HORS D'OEUVRES
A customary 22% taxable service charge and 7.5% sales tax will be added to prices.

COLD HORS D'OEUVRES
(minimum of 25 pieces per type)

**Grilled Zucchini Bruschetta** | $4.00 per piece
Ricotta ~ Lemon Pesto

**Caprese Crostini** | $4.00 per piece
Pearl Mozzarella ~ Baby Heirloom Tomato ~ Basil Vinaigrette

**Shrimp Cocktail** | $5.00 per piece
Creole Cocktail Sauce ~ Fresh Horseradish ~ Lime

**Cured Salmon** | $5.00 per piece
Toasted Brioche ~ Cilantro Crème Fraiche

**Tuna Carpaccio** | $5.00 per piece
Seaweed Cup ~ Miso Avocado Vinaigrette

**Fresh Catch Ceviche** | $5.00 per piece
Spanish Onion ~ Cilantro ~ Lemon

**Ahi Tuna Taco** | $5.00 per piece
Wonton ~ Wakame ~ Wasabi Cream

HOT HORS D'OEUVRES
(minimum of 25 pieces per type)

**Brie with Raspberry** | $5.00 per piece
En Croute

**Butternut Squash & Goat Cheese Arancini** | $4.00 per piece
Maple Demi

**Curried Chicken Satay** | $4.00 per piece
Mango Ginger Crema

**Chicken Empanada** | $5.00 per piece
Cilantro Tarragon Crème

**Chipotle Pulled Pork Tostones** | $5.00 per piece
Pickled Onion

**Coffee Encrusted Lamb Loin** | $5.00 per piece
Parmesan Polenta ~ Port Glaze

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Duck Breast Confit | $5.00 per piece
Smoked Butter Crostini – Fig Tapenade

Beef Empanada | $5.00 per piece
Cumin Crème

Mini Beef Wellington | $5.00 per piece
Cabernet Demi Glaze

Parmesan Crusted Fried Shrimp | $5.00 per piece
Lemon Aioli

Key West Conch Fritters | $5.00 per piece
Key Lime Mustard and Horseradish Cocktail Sauce

Mini Crab Cake | $5.00 per piece
Lime Crème Fraiche

Blue Crab Beignet | $5.00 per piece
Citrus Old Bay Aioli

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RECEPTION THEMED PRESENTATION, CARVING AND ACTION STATIONS
Prices are per person. A customary 22% taxable service charge and 7.5% sales tax will be added to prices.

THEMED PRESENTATION DISPLAYS
Presentation Displays available for a minimum of 20 guests.

Seasonal Vegetable Crudité | $7 per person
Parmesan Buttermilk Dressing OR Green Goddess Cream

Market Style Seasonal Fruit and Berries | $10 per person

Grilled Vegetables | $15 per person
Marinated Portobello mushrooms ~ Roasted Red Pepper ~ Red Onions ~ Asparagus ~ Yellow Squash ~
Zucchini ~ Artichokes ~ Oven-dried Tomatoes ~ Balsamic Dipping Sauce

Market Style Artisanal Cheese | $16 per person
Chef’s Selection of Imported and Domestic Cheeses ~ Dried Cherries ~ Nuts ~ Crackers ~ Flat Bread

Mini Slider Station | $17 per person
Please choose three types

Spicy Chicken ~ Chipotle Mayo ~ Provolone
Fresh Catch of the Day ~ Key Lime Tartar
Mojo Pork ~ Escabeche Onion ~ Mozzarella
Kobe “Mac Dowell” ~ Smoked Chipotle Onion Mayo ~ Sharp Cheddar ~ Pickle
Grilled Citrus Herb Chicken ~ Feta Aioli ~ English Cucumber
Shaved Prime Rib ~ Caramelized Onion ~ Gruyere
Blue Crab ~ Spicy Remoulade | additional $3 per person

Mediterranean Antipasto | $18 per person
Marinated Olives ~ Grilled Pita Bread ~ Hummus ~ Oven-dried Tomatoes ~ Marinated Artichokes ~
Prosciutto ~ Capicola ~ Salami

House Cured Salmon Presentation | $17 per person
Horseradish Cream Cheese ~ Cilantro Crème Fraiche ~ Shaved Onion ~ Caper Berries ~ Assorted Crostini

Key West Seafood Displays
Served with Chef’s Choice of Sauces such as Creole Cocktail Sauce ~ Key Lime Mustard Sauce ~
Mignonette ~ Fresh Horseradish ~ Lemons and Limes

Tower 1 | $30.00 per person
Key West Pink Shrimp ~ Freshly Shucked Oysters ~ Fresh Catch Ceviche

Tower 2 | $40.00 per person
Key West Pink Shrimp ~ Freshly Shucked Oysters ~ Florida Lobster Medallions

Tower 3 | $60.00 per person
Key West Pink Shrimp ~ Freshly Shucked oysters ~ Florida Lobster Medallions ~
Conch Ceviche ~ King Crab Legs

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CARVING STATIONS
Chef attendant required at $150 per 75 guests.

