

ISLAMORADA

RESORT COLLECTION

CATERING MENU



ISLAMORADA RESORT COLLECTION BANQUET & CATERING MENU

The Islamorada Resort Collection captivates guests seeking a distinctively authentic Florida Keys escape. Whether it's a group looking to reward their high-achievers or a board retreat seeking a change of scenery, the collection of four resorts standards as a badge of quality, promising an unmatched suite of amenities and programming that dovetails with our guests' diverse lifestyle and needs.

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BREAKFAST



BREAKFAST

All Breakfasts include Select Assorted Herbal Teas, Fresh Roasted Coffee, Regular and Decaffeinated

HORIZON 20

Freshly Squeezed Florida Orange and Grapefruit Juices,
Assorted Pastries, Butter, Jam, Preserves

WINDLEY KEY 28

Freshly Squeezed Orange and Grapefruit Juices, Seasonal Fruits and Berries,
Assorted Pastries, Assorted Bagels
Butter, Jam, Preserves, Cream Cheese

ISLAMORADA 32

Freshly Squeezed Orange and Grapefruit Juices, Seasonal Fruits and Berries,
Assorted Pastries, Assorted Bagels, Butter, Jam, Preserves, Cream Cheese
Steel Cut Oatmeal, Assorted Cereals, Granola, Yogurt

EYE OPENER 36

Freshly Squeezed Orange and Grapefruit Juices, Greek Yogurt Parfait with Granola,
Cinnamon Brioche French Toast, Bourbon Maple Syrup, Fresh Seasonal Fruit and Berries,
Applewood Bacon, Mini Croissants, Assorted Bagels, Butter, Jam, Preserves, Cream Cheese

SUNRISE BEACH BREAKFAST BUFFET 40

Freshly Squeezed Orange and Grapefruit Juices, Seasonal Fruits and Berries
Assorted Pastries, Butter, Jam, Preserves
Smoked Salmon Display with Tomatoes, Red Onion, Capers, Lemons
Assorted Bagels, Cream Cheese
Farm Fresh Scrambled Eggs
Applewood Bacon
Breakfast Sausage
Breakfast Potatoes



ACTION STATION ENHANCEMENTS

Enhance your breakfast buffet with a live Action Station

OMELET STATION

18

Farm Fresh Eggs, Applewood Bacon, Sausage,
Black Forest Ham, Tomatoes, Green Onions, Spinach,
Bell Peppers, Mushrooms, Potatoes, Cheddar and Gruyere

BELGIUM WAFFLE BAR

15

Pineapple Confit, Strawberries, Bananas,
Apples, Butter, Greek Yogurt, Honey,
Maple Syrup, Whipped Cream

BUBBLES AND SUN

12- PER COCKTAIL

Traditional Mimosas, Peach Bellini, Strawberry Mimosas
Attendant Fee Required



BREAK ENHANCEMENTS

Enhancements can be added to any of your Breaks

BEVERAGES

Freshly Brewed Coffee, Regular and Decaffeinated	70- PER GALLON
Iced Tea, Pink Lemonade	45- PER GALLON
Infused Filtered Water: Choice of Lemon, Lime, Orange or Cucumber	28- PER GALLON
Assorted Juices: Orange, Grapefruit, Cranberry, Apple	48- PER GALLON
Assorted Bottled Juices	8- PER BOTTLE
Bottled Water	7- PER BOTTLE
Assorted Soft Drinks	7- PER BOTTLE
Red Bull	6- PER CAN

SNACKS

Assorted Croissants	38- PER DOZEN
Assorted Bagels, Cream Cheese	36- PER DOZEN
Fresh Muffins	36- PER DOZEN
Assorted Granola Bars	4- PER BAR
Seasonal Whole Fruit	5- EACH
Fresh Seasonal Fruit Kebabs	40- PER DOZEN
Individual Fruit Yogurt, Granola, Berries, Almond Streusel	11- PER PERSON
Freshly Baked Cookies or Brownies	45- PER DOZEN
Corn Tortilla Chips, House Made Salsa and Guacamole	10- PER PERSON
Individual Bags of Chips	5- PER BAG
Bar Mix or Assorted Nuts	32- PER POUND
Smoked Salmon Bagel	16- PER PERSON
Assorted Dry Cereals, Bananas, Whole/Skim Milk	7- PER PERSON

ALL DAY BEVERAGE BREAK

Bottled Water and Assorted Soft Drinks	20- PER PERSON
Freshly Brewed Coffee, Regular and Decaffeinated, Select Assorted Herbal Teas	



