



## 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
<b>Food:</b>	\$45.95	\$45.95	\$42.95
<b>Service Charge</b>	\$9.19	\$9.19	\$8.59
<b>Pre Tax Total</b>	\$55.14	\$55.14	\$51.54
<b>6.5% Sales Tax</b>	\$3.58	\$3.58	\$3.35
<b>Grand Total (With Tax &amp; Service Charge)</b>	\$58.72	\$58.72	\$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