



# HAWKS CAY RESORT® BANQUET MENUS

## LUNCH BUFFETS

Lunch Buffets served for up to 1.5 hours • Prices based on per person  
Minimum 25 guests • Under 25 guests will incur a \$250 service fee

## SANDWICH SHOP

### Person Minimum

#### FROM THE GARDEN (CHOICE OF ONE)

Baby Hydroponic Greens - *Hearts of Palm, Pickled Red Onions, Cherry Tomatoes, European Cucumber, Diced Mango, Shaved Almonds, Citrus Vinaigrette*  
Caesar Salad - *House Made Croutons, Shaved Parmesan Cheese, Coconut Caesar Dressing*

#### ACCOMPANIMENTS (CHOICE OF ONE)

Conch Chowder “Manhattan Style” • Coconut Curry Chicken and Rice Soup  
Caribbean Sweet Potato Soup with Ginger and Creme Fraiche

#### SANDWICHES (CHOICE OF THREE)

##### Hickory Smoked Turkey and Swiss

*Applewood Smoked Bacon, Avocado Mash, Key Lime Aioli,  
Lettuce, Tomato, Red Onion, Multigrain Bread*

##### Maple Glazed Ham and Cheddar

*Caramelized Pineapple Marmalade, Lettuce, Tomato, Onion,  
Ciabatta Roll*

##### Cuban Ahi Sando

*Additional \$4 Per Person*

*Sazon Seared Ahi, Chipotle Aioli,  
Lettuce, Tomato, Onion, Cuban Bread*

##### Shaved Roast Beef

*Grilled Red Onions, Arugula, Horseradish Aioli  
Lettuce, Tomato, Onion*

##### Fish Dip Grinder

*Smoked Smiling Bobs Fish Dip, Lemon Caper Aioli  
Lettuce, Tomato, Onion*

##### Caprese Sando

*Fresh Mozzarella, Roasted Tomatoes, Basil Pesto, Arugula*

##### Seasonal Roasted Vegetable Wrap

*Balsamic Portabella Mushrooms, Baby Spinach  
Roasted Bermuda Onions, Red Pepper Hummus*

#### FROM THE BAKE SHOP (CHOICE OF TWO)

##### Additional Option

Freshly Baked Cookies • Key Lime Tarts • Lemon Bars • Blondies • Turtle • Brownies

#### BEVERAGES (CHOICE OF ONE)

##### Iced Tea OR Lemonade

61 Hawks Cay Boulevard • Duck Key, Florida 33050 • (305)289-5143

All charges subject to 7.5% sales tax. A gratuity of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 12% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Resort and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.  
Consuming raw or undercooked foods may increase your risk of food borne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



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## BANQUET MENUS

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*LUNCH BUFFETS CONTINUED*

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### HAWKS CAY HYDRO GARDEN BAR

25 Person Minimum

#### BUILD YOUR OWN SALAD BAR

##### *GREENS*

Crisp Romaine Hearts, Mixed Hydroponic Lettuce, Baby Arugula

##### *CHEESE*

Shaved Pecorino Cheese, Crumbled Blue Cheese, Feta Cheese

##### *PROTEINS*

Applewood Smoked Bacon, Grilled Garlic Herb Chicken

##### *ASSORTED TOPPINGS*

Shaved Red Radish, Diced Cucumber, Vine Ripe Cherry Tomatoes, Mandarin Oranges, Shaved Sweet Peppers, Roasted Beets, Toasted Quinoa, Garbanzo Beans, Black Beans  
Sliced Almonds, Toasted Pecans, Sundried Cranberries, Chow Mein Crispy Noodle and House Made Crouton

##### *DRESSINGS*

Classic Caesar, Sweet Sesame Soy, Balsamic Vinaigrette, And Ranch Dressing

##### *FROM THE BAKE SHOP (CHOICE OF TWO)*

Freshly Baked Cookies • Lemon Bars • Turtle Brownies • Warm Bread Pudding, Vanilla Anglaise  
Coconut Macaroons Chocolate Torte • Assorted Cupcakes

##### *BEVERAGE BY THE GALLON (CHOICE OF ONE)*

Iced Tea • Lemonade

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HAWKS CAY HYDRO GARDEN BAR (CONTINUED)  
TO COMPLEMENT YOUR EXISTING BUFFET MENU, PRICED PER PERSON

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### PROTEIN ENHANCEMENTS

Key Lime Poached Shrimp  
Cast Iron Seared Strip Steak  
Caribbean Jerk Mahi

### COMPOSED GARDEN SALAD ENHANCEMENTS

#### Edamame Salad

Basmati Rice, Edamame, Shiitake Mushroom, Asparagus, Mirin Vin

#### Cavatappi Salad

Heirloom Tomato, Cherry Tomato, Baby Mozzarella, Spinach, Kalamata Olives, Balsamic Vinaigrette

