will be charged $200 chef fee. Prices are per person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
BUTLER PASSED HORS D’OEUVRES

CHILLED
Minimum Order 25 per Selection.

Mini Lobster Club Sandwich, Bacon, Mayonnaise
Shrimp Mini Taco, Cilantro-Sweet Chili
Sugar Drop Bay Shrimp Ceviche Shooters
Mint Compressed Watermelon, Pomegranate Molasses, Chevre
Ahi Tuna Poke Cone, Wakame Salad, Daikon Sprouts, Tobiko, Wasabi Aioli
Calabaza and Leek Tart, lemon Fennel and Fine Herbs
Mango-Tuna Tartare on a Sesame Seed Rice Cracker
Mini Avocado Toast with Tomato Salad, Balsamic Glaze
Oven Roasted Heirloom Cherry Tomato Bruschetta
Smoked Chicken Filo Cup, Candied Walnuts, Apple and Grape
BUTLER PASSED HORS D’OEUVRES

H O T
Minimum Order 25 per Selection.

Vegetable Samosas, Mango Chutney
Braised Short Rib and Manchego Empanada, Chimichurri Aioli
Braised “Ropa Vieja” Dumplings, Scallion Crema
Conch Empanadas, Chipotle Aioli
Petit Cuban Panini
Coconut Shrimp Stick, Orange-Ginger Jam
Caribbean Jerk Spiced Shrimp Kabob, Mango-Cilantro Emulsion
Jamaican Chicken Patty
Petit Crab Cake with Caribbean Remoulade
Truffle Mac ‘N Cheese Bites
Angus Beef Sliders, Caramelized Onions, American Cheese
Conch Fritters, Key Lime Coconut Remoulade $9
Chicken or Beef Penang Satay, Crushed Peanuts, Lemongrass Thai Curry
Vegetable Spring Roll, Sweet Chili Plum Sauce
Cuban Croquets, Mojo Mayo
A LA CARTE

SEAFOOD

Minimum order of 5 pieces per person.

Peel ‘n Eat Key West Pinks 16/20 per each
Iced Gulf Shrimp per each
Season’s Finest Oysters in the half shell per each
Snow Crab Claws, Key Lime Honey Mustard Sauce per each
Middle Neck Clams, Meyer Lemon Dressing per each
Champagne Poached U-10 Shrimp, Raspberry Mignonette per each
Lobster Medallions, Remoulade per each
Florida Harvested Stone Crabs (Oct. 15-May 1) M.P.
Individual Ceviche Cups, Florida Hog Fish, Tomatillo Cilantro Broth Watermelon Radish, Mango Charred Serrano Chili, Plantain Chip per each

All seafood stations served with Spanish Pimentón Cocktail Sauce, Fresh Lemon and Limes, Hot Sauce
SUSHI

Minimum order of 5 pieces per person. Served in an authentic bamboo boat. 20 persons minimum.

TUNA
Tuna and Scallions

CRAZY
Salmon Skin, Eel, Cucumber, Avocado, Asparagus, Scallion, Masago

JB
Salmon, Cream Cheese, Scallions

RAINBOW
Crab, Avocado, Cucumber Roll topped with Tuna, Salmon, Whitefish and Avocado

CALIFORNIA
Crab, Avocado, Cucumber

SALMON
Salmon and Scallions

VEGETABLE
Asparagus, Cucumber and Avocado

HAMACHI
Yellowtail Snapper and Scallions

SPICY TUNA
Tuna, Masago, Cucumber, Scallions, Spicy Sauce

Select up to four classic rolls.

per piece

Special Rolls, Sashimi and Nigiri are available upon request.
RECEPTION DISPLAYS

CHEESE DISPLAY
Imported and Domestic Cheese Selection, Artisanal Jams & Marmalades, Fresh Berries & Grapes, Gourmet Nuts, Grilled Bread, Assorted Crackers & Flat Bread

HUMMUS TABLE
Chickpea Tahini Hummus, Eggplant, Roasted Pepper and Cilantro Hummus, Mixed Olives Tapenade, Warm Spinach and Artichoke Dip, Smokey Baby Pita, Sea Salt mini Naan Bread

ITALIAN ANTIPASTI
Italian Charcuterie Selection of Prosciutto, Cured Italian Salami, Pepperoni, Provolone, Aged Parmigiano Romano, creamy Baby Fresh Mozzarella and Vine Ripe Tomato Salad with Pesto, Mixed Olives, Pepperoncinis, Artichokes Hearts, Grilled Asparagus, Roasted Peppers, Selection of Artisanal Breads

CHIPS & DIPS
Golden Tortilla Chips, Guacamole, Casa Pico de Gallo, Pineapple Salsa, Sour Cream

