



HAWKS CAY RESORT®

# BANQUET MENUS

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## RECEPTIONS

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### HORS D'OEUVRES

ONE HOUR OF SERVICE • MINIMUM ORDER OF 25 PIECES • PRICES BASED ON ONE PIECE PER PERSON

#### COLD ASSORTMENT

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

#### HOT ASSORTMENT

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



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

#### ANTIPASTO

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

#### VEGETABLE CRUDITE

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

#### SEAFOOD DISPLAY

35 person minimum  
Selection Of East and West Coast Chilled Oysters on the Half  
Shell - Shucked to Order (\*Attendant Required)  
Peel and Eat Key West Pink Shrimp Poached Caribbean Lobster  
Tail  
Tuna Poke Cups  
Chilled Mediterranean Ensalada De Pulpo  
Lemon and Lime Wedges  
Spiced Horseradish Sauce, Traditional Mignonette, Ponzu  
Mignonette, Stone Ground Mustard Aioli  
Assorted Hot Sauces

#### MEDITERRANEAN DISPLAY

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

#### FLORIDA KEYS DESSERT STATION

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

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### 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*

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#### PINFISH PINWHEEL

(CHOICE OF THREE)

Italian

Turkey BLT

Roast Beef and Cheddar

Hummus and Grilled Vegetables

Individual Bagged Chips

Ships and Chips

#### SHIPS AND CHIPS

Guacamole

Pico D Gallo

Local Catch Ceviche

Crisp Corn Tortilla, Crispy Plantain Madura's

#### THUNDERBOLT RAW BAR

*15 person minimum 72 hr. minimum advance notice required.*

3 lbs. Peel and Eat Shrimp

4 dozen Fresh Shucked East Coast Oysters

8 Whole Steamed Keys Lobster (Based on seasonality)

Tuna Poke, Wonton Chips

Smoked Fish Dip, Crackers

Cocktail Sauce, Wasabi Sauce, Lemons, and Limes

Hot Sauces

#### COFFINS PATCH

Cheese and Charcuterie, Imported and Domestic Cheese

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## PLATED DINNERS

*All Plated items are priced individually. Selection of 1 to 3 Courses • Additional choices per course will incur an additional cost per guest  
20 Person Minimum on all Plated Dinner Events • Groups under 20 guests will incur a \$250 small group fee.*

### STARTERS (CHOICE OF ONE)

#### CRAB AND LOBSTER BISQUE

Coconut Yuzu Cream, Toasted Focaccia Crouton

#### BUTTER LETTUCE WEDGE “CAESAR”

Pecorino Fondue, Toasted Garlic Brioche Crumbs, Broken Caesar Dressing

#### PRIME TANGLED GREENS

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

#### BABY ARUGULA

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

#### TUNA TATAKI

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

#### MEDITERRANEAN PINK SHRIMP

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

#### HAWKS CAY LUMP CRAB CAKE

Tomatillo Avocado Coulis, Coconut Jicama Slaw, Cracker Macadamia Nuts

#### WILD MUSHROOM RAVIOLI

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

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*PLATED DINNERS • CONTINUED*

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### ENTREES (CHOICE OF TWO)

#### HERB CRUSTED GROUPER

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

#### MISO ROASTED MAHI MAHI

Ginger Coconut Curry Sauce, Braised Bok Choy, Basmati Rice

#### BLACKENED SWORDFISH

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

#### BOURSIN CHEESE HERB CRUSTED 7OZ FILET OF BEEF

Confit Pressed Marble Potato, Roasted Asparagus, Sauce Borderlaise

#### BRAISED BEEF SHORT RIB

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

#### PLANTAIN CRUSTED AIRLINE CHICKEN BREAST

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

#### THYME SEARED AIRLINE CHICKEN BREAST

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

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

### DESSERTS (CHOICE OF ONE):

Key Lime Tart -Raspberry Coulis Chantilly Cream

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

Opera Sponge Cake-Whipped Kahlua Mascarpone Cream

Strawberry Primavera Cake Fresh Berries, Strawberry Coulis

*(Sponge Cake with strawberry and pistachio mousse)*

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### DINNER BUFFETS

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#### TASTE OF THE CARIBBEAN

*25 person minimum*

##### SALADS (CHOICE OF TWO)

**Mixed Green Salad Bar** - Shaved Hearts of Palm, Mandarin Oranges, Pickled Red Onion, Cherry Tomatoes, Diced Cucumbers, Crumbled Goat Cheese, Honey Lime Dressing, Chipotle Ranch

