

THANK YOU FOR INQUIRING ABOUT  
ISLAND WAY GRILL'S EVENT SERVICES.

The enclosed information should help give you an idea of what we have to offer. We have included sample menus that in most cases, provide our guests with the ideal combination of food choices.

Of course, we can modify the selections to fit your personal needs. Some adjustments may, however, require a difference in price.

we look forward to working with you to provide a quality event that you and your guests will remember for a long time to come.

Please know that prices are subject to change

Please call us to further your arrangements.

727.461.6617

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**Sheri Aquilar**

**Amber Pearce**

# Surf & Turf \$59.00+ +

## FIRST COURSE

Calamari  
Tomato Bruschetta  
Honey Curry Chicken Won Ton

## SECOND COURSE

Caesar Salad

## GUEST CHOICE OF ENTRÉE

Chicken Piccata  
Chef Selected Fresh Catch  
Filet Mignon & Citrus Beurre Blanc Shrimp

## ENTREES SERVED WITH

Island Mashed Potatoes & Seasonal Vegetables

## DESSERT

Key Lime Pie  
Includes Coffee, Tea & Soft Drinks

# IWG Signature Menu \$69.00+ +

## FIRST COURSE

Shrimp Tempura

Spicy Tuna Won Ton

*Eel Sauce*

Tataki Beef Crostini

*Horseradish Cream and Caramelized Onions*

Scallion Cream Cheese & Tomato Bruschetta

## SECOND COURSE

Island Way House Salad

## GUEST CHOICE OF ENTRÉE

8 Ounce Filet Mignon

Chef Selected Fresh Catch

Blackened Scallops

*Grand Mariner Beurre Blanc, Coconut Almond Rice*

Smoked Chicken Pasta

*Pesto, Mushrooms and Sundried Tomatoes*

## SELECT ENTRÉES SERVED WITH

Island Mashed Potatoes & Seasonal Vegetables

## DESSERT

Chocolate Espresso Cake with

*Whipped Cream & Fresh Berry Garnish*

Includes Coffee, Tea & Soft Drinks

# Ultimate Feast \$79.00+ +

## FIRST COURSE

Shrimp Cocktail

Tataki Beef Crostini

*Horseradish Cream & Caramelized Onions*

Stuffed Mushroom Rockefeller

Seared Tuna Nacho

## SECOND COURSE

Chopped Wedge

## GUEST CHOICE OF ENTRÉE

Trio

*6 oz. Filet, Lobster Tail, Citrus Beurre' Blanc Shrimp*

8 oz. Filet Mignon

*Red Wine Demi*

Chef Selected Fresh Catch Oscar

*Crab, Asparagus & Hollandaise*

Smoked Chicken Pasta

*Sundried tomatoes, mushrooms, pesto cream*

## ENTREES SERVED WITH

Island Mashed Potatoes & Seasonal Vegetables

## DESSERT

Crème Brulee'

