



C A B B A G E K E Y

PLATED BREAKFAST MEALS FOR GROUPS OF 30 PEOPLE OR LESS

Breakfast at Cabbage Key

TRADITIONAL ISLAND BREAKFAST – Cabbage Key signature breakfast with three scrambled fresh farm eggs, Bacon and Sausage, Home-style Potatoes, and Texas Toast.

10 – 15 Guests please select one of the below entrees to go with the above

FRENCH TOAST – Three thick slices of French Toast, Dusted with Powdered Sugar with your choice of Bacon or Sausage Patties.

or

PANCAKES – A breakfast classic! Three Traditional Pancakes with your choice of Bacon or Sausage Patties.

15 - 60 Traditional Island Breakfast

\$14 per person

Coffee and non-alcoholic drinks Included

6% Sales Tax and 18% Gratuity Included

Ask about adding Mimosa's and Bloody Mary's

Have More Than 30 Guests?

We do buffets with Eggs, Grits, Home-style Potatoes, Bacon and Sausage

\$15 per person

Coffee and non-alcoholic drinks Included

6% Sales Tax and 18% Gratuity Included

Ask about adding Mimosa's and Bloody Mary's



C A B B A G E K E Y

PLATED LUNCH MEALS FOR GROUPS OF 150 PEOPLE OR LESS

Choose one of the following lunch entrées:

1

Cabbage Key Hamburger/Cheeseburger
Served with potato salad or cole slaw

2

Grilled Chicken Sandwich
Served with potato salad or cole slaw

3

Grilled Fresh Fish Sandwich
Served with potato salad or cole slaw

4

Grilled Cheese Sandwich
Served with potato salad or cole slaw

5

Shrimp Salad
Served with potato salad and cole slaw

6

Shrimp Deluxe
*Chilled peeled shrimp served with both
Potato salad and cole slaw*

\$15 per person/\$20 per person including dessert

6% Sales Tax and 18% Gratuity Included

Alcoholic drinks not included

(Must go to the bar to order alcoholic drinks)

Alcoholic beverage packages available



C A B B A G E K E Y

PLATED DINNER MEALS FOR GROUPS OF 60 PEOPLE OR LESS

All Cabbage Key plated meals include the following items:

House Salad with Our Signature Honey Dijon Citrus Vinaigrette Dressing

Homemade Slow-Rise Dinner Rolls

Fresh Sautéed Green Beans or Fresh Vegetable Medley

Chef's Garlic Mashed Potatoes or Rosemary Red Bliss Mashed Potatoes

Entrées

1

Tender, New York Strip Steak - Grilled to Perfection

2

Fresh Catch of the Day – Lightly Sautéed with a Mango Salsa

3

Chicken Cabbage Key Style - Sautéed Skinless Chicken Breast, topped with capers and a white wine butter sauce.

10 - 30 guests select from the 3 above items/31 - 60 guests choose 2 of the above

60 – 150+ please select one of the above

\$25++ per person

The following are available to accompany the above selections:

One Pound Fresh Local Gulf Stone Crab Claws (In Season/Market Price))

Half Pound Peel and Eat Gulf Shrimp Platters \$12.99++ per platter

Fresh Vegetable Tray small \$19.99/large \$39.99++ per platter/tray

Assorted Seasonal Fruit Trays small \$19.99/large \$39.99++ per platter/tray

Peeled Gulf Shrimp Appetizer \$6.99++ per person

Chef's Homemade Soup \$3.99++ per person

Locally Smoked Chilled Salmon \$8.99++ per person

Cheese & Cracker Trays small \$19.99/large 39.99++ per platter/tray

Homemade Key-lime Pie \$4.50++

Our Famous Mile-High Mud Pie \$5.99++

Choose one of the following beverage packages to accompany dinner selection:

Full liquor (does not include shots or bottles of wine) \$35++ per person/2 hours

Beer & Wine \$25++ per person/2 hours

Under 21 \$8++ per person/2 hours

Tea and Coffee \$3++ per person

Beverage prices based on a two-hour time period

6% Sales Tax and 20% Gratuity Not Included In The Above Pricing



C A B B A G E K E Y

PLATED DINNER MEALS FOR GROUPS OF 200 PEOPLE OR LESS

All Cabbage Key Plated Meals Include The Following Items:

House Salad with Our Signature Honey Dijon Citrus Vinaigrette Dressing
Homemade Slow-Rise Dinner Rolls
Fresh Sautéed Green Beans or Fresh Vegetable Medley (except meal #7 + #8)
Chef's Garlic Mashed Potatoes or Rosemary Red Bliss Potatoes (except meal #7 + #8)

Please Select One Of The Following Menus To Accompany The Above Items:

