



Catering Menus

Where is Margaritaville?

"Somewhere between the Port of Indecision and Southeast of Disorder, but no parallels of latitude or longitude mark the spot on a map.

You don't have to be a navigator to get there.

All you have to do is follow your nose.

Food is to Margaritaville like bait is to fishing, or songs are to sailors.

How do you get to Margaritaville?

Start here."



Continental Breakfast Buffet

Minimum of 50 Guests

Continental Drifter- \$25.00++ per person

Seasonal Sliced Fruit

Assorted Breakfast pastries: Croissants, Cinnamon Rolls, and Miniature Muffins

Fresh Assorted New York Style Bagels: Mixed Berry, Sun Dried Tomato, and Pesto Cream Cheese

Assorted Jams, Marmalade, Butter and Honey

Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Regular, Decaffeinated Coffee and Assorted Specialty Teas

Right Way Home- \$35.00++ per person

Seasonal Sliced Fruit

Assorted Breakfast pastries: Croissants, Cinnamon Rolls, and Miniature Muffins

Scrambled Eggs with Cheese & Chives

Hash Brown Potatoes

Smoked Bacon

Apple Sausage

Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Regular, Decaffeinated Coffee and Assorted Specialty Teas

Margaritaville Way- \$39.00++ per person

Seasonal Sliced Fruit

Assorted Breakfast pastries: Croissants, Cinnamon Rolls, and Miniature Muffins

Scrambled Eggs with Cheese & Chives

Hash Brown Potatoes

Smoked Bacon

Apple Sausage

Challah French Toast- Served with fresh berries and bananas topped with whipped cream and Vermont

Maple Syrup

Assorted Individual Cereals served with Whole, 2%, Skim, or Soy milk

Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Regular, Decaffeinated Coffee and Assorted Specialty Teas



Breakfast Plated

Minimum of 50 Guests

Original Brand Breakfast

Plated and placed on each guest table

Assorted Breakfast Pastries, Miniature Muffins, Sliced Fresh Fruit

Scrambled Eggs with Chives, Crispy Smoked Applewood Bacon Hash Brown Potatoes and a Roasted Tomato

Served with

Freshly Squeezed Florida Orange or Grapefruit Juice, Freshly Brewed Coffee and Assorted Specialty Teas

\$32.00++ per person

Sunrise Hollywood

Plated and placed on each guest table

Assorted Breakfast Pastries, Miniature Muffins, Sliced Fresh Fruit

Mini Pancake with Vermont Maple Syrup, Hickory Smoked Sausage and Scrambles Eggs with chives

Served with

Freshly Brewed Coffee and Assorted Specialty Teas

\$38.00++ per person



Breakfast Enhancements

Homemade Granola Station- \$8.00++ per person

Fresh Granola, Honey
Fresh Berries
Assorted Low-Fat and Greek Yogurts
Selection of Whole, 2%, Skim and Soy Milk

Parrothead Egg Sandwiches- \$9.00++ per person

Freshly Baked Croissants filled with Scrambled Eggs, Black Forest Ham and Extra Sharp Cheddar Cheese

Breakfast Burritos- \$8.00++ per person

Flour Tortilla filled with Mexican Chorizo, Scrambled Eggs, Monterey Jack, Onions and Peppers, Served with Fresh made Salsa

Assorted Individual Cereals- \$6.00++ per person

Kellogg's Cereals served with sliced Bananas and seasonal Berries
Choice of Whole, 2%, Skim, and Soy Milk

Assorted Pastries and Buttered Croissants- \$48.00++ per dozen

Freshly Baked Butter and Chocolate Croissants, Maple Pecan, Vanilla, Apple, Cinnamon, and Raspberry Pastries

New York Style Bagels- \$50.00++ per dozen

Fresh Assorted New York Style Bagels
Mix Berry, Sun Dried Tomato and Pesto Cream Cheese served with assorted Jams, Marmalade, butter and Honey

Seasonal Sliced Tropical Fruit Platter- \$7.00++ per person

Seasonal Sliced Fruit to Include: Berries, Honeydew, Cantaloupe, Pineapple, Grapes



Reception Menu

Tray Passed Hors D'oeuvres

1 Hour Reception (Selection of 4) at \$38.00++ per person

2 Hour Reception (Selection of 6) at \$42.00++ per person

Crispy Coconut Shrimp

Jumbo shrimp crusted with shaved coconut served with horseradish orange marmalade

