

OCEAN KEY

RESORT & SPA

KEY WEST | A NOBLE HOUSE RESORT

RECEPTION

HORS D'OEUVRES

minimum order of 25 pieces each selection

* THIS ITEM MAY BE SERVED RAW OR UNDER COOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

** THIS ITEM CONTAINS NUTS OR NUT PRODUCTS

PLEASE ALERT YOUR CATERING MANAGER OF ANY FOOD ALLERGY CONCERNS PRIOR TO ORDERING.
ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND 7.5% SALES TAX.

cold hors d'oeuvres

per piece \$9

AHI TUNA TARTAR*

wasabi ponzu, wonton crisp

SMOKED SALMON*(GF)

herbed mascarpone, preserved lemon, cucumber slice

LOBSTER & AVOCADO CRÈME SHOOTER (GF)

OYSTER BLOODY MARY "SHOOTERS"

LOTUS CUP

spicy asian chicken salad

CILANTRO- JALAPEÑO HUMMUS

cuban cracker, heirloom tomato

per piece \$10

GRILLED SHRIMP (GF)

avocado relish

SNAPPER CEVICHE*(GF)

asian spoon

THIN SLICED ROAST BEEF*

crisps crostini, goat cheese

TUNA TARTAR*

spicy ponzu, wonton crisp

KEY WEST PINK PRAWN COCKTAIL (GF)

SEARED DIVER SEA SCALLOP "SPOONS"*(GF)

marinated tomatoes & asparagus

POACHED FLORIDA LOBSTER

saffron, vanilla creme fraiche, crostini

hot hors d'oeuvres

per piece \$9

BACON & GOAT CHEESE BRUSCHETTA

fig jam

MINI CONCH FRITTERS

key lime mustard aioli

BACON WRAPPED DATES (GF)

SPANIKOPITA

THAI VEGETABLE SPRING ROLL

teriyaki dipping sauce

GRILLED CHEESE & TOMATO BISQUE CUP

FETA & KALAMATA STUFFED CRIMINI MUSHROOM

DUCK CONFIT

pickled cherries on crostini

MINI CRAB CAKES

chipotle aioli

MOJO PORK, MANCHEGO CHEESE & GUAVA BBQ EMPANADAS

MINI CUBAN SANDWICH

BUFFALO CHICKEN LOLLIPOPS

per piece \$10

GRILLED LAMB MINI CHOPS*

minted dijon mustard

BRAISED SHORT RIB

pickled red onion, crème fraiche

COCONUT BATTERED SHRIMP**

mango habanero sauce

CHICKEN SATAY**

chili peanut marinade, cilantro

KOREAN BULGOGI BEEF

spicy dipping sauce

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DISPLAYS

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imported & domestic cheese display

per person \$26

garnished with fresh fruit, served with crusty breads, lavosh & water crackers

tuscan table

per person \$31

cured meats & cheeses, marinated olives, marinated mushrooms, roasted peppers, marinated feta cheese, roasted tomatoes & artichokes, crusty breads & olive oil

build-your-own bruschetta display

per person \$23

goat cheese & roasted mushroom, fresh mozzarella, heirloom tomatoes & basil, grilled asparagus, mission figs & brie, bacon & blue cheese

fresh vegetable crudités (GF)

per person \$16

crisp vegetables, ranch dipping sauce, hummus

grilled & chilled vegetable display (GF)

per person \$19

marinated & roasted exotic mushrooms, eggplant, zucchini, yellow squash, asparagus, red onion, bell pepper & grilled endive

fresh sliced fruit display (GF)

per person \$19

selection of the season's best fruits, berries & melons

taste of key west seafood bar*

per person \$44

based on 6 pieces per person

beer steamed middle neck clams, wine & chili steamed mussels, key west pink prawns, oysters served with mignonette, cocktail sauce, horseradish, lemons & crackers

key west salad bar (GF)

per person \$22

hearts of romaine & mixed field green salad with freshly sliced vegetables & grated cheeses with ginger caesar dressing, & strawberry vinaigrette

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STATIONS

Price is based on 90-minute service.
Chef attendant fees are \$150 per chef.
1 chef required for every 50 guests.