**Smoked Paprika Rubbed Loin of Pork | $250 per loin**
(each loin feeds approximately 25 guests)
Pickled Onions ~ Cilantro Chimichurri Sauce

**Roasted Breast of Turkey | $250 per breast**
(each breast feeds approximately 25 guests)
Seeded Mustard Aioli ~ House-made Gravy ~ Cranberry Relish

**“Our Signature” Slow Roasted Prime Rib | $400 per prime rib**
(each rib feeds approximately 30 guests)
Au Jus, Horseradish Cream, Crispy Tobacco Onions

**Peppercorn Encrusted Beef Tenderloin | $350 per tenderloin**
(each filet feeds approximately 10 guests)
Smoked Onion Butter ~ Crispy Tobacco Onions ~ Horseradish Cream ~ Brandy Creole Mustard Crème

**New York Strip Loin | $300 per loin**
(each loin served approximately 20 guests)
Horseradish Cream ~ Pommery Mustard Cream ~ Au Jus

**Oven-dried Tomato Encrusted Fresh Catch | market price based upon availability**
Cilantro Remoulade

**Slow Roasted Beef Steamship Round | $700 per round**
(each round serves approximately 150 guests)
Au Jus ~ Horseradish Cream

**Whole Roasted Suckling Pig | $700 per pig**
(each pig serves approximately 50 guests)

TRADITIONAL ACTION STATIONS
Action Stations available for a minimum of 30 guests. Chef attendant required at $150 per 50 guests. Salad action stations can also be presentation stations, thus not incurring a chef attendant fee.

**Caesar Salad | $13 per person**
Crisp Romaine Lettuce ~ Shaved Parmesan Cheese ~ House-made Croutons ~ Anchovies ~ House-made Traditional Caesar Dressing

**Greek Pasta Salad Station | $15 per person**
Penne Pasta ~ Artichoke Hearts ~ Cucumbers ~ Capers ~ Tomatoes ~ Feta Cheese ~ Shredded Parmesan ~ Kalamata Olives ~ Lemon Oregano Vinaigrette ~ Dill Ranch Dressing

**West Coast Cobb Salad | $18 per person**
Crisp iceberg & Romaine Lettuce ~ Avocado ~ Grilled Chicken ~ Grape Tomatoes ~ Crisp Bacon ~ Blue Cheese Crumbles ~ Cheddar Cheese ~ Hard-boiled Egg ~ Red Onion ~ Black Olives ~ House-made Blue Cheese Dressing ~ Red Wine Vinaigrette
Traditional Chopped Salad Station | $18 per person
Chopped Iceberg ~ Diced Ham ~ Diced Turkey ~ Cheddar Cheese ~ Chopped Hard-boiled Egg ~ Shredded Carrot ~ Marinated Red Cabbage ~ Cucumber ~ Sweet Corn ~ Red Pepper ~ Sliced Radish ~ Two Dressings

Tre Salse Pasta Station | $18 per person
Roma Tomato Basil Sauce ~ Asiago Alfredo Sauce ~ Olive Oil Pesto Sauce ~ Tortellini & Pennette Pasta ~ Italian Sausage ~ Rock Shrimp ~ Grilled Chicken ~ Oven-dried Tomato ~ Pine Nut Pesto ~ Kalamata Olives ~ Sautéed Mushrooms ~ Caramelized Onions ~ Spinach ~ Diced Roma Tomatoes ~ Artichokes

Paella de Mariscos | $26 per person
Saffron Valencia Rice ~ Gulf Shrimp ~ Spanish Mussels ~ Clams ~ Calamari ~ Chicken ~ Chorizo ~ Roasted Peppers ~ Green Peas

FUN ACTION STATIONS
Fun Action Stations available for a minimum of 30 guests. Chef attendant required at $150 per 50 guests.

Potato-tini Station | $16 per person
Presented in a Martini Glass
Buttermilk Yukon Gold Mashed Potatoes ~ Mushroom Ragout ~ Braised Leeks ~ Smoked Bacon ~ Aged Cheddar Cheese ~ Sour Cream ~ Artichokes ~ Oven-dried Tomatoes ~ Scallions

Guacamole-tini Station | $19 per person
Presented in a Martini Glass
Avocado ~ Diced Peppers ~ Diced Tomatoes ~ Rock Shrimp ~ Grilled Chicken ~ Sour Cream ~ Limes ~ Cilantro ~ Plantain and Tortilla Chips

Mac N’ Cheese Station | $19 per person
Three Cheese Mac N’ Cheese ~ Chorizo (OR Andouille OR Italian Sausage) ~ Ropa Viejo ~ Roasted Mushrooms ~ Caramelized Onions ~ Oven-dried Tomatoes ~ Artichoke Hearts

Fish Taco Station | $21 per person
Grilled Fresh Catch ~ Roasted Tomato Salsa ~ Pico de Gallo ~ Tomatillo Salsa ~ Cumin Crema ~ Queso Fresco ~ Diced Onion ~ Cilantro ~ Jalapenos ~ Guacamole ~ Corn and Flour Tortillas

Fajita Fiesta Station | $21 per person
Shrimp ~ Grilled Chicken ~ Pico de Gallo ~ Sautéed Onions ~ Sautéed Peppers ~ Cheddar and Pepper Jack Cheeses ~ Guacamole ~ Jalapenos ~ Sour Cream ~ Corn and Flour Tortillas

Risotto “Your Way” Station | $22 per person
Creamy Risotto ~ Braised Beef ~ Shrimp ~ Sautéed Mushrooms ~ Caramelized Onions ~ Oven-dried Tomatoes ~ Blue Cheese ~ Parmesan Cheese

Key West Pink Shrimp and Grits Station | $24 per person
Stone Ground Grits ~ Local Shrimp ~ Vermont White Cheddar ~ Gorgonzola ~ Smoked Tomato Fondue ~ Green Onions ~ Chopped Tomatoes ~ Applewood Smoked Bacon

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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.