GARDEN VEGETABLE DISPLAY
An Assortment of Garden Fresh Raw, Grilled and Pickled Vegetables, Served with Creamy Buttermilk Ranch, French Onion Dip and Chunky Bleu Cheese Dip with Scallion
**RECEPTION STATIONS**

**LA PASTA**
*(Chef Attendant Required)*

Pasta: (Select 2)
Cavatapi, Penne, Linguini and Cheese Tortellini Pasta
Sauces: Short Rib Bolognese, Lemon Pesto, Parmesan Cream and Arabiata Sauces

Toppings: Fresh Basil, Caramelized Onions, Spring Peas, Oven Dried Tomatoes, Roasted Mushrooms, Wilted Spinach, Grilled Asparagus, Artichoke Hearts, Bacon Lardons, Marinated Shrimp, Diced Roasted Chicken

Warm Sea Salt Rosemary Focaccia

**SPANISH PAELLA**
*(Chef Attendant Required)*

Traditional Spanish Paella with Saffron Rice, Garlic, Tomato “Sofrito”, Roasted Peppers, Chicken, Shrimp, Mussels, Chorizo Sausage, Asparagus, Garlic Aioli

Galician Bread
**RECEPTION STATIONS**

**TACO TRUCK**  
(Chef Attendant Optional)

- Beer Battered Crispy Mahi-Mahi
- Pibil Pork
- Carne Asada
- Adobo Chicken

Served with Chipotle Cabbage Slaw, Fresh Lime, Cilantro, Onions, Guacamole, Tomatillo Salsa Verde, Mango Pico de Gallo

- Skewered Cobb Corn, Crema, Tajin, Fresh Cilantro, Cotija Cheese, Chipotle Aioli, Lime

- Selection of Salsas and Hot Sauces

- Add Black Beans and Rice
RECEPTION STATIONS

GOURMET SLIDER TABLE
(Based on 3 Sliders Per Person)
Angus Beef, Caramelized Onions, Cheddar Cheese Truffle Aioli
Sweet Soy Pork Belly with Asian Slaw
Yellow Tail Cuban “Minuta”, Lettuce, Onion and Tomato with Cilantro-Lime Mayo
Southern Buttermilk Fried Chicken, House Pickles, & Ranch

BAO BUNS
(Chef Attendant Required)
Hoisin Pork Belly
Skirt Steak with Chimichurri
Sweet Chili Shrimp
Napa Cabbage Kimchi, Pickles, Radish, Chipotle-Mango Teriyaki Sauce

ARTISAN FLATBREAD
Creamy Fresh Mozzarella, Crushed Tomato Sauce, Fresh Basil, Pecorino Romano Cheese, Extra Virgin olive Oil
Smoked Pulled Chicken, Aged Cheddar Cheese, Red Onions, Tamarind-Cilantro BBQ Sauce
Honey Pepperoni, Provolone, Fresh Mozzarella, Grana Padano, Pomodoro Sauce
Baby Spinach, Marinated Artichoke, Roasted Mushrooms, Roasted Garlic Parmesan Sauce
RECEPTION STATIONS

CASA MARINA SALAD JARS

Strawberry Spinach Salad,  
Candied Pecans, Goat Cheese, Pickled Radish, Heirloom Tomato, Blood Orange Vinaigrette

Casa Caesar Salad,  
Romaine Lettuce, Ciabatta Croutons,  
Shaved Parmesan

Red and Yellow Tomato Bocconcini Salad,  
Pesto, Arugula, Frisée, Pine Nuts

Island Cobb Salad,  
Romaine Lettuce, Roasted Sweet Potato, Pineapple,  
Corn, Coconut,  
Passion Fruit Vinaigrette

Southern Comfort Salad,  
Iceberg Lettuce, Bacon, Egg, Croutons,  
Pickled Green Tomato, Ranch Dressing

Asian Chopped Salad,  
Mandarins Oranges, Edamame, Mango, Cashews, Crispy Wontons, Sesame Peanut Dressing

Add Chicken to 1 Salad

Add Shrimp to 1 Salad
RECEPTION STATIONS

CARIBBEAN CEVICHE & ESCHABECHE

Local Yellow Tail, Orange Mojo, Avocado
Local Catch Hogfish, Leche de Tigre
Caribe, Charred Octopus “Escabeche”
Green Plantain, Malanga Chips & Crispy Rice Crackers
Fresh Lime
Los Cayos Hot Sauces
CARVING BOARDS

(Chef Attendant Required for All Carving Stations)

LA PLAYA

From Santa Maria Grill

Banana Leaf Wrapped Grouper with Hearts of Palm “Escabeche”

Grilled Shrimp “Pinchos” with Guavapeño Sauce

Grilled Spiny Lobster Tails, Garlic Butter (One Lobster Per Person)

Spiced Sweet Potato, Charred Adobo Eggplant, Onions & Pepper Tomato Broth, Orange Mojo