Includes Coffee, Tea & Soft Drinks

# Ultimate Wedding \$105.00+ +

Fresh Vegetable Platter with Dip  
Chef's Selected Cheese & Cracker Display

## BUTLER PASSED APPETIZERS

*(Served During Cocktail Hour)*

Shrimp Cocktail

Tomato Bruschetta

Honey Curry Chicken

Tataki Beef Crostini

*Horseradish Cream & Caramelized Onions*

## INCLUDES CAESAR SALAD

## GUEST CHOICE OF ENTREE

Filet Mignon & Citrus Beurre' Blanc Shrimp

8 Oz. Filet Mignon

*Red Wine Demi*

Chef Selected Fresh Catch

Mushroom Marsala Chicken

## ENTREES SERVED WITH

Island Mashed Potatoes and Seasonal Vegetables

## CHAMPAGNE TOAST

4 HOUR OPEN CALL BAR

COFFEE, TEA AND SOFT DRINKS

# Grand Luncheon \$58.00+ +

*\*Served for events ending by 4:00 P.M.\**

Fresh Vegetable Platter with Dip  
Chef's Selected Cheese & Cracker Display

## BUTLER PASSED APPETIZERS

Tomato Bruschetta  
Shrimp Tempura

## INCLUDES CAESAR SALAD

## GUEST CHOICE OF ENTREE

Chef's Fresh Catch  
Chicken Piccata  
Ranch Flank Steak  
*Red Wine Demi*

## *ENTREES SERVED WITH*

*Island Mashed Potatoes & Seasonal Vegetables*

CHAMPAGNE TOAST  
3 HOUR OPEN BEER & WINE BAR  
COFFEE, TEA & SOFT DRINKS

## Plated Kid's Meals for 10 & Under

Price Per Person \$15.00+ +

### Choice of Meal

Popcorn Chicken with Fries

Noodle's w/ Butter & Cheese

Includes Beverage & Scoop of Ice Cream

# Saturday Brunch Buffet \$32.00+ +

Available 10:00 to 2:30, Minimum 20 guests

*Great for bridal & baby showers*

## CHARCUTTERIE DISPLAY

*assorted cheese / meats / grapes / crackers / fresh fruit & berries  
spicy pecans / assorted danish & muffins*

## CAPRESE SALAD

*arugula / tomatoes / mozzarella / basil oil / balsamic*

## BAY SHRIMP COCKTAIL

*cocktail sauce*

## CRANBERRY PECAN CHICKEN SALAD

*mini croissants*

## BACON

## FRENCH TOAST

*bananas / pecans / foster sauce*

## QUICHE

*broccoli cheese*

## Beef Sliders

*Bacon Jam, Arugula & White Cheddar*

## Appetizer & Buffet Options

The following selections are some of our most popular add on appetizer & buffet items that we have to offer.

We are happy to help you customize a buffet menu to fit your preferences and if you have a favorite item that is not listed please let us know and we will do our best to accommodate your requests

## Cocktail, Buffet & Small Plate Selections

### ICED SHELLFISH

Raw Oyster On The Half Shell	\$23
Shrimp Cocktail	\$38
Stone Crabs (Seasonal)	market
Seafood Ceviche Shooters	\$36
Scallop Ceviche Shooters	\$36

### PLATTERS (Serves 20)

Charcuterie Platter	\$100
Vegetable & Dip Platter	\$60
Hummus & House Made Pita Chips	\$60
Salsa & Guacamole	\$80
<i>House Made Tortilla Chips</i>	
Smoked Fish Spread	\$80

## Cocktail, Buffet & Small Plate Selections (Continued)

### COLD APPETIZERS priced per dozen

Mini Caprese Skewers W/ Balsamic	\$18
Tuscan White Bean Bruschetta	\$18
Tomato & Pesto Bruschetta	\$15
Tomato & Scallion Cream Cheese Bruschetta	\$18
Avocado Bruschetta	\$24
Fig & Goat Cheese Bruschetta...walnuts & honey	\$24
Fresh Seasonal Fruit Skewers	\$24
Crab Salad Cucumber Cup	\$36
Grilled Tenderloin Crostini	\$30
<i>Horseradish Cream &amp; Caramelized Onion</i>	
Spicy Tuna Filo Cups	\$24
Sushi Rolls Any Style	
<i>Current Menu Price Per Roll</i>	
Honey Curry Chicken Filo Cups	\$24

### HOT APPETIZERS priced per dozen

Smoked Gouda Jalapenos	\$24
Seared Scallops	\$60
Oyster Rockefeller	\$24
Shrimp Tempura	\$36
Crab Cakes	\$48
Meatballs: Marinara or Sweet & Spicy	\$24
Panko Crusted Fresh Catch Slider	\$72
<i>With Key Lime Aioli</i>	
Beef & Blue Cheese Slider	\$48
<i>Caramelized Onions</i>	
Veggie Slider:	\$48
<i>Portobello Mushroom, Swiss, Spinach, Roasted Red Pepper Aioli</i>	

# **BUFFET, FOOD STATIONS & ENTRÉE ENHANCEMENTS**

## **CARVING STATION**

All the following are current  
Market price with a \$100 chef carving fee

Roasted sirloin

Whole roasted pig (1 weeks' notice)

Whole beef tenderloin

## **PASTA STATION**

18 to 30 Per Guest And \$100 Chef Fee

## **FAMILY STYLE SIDES**

White Cheddar Mac & Cheese

\$4.5 Per Person

Roasted Brussel Sprouts

With Smoky Bacon and Onions

\$4.5 Per Person

Sweet & Spicy Cauliflower

\$4.5 Per Person

Parmesan Fries with Garlic Aioli

\$4.5 Per Person

## Dessert Station Options

**PICK 3 FOR \$5.00 PER PERSON**

Assorted Cookies and Brownies

Chocolate Chip, White Chocolate Macadamia Nut, Rocky Road, Lemon Coconut Macaroons (gluten Free), Oatmeal Raisin, Chocolate Brownies