Meal #1: Fresh Sautéed Local Fish Topped With an Island Mango Salsa \$Market

Meal #2: Sautéed Mahi-Mahi Topped With an Island Mango Salsa \$21.99

Meal #3: Fresh Seasonal Local Gulf Stone Crab Claws (In Season/Market Price)

Meal #4: Hand Cut, Tender New York Strip Steak Char-Grilled To Med-Rare \$27.99

Meal #5: Roasted Sliced Beef Tenderloin with Wild Mushroom Demi-Glace \$28.99

Meal #6: Chicken Breast Topped w/Capers & White Wine Lemon Butter Sauce \$21.99

Meal #7: BBQ Chicken & Ribs served w/Baked Beans, Corn on the Cob & Cole Slaw \$21.99

Meal #8

* Cheeseburger in Paradise Dinner Served with Potato Salad and Cole Slaw \$11.99

* Substitute Fish or Chicken at no additional cost

* House Salad & Dinner Rolls not included but can be added for \$3 a person

The following are available to accompany the above selections:

One Pound Fresh Local Gulf Stone Crab Claws (In Season/Market Price))

Half Pound Peel and Eat Gulf Shrimp Platters \$12.99++ per platter

Fresh Vegetable Tray small \$19.99/large \$39.99++ per platter/tray

Assorted Seasonal Fruit Trays small \$19.99/large \$39.99++ per platter/tray

Peeled Gulf Shrimp Appetizer \$6.99++ per person

Chef's Homemade Soup \$3.99++ per person

Locally Smoked Chilled Salmon \$8.99++ per person

Cheese & Cracker Trays small \$19.99/large 39.99++ per platter/tray

Homemade Key-lime Pie \$4.50++

Our Famous Mile-High Mud Pie \$5.99++

Please choose one of the following beverage packages to accompany dinner selection:

Full liquor (does not include shots or bottles of wine) \$35++ per person/2 hours

Beer & Wine \$25++ per person/2 hours

Under 21 \$8++ per person/2 hours

Tea and Coffee \$3++ per person/2 hours

Beverage prices based on a two-hour time period

6% Sales Tax and 20% Gratuity Not Included In All The Above Pricing



C A B B A G E K E Y

CABBAGE KEY DINNER BUFFET OFFERINGS FOR 60 - 200 PEOPLE

Appetizer (To be placed on the tables at arrival):

Shrimp Ceviche

Tender shrimp marinated in tropical fruit juices with a roasted corn relish

All Cabbage Key Buffets include the following items:

Garden Fresh Tossed Salad and Homemade Slow-rise Dinner Rolls

Fresh Mixed Greens, Garnished with tomatoes, onions & Carrots topped with our tropical signature dressing

Melody of Fresh Seasonal Fruit

Child assortment of sliced Fresh Fruit

Black Beans and Yellow Rice

Topped with chopped onions

Fresh Italian Bow Tie Pasta Salad

Chilled, Bow Tie Pasta Tossed In Italian Vegetables & Balsamic Vinegar

Melody of Fresh Seasonal Vegetables

Mixed, sautéed, and sprinkled with fresh herbs

Mashed Rosemary Garlic Red Skin Potatoes

Chef's special recipe

Dessert

Homemade Key-lime Pie

Please select one of the below carved entrees: \$40 per person

Ham – *Tropical glazed Ham (Great for the Holidays)*

Turkey- *Traditional oven roasted Turkey (Great for the Holidays)*

Pork Loin – *Slow roasted seasoned Pork Loin*

London Broil – *Grilled and served with Au Jus*

Prime Rib – *Slow roasted and served with a natural Au Jus (Add \$5 per person)*

Beef Tenderloin – *Served with sauce Chateau Briand (Add \$7.50 per person)*

* Beef entrees cooked to medium-rare

Please select one of the below entrees to accompany the above carved entrée:

Salmon en Croute – *A filled puff pastry with an herbed Cream Cheese filling*

Island Chicken – *Grilled Chicken topped with tropical salsa*

Mahi-Mahi – *Sautéed Mahi-Mahi topped with a tropical Mango salsa*

Vegetable Lasagna – *Filled with three cheeses and fresh vegetables*

* Add an additional accompaniment entrée for \$5 per person

Please choose one of the following beverage packages to accompany dinner selection:

Full liquor (does not include shots or bottles of wine) \$35++ per person/2 hours

Beer & Wine \$25++ per person/2 hours

Under 21 \$8++ per person/2 hours

Tea and Coffee \$3++ per person/2 hours

Beverage prices based on a two-hour time period

6% Sales Tax and 20% Gratuity Not Included In All The Above Pricing