Soft Caribbean Rolls

“CHURRASCO” STYLE GRILLED SKEWERS

Beef Tenderloin, Red Chimichurri

Marinated Lamb, Mint Pear Yogurt

Garlic-Lime Marinated Chicken with Raita

Caramelized Onions Naan

Curry Basmati Rice
CARVING BOARDS

(Chef Attendant Required for All Carving Stations)

SLOW SMOKED BBQ BRISKET
Cuban Coffee Rubbed Brisket, Papaya BBQ, Pineapple Spiced Rum Jus, Hawaiian Sweet Bread

MESQUITE SMOKED WHOLE CHICKEN
Black Cherry Bourbon BBQ Sauce, Orange Thyme Glaze, Yuca with Sautéed Onions, Soft Sweet Cuban Rolls & Butter

WHOLE ROASTED SUCKLING PIG
Tomato Avocado Salad, Pigeon Peas, Coconut Jasmin Rice Caribbean Style Orange “Mojo”
“Pan de Agua”

BLACK ANGUS RIBEYE
Creamed Horseradish, Whole Grain Mustard, Zinfandel Reduction, Warm Salted Parker House Rolls, Whipped Honey Butter

HORSERADISH AND HERB CRUSTED TENDERLOIN OR NY STRIPLOIN
Bordelaise Sauce, Chimichurri, Rosemary Aioli, Parmesan Garlic Texas Toast
Carving Board Enhancements

Grilled Asparagus
Charred Broccolini
Honey Glaze Carrots
Roasted Fingerling Potatoes
Black bean Congri Rice
Mofongo with Pickled Onions
Mashed Potatoes with White Cheddar Cheese
Spanish Chorizo Coconut Rice
Roasted Seasonal Mushrooms
DESSERT STATIONS

A TRIBUTE TO KEY LIME
Hemingway’s Key Lime Tart
Key Lime Cream Pie
Key Lime Cheesecake
Tropical Pate de Fruit

CHOCOLATE HEAVEN
White Chocolate Blueberry Shooter
Double Fudge Brownies
Chocolate Pot de Crème Verrines
Frosted Chocolate Cupcakes
Molten Chocolate Chip Cookies

DULCE LATINO
Caramel Flan,
Dulce de Leche Cheesecake,
Tres Leche Cake,
Passion Fruit & Chocolate Mousse with Coconut Anglaise Sauce

SUNDAE BAR
(Attendant Required)
ICE CREAM & SORBET (Select 3)
Vanilla, Chocolate, Cookies and Cream,
Dulce de Leche, Mango Sorbet

TOPPINGS: Rainbow Jimmies,
Chopped Peanuts, Crushed Oreo,
Mini M&M’s, Butterfinger Pieces,
Mini Marshmallows

SAUCES: Banana Foster Sauce,
Caramel Sauce, Chocolate Sauce, Whipped Cream, Berry Sauce

Add Cookies for Ice Cream Sandwiches

Ice Cream Cart Rental Available
DINNER

Prices of Plated Dinner are based on one selection for all. If you wish to offer more than one entrée to your guests, please see catering policies for pricing.

Dinner Buffet are intended for a maximum of 2 hours. Additional $15 per person for each additional 1/2 hour of service. Minimum of 20 guests. Surcharge of $450 applies for groups under 20.

*All chef-attended stations will be charged $200 chef fee.
Prices are per person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
PLATED DINNER

SALAD
(Select One)

Baby Romaine, Focaccia Croton, Roasted Roma Tomato, Shaved Parmigiano Reggiano, House Made Caesar Salad Dressing

Butter Lettuce, Local Papaya, Roasted Red Beets, Candied Walnuts, Goat Cheese, Charred Orange-Honey Nectar

Artisanal Mixed Greens, Hearts of Palm, Tahitian Vanilla Scented Roasted Pineapple, Pear Tomato, Ginger Scallion Dressing

Tomato Carpaccio, Baby Greens, Compressed Watermelon, Oranges Supremes, Cipollini Onions, “Queso Fresco”, Citrus Creamy Vinaigrette

Marinated Heirloom Tomatoes, Truffle Agave Whipped Buratta, Garden Basil Pesto, Herb Crostini, Micro Pea Tendril, Saba Glaze

Iceberg Wedge Salad, Bacon Lardons Vine-Ripe Tomato, Shaved Bermuda Onions, Crumbled Gorgonzola, and Guava Ranch dressing

APPETIZER
(Optional Add-on)

Caribbean Coconut Calabaza Bisque, Curry Roasted Chicken, Cilantro Infused Oil

Lobster Ravioli, Roasted Pepper Chorizo Cream, Lemon Bread Crumbs

Chicken-Chorizo Croquette with Mushroom Ragout, Frisée Salad & Roasted Garlic Aioli

Colossal Shrimp Cocktail, Horseradish Mango Cocktail Sauce, Crushed Marcona Almonds
PLATED DINNER (CONT.)

