

Plated Dinner

Cocktail Hour

Short Rib Empanada: Slow braised Short Ribs with Manchego packed in our Empanada dough. Bacon wrapped beef tenderloin: Center-cut tenderloin with gorgonzola, in apple smoked bacon.

Jerk Chicken Satay: Spicy jerk chicken on a bamboo skewer.

Crab Cake: Succulent crab meat with key lime aioli.

Shrimp Carib: Succulent Key West shrimp wrapped in applewood smoked bacon, and Caribbean seasoning on a knotted pick. Roasted Root Vegetable Kabob: Seasonal vegetables roasted with olive oil, sea salt, fresh herbs, with habanero ketchup

Salad

Calypso Caprese: Rainbow tomatoes, marble mozzarella, fresh basil with balsamic glaze

Key West Caesar: Topped with shaved parmesan, herbed croutons, Caesar dressing or Keylime Caesar.

Entrees

Prime Rib: Slow smoked beef with au jus, horseradish cream sauce.

Braised Short ribs: slow cooked with root vegetables

Calypso Pork: Pork loin stuffed with scallion; pineapple w/brown sugar spiced rum crust Blue Mountain Pork: Pork tenderloin crusted with Jamaican coffee, grilled pineapple relish. Coconut Mahi: Mahi mahi coated with fancy coconut flakes topped with banana-rum butter. **Crab Stuffed Snapper:** Pan seared stuffed with lump crab meat, topped with key lime butter

Coconut Shrimp: Key West pink shrimp with fancy coconut flakes

Sugarcane Skewered Shrimp: seasoned to perfection and grilled with a touch of jerk spices

Herb Roasted Chicken: with a tamarind barbeque sauce

Jerk Chicken: marinated in Jamaican jerk spices, slow roast, topped with fresh fruit salsa

Duo Plate: select any two items above to create this dish (counts as 2 entrees)

Sides

Garlic cream Potatoes Jasmine rice Chef's seasonal Vegetables

coconut rice & beans Herb roasted fingerling potatoes Pomegranate butter glazed broccolini & carrot

Desserts

Key lime Tart: topped with fresh key lime slices

Tuxedo Bombe: layered with milk chocolate & white chocolate mousse, covered in chocolate ganache drizzled with white chocolate.

Gluten free & vegetarian items based on final menu selection. Includes staffing, dinnerware, flatware, setup, service & cleanup

Your Bar, Your Way

Client provides all beverages (750ml bottles only) mixers and garnish, we provide licensing glassware, ice, bartender, 1setup

(Liquor bottles larger than 750ml will be returned to client)

Beer & Wine

Seasonal red & white house wines Imported/domestic beers, sodas water, ice, 1 bartender, 1 setup

Full liquor bar

Vodka, Rum, Gin, Whiskey Teguila, seasonal red & white wine Imported/domestic beers, mixers

water, 1 bartender, 1 setup

Signature Cocktails Setup

Equipment Package ~ setup fee+* Dining tables, white padded folding chairs white poly linen tablecloth/napkins*

*22% Service Charge *7.5% Sales Tax Optional equipment add-ons

Sweetheart table/white linen Cocktail tables/white linen

Welcome/gift table/white linen

Price quote is based on food & beverage minimums, and subject to change. Menu options can be increased for a revised quote.

A \$1000 nonrefundable deposit will confirm and guarantee your event date. Dates will remain available until confirmed with deposit

111 Overseas Highway (MM8) ~ Suite 102 ~ Key West ~ Florida ~ 33040 ~ info@destinationcaterer.com



Buffet Dinner

Cocktail Hour

Spicy Beef Empanada: Mild seasoned tender beef, in empanada dough.

Coconut Chicken Tenders: Succulent chicken tenders in coconut and Malibu rum batter.

Jerk Chicken Wings: Marinated, roasted wings drizzled with Jerk-BBQ sauce.

Bacon Wrapped Dates: with creamy Goat Cheese, in crispy bacon on a bamboo skewer. **Coconut Shrimp**: Key West pinks encrusted in fancy coconut flakes with pineapple sauce

Conch Fritters: Tender ground conch in our own silky herb batter.