**Caribbean Chop** - Romaine Lettuce, Grilled Pineapple, Black Eyed Peas, Roasted Corn, Blackened Shrimp, Toasted Coconut Mango Dressing

**Roasted Sweet Potato Salad** - Candied Pecans, Honey Roasted Sweet Potatoes, Crumbled Goat Cheese, Baby Arugula, Coconut Lime Dressing

##### ENTREES

**Macadamia Nut Crusted Yellowtail Snapper** - Passionfruit Beurre Blanc

**Coffee Chipotle Crusted Beef Striploin** - Caramelized Pineapple Relish

**Chili Lime Chicken Kabobs** - Green Papaya Slaw

##### SIDES

**Roasted Sweet Honey Baby Carrots and Plantains**

**Red Beans and Coconut Rice**

##### DESSERTS

**Key Lime Tart Chantilly Cream**

**Toasted Coconut Cream Tart**

**Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Specialty Teas**

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## BANQUET MENUS

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*DINNER BUFFETS CONTINUED*

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### TASTE OF HAWKS CAY

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

#### PILAR BAR

Florida Keys Sampler - Lobster Corn Dogs, Conch Fritters, Coconut Shrimp with Key Lime Aioli  
Mediterranean Plate - Hummus, Roasted Tomato, Marinated Olives, Grape Leaf, Feta Cheese, and Cucumbers  
Cheesecake with Tropical Fruit

#### HAWKS CAY CAFE

Hand Carved Prime Rib with Roasted Fingerling Potatoes  
Seared Sea Scallop - Black Beluga Lentils, Vegetable Brunoise, Chardonnay Sauce  
Gourmet Salad Station - Organic Greens, Dried Fruit, Nuts, Blue Cheese, Baby Mozzarella, Assorted Dressings  
Chocolate Marquis with Raspberry Puree

#### FINE DINING

Braised Short Rib - Parsnip Puree, Cognac Jus  
Paella - With Shrimp, Mussels, Local Fish, Scallops, Peas, Chorizo  
Guava Flan

#### ANGLER AND ALE

Peel and Eat Key West Shrimp and Cocktail Sauce  
Lobster Macaroni and Cheese  
Tuna Nachos - with Blackened Seared Tuna on Wonton Crisp, Seaweed Salad, Pickled Ginger

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*DINNER BUFFETS CONTINUED*

### LAGOON BBQ

*25 person minimum*

#### SALADS (CHOICE OF TWO)

**Watermelon Salad** - Diced Florida Watermelon, Shaved Red Onion, English Cucumber, Crumbled Feta Cheese, Baby Arugula, Red Wine Vinaigrette

**Salad Bar** - Mixed Greens and Chopped Romaine, Cherry Tomatoes, English Cucumbers, Shaved Onion, Grated Parmesan Cheese, Crumbled Blue Cheese, Garlic Croutons, Candied Pecans, Chow Mein Noodles, Ranch, Balsamic, And Caesar Dressings

**Tri Colored Tortellini Salad** - Celgene Mozzarella, Cherry Tomatoes, Baby Spinach, Torn Fresh Basil, Aged Balsamic Vinaigrette

**Roasted Pineapple Salad** - Toasted Peanuts, Shaved Cucumber, Roasted Fresno Chili, Torn Mint and Basil, Peanut Vinaigrette

**Panzanella Salad** - Toasted Focaccia Croutons, Black Olives, Cherry Tomatoes, Shaved Bermuda Onions, Sharp Provolone Cheese, Salami Creminelli, Sherry Vinaigrette