ENTRÉE (Select One)
Prices of Plated Dinner are based on one selection for all. If you wish to offer more than one entrée to your guests, please see catering policies for pricing.

Chef’s Special:
Mofongo Stuffed Red Snapper,
Roasted Garlic Sofrito Key Lime Sauce,
Chorizo and Heirloom Tomato Stew,
Braised Chard and Mango-Pineapple Relish

Local Yellow Tail Snapper,
Sweet Corn and Tomato Farrotto,
Seasonal Vegetables, Cilantro Roasted Garlic Salsa Verde

Braised Beef Short Rib,
Roasted Root Vegetable Medley, Rainbow Cauliflower, Braised Mushroom Shallot Reduction

Stuffed Chicken Breast,
Spinach, Sweet Plantain, Onion, Tomato Stuffing, Sweet Potato Cake, Rainbow Chard, Fire Roasted Sweet Pepper, Bordelaise Sauce

Mojo Marinated Pork Chop,
Garlic Roasted Fingerling Potatoes,
Haricots Vert,
Sour Orange Chimichurri

Filet Mignon,
Glazed Petit Vegetables, Truffle Mash Potatoes, Bordelaise Sauce, Crispy Onions

Butter Poached Lobster & Petit Filet Mignon
Roasted and Sweet Plantain Shallot Pave, Charred Baby Rainbow Carrots, Sage Butter, Enoki Mushroom Madeira Sauce

Sous Vide Hanger Steak & Jumbo Prawns
Rosemary Potato Pave, Broccolini, Tarragon Butter, Guava Sage Demi Glaze

Plantain Crusted Fresh Mahi & Grilled Skirt Steak
Curry Coconut Jasmin Rice, Roasted Carrot-Ginger Puree, Grill Asparagus, Ginger Miso Sauce, Cilantro Chimichurri
PLATED DINNER
(CONT.)

DESSERT
(Select One)

Warm Chocolate Pudding Cake, Dulce de Leche, Graham Cracker Crumble and Fresh Berries Salad

Coconut Cuban Bread Pudding with Salted Caramel, Tropical Fruit Medley, Sour Cherry Gel

Passion Fruit Panna Cotta, Mango Coulis, Short Crust Cookie

Guava Goat Cheese Flan with Spiced Candied Papaya and Sauce Caramel

Flourless Chocolate Cake with Piña Colada Mousse, Ginger Tinto Sauce & Fresh Berries

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Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

See your Catering Manager for Wine Pairing recommendations.
DINNER BUFFET

CARIBBEAN FLAVOURS

Organic Mixed Artisan Greens, Jicama, Pomelo, Avocado, Toasted Coconut, Sour Orange Cumin Vinaigrette

Margarita Marinated Heart of Palm Salad, Cilantro, Papaya, Grilled Corn, Teardrop Tomatoes

Island Cous Cous Salad, Chorizo, Red Onion, Mango, Black Bean, Cilantro, Sweet Pepper Lime Dressing

Cuban Bread & Guayaba Butter

Chef Attended Carving Station: “La Caja China” Mojo Roasted Whole Suckling Pig, Spiced Agave Maduros

Grilled Chicken “Adobo Criollo”, Charred Pineapple Chutney, Local Rum Glaze

Chargrilled Local Catch, Escovitch Salad with Mixed Bell Peppers, Onion, Crisp Carrot, Cilantro, Salsa Verde

Roasted Calabaza & Sweet Potatoes, Sautéed Onions and Pomegranate Molasses

Coconut Sofrito Black Bean Mamposteao Rice

Dulce de Leche Tarts

Four Marlins Key Lime Pie

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas
DINNER BUFFET

KEY WEST SUNSET

Wedge Baby Iceberg, Chopped Egg, Jalapeño-Guava Glazed Bacon Lardons, Heirloom Tomatoes, Red onions, Gorgonzola, Ranch Dressing

Burrata and Vine Ripe Tomato Salad, Artisanal Greens, Pesto, Extra Virgin Olive Oil, Huckleberry Jam

Assortment of Artisanal Breads and Whipped Chive Butter

FROM THE SANTA MARIA GRILL:
(Chef Attendant Required)

Dijon and Fresh Herbs Crusted Prime Rib of Beef
Mojo Marinated Skirt Steak
Bone Marrow with Rosemary Butter
Jerk Chicken Thighs “Pinchos”
Lemon Sofrito Marinated Fresh Mahi

Congnac Jus, Chimichurri, Creamed Horse Radish, Citrus Maple Mustard Glaze, Garlic Mushroom, Tamarind Demi-Glace

Grilled Asparagus, Parmesan, Lemon, Pancetta, Truffle
Lavender and Honey Spaghetti Squash
Boursin Polenta, Oven Dried Tomatoes, Crispy Prosciutto and Wilted Spinach,
Yukon Gold Ragout, Baby Portobello

New York Style Cheese Cake, Sour Cherry Compote
Old Fashioned Bread Pudding, Raisins, Whiskey Salted Caramel
Double Fudge Chocolate Cake with Raspberry Coulis

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Premium Hot Teas

Add Florida Lobster Tail, Drawn Butter, Grilled Lemon
FISHERMAN’S TABLE

Seafood feast straight from Key West docks.

