



BAKER'S CAY
RESORT
KEY LARGO
BANQUET MENUS



BREAKFAST

CONTINENTAL

Sliced Seasonal Fruits and Berries
Croissants, Muffins, Pastries and Bagels
Sweet Cream Butter, Jam and Cream Cheese
Greek Yogurt, Granola, Dried Fruit and Local Honey
Fresh Squeezed Orange and Grapefruit Juice
Freshly Brewed H.C. Valentine Coffee and Assorted Herbal Tea

28 per person | 10 person minimum

EUROPEAN CONTINENTAL

Sliced Seasonal Fruits and Berries
Croissants, Muffins, Pastries and Bagels
Sweet Cream Butter, Jam and Cream Cheese
Fresh Berry and Granola Parfaits
Charcuterie, Domestic and Imported Cheeses, Dried Fruit and Local Honey
Hard Boiled Eggs
Fresh Squeezed Orange and Grapefruit Juice
Freshly Brewed H.C. Valentine Coffee and Assorted Herbal Tea

30 per person | 10 person minimum

DAILY BALANCE BUFFET

Sliced Seasonal Fruits and Berries
Steel Cut Oatmeal, Cinnamon, Toasted Almonds, Brown Sugar, Dried Mango
Greek Yogurt and Granola Parfaits
Scrambled Egg White, Mushroom, Tomato, Basil
Fresh Squeezed Orange and Grapefruit Juice
Freshly Brewed H.C. Valentine Coffee and Assorted Herbal Tea

32 per person | 10 person minimum





BREAKFAST

GOOD MORNING BUFFET

Sliced Seasonal Fruits and Berries
Croissants, Muffins, Pastries and Bagels
Sweet Cream Butter, Jam and Cream Cheese
Greek Yogurt, Granola, Dried Fruit and Local Honey
Fresh Scrambled Eggs
Butchers Cut Bacon, Pork Sausage, Breakfast Potato
Fresh Squeezed Orange and Grapefruit Juice
Freshly Brewed H.C. Valentine Coffee and Assorted Herbal Tea

35 per person | 20 person minimum

BAKER'S CAY BUFFET

Sliced Seasonal Fruits and Berries
Croissants, Muffins, Pastries and Bagels
Sweet Cream Butter, Jam and Cream Cheese
Greek Yogurt, Granola and Local Honey

SELECT TWO

Scrambled Eggs
Butchers Cut Bacon
Turkey Sausage
Pork Sausage
Steel Cut Oatmeal
Buttermilk Pancakes, Maple Syrup
French Toast, Maple Syrup
Breakfast Potatoes

SELECT ONE

CROISSANT BREAKFAST SANDWICHES
Scrambled Egg, Cheddar or Provolone Cheese
Smoked Bacon or Sausage
40 Per Person

BREAKFAST BURRITOS
Egg, Chorizo and Cheese with Fresh Tomato Salsa
40 Per Person

LOX
Capers, Onion, Lemon Wedges
45 Per Person

BELGIAN WAFFLE STATION
45 Per Person

OMELET STATION
47 Per Person

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ENHANCEMENTS

ASSORTED BAGELS

Cream Cheese, Sweet Cream Butter and Jam
5 Per Person

ASSORTED GREEK YOGURTS

4 Each

ASSORTED DRY BREAKFAST CEREAL

Low Fat and Skim Milk
(add Soy Milk or Almond Milk for an additional \$1)
3 Per Person