CORPORATE MEETING PACKAGE

75

Minimum of 25 Guests

MORNING START

Freshly Squeezed Orange and Grapefruit Juice

Seasonal Melon and Berries,

Bake Shop Specialties, Butter, Jam, Preserves

Freshly Brewed Coffee, Regular and Decaffeinated, Selection of Hot Teas

MID-MORNING REFRESH

Freshly Brewed Coffee, Regular and Decaffeinated

Select Assorted Herbal Teas

Assortment of Soft Drinks and Bottled Waters

Assorted Fresh Pressed Fruit Juices

LUNCH BUFFET

Select your Menu from the Lunch Buffets page 11

MID AFTERNOON SNACK

House Made Cookies and Fudge Brownies

Freshly Brewed Coffee, Regular and Decaffeinated

Assorted Sodas, Select Assorted Herbal Teas



TAKE A BREAK

Minimum of 25 Guests. Priced per person

MORNING BREAKS

WELLNESS BREAK

Assorted Fruit Juice Smoothies
Fresh Fruit Kabobs
Build your Own Trail Mix Bar

20

THE PARFAIT PARTY

Build your Own Parfait Bar Including Greek Yogurt, Granola, Coconut Flakes, Fresh Berries,
Sliced Almonds, Mini Dark Chocolate Chips, Honey
Fresh Cinnamon Rolls
Assorted Mini Muffins

24

AFTERNOON BREAKS

THE CAPTAINS KNOT

Jumbo Soft Pretzel with Dipping Sauce Trio
Beer Cheese, Caramel, Mustard

20

HEALTHY BREAK

Celery, Carrot Sticks, Cucumber, Ranch Dip
Hummus, Baba Ghanoush
Apple Slices, Peanut Butter
All Natural Energy Bars

18

THE AFTERNOON PICK ME UP

Churros with Caramel and Chocolate Dipping Sauces
Chocolate Chip Cookies

15

“NACHO” AVERAGE BREAK

Tricolor Tortilla Chips with Dip Trio (Guacamole, Salsa, Queso)
Chicken and Cheese Quesadillas
Assorted Mexican Sodas

21



LUNCH



LUNCH BUFFETS

Minimum of 25 Guests

Priced per person. Based on One Hour
Includes Fruit Infused Water and Iced Tea

DELI BUFFET

40

Farm Fresh Field Mix, Sherry Vinaigrette, Loaded Baked Potato Salad, Cole Slaw, Kettle Chips, Roast Beef, Virginia Ham, Turkey, Salami, American, Swiss and Cheddar Cheese, Lettuce, Tomato, Red Onion, Assorted Breads, Mayonnaise, Mustard, Cookies, Brownies

KEYS CARIBBEAN BUFFET

44

Avocado, Red Onion, Tomato and Lime Vinaigrette Salad, Blackened Mahi Mahi, Grilled Pineapple Chutney, Caribbean "Jerk" Chicken, Collard Greens, Black Beans and Rice, Fried Plantains, Fried Plantains with Orange Marmalade, Key Lime Pie

ITALIAN LUNCH BUFFET

46

Classic Caesar Salad, Caprese Salad, Balsamic Reduction, Tortellini with Parmesan Cream Sauce, Chicken Parmesan, Yellow Tail Puttanesca, Pesto Grilled Vegetables, Garlic Bread, Tiramisu and Cannolis

ISLAND FIESTA LUNCH

50

Green Cabbage, Jalapeno, Radish Greens, Sweet Chili Vinaigrette Salad, Mexican Flank Steak, Tequila Lime Chicken, Soft Tortillas, Guacamole, Pico de Gallo, Sour Cream, Pepper Jack Cheese, Cilantro Rice, Fried Plantains with Orange Marmalade, Pinto Beans, Churros, Mexican Hot Chocolate Sauce

BARBEQUE BUFFET

55

Cucumber, Tomato, Red Onion Salad, Cole Slaw
Rubbed Ribs with Matouks Habanero Barbeque Sauce, Pulled Mojo Pork
Bakery Fresh Breads and Rolls, Macaroni and Cheese
Collard Greens with Smoked Bacon, Grilled Corn on the Cob with Chili Butter
Pecan Pie, Bourbon Caramel Sauce



EXECUTIVE MEETING PACKAGE

48

For Groups of 10-24 people

Includes Freshly Brewed Coffee, Hot Herbal Tea, Assorted Sodas, and Bottled Water