#### Potato Salad

Applewood Bacon, Caramelized Onions, Smoked Aioli, Shaved Parmesan Cheese, Green Onions

#### Panzanella Salad

Torn Toasted Ciabatta, Salami, Provolone, Greek Olives, Cherry Tomatoes, Red Onion,  
Arugula, Champagne Vinaigrette

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### LUNCH BUFFETS CONTINUED

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#### BACKYARD BBQ

25 PERSON MINIMUM

#### SALADS

Mixed Green Salad - Cherry Tomatoes, European Cucumber, Shaved Red Onion, Blue Cheese Crumbles, Garlic Croutons, Ranch Dressing, Balsamic Dressing

Mom's Potato Salad - Yukon Potatoes, Hard Boiled Egg, Celery, Onion, Cheddar Cheese, Diced Bacon, Honey Dijon Dressing

#### ENTREES

Grilled Hamburgers • Grilled Hotdogs • Pulled BBQ Pork

*Served with:*

Leaf Lettuce, Beefsteak Tomato • Sliced Red Onion • Pickles • Ketchup • Mayonnaise • Mustard  
Brioche Buns, Hotdog Buns

#### SIDES

Roasted Corn Succotash - Pepper Melange Green Onions, Fresh Herbs

Baked Beans - Applewood Bacon, Dark Molasses

#### DESSERTS

Watermelon Wedges • Ambrosia Fruit Salad

#### BEVERAGES (CHOICE OF ONE)

Iced Tea OR Lemonade

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## BOXED LUNCHES

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ALL BOXED LUNCHES WILL BE SERVED WITH:  
APPLE, POTATO CHIPS, COOKIE AND BOTTLED WATER

### TURKEY BOXED LUNCH

Turkey & Provolone on Wheat Bread with Lettuce and Tomato  
Condiments on side: Mayo & Mustard

### HAM BOXED LUNCH

Ham & Swiss on Wheat Bread with Lettuce and Tomato  
Condiments on side: Mayo & Mustard

### VEGETARIAN BOXED LUNCH

Vegetarian on Wheat Bread  
Condiments on side: Hummus

### SALAD BOXED LUNCH

House Salad  
Condiments on side: Dressing

*\$100.00 Delivery charge will apply to deliveries by Sole Watersports at Hawks Cay Marina*

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### PLATED LUNCHEONS

*All plated items are priced individually. Selection of 1 to 3 courses • Additional Choices per course will incur an additional cost per guest.  
20 Person Minimum on all Plated Lunch events • Groups under 20 guests will incur a \$250 small group fee*

#### SALADS - (CHOICE OF ONE)

##### Caesar Salad

Chopped Romaine, Shaved Radish, Crispy Capers, White Anchovies, Garlic Croutons, Caesar Dressing

##### Baby Iceberg Wedge

Pickled Red Onions, Shaved Carrots, Maytag Blue Cheese, Applewood Bacon, Red Wine Vinaigrette

##### Tropical Salad

Mixed Hydro Greens, Sliced Mango, Hearts of Palm, Cherry Tomatoes, Shaved Bermuda Onions, Citrus Vinaigrette

#### ADD TO SALAD (CHILLED)

Wild Gulf Chili Lime Spiced Shrimp • Key Lime Grilled Chicken

Chilled Sliced Peppercorn Crusted NY Strip Loin • Sweet Chili Marinated Grilled Tofu

#### ENTREES (CHOICE OF TWO)

##### Roasted Airline Lemon Thyme Chicken Breast

Mediterranean Cous Cous, Buttered Broccoli, Baby Carrots, Coconut Key Lime Jus

##### Flat Iron Steak

Green Onion Whipped Yukon Potatoes, Roasted Tomato, Haricot Verts, Chimichurri Sauce

##### Grilled Atlantic Swordfish with Lemon and Fin Herbs

Quinoa Pilaf, Roasted Squash and Zucchini, Tomato Kalamata Olive Tapenade

##### Blackened Mahi Mahi

Basmati Coconut Key Lime Rice, Honey Roasted Baby Carrots, Mango Salsa, Citrus Beurre Blanc

##### Vegetable Tartlet

Whipped Boursin Cheese, Roasted Seasonal Vegetable, Mushroom Duxelle, Dressed Arugula, Pepper Coulis

#### DESSERTS (CHOICE OF ONE)

Key Lime Tart - Whipped Chantilly Cream, Raspberry Coulis

Flourless Chocolate Torte - Blackberry Anglaise, Toasted Marshmallow

Pineapple Upside Down Cake - Myer's Rum Syrup, Whipped Chantilly Cream

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