



HAWKS CAY RESORT®

BANQUET MENUS



RECEPTIONS

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
Spiced Shrimp Chopsticks, Unagi Sauce, Spicy Mayo, Green Onion
Chorizo Arepas, Chipotle Crema, Young Cilantro
Crab Grilled Cheese Tomato Soup Shooters

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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RECEPTIONS CONTINUED

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 Babbaganoush

Crispy Pita Bread Dusted With Garlic And Parmesan

Cheese Baked Feta, Peppercorn 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. 1 chef attendant per 50 guest)

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CARVING STATIONS

30 PERSON MINIMUM. CHEF ATTENDANT REQUIRED.

MOJO SUCKLING PIG

CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Served With Maduras And Sour Orange Mojo

WHOLE ROASTED BEEF TENDERLOIN

CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Dijon Black Pepper Sauce Perigourdine

GARLIC MUSTARD CRUSTED PRIME RIB OF BEEF

CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Thyme Jus, Horseradish Crema

BANANA LEAF WRAPPED MAHI MAHI

CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Seasonal Citrus and Chilies, Pineapple Salsa

WHOLE ROASTED JAMAICAN JERK CHICKEN

CHEF ATTENDANT FEE (1 CARVER PER 70 GUESTS)

Mango Coulis, Crispy Maduras

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PLATED DINNER

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.

PLATED STARTERS

CHOICE OF 1

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 Iceberg Wedge
Pancetta Crisp, Maytag Blue Cheese, Pickled Red Onions, Heirloom Cherry Tomato,
English Cucumber, Red Wine Vinaigrette

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

Tomato Caprese
Sliced Whole Milk Mozzarella, Heirloom Tomatoes, Basil Pesto, Frisée Herb Salad,
Aged Balsamic, Extra Virgin Olive Oil

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 DINNER

CONTINUED

ENTREES

CHOICE OF 2

Herb Crusted Grouper

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

Miso Roasted Mahi Mahi

Ginger Coconut Curry Sauce, Braised Bok Choy, Basmati Rice

Blackened Swordfish

Mashed Green Plantains, Sauteed 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, Sauteed Spinach And Mushrooms, Potato Gnocchi, Smoked Tomato Jus

*Ask your Catering Manager for the Seasonal Vegetarian Plated Dish

DESSERTS

CHOICE OF 1

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

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DINNER BUFFETS

TASTE OF THE CARIBBEAN

25 PERSON MINIMUM

SALADS (CHOICE OF 2)

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

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DINNER BUFFETS CONTINUED

TASTE OF HAWKS CAY

50 PERSON MINIMUM • 4 CHEF ATTENDANTS REQUIRED

OASIS CAY

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 MARKETPLACE

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

SIXTY-ONE PRIME

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 BUFFET CONTINUED

LAGOON BBQ

25 PERSON MINIMUM

SALADS (CHOICE OF 2)

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 3)

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 2)

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 2)

Fresh Watermelon Wedges • **Chocolate Dipped Pineapple Wedges**

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

Banana Cream Pie

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TOES IN THE SAND

25 PERSON MINIMUM

SALADS (CHOICE OF 2)

Roasted Fingerling Potato Salad - Shaved Grana Padana, 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 3)

Whole Fried Keys Snapper (Add \$8 Per Person) - Habanero Pepper Escabeche, Sticky Rice (*Chef Attendant Required)

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

SIDES (SELECT 2)

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 2)

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

*Chef Attendant Required. 1 Chef attendant per 50 guests.

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