MORNING

Display of Assorted Pastries and Fresh Cut Fruit

AFTERNOON

Display of 2 Sandwiches and 2 Sides

ASSORTED SANDWICHES - PICK 2

Turkey Club, Roast Beef, Veggie Wrap

SIDES - PICK 2

Tropical Garden Salad, Pasta Salad, Crunchy Kettle Chips

DESSERT

Fresh Baked Cookies and Brownies



RECEPTION



HORS D'OEUVRES

25 piece increments, priced per piece

HORS D'OEUVRES SERVED COLD

Tuna Tartar, Sweet Soy Sauce, Wasabi Crème Fraiche, Crisp Wonton	7
Caprese Skewer, Cherry Tomato, Baby Mozzarella, Basil & Balsamic Reduction	5
Jumbo Shrimp, Matouks Cocktail Sauce	7
Roasted Tomato Bruschetta	5
Yellow Tail Ceviche	7
Watermelon, Cucumber, Feta, Balsamic	5
Smoked Salmon and Potato Cake	7

HORS D'OEUVRES SERVED HOT

Crab Cake, Remoulade Aioli	6
Conch Fritters, Avocado Cream	7
Bacon Wrapped Scallops, Balsamic Glaze	7
Vegetable Spring Rolls, Thai Chili Dipping Sauce	5
Coconut Shrimp, Mango Chili Dipping Sauce	6
Pork Pot Stickers	6
Cuban Plantain Pork Crisp	7
Island Jerk Chicken Kabob, Mango Sweet Chili	6
Chicken Satay, Thai Peanut Sauce	6
Chimichurri Lamb Lolli Pop	8
Truffle Mac and Cheese Bites	5



RECEPTION DISPLAYS

Minimum of 25 Guests

Attendant or Carver Required 200- each
200- additional if under 25 guests

FARMER'S VEGETABLE CRUDITÉ

Garlic Hummus, Roasted Onion Dip, Spinach Yogurt

10

SAY CHEESE!

Chef's Selection Artisanal Cheeses,
Dried Fruit, Spiced Pecans, Preserves,
Assorted Grilled Breads

16

CHARCUTERIE BOARD

Prosciutto Ham, Salami, Chorizo,
Artisanal Cheeses, Cured Olives,
Roasted Tomatoes, Grilled Vegetables,
Assorted Grilled Breads

22

SMOKED FISH DIP

Seasonal Selection of Fish, Red Onion,
Capers, Crème Fraiche, Crostini

15

CITRUS POACHED CHILLED SHRIMP

Guava Cocktail Sauce, Calypso Sauce, Grilled Lemon (3 pieces per person)

20

SEASONAL OYSTERS ON THE HALF SHELL

Shallot Mignonette, Cocktail Sauce
(3 pieces per person)

MKT PRICE

NEPTUNES GLORY

Oysters, Prawns, Lobster, Mussels,
Colossal Blue Crab,
Spicy Piquillo Remoulade, Mignonette,
Tomato Chili Cocktail Sauce

MKT PRICE

VIENNESE TABLE: ASSORTED MINI DESERTS

Mini Key Lime Pie, Fruit Tarts,
Cheesecake Bites and Chocolate Bites

16



DINNER



ACTION STATIONS

Minimum of 25 Guests
Two Hour Duration

All stations require one chef attendant per 50 guests
Uniformed Chef Attendant Fee 200

PASTA YOUR WAY **20**

Select Two Pastas, Two Sauces, and Six Sides

Pastas: Tortellini, Farfalle, Penne

Sauces: Marinara, Alfredo, Pesto, Vodka, Garlic, Extra Virgin Olive Oil

Sides: Tomatoes, Asparagus, Baby Spinach, Sliced Mushrooms, Peas, Onion, Roasted Peppers, Onions, Sausage, Mini Meatballs, Shrimp, Bell Peppers, Artichoke Hearts, Capers, Olives, Pancetta, Roasted Garlic