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guacamole station

per person \$22

chef attendant required

FRESH AVOCADO (GF)

mixed to order with your choice of the following: shrimp, black olives, red onions, jalapenos, black beans, monterey jack cheese, sour cream, roasted corn salsa, yellow tomato pico de gallo, tortilla chips, plantain chips

seafood slider station

per person \$29

based on 3 pieces per person

BBQ SHRIMP

creamy tarragon cabbage

BLACKENED MAHI MAHI

chipotle slaw

SESAME TUNA*

soy aioli, pickled ginger relish

LOBSTER SALAD CLUB

seafood taco station

per person \$24

chef attendant required

based on 2 pieces per person

GRILLED MAHI MAHI & KEY WEST PINK SHRIMP

with offerings of: tomatillo relish, pico de gallo, cilantro, queso fresco, roasted tomato salsa, cumin sour cream, guacamole

macaroni and cheese bar

per person \$22

chef attendant required

CAVATAPI PASTA

light creamy cheese sauce with the following toppings: jalapeno jack, blue cheese crumbles crumbled bacon, sautéed mushrooms, fried onions, diced tomatoes, black olives, jalapenos, potato chip crumbles

slider station

per person \$27

based on 3 pieces per person

CRISPY CHICKEN SLIDER

roasted apple, brie

BBQ PULLED PORK SLIDER

fried shallots

MINI BURGER

arugula, pickled red onions, blue cheese, garlic aioli

risotto station

per person \$24

chef attendant required

CREAMY PARMESAN RISOTTO (GF)

made to order with your choice of the following: sweet peas, pancetta, tomato, gourmet mushrooms, basil, onions, roasted red pepper, mascarpone, grana padano cheese, finished with white truffle oil, lemon garlic oil, chili oil

the island ceviche bar

per person \$32

chef attendant required

YELLOW* (GF)

yellowtail snapper, mojo amarillo, red onion, serrano peppers, cilantro, lime, extra virgin olive oil, malanga chips

GREEN* (GF)

key west shrimp, lemon chimmichurri, crisp plantains

ROJO* (GF)

yellowtail & shrimp, roasted tomato salsa, lime crème fraîche, cilantro, tortilla strips

THAI*

sushi tuna, napa cabbage, tomatoes, scallions, spicy ponzu, wonton croutons

kabob station

per person \$28

chef attendant required

GARLIC CHICKEN (GF)

honey mustard glaze

TERIYAKI STEAK

wasabi & chili drizzle

GULF SHRIMP (GF)

chipotle glaze

CHEF'S ASSORTED VEGETABLES (GF)

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pasta station

per person \$26

chef attendant required

BOWTIE OR PENNE PASTA

with your choice of the following: marinara, alfredo, pesto sauce, red peppers, mushrooms, onions, fresh garlic, fresh mozzarella, fresh basil, black olives, spinach, tomatoes, parmesan cheese, pancetta, diced chicken, sausage

steak frites table

per person \$46

based on 3 pieces per person

CHURRASCO SERVED OFF THE GRILL* (GF)

pommes frites, your choice of chimmichurri, aioli criollo

loaded baked potato bar

per person \$23

chef attendant required

IDAHO & SWEET POTATOES (GF)

with your choice of the following: cheddar cheese sauce, gorgonzola cheese, chili, sautéed mushrooms, onions, broccoli, bacon bits, minced chives, jalapenos, sour cream, whipped butter, pico de gallo, kosher salt, fresh ground pepper, honey butter, brown sugar

asian noodle cart

per person \$36

chef attendant required

PAD THAI**

chicken, crisp vegetables, rice noodles, egg, peanuts

MAI FUN

shrimp, crisp vegetables, rice noodles, yellow curry sauce

fajita station

per person \$35

based on 3 pieces per person

CHICKEN & CHURRASCO*

grilled onions, peppers, tomatoes, shredded cheese, black beans, spanish rice, chipotle peppers, black olives, guacamole, pico de gallo, sour cream, flour tortillas