ACAI SHOOTERS

6 Each

BREAKFAST BURRITOS

Egg, Chorizo and Cheese with Fresh Tomato Salsa
6 Each

CROISSANT BREAKFAST SANDWICHES

Scrambled Egg
Cheddar or Provolone Cheese
Smoked Bacon or Sausage
6 Each

CHEFS YOGURT PARFAITS

Toasted Granola and Fresh Berries
5 Each

STEEL CUT HOT OATMEAL

Brown Sugar, Cinnamon, Raisins and Dried Fruit
5 Per Person

CHEESE AND CHARCUTERIE

Butcher Block
10 Per Person

LOX

Cream Cheese, Capers, Onion, Lemon Wedges
and Assorted Bagels
12 Per Person

PEPPERS AND SPINACH WRAP

Roasted Peppers, Eggs, Mushroom, Spinach and
Spinach Tortilla
7 Each

ASSORTED QUICHE

9 Each

BELGIAN WAFFLE STATION

Whipped Cream, Maple Syrup and Fresh Berries
200 Chef Attendant Fee May Apply
9 Per Person

OMELET STATION

Swiss and Cheddar Cheese, Mushrooms, Bell Peppers, Onions, Tomatoes, Scallions, Ham, Smoked Salmon, Crisp Apple Wood Bacon
Egg or Egg Whites
200 Chef Attendant Fee
12 Per Person





BREAKS

10 Person Minimum | One Hour Service

We are doing our part to be responsible and loving stewards for our little slice of paradise by reducing our use and yours of single use plastic.

Join us.

HYDRATION

Coffee, Hot Tea, Sodas
Baker's Cay Water Bottles
All Day...30 Per Person
Half Day...15

FOCUS

Coffee, Hot Tea, Sodas
Baker's Cay Water Bottles
All Day...
Choice of One Break
40 Per Person

BRAINSTORM

Coffee, Hot Tea, Sodas
Baker's Cay Water Bottles
All Day...
Choice of Two Breaks
50 Per Person

AM

Vanilla Chai Seed Yogurt, Mango, Coconut
House Granola Jars
Protein Bars, Banana Nut Bread
18 Per Person

CUBA

Cafecito Shots
Guava and Cheese Pastelitos
Arepas, Mango Fruit Smoothies
18 Per Person

COOKIE JAR

Peanut Butter Chocolate Chip, Oatmeal Raisin
Sugar, White Chocolate
Chilled Milk
18 Per Person

SALTY

Crispy Tortilla Chips
House Made Guacamole and Salsa
Jalapeno Cheddar Cheese Dip
20 Per Person

COCONUTS

Local Iced Coconuts

Reusable Straw
Rum Shooters
Coconut Macaroons
Coconut Chocolate Pecan Bars
20 Per Person
5 Per Rum Shooter

PINEAPPLE FARM

Pineapple Beignets with Powdered Sugar
Grilled Pineapple with Cinnamon and Honey
Pineapple Energy Bites
18 Per Person

DARK AND STORMY

Dark, White and Milk Chocolate Squares
Assorted Nuts
Almond, Pecans, Walnuts and Cashews
Chef's Dark and Stormy Chocolate Truffles
20 Per Person

MESOGEIOS

Vegetable Crudite
Edamame Hummus
House Cured and Smoked Fish Dip
Naan Bread & Grilled Ciabatta Wedges
20 Per Person

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BREAKS A LA CARTE

BEVERAGES

H.C. Valentine Coffee
75 per Gallon

Illy Ready to Drink
Caffe, Caffe Unsweet
Caffe Latte, Cappuccino, Mochaccino
4 Each

Florida Orange or Grapefruit Juice
30 per Half Gallon

Lemonade or Iced Tea
36 per Gallon

Assorted Sodas
5 Each

JustWater—ECO FRIENDLY H2O
5 Each

Assorted Fruit Juice or Milk Bottles
5 Each

Baker's Cay Water Bottles
20 each...reusable
Save the Planet

SNACKS

Choice of...
Assorted Candy Bars
Assorted Greek Yogurt
Assorted Bags of Chips
Popcorn or Cracker Jacks
Granola Bars
4 Each

Choice of...
Protein Bars
Sliced Fruit and Berries
Trail Mix Jars
5 Each

Choice of...
Crudite Vegetables and Ranch
Sliced Seasonal Fruit and Berries
Assorted Doughnuts
10 Per Person

