



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)
- Island Smoked Fish Dip
- 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% Sales Tax	\$3.31	\$3.06	\$3.06
Grand Total (With Tax & Service Charge)	\$58.45	\$54.63	\$54.63

Package Upgrades:

Beverage Package (See Beverage Package Pricing)

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

Peel & Eat Shrimp \$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