Chorizo Chickpea Salad with Wilted Chard, Cipollini Onions, Heirloom Tomatoes, Charred Corn, Cilantro Passion Fruit Vinaigrette

Compressed Watermelon Salad, Mango Pineapple Chutney, Mint Cucumber, Cotija Crumbles, Key Lime Thyme Dressing

Frisée with Shaved Curry Onions, Charred Rainbow Carrots, Sweet Peppers, Florida Orange, Coconut Vinaigrette

Rolls & Butter

The Conch Bar
Executive Chef’s Specialty Preparation of Local Favorites:

Conch Fritters with Caribbean Style Remoulade

Coconut Calabaza Conch Chowder
Cuban Garlic Bread

Conch Ceviche, Plantain Chips

Conch Empanadas with Orange Aioli

Fisherman’s Stew Action Station:
(Chef Attendant Required)

Caribbean Style Shrimp Boil, Key West Pink Shrimp, Calamari, Little Necks Clams, Mussels and Fresh Catch, Yucca, Chorizo, Grilled Corn, Tomatillo Cilantro Fish Broth and Avocado

(cont. next page)
DINNER BUFFET

FISHERMAN’S TABLE (CONT.)

Seafood feast straight from Key West docks.

Achiote Braised Beef Short Ribs, Spiced Sweet Potato Puree

Plantain Crusted Hogfish, Warm Cabbage Slaw, Roasted Poblano Sauce

Coconut Rice Pudding Shooter, Passionfruit Puree

Key Lime Jar, Brown Butter Graham Cracker Crumble, Berry Compote

Tres Leches, Cinnamon, Vanilla Bean Chantilly Cream

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Add Grilled Florida Lobster Tail Action Station
Spicy Mango Salsa, Key Lime Smoked Sweet Paprika Butter
CASA MARINA GRAND DINNER

SEAFOOD
Old Bay and Citrus Poached Gulf Shrimp, Shucked Cold Water Oysters, Cuban Sugar Drop Ceviche with Coconut and Sweet Potato
Spanish Pimentón Cocktail Sauce, Key Lime Mustard, Pomegranate Mignonette

SALAD BAR
Wedge of Baby Iceberg, Chopped Egg, Guava Jalapeño Glazed Bacon Lardons, Chive, Heirloom Cherry Tomatoes, Red Onion, Gorgonzola, Buttermilk Ranch Dressing
Burrata and Vine Ripe Tomato Salad with Arugula Pesto, Huckleberry Jam, Extra Virgin Olive Oil
Artisanal Bread & Whipped Butter

SIDES
Grilled Asparagus, Parmesan, Lemon, Pancetta, Truffle
Yukon Gold Potato Ragout, Baby Portobello, Cipollini Onion, Sage

PAELLA
(Chef Attendant Required)
Saffron Valencia “Bomba” Rice, Spanish Chorizo, Key West Pink Shrimp, White Wine, Garlic Steamed Mussels, Little Neck Clams, Grilled Chicken Thigh, Spring Peas, Roasted Garlic Aioli
Vegetarian Paella available upon request

CARVING STATION
(Chef Attendant Required)
Fresh Herbs Crusted Angus Beef Prime Rib, Confit Mushrooms, Rosemary Compounded Butter, Porto Roasted Shallot Reduction, Creamed Horseradish
Banana Leave Wrapped Whole Fresh Local Catch, Hearts of Palm Escabeche, Citrus Lime Sauce, Hot Fennel and Onion Slaw

DESSERT
Select your own dessert station from page 51.
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Premium Hot Teas

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BANQUET BARS

One bartender required for each 75 guests.
Bartender fee of $175 for first 2 hours applies. Each additional hour is $75 per bartender.
$500 guaranteed minimum consumption for all hosted and specialty bars.
Specialty drinks can be added to any Open and Hosted Bar or offered at dedicated Specialty Bar.
Prices are per person unless otherwise noted.
BANQUET BAR

ULTRA PREMIUM

LIQUOR

Tito’s Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
1800 Silver Tequila
Bulleit Rye Bourbon
Jack Daniel’s Whiskey
Johnnie Walker Black Label

WINE

Domaine Ste. Michelle Sparkling Brut,
Columbia Valley, WA

DAOU Chardonnay,
Paso Robles, CA

DAOU Cabernet Sauvignon,
Paso Robles, CA

BEER

(Select up to 4)
Bud Light, Miller Lite, Blue Moon,
Samuel Adams Boston Lager, Modelo
Especial, Stella Artois, Heineken 0.0