Choice of...
Tortilla Chips with Salsa and Guacamole
Chefs Smoked Fish Dip with Crackers
Mr. C's Ice Cream
8 Per Person

Domestic and Imported Cheeses
Dried Fruits and Grapes, House Crackers
18 Per Person

Choice of...
Assorted Fudge Brownies
Soft Salt Pretzel with Yellow Mustard
Assorted Cookies
48 Per Dozen

Choice of...
Croissants with Sweet Butter and Jams
Bagels with Cream Cheese
Sweet Danishes
Assorted Muffins
48 Per Dozen





BRUNCH

25 Person Minimum

Served with Fresh Baked Bread, Iced Tea and H.C. Valentine Coffee

OCEAN SIDE SUNRISE

90 per person

Tropical Fruit Display

Artisanal Charcuterie and Hand-Crafted Cheese Board

Cuban Pastries, Donuts and Scones

Watermelon, Feta and Red Onion Salad

Spinach, Romaine, Strawberry Salad, Almonds, Red onions, Poppy Seed Dressing

Raw Tower, Key West Shrimp, Oysters, Ceviche

Chef Prepared Eggs and Omelets to Order

Lobster Eggs Benedict with Black Truffle Hollandaise

Apple Wood Smoked Bacon and Country Sausage Links

Home Fried Breakfast Potatoes

Bananas Foster French toast

Crusted Prime Rib, horseradish cream, au Jus

Whole Roasted Market Fish, Key's Chimichurri, Dry Rock Sauces

Grilled Asparagus, Lemon Oil, Wild mushrooms, Sweet peppers

Assorted Mini Bundt Cakes, Key Lime Pie, Cupcakes, Chocolate Tarts

Bottomless Mimosas

Orange, Mango, Pineapple Juice

Bloody Mary & Maria

Shrimp, Bacon, Blocks of Cheddar, Olive, House Pickle

MORNING SUNSHINE

50 per person

Tropical Fruit Display

Artisanal Charcuterie and Hand-Crafted Cheese Board

Cuban Pastries, Donuts and Scones

Watermelon, Feta and Red Onion Salad

Spinach, Romaine, Strawberry Salad, Almonds, Red onions, Poppy Seed Dressing

Raw Tower, Key West Shrimp, Oysters, Ceviche

Chef Prepared Eggs and Omelets to Order

Apple Wood Smoked Bacon and Country Sausage Links

Home Fried Breakfast Potatoes

Classic Pancakes

Assorted Mini Bundt Cakes, Key Lime Pie, White Chocolate Bread Pudding

Bottomless Mimosas

Orange, Mango, Pineapple Juice





PLATED LUNCH

BAKER'S CAY LUNCH

10 Person Minimum

Served with Fresh Baked Bread, Iced Tea and H.C. Valentine Coffee

ENTRÉE

COBB SALAD

Avocado, Tomato, Butcher Cut Bacon, Bleu Cheese, Chopped Egg, Red Onion
Fresh Bread and Cream Butter