#### ENTREES (CHOICE OF THREE)

**Grilled Korean Style Short Ribs** - Asian Slaw, Hoisin Sauce

**Roasted Applewood Bacon Wrapped Chicken Thighs** - Pineapple Teriyaki Salsa

**Grilled Atlantic Swordfish** - Salmoriglio Sauce, Chickpea Puree

**Baby Back Ribs** - Sweet Guava BBQ Sauce, Apple Cider Caraway Slaw

**Smoked Beef Brisket** - Carolina Style BBQ, Caramelized Cippolini Onions

#### SIDES (CHOICE OF TWO)

**Sweet Corn Succotash** - Chili Butter

**Roasted Baby Carrots** - Goat Cheese, Clover Honey, Walnuts

**Smoked Bacon Macaroni and Cheese**

**Baked Gigante Beans** - Bacon, Red Wine Onions

**Roasted Garlic Green Onion Cheddar Cheese Mashed Yukon Potatoes**

#### DESSERTS (CHOICE OF TWO)

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

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

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# HAWKS CAY RESORT® BANQUET MENUS

DINNER BUFFETS CONTINUED

## TOES IN THE SAND

25 person minimum

### SALADS (CHOICE OF TWO)

- Roasted Fingerling Potato Salad - Shaved Grana Pandana, Green Onions, Smoked Bacon, Caramelized Bermuda Onion, Whole Grain Mustard Dressing
- Caesar Salad - Chopped Romaine Hearts, Shaved Parmesan, Garlic Croutons, Chipotle Caesar Dressing, Chipotle Caesar Dressing
- Coconut Mango Pasta Salad - Medium Shells, Blackened Baby Shrimp, Diced Mango, Hass Avocado, Shaved Red Onions, Green Onion, Coconut Vinaigrette
- Seared Ahi Tuna - Togarashi Crusted Ahi, Wasabi Ponzu Sauce, Buckwheat Noodle Salad

### ENTREES (CHOICE OF THREE)

- Plantain Crusted Catch of The Day - Mango Black Bean Salsa, Maduros
- Carne Frita - Fried Crispy Pork Belly, Mojo Onions, Corn Tortillas, Fresh Limes
- Grilled Jamaican Jerk Tri Tip of Beef - With A Shaved English Cucumber and Sour Orange Slaw Salad
- Sweet and Sour Shrimp - Tempura Battered, Pineapple Chunks, Sweet Peppers, Sweet and Sour Sauce
- Whole Fried Keys Snapper (Add'l \$8pp) - Habanero Pepper Escabeche, Sticky Rice *\*Chef Attendant Required*

### SIDES (CHOICE OF TWO)

- Black Beans and Rice
- Roasted Fingerling Potatoes - Smoked Caramelized Onions, Parmesan Cheese
- Roasted Sweet Plantains and Honey Roasted Baby Carrots
- Seasonal Roasted Vegetables - Chimichurri Butter
- Elote - Grilled Corn, Cotija, Cilantro, Chili Mayo

### DESSERTS (CHOICE OF TWO)

- Cinnamon Spiced Brown Sugar Roasted Whole Pineapple - Vanilla Ice Cream *\*Chef Attendant Required*
- House Made Key Lime Tart - Chantilly Cream
- Coconut Cream Tart - White Chocolate Drizzle
- Chocolate Lamingtons - Toasted Coconut

Freshly Brewed Regular and Decaffeinated Starbucks Coffee • Specialty Teas  
*\*Chef Attendant Required at \$175. One Chef Attendant per 50 guests.*

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### BAR MENUS

*ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$175 PER BARTENDER  
SPIRIT CORKAGE FEE \$100 PER BOTTLE • WINE/CHAMPAGNE CORKAGE FEE \$40 PER BOTTLE*

### PLATINUM HOSTED BAR

#### PLATINUM LIQUOR SELECTION

**Vodka:** Grey Goose

**Gin:** Hendricks

**Rum:** Bacardi Ocho

**Whiskey:** Jameson **Scotch:** Macallan 12YR

**Bourbon:** Knob Creek **Tequila:** Don Julio Blanco

**Cordials And Cognacs:** Baileys Irish Cream, Grand Marnier, Kahlua, Lillet, Aperol, Courvoisier VS

#### INCLUDES PREMIUM WINES

Chandon Brut Sparkling Wine, Chalk Hill Chardonnay, Whispering Angel Rose, Daou Cabernet Sauvignon

#### BEERS

**Beer:** Michelob Ultra, Blue Moon, Islamorada Citrus Ale, Corona

Becks N/A

Assorted Coca-Cola Products, Mixers, Juices, Bottled Water, Fruit Garnish



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