SOFT DRINKS

Still & Sparkling Bottled Water, Coca
Cola Beverages

OPEN BAR

First Hour  per Person
Each Additional Hour  per Person
Tableside Wine Service  per Person

HOST BAR

Mixed Drink
per Each

Domaine Ste. Michelle Sparkling Brut
per Bottle

DAOU Chardonnay
per Bottle

DAOU Cabernet Sauvignon
per Bottle

Domestic Beer
per Each

Imported & Craft Beer
per Each

Soft Drinks
per Each
BANQUET BAR

BOUTIQUE

LIQUOR
Ketel One Vodka
Tanqueray 10 Gin
Ron Zacapa Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Crown Royal Whiskey
Glenmorangie 10 yr. Scotch

WINE
Lanson Père et Fils Brut Champagne,
Reims, FR

Iconoclast Chardonnay,
Napa Valley, CA

Iconoclast Cabernet Sauvignon
Napa Valley, CA

BEER
(Select up to 4)
Bud Light, Miller Lite, Blue Moon,
Modelo Especial, Stella Artois,
Heineken 0.0, Funky Budha IPA, Goose
Island IPA, Key West Sunset Ale, Monk
in the Trunk Organic Amber Ale

SOFT DRINKS
Still & Sparkling Bottled Water, Coca
Cola Beverages

OPEN BAR
First Hour per Person
Each Additional Hour per Person
Tableside Wine Service per Person

HOST BAR
Mixed Drink
per Each
Lanson Père et Fils Brut Champagne
per Bottle
Iconoclast Chardonnay
per Bottle
Iconoclast Cabernet Sauvignon
per Bottle
Domestic Beer
per Each
Imported & Craft Beer
per Each
Soft Drinks
per Each
RUM RUNNER

Rum Runner is Florida Keys favorite cocktail, which legend has it that it was invented by John Ebert or “Tiki John” at the Holiday Isle Tiki Bar in Islamorada over 40 years ago. Allegedly, the bar had an excess of rum and other liqueurs that needed to be moved before the arrival of new inventory. He mixed them all together and the drink was born! The drink was named after actual “Rum Runners” that inhabited the Florida Keys in the early 1900s. Just like bootleggers during the prohibition era, Rum Runners smuggled alcohol, but instead of by land they went by water.

Add to any banquet bar

MAKE IT AT HOME:

1 OZ LIGHT RUM
1 OZ DARK RUM
1 OZ BANANA LIQUEUR
1 OZ BLACKBERRY LIQUEUR
1 OZ ORANGE JUICE
1 OZ PINEAPPLE JUICE
SPASH OF GRENADINE
FLOAT OF HIGH PROOF RUM

1. COMBINE 1 CUP ICE, PINEAPPLE JUICE, ORANGE JUICE, BLACKBERRY LIQUEUR, BANANA LIQUEUR, LIGHT RUM, DARK RUM IN A COCKTAIL SHAKER AND SHAKE TO COMBINE.

2. FILL A HURRICANE GLASS WITH ICE. POUR IN MIXTURE. ADD GRENADINE AND HIGH-PROOF RUM FOR A FLOATER AND GARNISH WITH ORANGE SLICE.
SPECIALTY BARS

Minimum guaranteed consumption of $500 per specialty bar. One bartender per 75 guests required.

**IT’S FIVE O’CLOCK SOMEWHERE**

**Traditional**
1800 Silver Tequila, Lime Juice, Agave, Salt

**Smoky Pineapple**
Mezcal, Pineapple Juice, Lime Juice, Salt

**Spicy**
1800 Silver Tequila, Lime Juice, Agave, Tajin

**Watermelon**
1800 Silver Tequila, Watermelon, Lime Juice, Agave

per Drink

**HAVANA NIGHTS**

Traditional and Flavored Mojitos including: Mango, Orange, Pineapple, Strawberry and Cucumber

Selection of Silver and Dark Caribbean Rums

per Drink
SPECIALTY BARS

Minimum guaranteed consumption of $500 per specialty bar. One bartender per 75 guests required.

SPRITZ BAR

Grapefruit Aperol Spritz
Aperol, Prosecco, Club Soda, Grapefruit Juice, Fresh Thyme

Grand Marnier Spritz
Grand Marnier, Prosecco, Lemonade, Orange

Elderflower Spritz
St. Germain, Prosecco, Club Soda, Fresh Lavender

Cucumber Mint Spritz
Ketel One Botanical, Club Soda, Fresh Cucumber and Mint

per Drink

ZERO PROOF SPRITZ BAR

Zero Proof Amalfi Spritz
Lyre’s Italian Spritz, Lyre’s Classico, Soda Water, Orange Garnish

Zero Proof Key West Mango Spritz
Mango Puree, Lyre’s Classico, Basil, Mango Garnish

per drink
S P E C I A L T Y  B A R S

Minimum guaranteed consumption of $500 per specialty bar. One bartender per 75 guests required.