25 Per Person

Add Grilled Chicken 30 | Add Blackened Shrimp 32

HANGER STEAK SALAD

Roasted Pepper, Cojita, Arugula, Heirloom Tomato, Tapenade Crouton

35 Per Person

BLACKENED MAHI

Coconut Rice and Beans, Mango Relish, Seasonal Vegetable

39 Per Person

GRILLED GUAVA GLAZED GROUPER

Sweet Potato, Okra, Mirliton and Chorizo Hash

36 Per Person

ROASTED FREE RANGE CHICKEN

Corn Macque Choux, Pea Puree, Lemon Thyme Jus

36 Per Person

DRY ROCKS TACOS

Mojo Pork, Flour Tortilla, Slaw Pico, Cotija, Pickled Red Onion, Chipotle Crema

Chips & Pico

28 Per Person





PLATED LUNCH

BAKER'S CAY LUNCH

10 Person Minimum

Served with Fresh Baked Bread, Iced Tea and H.C. Valentine Coffee

BEGINNINGS

CONCH FRITTERS

Key Lime Remoulade
12 per person

TOMATO BASIL BISQUE

Baguette Crouton, Mozzarella, Gruyere
12 per person

BODEGA CHOWDER

Baguette Crouton, Mozzarella, Gruyere
10 per person

BABY ROMAINE

Shaved Parmesan, Rosemary Croutons
House Caesar Vinaigrette
12 per person

LIL GEM SALAD

Shaved Radish, Baby Heirloom Tomatoes , Micro Herbs, Cucumbers
Key Lime and Ginger Vinaigrette
14 per person

SWEETS

10 per person

Key Lime Pie

Jamaica Toto Coconut Cake with Guava

White Chocolate Bread Pudding

Fresh Berries with Crème Fraiche





LUNCH BUFFET

25 Person Minimum | Served with Coffee and Choice of Iced Tea or Lemonade

SANDWICH, SOUP & SALAD

40 per person

Wedge Salad

Smoked Bleu Cheese, Salted Walnuts, Green Onion, Roasted Pepper
Sherry Vinaigrette

"Waldorf" Salad

Grilled Apple & Pear, Medjool date, Smoked Grapes, Crème Fraiche, Honey, Vanilla Bean, Lime

Lentil and Kale Soup

Roasted Turkey

Arugula, Manchego Cheese, Bacon Aioli, 7 Grain Bread

Tomato & Mozzarella

Heirloom Tomato, Prosciutto, Fresh Mozzarella, Herbs, Basil Oil, Baguette

Mrs. Vicki's Chips

Assorted Cookies and Brownies

DELI

40 per person

Salad

Greens, Cherry Tomato, Fresh Corn, Bacon, Black Olive, Hard Boiled Egg, Candied Pecan, Diced Red Onion
Shredded Cheeses, Pomegranate Seeds, Caesar and Balsamic Vinaigrette

Sliced Fresh Fruit

Seasonal Selection

Deli Platter

Roasted Turkey, Smoked Ham, Roast Beef
Aged Cheddar, Provolone, PepperJack, Swiss
Tomato, Onion, Bibb Lettuce, Pickle

Assorted Breads

Key Lime Pie and Strawberry Shortcake

TACKLE BOX

35 per person

Salad

(select one)

Pasta Salad or Cole Slaw

Choice of Wrap or Sandwich

(select three)

Classic PB&J, Tuna Wrap, Grilled Chicken Caesar Wrap, Ham & Cheese on Baguette

Spicy Italian on Sub, Roast Beef and Cheddar on Potato Bun, BLT

Served with Just Water or Soda

Cookie or Protein Bar





LUNCH BUFFET

25 Person Minimum | Served with Coffee and Choice of Iced Tea or Lemonade

KEYS MEX

44 per person

Tortilla Soup

Pasilla Chicken Broth, Cilantro, Red Onions, Avocado

Salad of Romaine and Arugula

Heirloom Cherry Tomatoes, Cojita Cheese, Key Lime Vinaigrette

Arroz con Pollo

Chicken Thighs, Bermuda Onions, Chick Peas, Black Beans, Coconut Milk, English Peas