CIDER BRINED TURKEY **30**

Cranberry Sauce, Giblet Gravy, Buttermilk Biscuits

MOLASSES GLAZED COUNTRY HAM **32**

Carolina Coleslaw, Cider Sauce, Buttermilk Biscuits

CHARRED FILET MIGNON **40**

Roasted Garlic, Black Peppercorn Crusted, Artisan Rolls

ALL NATURAL PRIME RIB **50**

Natural Au Jus, Horseradish Cream

DIJON CRUSTED NEW YORK STRIP LOIN **45**

Forest Mushroom Onion Ragout, Pinot Noir Reduction, Artisan Rolls

SALMON EN CROUTE **35**

Stuffed with Mushroom, Spinach, Dill, Hollandaise Sause



PLATED DINNER

Three Course Dinner

Assorted Fresh Breads and Creamy Butter

SALADS

BURRATA CAPRESE SALAD

Tomato, Basil, EVOO, Vincotto

TROPICAL GREENS SALAD

Tomato, Avocado, Shaved Carrots, Heart of Palm, Citrus Vinaigrette

BABY SPINACH SALAD

Cara Cara Oranges, Gorgonzola, Roasted Pear, Aged Balsamic

CAESAR SALAD

Red Pepper Parmesan Dressing, Romaine, House Made Croutons

WATERMELON SALAD

Watermelon, Feta Cheese, Red Onion, Basil, Mint, Balsamic Glaze

SELECT ONE



ENTRÉES

Select Up to Two Entrees or One Duet Plate

HERB SEARED CHICKEN BREAST	44
Smoked Tomato Vinaigrette	
PAN SEARED MAHI-MAHI	46
Key Lime Beurre Blanc	
BRAISED SHORT RIB	48
Red Wine Jus	
PAN ROASTED GROUPEL	48
Mango Beurre Blanc	
YELLOW TAIL SNAPPER	46
Al Limon	
NEW YORK STRIP	52
Au Poivre	
FILET MIGNON (8OZ)	66
Port Reduction	
DUET PLATES	
CHICKEN BREAST AND MAHI MAHI	70
Herb Seared Chicken Breast, Smoked Tomato Vinaigrette, Pan Seared Mahi Mahi, Key Lime Butter	
FILET MIGNON AND SEARED SCALLOPS	86
Petit Filet Mignon, Veal Jus, Pan Seared Scallops, Lemon Caper Beurre Blanc	
NEW YORK STRIP AND SHRIMP	83
Grilled Petit NY Strip, Green Peppercorn Sauce, Poached Shrimp	
FILET AND LOBSTER TAIL	90
Petit Filet Mignon, Port Wine Demi, Florida Lobster Tail, Drawn Butter	

DESSERT

Select one

Key Lime Pie, Chantilly Cream
Crème Brulee, Fresh Berries
Coconut Cream Pie
Rum Raisin Pudding
Bomb, Raspberry Coulis



BUFFET DINNERS

Minimum of 25 Guests

Priced per person. Based on One and a Half Hours
Fresh Breads and Creamy Butter

CARIBBEAN VIBES

76

Tropical Garden Salad

Seafood Ceviche with Plantain Chips

Rum Glazed Mahi Mahi, Pineapple Salsa, Citrus Buerre Blanc

Jamaican Jerk Chicken, Mango Sweet Chili

Churrasco Steak, Chimichurri

Maduros

Marinated Grilled Vegetables

Chocolate Coconut Macaroons

A TOUCH OF THE KEYS

85

Arugula, Strawberries, Shaved Red Onion, Feta Cheese, Florida Citrus Vinaigrette
Conch Fritters

Guava Shrimp Skewers

Local Mahi Mahi, Pineapple Salsa, Key Lime Buerre Blanc

Braised Short Rib, Mango BBQ Glaze

Grilled Mango Habanero Rubbed Chicken, Avocado Salsa, Cilantro Sour Cream

Coconut Rice

Fresh Seasonal Vegetable Medley

Key Lime Tarts



DOCKSIDE BARBEQUE BUFFET

80

Garden Salad
Potato Salad
Coleslaw

Grilled BBQ Chicken
Hamburgers
Hot Dogs
Baby Back Ribs

BBQ Baked Beans
Grilled Corn on the Cobb
Macaroni & Cheese
Tomato, Red Onion, Crisp Lettuce, Sliced Cheese
Sliced Watermelon

Chocolate Chip Cookies

ITALIAN BUFFET

75

Caesar Salad, Shaved Parmesan, Croutons, Creamy Caesar Dressing
Caprese Salad, Tomatoes, Fresh Basil, Mozzarella, EVO, Balsamic Reduction

Pan Seared Fish With Tomatoes, Capers, Red Onion
Chicken Marsala
Eggplant Parmesan

Seasonal Vegetables
Garlic Bread
Cannolis



DRINK SERVICES



SIGNATURE DRINK STATIONS

Bartender Fee 200
Based on One Hour

BLOODY MARY

Premium Vodka

Tomato Juice, Assorted Hot Sauces, Horseradish,
Old Bay, Celery Salt, Sea Salt, Cracked Pepper,
Pickled Green Beans, Celery, Carrot Shavings,
Shrimp Cocktail, Scallion, Olives, Pickle Spear