S M O K E Y  O R  N O T
Handcrafted drinks available smoked upon request.

O l d  F a s h i o n e d
Knob Creek Bourbon, Bitters, Orange, Luxardo Cherry

H e m i n g w a y  O l d  F a s h i o n e d
Papa’s Pilar Rum, Bitters, Orange, Luxardo Cherry

S m o k e y  G r a p e f r u i t
Mezcal, Grapefruit, Maraschino Liquor, Lime

per Drink

M O S C O W  M U L E  T H E  W O R L D

T r a d i t i o n a l  M o s c o w  M u l e
Vodka, Ginger Beer, Lime Juice

K e y  W e s t  M u l e
Papa’s Pilar Rum, Ginger Beer, Lime Juice, Mint

K e n t u c k y  M u l e
Bourbon, Ginger Beer, Angostura Bitters, Lime Juice, Fresh Sage

M e x i c a n  M u l e
Tequila Blanco, Cointreau, Ginger Beer, Lime Juice, Jalapeno

per Drink
WINE LIST

Champagne Wall Rental is available for your event at additional $400. Can be used for cocktails and wine served in a stemmed glass.

CHAMPAGNE
Ruinart Blanc de Blancs, Reims FR per Bottle
Perrier-Jouët, Epernay FR per Bottle
Lanson Père et Fils Brut, Reims FR per Bottle

WHITE & ROSÉ
Chardonnay, Stag’s Leap Karia, Napa Valley, CA per Bottle
Chardonnay, Sanford Estate, Sta. Rita Hills, CA per Bottle
Sauvignon Blanc, Attitude by Pascal Jolivet, FR per Bottle
Pinot Grigio, Terlato Family, IT per Bottle
Rosé, Whispering Angel, FR per Bottle

RED
Cabernet Sauvignon, CrossBarn by Paull Hobbs, Napa Valley CA per Bottle
Cabernet Sauvignon, Swanson, Napa Valley, CA per Bottle
Pinot Noir, Ponzi Tavola, Willamette Valley, OR per Bottle
Malbec, Bodega Norton Reserve, Mendoza, AR per Bottle
CATERING POLICIES

FOOD & BEVERAGE
Due to health regulations and liabilities, all food and beverage requirements must be contracted with the Casa Marina Resort. The Resort is responsible for the quality and freshness of the food for all of our guests; therefore, no outside food and beverage may be brought in from another source for consumption in our facilities. Your final menu selections must be made no later than 45 days prior to your arrival. In the event you do not meet this deadline, please be advised that menu prices may be increased by the Resort to reflect the increased cost of obtaining and transporting food to the Resort on short notice. The Resort will provide catering contracts, referred to as banquet event orders approximately 30 days prior to the program dates or within 2 weeks of receiving your final menu selections. Signed banquet event orders will be required at least 21 days prior to the program dates in order to confirm the arrangements. Special meal requests are easily accommodated. Please advise your catering and conference services manager.

PLATED MENU
Plated menu requests at outdoor venues may incur additional surcharges based upon the location. Please consult with your catering and conference services manager for the costs involved.
Plated menu pricing is based on “same for all” selection of all courses. A pre-selected choice of three entrees (including a vegan or vegetarian option) is available for your guests. If the entree prices differ, the higher price prevails. Additionally a $20 per person premium applies. Should you wish to add pre-selected choice to any other course, an additional $18 per person surcharge will apply per course.
An accurate count of each meal is required by 12pm, five (5) business days prior to the event. If not received by this time, an additional fee of $10 per person applies. Individual place cards denoting the entree selection are required. Clients may supply the place cards or the Casa Marina will supply at a cost of $3 per place card. Printed menu cards may also be purchased at $4 per menu card.
For events held in Flagler Ballroom, with 100 people or less, a choice of entree may be offered tableside at the time of the event. A four-course menu is required for a choice of entree. The two courses prior to the entree allow our culinary team the time needed to prepare the entrees “a la minute”. Availability and pricing for tableside orders must be approved by the Executive Chef. Please check with your catering and conference services manager before selecting this option. Additional servers per each 40 guests are required for tableside service. A server fee of $175 applies.
CATERING POLICIES

BEVERAGE SERVICE
If alcoholic beverages are to be served on the Resort premises (or elsewhere under the Resort’s alcoholic beverage license), the Resort will require that beverages be dispensed only by Resort servers and bartenders. The Resort’s alcoholic license requires the Resort to (1) request proper identification (photo ID of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced) and (2) refuse alcoholic beverage service to any person who, in the Resort’s judgment, appears intoxicated. The Resort, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the Florida Legislative Commission’s regulation. It is a House Policy, therefore, that all alcoholic beverages must be supplied by the Resort.