Carnitas

Cilantro Crema, Cojita Cheese, Avocado, Lime

Queso Fresco, Cilantro, Tortilla

Tortilla Chips, Pico de Gallo

Churros, Dulce leche

SMOKEHOUSE

45 per person

Island Slaw

Napa Cabbage, Mangos, Almonds, Carrots

Traditional Potato Salad

Smoked Fish Dip

Corn on the Cobb

Smoked Brisket

Grilled Chorizo Links

BBQ Chicken Thighs

Watermelon, Brownies

PEARL OF ANTILLES

42 per person

Black Bean Soup

Sweet Potato Salad

Cilantro, Lime, Pecan

Romaine & Hearts of Palm

Tomatoes, Cucumber, Rosemary Basil Cream

Paella

Chicken, Mussels, Shrimp, Clams

Mojo Marinated Roasted Pork

Maduros

Grilled Pineapple Flan

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RECEPTIONS

HORS D'OEUVRES

Minimum of 25 pieces per selection

COLD

- Gazpacho Shot...Cucumber, Tabasco, Olive Oil 4
- Grilled Asparagus...Prosciutto, Manchego Cheese 6
- Smoked Fish Dip...Cucumber, Phyllo 5
- Salmon Mousse...Cucumber, Citrus Cream 5
- Bruschetta...Mozzarella, Heirloom Tomatoes, White Balsamic 5
- Shrimp Cocktail Shooter 5
- Florida Red Shrimp Ceviche...Peruvian Style 5
- Smoked Salmon Toast...Dill Cème Fraiche, Caviar 5
- Tuna Poke Spoon 6
- Spicy Tuna Tar Tar...Wonton, Lime Crema 6
- Cajun Shrimp Boil...Andouille Sausage, Mushroom Skewer 6
- Grilled Octopus..Tapenade, Smoked Tomato, Crostini 8

HOT

- Chicken Skewers...Mango Coriander Chili Sauce 5
- Baked Brie & Raspberry Phyllo 5
- Mini Cuban Sandwiches 5
- Chicken Lemongrass Dumpling...Toasted Sesame Sweet Chili 5
- Mini Chicken Quesadilla...Rooftop Salsa 5
- Roasted Leek & Gruyere Tart, Fig & Stilton...Smoked Grapes, Phyllo 5
- Applewood Bacon Wrapped Scallop...Togarashi Dust 6
- Andouille En Croute...Mustard 6
- Crab Cake...Old Bay Aioli 6
- Pecan Chicken Tender...Honey Mustard 6
- Vegetable Spring Roll...Spicy Peanut Sauce 6
- Coconut Shrimp...Mango Horseradish Chutney 6
- Conch Fritters...Habanero Honey Aioli 6
- Mini Beef Wellingtons 7
- Creole Mustard Lamb Chops...Mint Demi 8





RECEPTIONS

DISPLAYS & ACTION STATIONS

ADDITIONS TO BUFFET OR COCKTAIL RECEPTION | MINIMUM 25 PEOPLE

MINIS

16 per person

Mojo Marinated Pulled Pork, Marinated Skirt Steak, Grilled Cheese

TENDERLOIN CARVING STATION

380 | Serves approximately 15 | 200 Chef Attendant Fee
Horseradish, Rolls

SUCKLING PIG

550 | Serves approximately 30 | 200 Chef Attendant Fee
La Caja China, Grilled Corn, Key's Slaw, Rolls

SHRIMP & GRITS

22 per person | 200 Chef Attendant Fee
New Orleans Style, Smoked Gouda

CUBANS & PLAINTAINS

16 per person
Traditional Cuban Minis & Plaintains

PASTA STATION

25 per person | 200 Chef Attendant Fee
Tortellini, Cavatappi, Pancetta, Grilled Chicken Thighs, Marinara, Cajun Cream Sauce
Garlic Cheese Bread

CAJUN SHRIMP BOIL

28 per person | 200 Chef Attendant Fee
Key West Pinks, Andouille Sausage, Mushrooms, Corn, Garlic, Potatoes

BANANAS FOSTER

15 per person | 200 Chef Attendant Fee
Flame, Bananas, Brown Sugar





PLATED DINNER

BAKER'S CAY DINNER

10 Person Minimum

One Course with Veg & Side | Three Course | Five Course
Served with Fresh Baked Bread and H.C. Valentine Coffee

ENTREES

JOYCE FARMS CHICKEN

Mushroom Stuffed, Avocado Oil and Lemon-Garlic Au Jus
One Course with Veg & Side 40 | Three Course 60 | Five Course 78

MAHI

Blackened, Charred Heirloom Tomato and Ginger Broth
One Course with Veg & Side 45 | Three Course 65 | Five Course 83