18- PER PERSON

BLUE BAR

Blue Hawaiian: Coconut Rum, Vodka, Pineapple
Blue Curacao
Blue Whale: Vodka, Lemonade, Blue Curacao

14- PER PERSON

SHAKEN OR STIRRED

Martini Bar to include Premium Vodkas,
Traditional Vermouth, Pearl Onions, Olives,
Sour Apple, Cosmo and Dirty Martini

16- PER PERSON

MOJITO MADNESS

Traditional Cuban Mojito with Original Bacardi Rum,
Fresh Mint Leaves, Sugar Cane, Fresh Fruit,
Flavored Rums

14- PER PERSON

PUNCHES PER GALLON

Non- Alcoholic Fruit Punch or Lemonade
Red, Peach or White Sangria
Champagne Punch

75- per gallon
125- per gallon
145- per gallon



PREMIUM BAR

Tito's Handmade Vodka, Tanqueray Gin
Bacardi Superior Rum
Cpt. Morgan Original Spiced Rum
Dewars 12 Scotch, Jack Daniels
Jameson Irish Whiskey
Jose Cuervo Gold Tequila

LUXURY BAR

Grey Goose Vodka, Hendricks Gin
Bacardi Maestro Grand Reserve
Captain Morgan Spiced Rum
Crown Royal Canadian Whiskey
Patron Silver Tequila
Johnnie Walker Black Scotch
Jameson 18 Irish Whiskey
Glenlivet 12 Single Malt Whiskey

DOMESTIC BEER

Bud Light Budweiser
Coors Light
Yuengling Lager
Sam Adams Lager
O'Doul's

IMPORTED BEER

Corona
Corona Light
Heineken
Amstel Light

HOUSE WINES

Cabernet
Merlot
Pinot Noir
Chardonnay
Pinot Grigio



HOST BAR

Per Hour Pricing, Per Guest

	Two Hours	Three Hours	Four Hours	Five Hours
Premium	46	60	78	96
Luxury	58	72	92	112
Beer/Wine	30	42	54	66

HOST CONSUMPTION BAR AND CASH BAR

Per Drink Pricing

	Cash Bar	Consumption Bar
Premium Bar	14	13
Luxury Bar	16	15
Young Adults 13-20	7	6
Imported Beer	11	10
Domestic Beer	9	8
Bottled Water/Soft Drinks	7	6
Wine Tier One	11	10

Only Cash Bar Prices are inclusive of Tax and Gratuity.

Bartender- 1 per 50 guests 200- each. Bartenders use 1.25 ounce jigger for drinks.

Prices are subject to 24% service fee and state tax



ADDITIONAL

SERVICE CHARGE DISCLOSURE

ALL FOOD, BEVERAGE, CATERING, AUDIO-VISUAL SERVICES AND ANY OTHER SERVICES FOR YOUR EVENT ARE SUBJECT TO A 24% SERVICE CHARGE (“SERVICE CHARGE”).

This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a “tip” and, under State Law, the Resort is required to disclose that the Service Charge is not a tip and will be retained by the Resort. Because of this, the employees participating in your event are compensated competitive rates of pay well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

MEAL GUARANTEES & MINIMUM ATTENDANCE REQUIREMENTS

Buffets are designed for a minimum of 25 guests. For fewer than 25 guests, add a \$200 production fee. A firm meal guarantee of attendance is required for all private meal functions. Guarantees must be submitted in accordance with contracted terms. During the event, if the number of guests served is less than the guarantee, the host is responsible for the number guaranteed. If the number of guests served is greater than the guarantee, the host is responsible for the total number of guests served.

If guaranteed attendance increases by more than 3% within three (3) business days prior to a scheduled meal function, the hotel reserves the right to charge 10% surcharge on menu prices due to increased costs incurred (15% for same day meal guarantee increases). The hotel cannot promise the same menu items will be served to additional guests.

Any special meal orders (Vegetarian, Kosher, etc.) should be included within the final meal guarantee. Special pricing applies.

LABOR FEES & ADDITIONAL MENU CHARGES

According to specific menu selections, the following additional fees may apply:

CHEF, CHEF ATTENDANTS, CARVERS FOR FOOD STATIONS

200- per station, up to 2 hours | one (1) attendant per 75 guests

BARTENDER FEE

200- each, up to 4 hours | one (1) Bartender per 50 guests

Additional labor charges may apply for special services requested, event changes made less than 72 hours in advance, or for extraordinary cleaning required following use of glitter, confetti or similar items.

Food Photography are not exact replications.





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