empanada table

per person \$25

based on 4 pieces per person

FOUR CHEESE

CHICKEN & BELL PEPPER

SPINACH, CHORIZO, CARAMELIZED ONIONS & GOAT CHEESE

MOJO PORK

manchego cheese, guava bbq

hot tin roof paella station (GF)

per person \$52

valencia rice, chorizo, lobster, mussels, shrimp, calamari

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CARVING STATIONS

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1 chef required for every 50 guests.

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roasted pork loin wrapped with applewood bacon

per person \$25

cumin, cilantro, garlic sauce, whole grain mustard,
silver assorted rolls

salt crusted kansas city strip loin of beef*

per person \$36

horseradish chimmichurri cream, fresh baked rolls

whole roasted pig (lechon asado)

per person \$33

mojo criollo, fresh cuban bread, pepper, onion
escabeche

whole tenderloin of beef (GF)

per person \$49

gorgonzola sauce, red wine mushroom demi, assorted
rolls

herb crusted prime rib*

per person \$46

horseradish crème, au jus, fresh baked rolls

whole roasted grouper (GF)

per person \$36

citrus & herb marinated, mango salsa

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DESSERT STATIONS

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s'mores station

per person \$20

chef attendant required

TOASTED MARSHMALLOWS

chocolate, graham crackers

ice cream sundae station

per person \$20

chef attendant required

VANILLA & CHOCOLATE ICE CREAM**

rainbow sprinkles, honey walnuts, toasted coconut, whipped cream, cherries, caramel, chocolate sauce

crepe station

per person \$23

chef attendant required

SWEET CREPES**

served with your choice of: mango, bananas, pineapple, chantilly crème, almond mascarpone, nutella, gourmet nuts, fresh berries

bite sized snack bar

per person \$25

BROWNIES

COOKIES**

CUPCAKES

KEY LIME TARTS**

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DINNER



PLATED DINNER

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INCLUDED:

fresh baked dinner rolls, butter, freshly brewed coffee, decaffeinated coffee, herbal tea blends with lemon.

salad

per person \$15

BABY GREENS** (GF)

roasted hearts of palm, citrus segments, grilled ricotta salata, pistachios and citrus vinaigrette

CARIBBEAN CAESAR SALAD (GF)

romaine lettuce, grana padano cheese, tomatoes, grilled pineapple, creamy ginger caesar dressing

TOMATO PANZANELLA SALAD

tomatoes, cucumber, red onions, ciabatta croutons, spanish olives and feta vinaigrette

BABY SPINACH SALAD** (GF)

fresh strawberries, roasted pistachios, cranberries tossed in balsamic vinaigrette

ROASTED BEET & ARUGULA SALAD** (GF)

crumbled goat cheese, caramelized shallots, toasted pecan vinaigrette

appetizer

per person \$22

PORK EMPANADAS

guava bbq

PORK CHICHARRONES

onion mojo

SHRIMP "AL AJILLO" (GF)

garlic, poblano

CHORIZO

manchego cheese, pico de gallo

TUNA TOSTADAS*

rice wine vinaigrette, fresno chili

entrée**DUET ENTRÉES**

select one duet plate to be served to all of your guests

SEARED 6OZ ANGUS FILET & FLORIDA SPINY LOBSTER \$139* (GF)

chimmichurri drawn butter

KEY WEST PINK SHRIMP & PAN SEARED NATURALLY RAISED CHICKEN \$129 (GF)

madeira thyme jus

SINGLE ENTRÉES

select two single entrées.