SEASONAL MARKET LINE CAUGHT

Choice of Blackened, Grilled, Seared) Herbed Lemon Butter
One Course with Veg & Side MK | Three Course +20 | Five Course +38

KEYS PINK SHRIMP CREOLE

One Course 35 | Three Course 55 | Five Course 73

GROUPER

Piloncillo Pepper Glaze, Tropical Salsa
One Course with Veg & Side 50 | Three Course 70 | Five Course 88

5 SPICED SMOKED DOUBLE CUT PORK CHOP

Apple Demi
One Course with Veg & Side 45 | Three Course 65 | Five Course 83

SHORTRIBS

Slow braised with Vanilla and Honey
One Course with Veg & Side 50 | Three Course 70 | Five Course 88

TOASTED TENDERLOIN

Peppercorn Sauce
One Course with Veg & Side 65 | Three Course 85 | Five Course 103

OSSO BUCCO

2.5" Hind Shank, Natural Jus
One Course with Veg & Side 60 | Three Course 80 | Five Course 98

CRAB STUFFED CHICKEN | Key Lime Beurre Blanc
One Course with Veg & Side 50 | Three Course 70 | Five Course 88

STEAK & SHRIMP | Chimichurri Sauce
One Course with Veg & Side 70 | Three Course 90 | Five Course 108





PLATED DINNER

VEGETABLES

Roasted Brussel Sprouts
Grilled Zucchini and Squash
Seasonal Succotash
Creamy Collard Greens
Spiced Baby Carrots
Bundle of Asparagus
Seasonal Vegetable Medley

SIDES

Layered Sweet Potatoes
Roasted Garlic Yukon Gold Mashed Potatoes
Roasted Fingerling Potatoes
Cauliflower Puree
Manchego Polenta
Cheddar Cheese Grits
Wild Mushroom, Sweet potato, Sage Risotto
Wild Rice

SOUPS

Sweet Potato Chorizo
Bodega Chowder
Spiced Tomato Basil
Black Bean

APPETIZER

Seasonal Prepared Grilled Scallop
Crab Cake | Black Beans Mango Salsa
BBQ Shrimp | Grit Cake, Creole Sauce
Mini Poke Bowl

SALAD

GEM

Shaved Radish, Baby Heirloom Tomatoes
Cucumbers, Key Lime and Ginger Vinaigrette

CARIBBEAN

Mango, Pineapple, Toasted Almonds, Coconut
Lime Honey Vinaigrette

LARGO

Orange Supreme, Pumpkin & Poppy Seed
Hearts of Palm, Piloncillo Cane Vinaigrette

CAPRESE

Fresh Pulled Mozzarella, Tomatoe, Basil Oil
Balsamic Honey Reduction
Shaved House Grown Basil

WALDORF KEYS

Romaine, Spiced Black Walnuts,
Cranberries, Apples
Garlic Parmesan Cheese Dressing

ROASTED BEET

Goat Cheese, Arugula, Walnuts, Citrus
Maple Vinaigrette

SWEETS

Key Lime Pie
Seasonal Cheesecake
White Chocolate Bread Pudding
Assorted Petit Fors
Chocolate Mousse Cake
Strawberry Shortcake
Bourbon Pecan Pie
Chocolate Hazelnut Tart