Mini Cheeseburgers in Paradise

Petite Angus Chuck Burger topped with American Cheese, Shredded Lettuce, Sliced Tomato and Paradise Island Sauce

Mini Cubans

Slow Roasted Pork, Ham, Swiss Cheese, Mustard and Pickles

Skewered Spice Chicken

Lava Lava Shrimp

Golden fried and drizzled with Margaritaville Thai Chili Sauce

Ahi Poke Nachos

Wonton topped with Ahi Tuna, Togarashi Sauce, shaved Jalapeño, Avocado, Cilantro and Sesame Seeds

Chimichurri Carne Asada

Thinly Sliced Carne Asada topped with Chimichurri

Margarita Shrimp Cocktail Shooter

Marinated Grilled Shrimp on a bed of cocktail sauce with a hint of Margaritaville Tequila served in an individual shot glass

Key West Cheese and Vegetable Quesadilla

Griddled Flour Tortilla with Roasted Peppers, Oaxaca and Monterey Jack Cheeses drizzled with Lime Crema



Station Menu

Ahi Poke Station with Chef Attendant at \$23.00++ per person

Guest's choice of Ahi Tuna tossed with
Avocados, Togarashi Sauce, Shaved Jalapeños, Green Onions, Cilantro, Sesame Seeds
or
Soy Vinaigrette with Grilled Pineapples, Avocado and Sriracha
Served with Crispy Wontons and Sliced Fresh Cucumbers

Volcano Nacho Station at \$19.00++ per person

Signature Margaritaville Corn Tortilla Chips served with guest's choice of toppings:
Carne Asada Steak, Chili Con Carne, Chicken Tinga, Spicy Queso,
Pico de Gallo, Guacamole, Salsa Roja, Sour Cream and Jalapenos

Drunken Shrimp Station with Chef Attendant at \$23.00++ per person

Sautéed Shrimp with Tequila Key Lime Butter, Roasted Garlic, Onions and Peppers
Jimmy's Jammin' Jambalaya®-Shrimp, Chicken and Andouille Sausage with Rice,
Simmered in a Spicy Broth served with Mini Baguettes

Slider Station at \$19.00++ per person

Mini Cheeseburgers in Paradise
Petite Angus Chuck Burger topped with American Cheese and Shredded Lettuce
Cuban Slider
Slow Roasted Pork, Ham, Swiss Cheese, Mustard and Pickles
Mahi Mahi Slider
Grilled Mahi Mahi topped with Mango Salsa, Key Lime Crema and Avocado

Margarita Pasta Station with Chef Attendant at \$25.00++ per person

Tossed Cavatappi Pasta with Cilantro Lime Butter
Guest choice of accompaniments:
Chicken, Shrimp, Mushrooms, Cherry Tomatoes, Fresh Garlic,
Red Onions and Bell Peppers

Wing Station at \$21.00++ per person

Chicken Wings tossed in Buffalo, Jerk and Teriyaki Sauces
Served with celery sticks and Dipping Sauces



Build a Paradise Buffet Menu

Minimum of 50 Guests

Power Caesar Salad

Romaine Lettuce, Quinoa, Kale, Seasoned Croutons served with our Signature Creamy Lime Caesar Dressing and Topped with Parmesan Cheese

Cheeseburger In Paradise Sliders

Choice Ground Chuck Burger served on a Brioche Hamburger Bun with Cheese, Lettuce, Tomato, Pickles, Onions, Mayonnaise, Mustard, Ketchup, and Paradise Island Sauce

Margaritaville Cuban

Sliced Ham, Pulled Roast Pork, Swiss Cheese, Dill Pickle and Mustard

Margarita Pasta

Cavatappi Pasta with Roasted Red and Green Peppers, Garlic, Onion and Lime Cilantro Butter

Assorted Miniature Desserts

*Warm Flourless Brownie Bites
Mini Key Lime Pies*

Unlimited Iced Tea and Soft Drinks

\$48.00++ per person



Caribbean Buffet Menu

Minimum of 50 Guests

Deconstructed Cobb Salad

Apple Wood-Smoked Bacon, Avocado, Tomato, Blue Cheese, and Hard Boiled Eggs
Served with Honey Mustard

&

Raspberry Vinaigrette Dressing

House Salad

Mixed Greens topped with Carrots, Tomatoes, and Cucumbers

Served with our Signature Cilantro Lime Ranch

&

Raspberry Vinaigrette Dressing

Guava Glazed Barbeque Chicken

Herb Marinated Grilled Chicken, Brushed with Guava BBQ Sauce

Sweet Chili Salmon

Fresh Grilled Salmon topped with Mango Salsa and Island Chili Sauce

Margarita Pasta

Cavatappi Pasta with Roasted Red and Green Peppers,
Garlic, Onion and Lime Cilantro Butter

