



## ***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**

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## 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