



# C A B B A G E      K E Y

## Group Dinner Menu

For 51-150 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
- Homemade Slow Rise Dinner Rolls
- Fresh Vegetables (except #4)
- Garlic Potatoes (except #4)
- Homemade Key Lime Pie
- You May Select One Main Course Option for your guests:
  - #1 - New York Strip Steak – Fresh Harris Ranch All Natural USDA Certified - \$41.95
  - #2 – Fresh Catch of the Day – Lightly Sautéed & topped with a Mango Salsa - \$39.95
  - #3 – Cabbage Key Style Chicken – Sautéed skinless chicken breast topped with capers & a White Wine Butter Sauce - \$33.95
  - #4 – “Fishing Tournament Special” - BBQ Chicken & Pulled Pork served with Baked Beans, Corn on the Cob & Cole Slaw - \$31.95
  - #5 – Fresh Seasonal Local Gulf Stone Crab Claws (In Season/\$Market Price)
  - #6 - 6oz Choice Filet Mignon with a Wild Mushroom Demi-Glace - \$43.95 per person  
Add a 4oz. Maine Lobster Tail – \$Market Price

### Price Breakdown for Above Options

(Popular Options)	Option # 1 Price / Person	Option #2 Price / Person	Option #3 Price / Person	Option #4 Price / Person	Option #6 Price / Person
<b>Food:</b>	\$41.95	\$39.95	\$33.95	\$31.95	\$43.95
<b>Service Charge</b>	\$8.39	\$7.99	\$6.79	\$6.39	\$8.79
<b>Pre Tax Total</b>	\$50.34	\$47.94	\$40.74	\$38.34	\$52.74
<b>6% Sales Tax</b>	\$3.02	\$2.88	\$2.44	\$2.30	\$3.16
<b>Grand Total (With Tax &amp; Service Charge)</b>	\$53.36	\$50.82	\$43.18	\$40.64	\$55.90

### Package Upgrades:

- Fresh Local Stone Crab Claws (In Season/Market Price)
- Peel & Eat Shrimp \$3.95++ Per Person
- Chef’s Homemade Shrimp Bisque \$5.95++ Per Cup
- Island Smoked Fish Dip \$2.95++ Per Person
- Caramel Turtle Fudge Ice Cream Pie \$1.50++ Per Person Extra Charge