entrée choices are required 5 days prior to event

8OZ FILET MIGNON \$129* (GF)

gorgonzola sauce

COFFEE SPICED SHORT RIBS \$129 (GF)

herb gremolata

CORIANDER & CRACKED PEPPER CRUSTED BLACK ANGUS RIB-EYE \$129* (GF)

cognac enriched demi glace

CHILI RUBBED WAHOO \$119* (GF)

pico de gallo, roasted tomatillo

CITRUS MARINATED MAHI-MAHI \$109 (GF)

pineapple mint salsa citrus beurre blanc

STUFFED NATURALLY RAISED CHICKEN BREAST \$109 (GF)

oven dried tomatoes, fresh mozzarella, basil balsamic glaze

PAN SEARED CHICKEN BREAST \$109

wild mushroom ragout, whole grain mustard beurre blanc

GRILLED & ROASTED VEGETABLE LASAGNA \$99

san marzano tomatoes, basil, fresh mozzarella

dessert

per person \$15

KEY LIME PIE****COCONUT FLAN******DULCE DE LECHE CHEESECAKE****CHOCOLATE PECAN PIE******CROISSANT BREAD PUDDING**

meringue brule

SEASONAL FRUIT TART**

vanilla pastry cream, toasted coconut

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BUFFET DINNER

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INCLUDED:

fresh baked dinner rolls, butter, freshly brewed coffee, decaffeinated coffee, herbal tea blends with lemon.

per person \$139

pricing is based on a 90-minute service

salads

please make two selections

BABY GREENS (GF)**

roasted hearts of palm, mandarin oranges, grilled ricotta salata, pistachios and citrus vinaigrette

CARIBBEAN CAESAR SALAD (GF)

romaine lettuce, grana padano cheese, tomatoes, grilled pineapple, creamy ginger caesar dressing

TOMATO PANZANELLA SALAD

tomatoes, cucumber, red onions, ciabatta croutons, spanish olives, feta vinaigrette

BABY SPINACH SALAD (GF)**

fresh strawberries, roasted pistachios, cranberries, balsamic vinaigrette

ROASTED BEET & ARUGULA SALAD (GF)**

goat cheese, caramelized shallots, hazelnut champagne vinaigrette

accompaniments

please make two selections

PARMESAN RISOTTO CAKES**GARLIC MASHED POTATOES (GF)****TRUFFLE MAC AND CHEESE****GRILLED ASPARAGUS (GF)**

olive oil, lemon

FRENCH HARICOT VERTS (GF)

oven dried tomatoes

ROASTED FARMER'S MARKET VEGETABLES (GF)**entrée**

please make two selections

STUFFED NATURALLY RAISED CHICKEN BREAST (GF)

oven dried tomatoes, fresh mozzarella, basil, balsamic glaze

GRILLED CHURRASCO* (GF)

chimmichurri

ROASTED PORK LOIN (GF)

cajun cream sauce

CHILI RUBBED WAHOO* (GF)

pico de gallo, roasted tomatillo

PASTA PRIMAVERA

fresh seasonal vegetables

SAUTEED SHRIMP (GF)

wine, garlic, mushroom marscarpone risotto, asiago cheese

PAN SEARED MAHI MAHI (GF)

