



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

All meeting room, food and beverage, audio-visual and related services are subject to applicable taxes (currently 7.5%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all meeting room, food and beverage, audio-visual and related services will be subject to a 23% administrative charge. Please note that the administrative charge is not a gratuity or tip and, accordingly, is subject to all applicable taxes. A portion of this charge (currently 12.5% of food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder will be applied to costs and/or expenses other than employee wages.



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

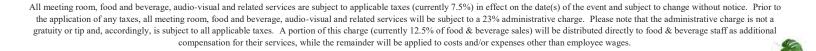
9 Each

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

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

COCONUTS

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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 H20 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

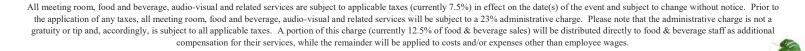
Domestic and Imported Cheeses Dried Fruits and Grapes, House Crackers 18 Per Person

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

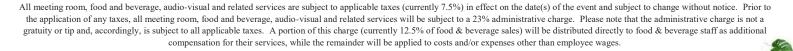
MORNING SUNSHINE

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

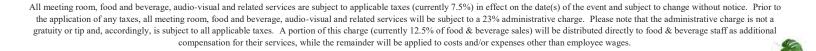
Sweet Potato, Okra, Mirliton and Chorizo Hash 36 Per Person

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

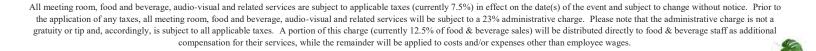
LIL GEM SALAD
Shaved Radish, Baby Heirloom Tomatoes, Micro Herbs, Cucumbers
Key Lime and Ginger Vinaigrette
14 per person

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, Medjol 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

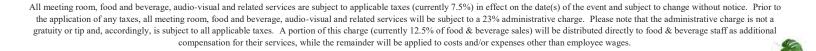
(select one)

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

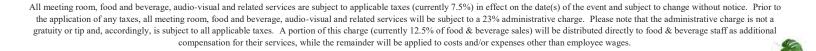
Cilantro Crema, Cojita Cheese, Avocado, Lime Queso Fresco, Cilantro, Tortilla Tortilla Chips, Pico de Gallo Churros, Dulce leche

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





RECEPTIONS

HORS D'OEUVRES

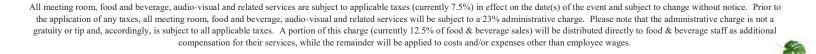
Minimum of 25 pieces per selection

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

SEAFOOD MARKET

42 per person Seasonal Selection Including Lobster Tails, House Smoke Fish Dip, Octopus Salad, Ceviche, Key West Pinks, Shrimp and Conch Ceviche

PAELLA

32 per person | 200 Chef Attendant Fee Chicken, Mussels, Shrimp, Clams

POKE

25 per person | 200 Chef Attedant Fee Sushi Rice, Seaweed Salad, Shaved Vegetables, Ahi Tuna, Edamame, Green Onions Cucumber, Key Lime Marinade, Pickled Ginger, Wasabi

DRY ROCKS

22 per person Blackened Mahi Tacos, Fresh Tortilla Chips, Pico de Gallo

MEDITERRANEAN

20 per person

Hummus, Pita, Marinated Olives, Roasted Red Peppers, Assorted Cheese, Tzatziki, Eggplant

CHEESE & CHARCUTERIE

20 per person

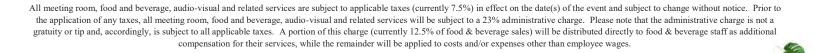
International & Domestic Cheese, Assortment of Salami, Spreads, Breads, Crackers, Sauces

VEGETABLE CRUDITE

15 per person Broccoli, Carrot, Zucchini, Seasonal Selection with Spiced Dip

FRUTAS

15 per person Seasonal Selection with Honey Yogurt Dip





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

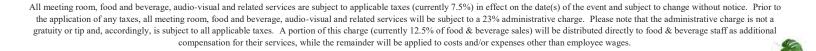
Peppercorn Sauce One Course with Veg & Side 65 | Three Course 85 | Five Course 103

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

SOUPS

Sweet Potato Chorizo Bodega Chowder Spiced Tomato Basil Black Bean

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

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

LARGO

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

WALDORF KEYS

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

CARIBBEAN

Mango, Pineapple, Toasted Almonds, Coconut Lime Honey Vinaigrette

CAPRESE

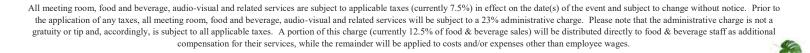
Fresh Pulled Mozzarella, Tomatoe, Basil Oil Balsamic Honey Reduction Shaved House Grown Basil

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

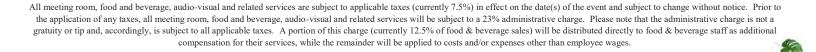
THE DUANE

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





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

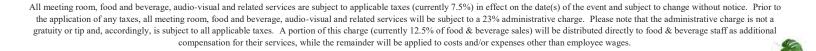
90 per person Wedge

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, Modello Especial House Wine: Varietal Selections including Red, White and Rose

House Sparklilng



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 Frosè
\$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