



C A B B A G E K E Y

Group Dinner Menu

For 31-50 Guests

Pricing Per Adult Listed Below

Included in the above price, your guests will enjoy:

- All non-alcoholic drinks (up to 2 hours)
- House Salad with Our Signature Honey Dijon Citrus Vinaigrette & Slow Rise Dinner Rolls
- Fresh Vegetables & Chef's Starch Of The Day
- Homemade Key Lime Pie
- Guests may select one entree from a pre-arranged choice of 2 items:
 - Option #1 - \$45.95 per person (Choice of one of the following options)
Ribeye – USDA Choice Bone-In
Fresh Catch of the Day – Lightly Sautéed & topped with a Mango Salsa
 - Option #2 - \$42.95 per person (Choice of one of the following options)
Ribeye – USDA Choice Bone-In
Cabbage Key Style Chicken – Sautéed skinless chicken breast topped with capers & a White Wine Butter Sauce
 - Option #3 - \$42.95 per person (Choice of one of the following options)
Fresh Catch of the Day
Cabbage Key Style Chicken

Group Dinner Menu Options

	Option # 1 Price / Person	Option #2 Price / Person	Option #3 Price / Person
Food:	\$45.95	\$42.95	\$42.95
Service Charge	\$9.19	\$8.59	\$8.59
Pre Tax Total	\$55.14	\$51.54	\$51.54
6.5% Sales Tax	\$3.58	\$3.35	\$3.35
Grand Total (With Tax & Service Charge)	\$58.72	\$54.89	\$54.89

Package Upgrades:

- Beverage Package (See Beverage Package Pricing)
- Fresh Local Stone Crab Claws (In Season/Market Price)
- Peel & Eat Shrimp \$5.95++ Per Person
- Island Fish Dip \$5.95++ Per Person
- Chef's Homemade Shrimp Bisque \$5.95++ Per Cup
- Caramel Turtle Fudge Ice Cream Pie \$2.00++ Per Person Extra Charge

Food Allergy Notice - Please be advised that food prepared here may contain these ingredients:
Milk, Egg, Soy, Wheat, Fish, Shellfish, Tree Nuts, Peanuts

Public Notice - Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness