

Sunset Key Guest Cottages Banquet Menus

Create Your Own Breaks

Choice of Two Food and Two Beverage Items \$16 Per Person
Additional Items \$3 Per Person

Food

Assorted Bagels with Cream Cheese
Assorted Muffins
Butter Croissants
Assorted Danish
Individual Assorted Yogurt
Plain Yogurt with Granola
Nutri Grain Bars
Whole Fruit
Sliced Fruit
Assorted Kettle Chips
Chips and Salsa
Grilled Pitas with Hummus
Trail Mix
Mixed Nuts
Assorted Cookies
Fudge Brownies

Drinks

Florida Orange Juice, Grapefruit Juice, Cranberry Juice
Starbucks Coffees and Tazo Herbal Teas
Bottled Water
Assorted Soft Drinks (Coke Products)
Gatorade
Sparkling Water
Ice Tea
Lemonade

All Day Beverage Station (8 Hours)

Assorted Soft Drinks (Coke Products), Bottled Water
Starbucks Coffees and Tazo Herbal Teas
\$24 Per Person

Half Day Beverage Station (4 Hours)

Assorted Soft Drinks (Coke Products), Bottled Water
Starbucks Coffees and Tazo Herbal Teas
\$16 Per Person

Box Lunch

Choice of Sandwich Below, Bag of Kettle Chips, Whole Fruit, Fudge Brownie and Bottled Water
\$25 Per Person

Sandwich Selection

Avocado Turkey Club on Wheat Berry Bread
Chicken Salad on a Croissant
Tuna Salad on a Croissant
Ultimate (Roast Beef, Turkey and Ham) on a Ciabatta Roll
Spinach Wrap

Sunset Key Guest Cottages Banquet Menus

Reception Hors d'oeuvre Menu

Stationed or Passed Hors d'oeuvres (Quantities of 25)

\$4.00 Per Piece

Goat Cheese Crostini with Tomato Jam

Toasted Country Bread Topped with Herb Goat Cheese and Sugar Stewed Tomatoes

Fresh Sushi

Spicy Tuna, Smoked Salmon, Vegetable Rolls
Soy Sauce and Wasabi

Caprese Skewer

Fresh Mozzarella Cheese, Sweet Grape Tomatoes, Grilled Bread and Basil Dressing

Vegetable Summer Rolls

Crispy Julienne Vegetables, Fresh Herbs and Mango Chili Sauce

Chicken Meatballs

Harissa Aioli and Cucumber Mint Sour Cream

Prosciutto Wrapped Maytag Stuffed Dates

Wildflower Honey and Black Pepper

Mini Cuban's

Roasted Pork, Ham, Swiss Cheese, Pickle and Key Lime Mustard

Sesame Chicken

Sweet Chili Sauce

Mini "Loaded" Baked Potato

Fingerling Potatoes, Sea Salt, Crème Fraiche, Bacon, Scallion and Cheese

Grilled Cheese

Sourdough, Artisan Cheese's and Grape Tomato

\$5.00 Per Piece

Lobster and Crab Cake Lollipops

Sweet Corn, Basil and Pineapple Ginger Aioli

Waygu Beef Satay

Sesame, Teriyaki and Spicy Mustard

Lobster Canapés

Sweet Maine Lobster Salad on Top Toasted Wheat Berry Bread

Lump Crab and Watermelon

Sweet Balsamic Reduction

Jerk Shrimp

Red Onion Marmalade

Mini Pot Roast

Braised Short Rib, Puff Pastry and Spiced Rum Glaze

Beef Carpaccio

White Truffle, Arugula and Parmesan Cheese

Goat Cheese "Cheese Cake"

Smoked Salmon and Fresh Dill

Shrimp Cocktail

Smoked Tomato Gazpacho

Duck Confit Eggroll

Mango Chutney

Angus Beef Sliders

Caramelized Onions, Gorgonzola and Roasted Garlic Aioli

Mediterranean

Grilled Ciabatta Bread, Hummus and Olive Tapenade

Coconut Shrimp

Rum Honey Sauce

Sunset Key Guest Cottages Banquet Menus

Market Price

Stone Crab Claws
Oysters (Half Shell)
Snow Crab Cocktail Claws

Displays

Raw Bar

Oysters, Shrimp, Blue Crab Claws
Cocktail Sauce, Mini Tabasco, Horseradish and Lemon
(Display Based on 3 of Each Item Per Person)
\$36 Per Person

Artisan Cheese

Imported and Domestic Cheeses, Jams, Chutneys, Mustardo's
Crostinis and Artisan Flatbreads
\$18 Per Person

Antipasto Display

Grilled Marinated Vegetables, Imported Cured Meats,
Country Olives and Assorted Condiments
\$18 Per Person

Friandise

Petite Four, Truffles, Assorted Fruit Tarts and Chocolate Covered Strawberries
\$22 Per Person

House Smoked Salmon

Pumpernickel, Red Onion, Capers and Crème Fraiche
\$16 Per Person

Tropical Ceviche

Conch, Grouper and Key West Pink Shrimp
Toasted Cuban Bread
\$22 Per Person

Sunset Key Guest Cottages Banquet Menus

Plated Dinner

Entrees Come with Choice of Salad and Dessert; Chef's Choice of Sides

Salads

Field Greens

Shaved Parmesan Cheese, Country Olives, Oven Roasted Tomatoes and White Balsamic Dressing

Classic Caesar Salad

A Creamy Caper Dressing, Garlic Croutons and Parmesan Cheese

Petite Wedge Salad

Papaya Ranch Dressing, Melon, Citrus Segments, Toasted Almonds and Gorgonzola Cheese Crumbles

Artisan Leaf

Lettuce Wrapped in Cucumber with Heirloom Tomatoes, Radish, Toasted Pecans, Goat Cheese and Sherry Honey Vinaigrette

Baby Arugula

Oven Roasted Grapes, Feta Cheese, Capri Tomatoes, Red Onion and Lemon Mint Citronette

Entrees

Grilled Garden Fresh Vegetables with Fresh Herbs and Balsamic Reduction \$55 Per Person

Crispy Risotto Cakes with Grilled Asparagus and Oven Roasted Tomatoes \$55 Per Person

Spinach and Four Cheese Cannelloni with Tomato Basil Sauce \$55 Per Person

Apple and Brie Stuffed Natural Chicken Breast \$60 Per Person

Grilled Chicken Breast Topped with Heirloom Tomato, Basil and Buretta Cheese \$60 Per Person

Chicken Francaise with Grilled Lemon \$60 Per Person

Breaded Chicken Breast Stuffed with Bacon, Swiss Chard and Sun-dried Tomatoes \$60 Per Person

Churrasco Skirt Steak Chimichurri \$65 Per Person

Crab Stuffed Grouper Roulade with Sherry Cream \$65 Per Person

Grilled Mahi with a Strawberry, Mint and Pineapple Salsa with Balsamic Reduction \$65 Per Person

Grilled Grouper with a Roasted Corn Succotash \$65 Per Person

Grilled NY Strip Steak with Brandy Green Peppercorn Sauce \$75 Per Person

Prosciutto and Fontina Stuffed Veal Chop \$75 Per Person

Caribbean Lobster Tail with Drawn Butter and Lemon \$95 Per Person

"Lazy" Stuffed Lobster Tail Topped with Herb Bread Crumbs, Lemon Beurre Blanc \$95 Per Person

Gorgonzola Topped Filet Mignon with Port Wine Reduction \$95 Per Person

Filet Mignon and Lobster Tail \$105 Per Person

Desserts

Key Lime Pie

Fruit Tart

Chocolate Nutella Mousse Bomb

Dark Chocolate Pot De Crème

Banana Rum Cake with Macadamia Nuts and Caramel

Key Lime Parfait

Sunset Key Guest Cottages

Banquet Menus

Dinner Buffet

\$105 Per Person
(25 Person Minimum)

Choose One

Classic Caesar Salad with a Creamy Caper Dressing, Garlic Croutons and Parmesan Cheese

Chopped Iceberg Salad with Grape Tomatoes, Cucumbers, Red Onion, Radish, Sharp Cheddar Cheese and Creamy Peppercorn Ranch

Field Greens with Sun Dried Tomatoes, Parmesan Cheese, Country Olives, Dried Cranberries, Asparagus and White Balsamic Dressing

Baby Spinach with Toasted Almonds, Sliced Strawberries, Mandarin Oranges, Goat Cheese, Red Onion and Blood Orange Vinaigrette

Choose One

Grilled Flank Steak with Key Lime Ponzu Teriyaki

Grilled NY Strip Steak with Chipolini Onion Demi Glace

Caramelized Onion Crusted Braised Short Rib

Churrasco Skirt Steak Chimichurri

Mojo Marinated Pork Tenderloin

Choose One

Apple and Brie Stuffed Natural Chicken Breast

Grilled Chicken Breast Topped with Heirloom Tomato, Basil and Burretta Cheese

Chicken Adobo

Chicken Francaise with Grilled Lemon

Grilled Chicken Breast with Oven Roasted Tomatoes, Feta Cheese, Kalamata Olives, Red Onion, and Oregano

Chicken Saltimbocca with Mushroom and Sage Madeira Sauce

Jerk Marinated Grilled Chicken with Pineapple Mango Salsa

Choose One

Grilled Mahi with Smoked Tomato Sauce and Gazpacho Vegetables

Crab Stuffed Grouper Roulade with Sherry Cream

Grilled Grouper with a Roasted Corn Succotash

Yellowtail Snapper with Mango Buerre Blanc and Toasted Almonds

Choose Two

Oven Roasted Roma Tomatoes, Baby Carrots, Sautéed Baby Spinach, Steamed Brocollini, Sautéed Asparagus, Roasted Squash and Zucchini, Tri Color Couscous Pilaf, Rosemary Potatoes, Coconut Basmati Rice, Saffron Butter Potatoes, Thyme Roasted Fingerling Potatoes, Lemon Risotto, Roasted Garlic Yukon Mashed Potatoes, Island Rice Pilaf with Toasted Almonds, Yellow Rice