DINNER BUFFET

25 Person Minimum | Served with Coffee and Hot Tea | Choice of Dessert

BUFFET ENHANCEMENTS

Lobster Tail +25 per person
Ribeye +20 per person
Yellowfin Tuna +15 per person

THE BIBB

75 per person

Florida Field Green Salad

Heirloom Tomatoes, Red Onions, Cucumbers, Mango Vinaigrette

Mahi Matecumbe, Capers, Tomatoes, Olives

Grilled Hanger Steak, Creole Chimichurri

Roasted Lemon Thyme Tarragon Chicken, Citrus Cream

Coconut Rice, Black Beans, Jerk Vegetables

New York Style Cheesecake with Fresh Berries and Chocolate Torte

THE DUANE

77 per person

Florida Field Green Salad

Heirloom Tomatoes, Red Onions, Cucumbers, Key Lime Vinaigrette

Calamari & Pink Shrimp Salad

Jerk Chicken, Largo Style Chimichurri

Flank Steak Marinated In Key Lime, Molasses & Mustard

Seared Snapper, Coconut Rum Sauce

Black Bean, Corn, Scallions, Cilantro, Quinoa

Grilled Zucchini, Squash, Roasted Cauliflower

Triple Chocolate Cake

THE EAGLE

77 per person

Shaved Fennel, Arugula, Avocado, Citrus, Almonds, Olives, Citrus Vinaigrette

Panzanella, Burrata, Rosemary Croutons, Balsamic Reduction

Grilled Skirt Steak, Asparagus, Potatoes, Roasted Peppers & Onions

Ravioli Wild Mushroom, Regianno Broth, Parsley Oil, Confit Tomatoes

Grilled Chicken, Fresh Herbs, Olive Oil, Lemon

Roasted Brussel Sprouts, Pecans, Lemon

Herbed Roasted Tri Colored Fingerling Potatoes

Lemon Sorbet Cake

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DINNER BUFFET

25 Person Minimum | Served with Coffee and Hot Tea | Choice of Dessert

THE BENWOOD

85 per person

Florida Greens

Baby Beets, Pepitas, Honey Goat Cheese & Apple Champagne Vinaigrette
Roasted Cauliflower Salad, Cranberries, Golden Raisins, Arugula & Almonds

Blackened Grouper with Mango Relish

Cuban Coffee Rubbed Skirt Steak, Chimichurri

Sweet Potato Chorizo Hash

Roasted Garlic Mashed Potatoes

Grilled Asparagus, Lemon Oil

Key Lime Pie and Triple Chocolate Cake

SPIEGEL GROVE

90 per person

Wedge

Iceberg, Crouton, Smoked Bacon, Grape Tomatoes, Radish, Edamame, Creamy Peppercorn Dressing