Fresh Seasonal Vegetables

Island Rice

Assorted Miniature Desserts

Banana Bread Pudding

Mini Key Lime Pies

Warm Flourless Brownie Bites

Unlimited Iced Tea and Soft Drinks

\$55.00++ per person

Facility Fee subject to inclusion and based on seasonality.. All Items are per person and subject to a 20% Taxable Service Charge, 9.5% California State Sales Tax & Fees, unless otherwise noted. Food & Beverage Items and Pricing are Subject to Change.



Key West Buffet Menu

Minimum of 50 Guests

House Salad

Mixed Greens topped with Carrots, Tomatoes, and Cucumbers
Served with our Signature Cilantro Lime Ranch
&
Raspberry Vinaigrette Dressing

Caribbean Spinach Salad

Baby Spinach, Sugar Pecans, Cherry Tomatoes, and Diced Mangos
tossed with our Signature Habanero Mango Ranch Dressing

Key West Mahi Mahi

Blackened Mahi-Mahi Topped with Pineapple-Mango Salsa

Who's To Blame Chicken

Margarita Mix Marinated Boneless Chicken Breast Grilled and topped with Tequila Lime Salsa

Roasted Prime Rib

Served with Sliced Dinner Rolls and Horseradish Cream Sauce

Seafood Mac N' Cheese

Shrimp and Lump Crabmeat with Cavatappi Pasta in a Boursin Cream Sauce

Fresh Seasonal Vegetables

Yukon Gold Mashed Potatoes

Assorted Miniature Desserts

Banana Bread Pudding
Mini Key Lime Pies
Warm Flourless Brownie Bites
Strawberry Shortcake

Unlimited Iced Tea and Soft Drinks

\$65.00++ per person

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Havana Plated Menu

Minimum of 50 Guests
Three Courses

House Salad

Mixed Greens Topped with Carrots, Tomatoes, and Cucumbers
served with our Signature Cilantro Lime Ranch and Raspberry Vinaigrette Dressings

ENTRÉES

Select One

Cheeseburger in Paradise

Our Signature Burger Topped with American Cheese, Lettuce, Sliced Tomato,
Pickles and Paradise Island Sauce served with French Fries
(Please Note That All Cheeseburgers Will Be Cooked Medium)

Fish Tacos

Fried to a Crisp in Our LandShark Batter, Topped with Avocado, Cilantro Lime Coleslaw,
and Key Lime Crema served with Black Beans, Rice, and Pico De Gallo

Grilled Chicken Sandwich

Grilled Chicken Breast, Melted Monterey Jack Cheese, Applewood-Smoked Bacon, Lettuce,
Sliced Tomato and a Side of Dijon Aioli

DESSERT

Select One

Key Lime Pie

Or

Warm Flourless Brownie with Vanilla Bean Ice Cream

Unlimited Iced Tea and Soft Drinks

Freshly Brewed Regular, Decaffeinated and Hot Tea

\$45.00++ per person

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Fins Up Plated Menu

Minimum of 50 guests
Four Courses

APPETIZERS

Select One

Select Two at an additional \$5.00++ Per Person

Served Family Style

"Drunken" Shrimp Skillet
Chicken or Vegetarian Quesadillas
Asiago Crab Dip
Lava Lava Shrimp
Ahi Poke Nachos

SALAD

Select One

Power Kale Salad

Romaine Lettuce, Kale, Quinoa, Shaved Carrots, Lime Juice Caesar Dressing
or

Shrimp Wedge Salad

Fried popcorn shrimp, crispy wedge salad, cherry tomatoes,
and purple onions served with blue cheese dressing

ENTRÉES

Select One

Grilled Salmon

Served with Island Rice, Green Beans and Choice of Cilantro Lime Butter or Chimichurri

Grilled Chicken Dinner

Marinated and Seasoned Bone-In, Skin on French Cut Chicken,
Topped with Mango Salsa, served with Island Rice and Fire Roasted Corn

Seafood Mac N' Cheese

Cavatappi Pasta with Shrimp, Lump Crabmeat in a Boursin Cream Sauce

DESSERT

Select One

Banana Bread Pudding
Key Lime Pie
Warm Flourless Brownie with Vanilla Bean Ice Cream
Strawberry Shortcake

Unlimited Iced Tea and Soft Drinks
Freshly Brewed Regular, Decaffeinated and Hot Tea

\$58.00++ per person

Facility Fee subject to inclusion and based on seasonality.. All Items are per person and subject to a 20% Taxable Service Charge, 9.5% California State Sales Tax & Fees, unless otherwise noted. Food & Beverage Items and Pricing are Subject to Change.



