EVENTS MENU
BUFFET DINNER
Prices are per person. A customary 22% taxable service charge and 7.5% sales tax will be added to prices. Minimum of 25 Guests for all Buffets.

Grillin' and Sunnin' | $52 per person
Freshly Baked Breads ~ Sweet Cream Butter
Mixed Greens ~ Grape Tomatoes ~ Cucumber ~ Blue Cheese Crumbles ~ Chipotle Buttermilk Dressing
Garden Vegetable Penne Pasta Salad
Fire Roasted Red Pepper Coleslaw
BBQ Pulled Pork ~ Mango BBQ Sauce
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

Little Italy | $52 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

Old Havana Buffet | $52 per person
Freshly Baked Breads ~ Sweet Cream Butter
Iceberg Lettuce ~ Grape Tomatoes ~ Avocado ~ 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

Key West Luau | $77 per person
(Chef attendant required for $150 per 75 guests)
Freshly Baked Breads ~ Sweet Cream Butter
Baby Spinach ~ Mandarin Oranges ~ Goat Cheese ~ Pecans ~ Shaved Onion ~ Mustard Vinaigrette
Key West Conch Chowder
Whole Roasted Pig ~ Chimichurri
Caribbean Jerk Chicken Breast
Sautéed Fresh Catch ~ Creole Mustard Butter
Pigeon Peas and Rice
Roasted Squash and Peppers
Chef's Selection of Dessert
Starbucks House Blend Coffees ~ Selection of Hot Teas
The Flagler | $80 per person
Freshly Baked Breads ~ Sweet Cream Butter
Mixed Greens ~ Orange Segments ~ Avocado ~ Red Onion ~ Red Pepper ~ Cucumber ~ Citrus Vinaigrette
Orzo Salad ~ Grape Tomatoes ~ Asparagus Tips ~ Feta Cheese
Coriander Seared Fresh Catch ~ Mango Key Lime Beurre Blanc
Roasted Chicken Breast ~ Smoked Tomato Fondue
Grilled Flank Steak ~ Caramelized Onions ~ Port Jus
Buttermilk Mashed Potatoes
Garlic Chili Green Beans
Chef’s Selection of Dessert
Starbucks House Blend Coffees ~ Selection of Hot Teas

Create Your Own Dinner Buffet | $68 per person
Includes |
Freshly Baked Breads ~ Sweet Cream Butter
Mini Salad Bar Consisting of Mixed Greens ~ Cucumber ~ Grape Tomatoes ~ Red Onion ~ Two Dressings
Choice of One Composed Salad
Choice of Two Entrées
Choice of One Starch
Choice of One Vegetable
Chef’s Choice of Dessert
Starbucks House Blend Coffees ~ Selection of Hot Teas

Composed Salads (select one)

Caesar Salad
Romaine Lettuce ~ Croutons ~ Parmesan Cheese ~ Anchovies ~ Classic Caesar Dressing

Jicama Slaw
Lime Chipotle Cilantro Vinaigrette

Tomato Mozzarella Salad
Fresh Basil ~ White Balsamic Vinaigrette

Mediterranean Couscous Salad
Israeli Couscous ~ Cranberries ~ Pine Nuts ~ Mint ~ Shallots ~ Lemon Vinaigrette

Greek Style Pasta Salad
Penne Pasta ~ Kalamata Olives ~ Diced Tomatoes ~ Cucumber ~ Oregano Feta Vinaigrette

Entrées (select two)

Butternut Squash Risotto
Grilled Marinated Mushroom ~ Balsamic Glaze

Pistachio Crusted Mahi Mahi
Whole Grain Mustard Cream

KEY WEST MARRIOTT BEACHSIDE HOTEL
3841 North Roosevelt Blvd., Key West, FL 33040  T. 305.296.8100
Maple Bourbon Glazed King Salmon
Herbed Champagne Beurre Blanc

Chicken Piccata
Lemon Caper Sauce

Mojo Roasted Chicken
Cumin Lime Sauce

Caribbean Jerk Breast of Chicken
Red Pepper Coulis

Seared Chicken
Spinach Wild Mushroom Cream

Roasted Pork Loin
Chipotle Black Bean Sauce

Grilled Marinated Flank Steak
Sauce Chimichurri

Beef Two Way
Slow Braised Beef Shoulder ~ Roasted Sirloin ~ Red Wine Sauce

Starch (select one)
Buttermilk Mashed Potatoes
Smoked Onion Mashed Potatoes
Rice ~ Sautéed Vegetables
Pigeon Peas ~ Rice
Bacon Baked Potato Casserole
Potatoes au Gratin
Roasted Yukon Gold Potatoes ~ Fresh Herbs
Rum Glazed Sweet Plantains
Caribbean Black Beans ~ Yellow Rice

Vegetable (select one)
Roasted Garlic Green Beans
Asparagus Almondine
Haricot Vert
Steamed Broccolini
Oven Roasted Seasonal Vegetables
Maple Glazed Baby Carrots
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.