EVENTS MENU
LUNCH
Prices are per person. A customary 22% taxable service charge and 7.5% sales tax will be added to prices. Lunches are intended for a maximum of 90 minutes. Additional $5 per person for each ½ hour of service.

PLATED LUNCH
Includes |
Freshly Baked Breads ~ Sweet Cream Butter
Salad of your Choice
Main Entée of your Choice
Chef’s Choice of Dessert
Starbucks House Blend Coffees ~ Selection of Hot Teas

Plated Lunch Salads (select one)

Spinach Salad
Baby Spinach ~ Mandarin Oranges ~ Goat Cheese ~ Candied Pecans ~ Shaved Onion ~ Mustard Vinaigrette

Field Greens Salad
Mixed Greens ~ Baby Heirloom Tomatoes ~ Garbanzo Beans ~ Shaved Onion ~ Pita Croutons ~ Kalamata Vinaigrette

Caesar Salad
Crisp Romaine ~ Parmesan Cheese ~ Croutons ~ Anchovies ~ House-made Traditional Caesar Dressing

Plated Lunch Enhancements

Shrimp Bisque | $9 per person
Chili Oil ~ Lime Wedge ~ Crostini

Butternut Squash Soup | $7 per person
Herb Oil

Key West Conch Chowder | $9 per person
Fresh Conch ~ Spicy Key Lime Tomato Chowder

Plated Lunch Entrées (select one)

Fettucine Puttanesca | $27 per person
Tomato ~ Kalamata Olives ~ Artichokes ~ Capers

Herb Encrusted Pork Loin | $32 per person
Red Pepper Potato Hash ~ Broccolini ~ Lemon Mustard Cream

KEY WEST MARRIOTT BEACHSIDE HOTEL
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Plated Lunch Entrées (Continued)

**Herb Roasted Chicken Breast** | $35 per person
Arborio Rice Croquette ~ Haricot Vert ~ Oven-dried Tomato Caper Fondue

**Grilled Flank Steak** | $36 per person
Roasted OR Mashed Potatoes ~ Broccolini ~ Chimichurri ~ Pickled Onion

**Parmesan Crusted Mahi Mahi** | $36 per person
Grilled Corn Pilaf ~ Asparagus ~ Blood Orange Beurre Blanc

**Paella de Mariscos** | $46 per person
Saffron Rice ~ Chorizo ~ Chicken ~ Pork ~ Shrimp ~ Mussels ~ Clams ~ Roasted Red Pepper ~ Green Peas

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**BUFFET LUNCH**

Minimum of 25 Guests for Buffets

**The Vandenberg Deli Lunch** | $33 per person
Assorted Sliced Breads
Assorted Toppings | Lettuce ~ Tomato ~ Red Onion
Assorted cheeses | Swiss ~ Cheddar ~ American
Assorted meats | Smoked Turkey ~ Roast Beef ~ Black Forest Ham
Choice of One House-made Soup

- Chicken Noodle
- Tomato Basil Bisque
- Braised Beef and Wild Mushroom Cream

Choice of One Composed Salad

- Loaded Baked Potato Salad
- Fire Roasted Red Pepper Coleslaw
- Mediterranean Couscous Salad

Mixed greens ~ Cucumber ~ Grape tomatoes ~ Red Onion ~ Two Dressings
Terra Chips
Brownies ~ Assorted Cookies
Starbucks House Blend Coffees ~ Selection of Hot Teas

**Old Havana** | $38 per person
Freshly Baked Breads ~ Sweet Cream Butter
Iceberg Lettuce ~ Grape Tomato ~ Red Onion ~ Cucumber ~ Red Wine Vinaigrette
Mojo Cuban Roasted Pork ~ Pickled Onion
Grilled Flank Steak ~ Chimichurri Sauce
Black Beans ~ Yellow Rice
Rum Glazed Sweet Plantains
Chef’s Choice of Dessert
Starbucks House Blend Coffees ~ Selection of Hot Teas

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BUFFET LUNCH (Continued)

Little Italy | $37 per person
Freshly Baked Breads ~ Sweet Cream Butter
Traditional Caesar Salad
Tomato Mozzarella Salad ~ Fresh Basil ~ White Balsamic Vinaigrette
Penne Pasta ~ Long Stem Artichokes ~ Wild Mushroom Cream
Chicken Piccata ~ Lemon Caper Sauce
Chef’s Choice of Dessert
Starbucks House Blend Coffees ~ Selection of Hot Teas

Grillin’ and Sunnin’ | $38 per person
Mixed Greens ~ Grape Tomatoes ~ Cucumber ~ Blue Cheese Crumbles ~ Chipotle Buttermilk Dressing
Garden Vegetable Penne Pasta Salad
Fire Roasted Red Pepper Coleslaw
Grilled Angus Burgers with All the Fixins’
Lightly Blackened Grilled Chicken Breast
Chef’s Choice of Dessert
Starbucks House Blend Coffees ~ Selection of Hot Teas

The Conch Republic | $43 per person
Freshly Baked Breads ~ Sweet Cream Butter
Key West Conch Chowder
Tavern Salad ~ Mixed Greens ~ Mandarin Oranges ~ Dried Cherries ~ Almonds ~ Goat Cheese ~ White Balsamic Vinaigrette
Mediterranean Couscous Salad
Seared Fresh Catch ~ Tomato Caper Fondue
Mojo Roasted Chicken ~ Black Beans ~ Tarragon Cream
Garlic Mashed Potatoes
Chef’s Choice of Dessert
Starbucks House Blend Coffees ~ Selection of Hot Teas

BOXED LUNCHES | $22 per person
All sandwiches are served on Cuban bread and include whole fruit, chips and a cookie.

- Vegetarian | Marinated Portabella Mushroom ~ Roasted Red Pepper ~ Basil ~ Fresh Mozzarella
- Italian Combo | Salami ~ Capicola Ham ~ Provolone ~ Shredded Lettuce ~ Tomato
- Club | Smoked Turkey ~ Black Forest Ham ~ Cheddar Cheese ~ Dijon Cream
- Beef Lovers | Roast Beef ~ Provolone ~ Peppercorn Mayo

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GENERAL INFORMATION

Thank you for choosing the Key West Marriott Beachside Hotel. We are eager to help you both in the planning and serving of your function. Should the menu selections presented here not fulfill your requirements, please let us know. We welcome the opportunity to custom tailor menus to your specific needs.

Food and Beverage
All food items served on the hotel premises must be supplied and prepared by the hotel’s culinary team. All alcoholic beverages to be served on the hotel premises (or elsewhere under the hotel’s alcoholic beverage license) must be purchased from the hotel and dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

Menus
Our menus represent items which we feel are appropriate for your event. Please keep in mind that these are suggestions and we will be happy to customize a menu that might better suit your needs. Banquet event order details should be finalized a minimum of thirty (30) days prior to the actual event. Menu prices are subject to change with market fluctuations. Final menu prices may be confirmed thirty (30) days prior to your function. Prices are based on ninety (90) minute service for buffets unless otherwise indicated.

If multiple entrées are requested and there is a price difference between the entrées, the higher priced item will prevail for pricing all of the entrées. Plated entrée selections must be pre-selected and provided to the catering manager ten (10) business days in advance of the event and place cards at each place setting are required, with an indication of meal choice.

It is the client’s responsibility to be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have medical conditions.

Room Setup Considerations and Fee
Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to re-assign accordingly the banquet function room. The hotel reserves the right to charge an additional fee for set-up charges made the day of the function.