Choose Two

Key Lime Pie, Fruit Tart, Chocolate Nutella Mousse Bomb, Dark Chocolate Pot De Crème, Banana Rum Cake with Macadamia Nuts and Caramel, Key Lime Parfait

Starbucks Coffees and Tazo Herbal Teas

Additional Options

Upgrade a Beef or Fish for \$10 Per Person

Grilled Petite Filets Topped with Gorgonzola Cheese and Port Wine Reduction

Caribbean Lobster Tail with Drawn Butter and Lemon

Sunset Key Guest Cottages

Banquet Menus

Stations Menu

\$125 Per Person

(25 Person Minimum)

Choose Two

Classic Caesar Salad with a Creamy Caper Dressing, Garlic Croutons and Parmesan Cheese

Field Greens with Sun-dried Tomatoes, Parmesan Cheese, Country Olives, Dried Cranberries, Asparagus and White Balsamic Dressing

Baby Spinach with Toasted Almonds, Sliced Strawberries, Mandarin Oranges, Goat Cheese, Red Onion and Blood Orange Vinaigrette

Sushi - Spicy Tuna, Smoked Salmon, Vegetable Rolls, Soy Sauce and Wasabi

Imported and Domestic Cheeses, Jams, Chutneys and Mustards, Crostinis and Artisan Flatbreads

Grilled Marinated Vegetables, Imported Cured Meats, Country Olives and Assorted Condiments

Choose Two

Mojo Marinated Pork Leg

Cuban Bread, House Made Bread and Butter Pickle Chips, Rum Mustard and Caramelized Sweet Onions

Pepper Crusted Beef Tenderloin

Béarnaise Sauce, Veal Jus

Sautee Station

Yellowtail Snapper and Chicken Piccata

Grilled Flank Steak

Key Lime Teriyaki and Sticky Rice Cakes

Fajita Station

Chicken, Steak, Warm Tortillas, Sour Cream, Roasted Peppers, Caramelized Onions, Tomatoes, Guacamole, Salsa Fresca, House Made Fajita Sauce

Taco Fish Carving Station

Whole Local Fish

Flour Tortilla, Crispy Slaw, Jack Cheese, Tomato Salsa, Guacamole, Jalapeños and Chipotle Aioli

Whole Local Fish Carving Station

Oven Roasted Whole Grouper Stuffed with Lemons and Herbs

NY Strip Loin Carving Station

Oven Roasted Herb Crusted Loin with Hawaiian Rolls, Red Ion Marmalade, Horseradish Crème and Dijon Mustard

Choose One

Pasta Station

Farfalle and Penne Pasta

Pomodoro Sauce, Parmesan Cream, Pesto, and Vegetable Primavera

Risotto Station

Parmesan Cheese, Asparagus, Sun Dried Tomatoes, Sweet Basil, Mushrooms, and White Truffle Essence

Side Station

Thyme Roasted Fingerling Potatoes, Asparagus, Coconut Basmati Rice and Oven Roasted Roma Tomatoes

Choose Three

Key Lime Pie

Fruit Tart

Chocolate Nutella Mousse Bomb

Dark Chocolate Pot De Crème

Banana Rum Cake with Macadamia Nuts and Caramel

Key Lime Parfait

Sunset Key Guest Cottages Banquet Menus

Bar Options

On Consumption Bar	
Premium Brands	\$9 Per Drink
Ultra Premium Brands	\$10 Per Drink
Domestic Beer	\$ 5 Per Drink
Imported Beer	\$5.50 Per Drink
House Wine	\$7 Per Drink
Juice, Sparkling Water, Bottled Water and Soda	\$3.50 Per Drink

Open Bar-Ultra Premium Brands

\$24 Per Person for the First Hour
\$16 Per Person for Each Additional Hour
Grey Goose, Tanqueray Ten, Bacardi 151, Knobb Creek, Johnnie Walker Black, Crown Royal
Kendall Jackson Chardonnay, Cabernet, Merlot
Blackstone Select Pinot Noir, Ecco Domani Pinot Grigio,
Budweiser, Miller Lite, Sam Adams Seasonal, Heineken, Corona, Corona Light
Soft Drinks, Water, Juices and Mixers

Open Bar-Premium Brands

\$20 Per Person for the First Hour
\$14 Per Person for Each Additional Hour
Ketel One, Tanqueray, Captain Morgan, Jack Daniels, Dewars White Label, Seagram's Vo
Blackstone Special Collection Chardonnay, Cabernet, Merlot, Pinot Noir
Budweiser, Miller Lite, Sam Adams, Heineken, Corona, Corona Light
Soft Drinks, Water, Juices and Mixers

Open Bar- Soft Bar

\$15 Per Person for the First Hour
\$10 Per Person for Each Additional Hour
Canyon Road Chardonnay, Cabernet, and Merlot
Budweiser, Miller Lite, Sam Adams, Heineken, Corona, Corona Light
Soft Drinks, Water and Juices

Open Bar-Selected Bar

\$15 Per Person for the First Hour
\$10 Per Person for Each Additional Hour
Champagne, Mimosas, Bloody Marys, Soft Drinks, Water and Juice