

OCEAN KEY

RESORT & SPA

KEY WEST | A NOBLE HOUSE RESORT

# DINNER



# PLATED DINNER

\* THIS ITEM MAY BE SERVED RAW OR UNDER COOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

\*\* THIS ITEM CONTAINS NUTS OR NUT PRODUCTS

PLEASE ALERT YOUR CATERING MANAGER OF ANY FOOD ALLERGY CONCERNS PRIOR TO ORDERING.  
ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND 7.5% SALES TAX.

**INCLUDED:**

fresh baked dinner rolls, butter, freshly brewed coffee, decaffeinated coffee, herbal tea blends with lemon.

## salad

*per person \$11*

**BABY GREENS\*\***(GF)

roasted hearts of palm, citrus segments, grilled ricotta salata, pistachios and citrus vinaigrette

**CARIBBEAN CAESAR SALAD** (GF)

romaine lettuce, grana padano cheese, tomatoes, grilled pineapple, creamy ginger caesar dressing

**TOMATO PANZANELLA SALAD**

tomatoes, cucumber, red onions, ciabatta croutons, spanish olives and feta vinaigrette

**BABY SPINACH SALAD\*\***(GF)

fresh strawberries, roasted pistachios, cranberries tossed in balsamic vinaigrette

**ROASTED BEET & ARUGULA SALAD\*\***(GF)

crumbled goat cheese, caramelized shallots, toasted pecan vinaigrette

## appetizer

*per person \$17*

**PORK EMPANADAS**

guava bbq

**PORK CHICHARRONES**

onion mojo

**SHRIMP "AL AJILLO"** (GF)

garlic, poblano

**CHORIZO**

manchego cheese, pico de gallo

**TUNA TOSTADAS\***

rice wine vinaigrette, fresno chili

## entrée

**DUET ENTRÉES**

select one duet plate to be served to all of your guests

**SEARED 6OZ ANGUS FILET & FLORIDA SPINY LOBSTER \$109\***(GF)

chimmichurri drawn butter

**KEY WEST PINK SHRIMP & PAN SEARED NATURALLY RAISED CHICKEN \$99** (GF)

madeira thyme jus

**SINGLE ENTRÉES**

select two single entrées.

entrée choices are required 5 days prior to event

**8OZ FILET MIGNON \$99\***(GF)

gorgonzola sauce

**COFFEE SPICED SHORT RIBS \$99** (GF)

herb gremolata

**CORIANDER & CRACKED PEPPER CRUSTED BLACK ANGUS RIB-EYE \$99\***(GF)

cognac enriched demi glace

**CHILI RUBBED WAHOO \$89\***(GF)

pico de gallo, roasted tomatillo

**CITRUS MARINATED MAHI-MAHI \$79** (GF)

pineapple mint salsa citrus beurre blanc

**STUFFED NATURALLY RAISED CHICKEN BREAST \$79** (GF)

oven dried tomatoes, fresh mozzarella, basil balsamic glaze

**PAN SEARED CHICKEN BREAST \$79**

wild mushroom ragout, whole grain mustard beurre blanc

**GRILLED & ROASTED VEGETABLE LASAGNA \$69**

san marzano tomatoes, basil, fresh mozzarella

## dessert

*per person \$11*

**KEY LIME PIE\*\*****COCONUT FLAN\*\*****DULCE DE LECHE CHEESECAKE****CHOCOLATE PECAN PIE\*\*****CROISSANT BREAD PUDDING**

meringue brule

**SEASONAL FRUIT TART\*\***

vanilla pastry cream, toasted coconut

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# BUFFET DINNER

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**INCLUDED:**

fresh baked dinner rolls, butter, freshly brewed coffee, decaffeinated coffee, herbal tea blends with lemon.

*per person \$109*

pricing is based on a 90-minute service

**salads**

please make two selections

**BABY GREENS\*\***(GF)

roasted hearts of palm, mandarin oranges, grilled ricotta salata, pistachios and citrus vinaigrette

**CARIBBEAN CAESAR SALAD** (GF)

romaine lettuce, grana padano cheese, tomatoes, grilled pineapple, creamy ginger caesar dressing

**TOMATO PANZANELLA SALAD**

tomatoes, cucumber, red onions, ciabatta croutons, spanish olives, feta vinaigrette

**BABY SPINACH SALAD\*\***(GF)

fresh strawberries, roasted pistachios, cranberries, balsamic vinaigrette

**ROASTED BEET & ARUGULA SALAD\*\***(GF)

goat cheese, caramelized shallots, hazelnut champagne vinaigrette

**accompaniments**

please make two selections

**PARMESAN RISOTTO CAKES****GARLIC MASHED POTATOES** (GF)**TRUFFLE MAC AND CHEESE****GRILLED ASPARAGUS** (GF)

olive oil, lemon

**FRENCH HARICOT VERTS** (GF)

oven dried tomatoes

**ROASTED FARMER'S MARKET VEGETABLES** (GF)**entrée**

please make two selections

**STUFFED NATURALLY RAISED CHICKEN BREAST** (GF)

oven dried tomatoes, fresh mozzarella, basil, balsamic glaze

**GRILLED CHURRASCO\***(GF)

chimmichurri

**ROASTED PORK LOIN** (GF)

cajun cream sauce

**CHILI RUBBED WAHOO\***(GF)

pico de gallo, roasted tomatillo

**PASTA PRIMAVERA**

fresh seasonal vegetables

**SAUTEED SHRIMP** (GF)

wine, garlic, mushroom marscarpone risotto, asiago cheese

**PAN SEARED MAHI MAHI** (GF)

potato pancetta hash

**dessert**

please make two selections

**KEY LIME PIE\*\*****COCONUT FLAN\*\*****DULCE DE LECHE CHEESECAKE****CHOCOLATE PECAN PIE\*\*****CROISSANT BREAD PUDDING**

meringue brule

**SEASONAL FRUIT TART\*\***

vanilla pastry cream, toasted coconut

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