STAFFING GUIDELINES AND LABOR FEES
Our Staffing guideline for Buffet Meals is one (1) server per forty (40) guests and for Plated Meals one (1) server per thirty (30) guests. You may request additional servers at $175 per server. One (1) bartender per seventy five (75) guests is required for all banquet bars. Bartender fee is $175 for first two hours; Each additional hour is $75. Chef Attendants may be required. Chef fee is $200 for two hours.

SERVICE CHARGES AND SALES TAX
A service charge of 25% and 7.5% tax will be added to your bill. 13% of the service charge will be distributed to the banquet staff assigned to the event. The remaining 12% is the property of the Resort to cover discretionary and administrative costs of the event. A tip or gratuity is not included in the service charge. Florida Sales Tax is 7.5%.

GUARANTEES
It is requested that your catering manager be notified with an estimated figure ten (10) days prior to the event(s). The guaranteed final attendance is required by 12pm; five (5) business days prior to the event or the original attendance will be considered the final guarantee. Final attendance guarantee cannot be decreased within three (5) business days prior to the event. Food and beverage menu selections cannot be changed within ten (10) business days prior to the event. The Resort will set-up 5% over the final guarantee figure if requested; however, food is prepared for the guarantee only. Should your guaranteed final attendance be significantly less than your original count at the time of contracting, the Resort reserves the right to move your event to a more suitable location in order to better serve your guests’ space requirements. If the Catering Office receives no guarantee, we will then consider your last indication of number of attendees as the guarantee.
OUTDOOR EVENTS
All outdoor functions must conclude no later than 11:00 p.m. per city of Key West Noise Ordinance. Additionally, all staging and sound amplification must be oriented towards the ocean. Lighting is required for all events that extend past sunset. Please contact on-site Encore for lighting arrangements. Should a stage be required for the event entertainment, the client is responsible to secure the stage of required size through Encore.

WEATHER CALL
In all cases, the Resort reserves the right to make a final decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up area. Temperatures below 60 degrees and/or wind gusts in excess of 20 MPH shall also be cause to hold the function indoors. This decision will be made no less than six (6) hours prior to the scheduled starting time of the function. Should the decision be delayed by the client and results in a double setup of the function, a service charge of $10.00 per guest will be added to the Master Account. Indoor back-up space is always blocked for outdoors events. Please note that open flames are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors. If you are interested in a tent as a rain contingency plan, please check with your catering and events manager.

AUDIO VISUAL AND EVENT TECHNOLOGY
A wide selection of audio-visual equipment and event technology services are available on a rental basis. The Casa Marina Resort has retained Encore to provide a comprehensive range of production services. Encore is a full-service production company with full-time management and staff located on property. Outside vendors are prohibited to set-up audio-visual equipment at the Casa Marina. Special electrical needs, Lighting and Staging for outdoor functions is offered through Encore.

ENTERTAINMENT
The Casa Marina’s Team is able to secure the best local talents for your event. Please let your catering manager know what assistance is required in booking entertainment. Outdoor entertainment must end no later than 11:00 p.m per Key West City Noise Ordinance.
CATERING POLICIES

DECORATIONS
A full line of theme party props, backdrops, and interactive decorations can be secured through your catering manager. All decorations or displays brought into the Resort must be approved prior to arrival. In order to preserve the appearance of our public areas and minimize damage, items are not to be attached to any permanent Resort structure, carpet or finishing with nails, staples, tape or any other substance. Subcontractors or vendors may be required to sign acceptance of our published guidelines and procedures before any activity may commence. Production companies will be required to submit to the Resort floor plans drawn to scale to include electrical requirements. We require certificate of insurance from all outside vendors. Please check with your catering and conference services manager for more information.

MEETING ROOM SETUP
Casa Marina will provide standard banquet tables, chairs and linens of banquet manager choice for all meeting room setups. We will over-set meeting room at maximum of 10% over guarantee number for meal functions. Podium and risers are available at no additional cost. Notepads and pens are available upon request. Risers are available for meeting room setup.

PACKAGE RECEIVING
All packages must identify group name, arrival date, contact and catering manager’s name. There is a $10 charge per box for the receiving, moving and handling of any shipped materials.

SIGNS
No signs are permitted in public areas of the Resort unless previously approved. Signs, banners, or posters or any other item may not be affixed to any wall, ceiling, door, etc., without advance permission from the Catering Department.

WIFI
All guests staying at the Casa Marina will have resort-wide access to WiFi (5 mbps) including meeting spaces. If your attendees are not staying at Casa Marina and WiFi access is required or if you require WiFi access at higher speed, please contact your catering manager for options and pricing.