Jicama Salad, Watermelon, Pickled Red Onion, Citrus Vinaigrette

Mahi Mahi Pan Seared, Serrano Peppers, Cilantro & Citrus

Smoked Chicken Thighs, Spinach Puree, Shitake, Radish

Grilled Colossal Shrimp, Cucumber Salad

Truffle Pee Wee Potatoes, Spiced Braised Heirloom Carrots

Key Lime Pie and Coconut Rum Cake

CALUSA

90 per person

The Calusa

Little Gem, Heirloom, Tomato, Toasted Pecan, Radish, Grape, Key Lime Vinaigrette

Creamy Collard Greens, Roasted Provisions, Coconut Rice

Roasted Chicken with Citrus Chimichurri

Guava Glazed Mahi

Bone In Stewed Short Ribs

Key Lime Pie and White Chocolate Bread Pudding





BAR

ONE BARTENDER PER 75 PEOPLE | \$200 PER BARTENDER | TWO HOUR MINIMUM

SUPERIOR BAR PACKAGE

30 per person first hour | 20 per person each additional hour

All Premium Bar selections Plus

Vodka: Grey Goose Gin: Bombay Sapphire

Rum: Papa Pilar, Appleton

Scotch Whiskey: Johnny Walker Black

Bourbon: Makers Mark

Tequila: Patron Reposado, Don Julio

Cordials & Cognacs: Bailey's Irish Cream, Grand Marnie, Kahlua, Courvoisier VSOP

PREMIUM BAR PACKAGE

22 per person first hour | 16 per person each additional hour

All Baker's Cay Selections Plus

Vodka: Tito's Gin: Sipsmith

Rum: Bacardi Silver, Captain Morgan, Malibu Coconut

Scotch Whiskey: Crown Royal, Jameson

Bourbon: Jack Daniels

Tequila: Patron Silver

BAKER'S CAY BAR PACKAGE

18 per person first hour | 14 per person each additional hour

Vodka: Svedka Gin: New Amsterdam

Rum: Cruzan

Scotch Whiskey: Dewars White Label

Bourbon: Jim Beam

Tequila: Olmeca Altos

ALL PACKAGES INCLUDE

Domestic Beer: Bud Light, Miller Lite, Michelob Ultra, Mile Marker IPA

Premium Beer: Corona, Heineken, Heineken 00, Modelo Especial

House Wine: Varietal Selections including Red, White and Rose

House Sparkling





BAR

ONE BARTENDER PER 75 PEOPLE | \$200 PER BARTENDER | TWO HOUR MINIMUM

BEER & WINE

14 per person first hour | 10 per person each additional hour
Domestic Beer: Bud Light, Miller Lite, Michelob Ultra, Channel Marker IPA
Premium Beer: Corona, Heineken, Heineken 00, Modello Especial
House Wine: Varietal Selections including Red, White, Rose
House Sparkling

CONSUMPTION BAR

Baker's Cay & Premium Bar | Superior Upon Request
Prices Starting At
Baker's Cay Beverage \$10, Premium Beverage \$12, Superior \$14
House Wine & Champagne \$8, Domestic Beer \$6, Premium Beer \$7
Assorted Soda, JUST Water, Juices \$4

CASH BAR

Includes Tax & Service Charge | Minimum Required \$500
Baker's Cay & Premium Bar Selections | Superior Upon Request

BAR ENHANCEMENTS

WINE SERVICE WITH DINNER

\$4 per person

BUBBLE BAR

Bottles of Sparkling, Prosecco, Brut & Rosé
Assortment of Tropical Fruit & Juices
Pricing based on open bottles of bubbly

LOCAL MERMAID

Florida Keys Brewery on Draft
Pricing based on seasonal and chosen offerings

THE BEES KNEES PATRON PARTY

Baker's Cay Patron Margaritas with Tequila Concierge
All Margaritas made with Local Keez-Beez® Honey
Chile Guava | Lime Basil | Frozen Mango Coconut
\$12 per drink plus \$75 Tequila Concierge Attendant Fee

HEMINGWAY

Custom Papa's Pilar Rum Cocktails served in
Fresh Cut Coconuts
Hemmingway Daiquiri
White Rum | Grapefruit | Maraschino
Dark & Stormy
Dark Rum | Ginger Beer | Fresh Lime
\$15 per drink plus \$75 Coconut Attendant Fee

FLORIDA SEERSUCKER

Signature Bourbon Cocktails
Local Craft Beer Options & Champagne
Pricing based on selections

FROSÈ ALL DAY AT THE CAY

House Made Watermelon - Tequila Frozè or Traditional Frozè
\$10 per drink plus \$75 bartender fee





AUDIO VISUAL

CUSTOM OPTIONS AVAILABLE

PROJECTION SCREEN | 50 PER DAY

PROJECTION SCREEN WITH PIPE AND DRAPE | 150 PER DAY

LCD DATA PROJECTOR | 250 PER DAY

60" FLAT SCREEN MONITOR WITH DATA HOOKUP | 350 PER DAY

FLIPCHART WITH DRY ERASE MARKERS | 50 PER DAY

REMOTE SPEAKERS | 250 PER DAY

WIRELESS LAVALIER MICROPHONE | 150 PER DAY

WIRELESS MICROPHONE AND STAND | 150 PER DAY

ADDITIONAL MICROPHONES WITH MIXER | 100 PER DAY EACH

TELEPHONE LINE | 75 ONE TIME

WIRELESS INTERNET | 150 PER DAY

CONFERENCE PHONE | 100 PER DAY

EASELS | 15 PER DAY

DEDICATED AUDIO VISUAL TECHNICIAN | 150 PER HOUR

SEE YOUR SALES MANAGER FOR CABLE TELEVISION OPTIONS