Paradise Plated Menu

Minimum of 50 Guests

Four Courses

APPETIZERS

Select One

Select Two at an additional \$5.00++ Per Person

Served Family Style

"Drunken" Shrimp Skillet

Chicken or Vegetarian Quesadillas

Asiago Crab Dip

Lava Lava Shrimp

Ahi Poke Nachos

SALAD

Power Caesar Salad

Hearts of Romaine, Kale, Quinoa, Tossed in Creamy Lime Caesar Dressing, Topped with Shaved Carrots

Or

Power Kale Salad

Crispy Romaine Lettuce, Kale, Quinoa, Shaved Carrots,
Lime Juice Caesar Dressing

ENTRÉES

Select One

Roasted Chicken

Roasted Half Chicken, Yukon Mashed Potatoes, Roasted Corn with a Pan Jus

Carne Asada Steak

Served with Yukon Mashed Potatoes and Roasted Corn

Crispy Coconut Shrimp

Fried Jumbo Shrimp Crusted with Coconut

Served with a Horseradish-Orange Marmalade Dipping Sauce,
French fries and cilantro lime coleslaw.

Key West Mahi Mahi

Blackened Mahi-Mahi Topped with Pineapple-Mango Salsa

DESSERT

Select One

Banana Bread Pudding

Key Lime Pie

Warm Flourless Brownie with Vanilla Bean Ice Cream

Strawberry Shortcake

\$65.00++ per person

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Bar Packages

Minimum of 50 Guests

Call

House Vodka, Pinnacle Vodka, House Gin, Beefeater Gin, Bacardi Silver Rum, Captain Morgan Rum, Margaritaville Rum, Curazon Blanco Tequila, Luna Zul Reposado Tequila, Seagram 7 Whiskey

1 Hour - \$22.00++ per person
2 Hours - \$30.00++ per person
3 Hours - \$38.00++ per person
(Each Additional 30 Minutes - \$8.00++ per person)

Premium

Absolut Vodka, Tito's Vodka, Bombay Sapphire Gin, Tanqueray Gin, Flor De Cana Rum, Sailor Jerry's, 1800 Tequila, Margaritaville Tequila, Jim Bean Bourbon, Ole Smoky Bourbon, Dewar's White Label Scotch

1 Hour - \$25.00++ per person
2 Hours - \$34.00++ per person
3 Hours - \$43.00++ per person
(Each Additional 30 Minutes - \$7.00++ per person)

Super Premium

Grey Goose Vodka, Ketel One Vodka, Tanqueray 10 Gin, Ford's Gin, Appleton Estate V/X Rum, Mount Gay Black Barrel, Avion Silver Tequila, Cabo Wabo Blanco Tequila, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniels Bourbon, Makers Mark Bourbon

1 Hour - \$28.00++ per person
2 Hours - \$38.00++ per person
3 Hours - \$48.00++ per person
(Each Additional 30 Minutes - \$8.00++ per person)

Margaritas/Boat Drinks, Beer, Wine & Soda

1 Hour - \$22.00++ per person
2 Hours - \$27.00++ per person
3 Hours - \$34.00++ per person
(Each Additional 30 Minutes - \$6.00++ per person)

Beer, Wine & Soda

1 Hour - \$19.00++ per person
2 Hours - \$26.00++ per person
3 Hours - \$33.00++ per person
(Each Additional 30 Minutes - \$5.00++ per person)

Drink Tickets (Minimum purchase of 50 tickets)

Premium Cocktails - \$8.99++ each
Beer, Wine, Soda - \$6.95++ each

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Additional Enhancements

FLORALS

Small Table Tropical Flower Arrangement	\$65.00
Medium Table Tropical Flower Arrangement	\$85.00
Buffet Arrangement- for 8' table	\$285.00

ENTERTAINMENT

Full Band (two 45 minute sets)	\$1,150.00
(2) Stilt Walkers/Balloon Artists (2 hours)	\$475.00
Acoustic Guitar Duo (two 45 minute sets)	\$450.00