Roasted Root Vegetable Kabob: Seasonal vegetables roasted with olive oil, sea salt, fresh herbs, with habanero ketchup

Salads

Key West Caesar: Topped with parmesan wafer, herbed croutons, Caesar dressing or Keylime Caesar.

Mixed Greens: Peppers, tomatoes, cucumbers, carrots, with balsamic or citrus vinaigrette.

Entrees

Calypso Pork: Pork loin stuffed with scallion; pineapple w/brown sugar spiced rum crust. **Cuban Roast Pork:** slow pork cushion, marinated in fresh onions and citrus juices.

Mango Mahi: blackened mahi mahi with fresh mango salsa.

Jerk Chicken: marinated in Jamaican jerk spices, slow roast, topped with fresh fruit salsa Staggering Chicken: herb roasted with spiced rum, brown sugar, and pineapple salsa Picadillo: Ground beef with tomato, green peppers, olives sauce with Latin spices

Ropa Veia: Braised steak slow cooked with root vegetables

Sides

Jasmine RiceHerb roasted potatoesSeasonal assorted vegetablesCoconut Rice & BeansGarlic cream potatoesButter glazed broccolini & baby carrot

Desserts

Keylime Tartlets: Miniature keylime pie home made with whipped topping drizzled with kiwi-lime sauce

Triple Brownie: Freshly baked chocolate brownie with Godiva chips

Chef's seasonal assortment of mini desserts: a chef's choice selection of miniature desserts

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<u>Custom menu</u> ~ create your menu for a quote

Appetizers

Seared Ahi Tuna with Citrus Ponzu & Sushi ginger

Seafood Ceviche: fish shrimp lobster chunks, cilantro red onions mango fresh citrus juices

Lobster BLT: Lobster chunks, bacon bits cilantro-lime aioli atop polenta

Caprese Skewer: Fresh basil, grape tomato, mozzarella ball with balsamic glaze

Crab Stuffed Mushroom: with citrus aioli

Goat Cheese Stuffed Tomatoes: topped with fresh chives

Hibiscus Watermelon gazpacho: hibiscus, watermelon, cucumber, shallots bell peppers, blended and served chilled

Displays

Vegetable Display: Seasonal vegetables with roasted red pepper hummus.

Caribbean Fruit Display: Sun ripened seasonal fruits, vine ripened berries with chef's choice dip

Artisan Cheese Display: assortment of imported and domestic cheeses, artfully displayed with breads, preserves, fresh berries

Taco Station ~ small plates

Taco Shells ~ Hard & soft

Meat options: chicken, fish, beef, shrimp

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Sides: Rice, beans, shredded lettuce, shredded cheese.

Salsa, Sour Cream, Guacomole

Grilled Cheese Station

Breads: white, whole wheat, multi grain, sourdough, rye
Cheeses: American, Cheddar, Swiss, Gouda, Mozzarella, Brie
Veggies: Caramelized Onions, Basil, Roasted Red Peppers,

Banana Peppers, Tomatoes, Avocado

Condiments ~ Fig Spread, Grain Mustard, Mayonnaise, Sriracha aioli

Pasta Action Station ~ small plates

Pasta options: Penne or rotini

Sauce Options: Herb De Provence, Cognac-Cream, Marinara

Meat options: Shrimp, Grilled Chicken, Meat Balls, Steak tips (1 per station)

Cheese Options: Mozzarella, Cheddar, Shaved Parmesan

Carve Action Station ~ small plates

Complete Station includes assorted breads & butter, dirty rice, assorted seasonal vegetables

Calypso Pork: loin topped with tropical fruit compote

Herb Crusted Prime Rib: herb encrusted and served with horseradish cream

Smoked Brisket: slow smoked and served with shallot demi-glaze Chicken Roulades: with prosciutto, spinach, fine herb butter topping

Grill Action Station ~ small plates

Complete Station includes garlic creamed potato, fire roasted vegetables

Jerk Chicken: marinaded, roasted and served with tamarind barbeque sauce

Ribeye Steak: with shallot thyme reduction Skewered Shrimp: with tropical fruit salsa

Mahi Mahi: with Key-lime butter

Stations can be add-ons to main buffet or full station with sides. Require a minimum of 2 stations when used as mains.

*Each station requires a chef or attendant