potato pancetta hash

dessert

please make two selections

KEY LIME PIE****COCONUT FLAN******DULCE DE LECHE CHEESECAKE****CHOCOLATE PECAN PIE******CROISSANT BREAD PUDDING**

meringue brule

SEASONAL FRUIT TART**

vanilla pastry cream, toasted coconut

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BEVERAGES

BEVERAGE OPTIONS

premium brands open bar

PER PERSON \$25 FOR THE FIRST HOUR

PER PERSON \$16 EACH ADDITIONAL HOUR

BACARDI SUPERIOR RUM

CAPTAIN MORGAN SPICED RUM

DRAKE'S ORGANIC VODKA

TANQUERAY GIN

SEAGRAM'S 7 WHISKEY

JIM BEAM BOURBON

CAZADORES REPOSADO TEQUILA

JOHNNIE WALKER RED SCOTCH

HEINEKEN

AMSTEL LIGHT

CORONA

BUD LIGHT

MILLER LITE

ST. PAULI GIRL NA

RED & WHITE HOUSE WINES

SOFT DRINKS

EVIAN BOTTLED WATER

super premium brands open bar

PER PERSON \$32 FOR THE FIRST HOUR

PER PERSON \$18 EACH ADDITIONAL HOUR

BACARDI SUPERIOR RUM

BACARDI COCONUT RUM

CAPTAIN MORGAN SPICED RUM

KETEL ONE VODKA

TANQUERAY GIN

CROWN ROYAL WHISKEY

BULLIET BOURBON

DON JULIO BLANCO TEQUILA

JOHNNIE WALKER BLACK SCOTCH

HEINEKEN

AMSTEL LIGHT

CORONA

BUD LIGHT

MILLER LITE

ST. PAULI GIRL NA

CHOICE OF 2 CRAFT BEERS

CHOICE OF 2 SPECIALTY COCKTAILS

RED & WHITE HOUSE WINES

SOFT DRINKS

EVIAN BOTTLED WATER

30 person minimum for open bar package. Additional premium wines may be selected from our wine list, to be charged on consumption at 50% of list price. Additional beer selections that we do not currently carry will be charged in advance at an additional cost. Additional liquor selections made may have an additional charge per person per hour. No food or beverage is allowed to be brought onto the property from outside sources. All alcoholic beverages consumed on property must be purchased on property. The resort requires that all beverage be dispensed by resort staff only. Liquor service is for guests of 21 years of age or older. Prices are subject to change without notice. There is a 25% taxable service charge and a 7.5% Florida State sales tax for all events. There is a \$300 one time charge for those groups that fall below the minimum.

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consumption bar

priced per drink, minimum of \$500 per 50 guests
 beverages charged to the master account, \$150
 bartender fee, one bartender for every 50 guests

PREMIUM BRANDS \$14

SUPER PREMIUM BRANDS \$16

HOUSE WINE \$11

DOMESTIC BEER \$8.50

IMPORTED BEER \$9

BOTTLED WATER \$6

SOFT DRINKS \$6

cash bar

priced per drink, minimum of \$500 per 50 guests
 beverages charged to the individual \$150 bartender
 fee, every 50 guests, cash bar requires one cashier
 for every 50 guests at \$150 per cashier

PREMIUM BRANDS \$14

SUPER PREMIUM BRANDS \$16

HOUSE WINE \$11

DOMESTIC BEER \$8.50

IMPORTED BEER \$9

BOTTLED WATER \$6

SOFT DRINKS \$6

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BAR ENHANCEMENTS

mini don julio margaritas

PER PERSON \$18

sip ocean key's famous margarita recipe from your own mini don julio bottle

craft beer bar

PER BEER BASED ON SELECTION

select four craft beers from hot tin roof's most current specialty beer list

specialty cocktail bar

PER DRINK BASED ON SELECTION

select specialty cocktails from Hot Tin Roof's most current list, specialty bars have a \$500 minimum spend, specialty bars require 1 bartender, at \$150, per 50 guests

specialty cocktail bar

HOT TIN TINI

chilled pineapple, vodka infusion

CLASSIC MOJITO

bacardi superior rum, lime, mint, sugar, soda

HEMINGWAY DAIQUIRI

papa's pilar blonde rum, grapefruit, maraschino, lime

SUNSET COOLER

ketel one oranje vodka, orange, raspberry

SWEET BIRD OF YOUTH

tanqueray gin, lemon, sugar, marmalade

SWEET BIRD OF YOUTH

tanqueray gin, lemon, sugar, marmalade

THE NIGHT OF THE IGUANA

don julio blanco tequila, cucumber, jalapeño

SUMMER & SMOKE

tres agaves reposado tequila, mezcal, aperol, strawberry, lime

THE FUGITIVE KIND

key west trading co. smugglers bourbon maraschino liqueur, lemon

THE RED DEVIL BATTERY SIGN

grapefruit & rose botanical vodka limoncello, aperol

THE ROSE TATTOO

grey goose black cherry vodka, lemon raspberry, prosecco