**PICK 3 FOR \$6.00 PER PERSON**

**PICK 4 FOR \$8.00 PER PERSON**

**PICK 5 FOR \$10.00 PER PERSON**

Assorted Mini Mousse Shooters – Chocolate, Key Lime, Strawberry Bavarian or Peanut Butter

Assorted Mini Cup Cakes – Chocolate w/ Chocolate Frosting, Yellow Cake w/ Peanut Butter Frosting, White Cake w/ Raspberry Frosting, White Cake with Key lime Frosting or Carrot Cake w/ Cream Cheese Frosting

Assorted Minis – Cheesecake, Chocolate Espresso Cake, Key Lime Pie, Carrot Cake, Lemon Bars, Island Way Bars, Mousses, Cookies, Brownies, Cupcakes

**DRUNKEN CUP CAKES \$10.00 PER PERSON**

Carrot Cup Cake w/ Amaretto, Chocolate Cupcake w/ Chocolate Liquor, Key Lime Cupcake w/ Key Lime Rum Cream and Vanilla Cupcake w/ Baileys Irish Cre

# Sample Dinner Buffet Menu

## Price per Person \$65.00+ +

### BUTLER PASSED APPETIZERS

Shrimp Cocktail

Beef Satay

*Blue Cheese*

Mini Crab Cakes

*Garlic Aioli*

### CHARCUTERIE DISPLAY

Assorted Meats, Cheeses, Crackers,  
Fruits & Nuts

### DINNER STATION

Island Way Salad w/ Rolls & Butter

Beef Tenderloin Carving

Chef Selected Fresh Catch w/ Pineapple Cilantro Salsa

Smoked Chicken & Pesto Pasta

Roasted Fingerling Potatoes

Seasonal Vegetables

### MINIS DESSERT STATION

Key Lime Pie

Chocolate Mousse

Cheesecake

Carrot Cake

COFFEE, TEA & SOFT DRINKS

Lunch At the Island Way  
Price Per Person \$28.00+ +

\* Events with this menu must end by 4:30 \*  
In-House Only

CAESAR SALAD

GUEST CHOICE OF ENTREE

Ranch Flank Steak with Red Wine Demi  
Chicken Piccata  
Chef Selected Fresh Catch

*ENTREES SERVED WITH*

Island Mashed Potatoes & Seasonal Vegetables

DESSERT

Key Lime Pie

COFFEE, TEA & SOFT DRINKS

# BAR PACKAGE PRICING

	2 HOURS	3 HOURS	4 HOURS
BEER & WINE	\$16.00	\$21.00	\$25.00
WELL LIQUOR	\$22.00	\$28.00	\$32.00
CALL LIQUOR	\$27.00	\$36.00	\$40.00
PREMIUM LIQUOR	\$30.00	\$38.00	\$44.00

NO SHOTS, DOUBLES OR CRAFT COCKTAILS  
INCLUDED WITH BAR PACKAGES

**PRIVATE BAR SET UP \$100.00 FEE**

Automatically applies for parties 50 +

**\$100 BARTENDER FEE FOR CASH BAR SERVICE**

Automatically applies to parties of 50 + with the harbor  
room booked private

**PRIVATE MIMOSA STATION**

**\$75.00 SET UP FEE**

With assorted juices and berries

\$32.00 per bottle Zonin prosecco

**PRIVATE BLOODY MARY STATION**

**\$100.00 SET UP FEE**

Pricing varies depending on choice of vodka

# DINNING SPACE & FOOD & BEVERAGE MINIMUMS

## “HARBOR ROOM”

Seats up to 175 without dance floor

Seats up to 125 with dance floor

Cocktail Style 200-225

### Food and Beverage Minimums

Sunday-Thursday Evenings - \$3500

Friday & Saturday Evenings - \$7000

Sunday Afternoon **\*\*Not available\*\***

Monday-Saturday Afternoon - \$1500

### Harbor Room Afternoon Event

#### Labor Minimums

\$125 per staff member minimum gratuity or 21%  
whichever is greater

## “WEST DINING ROOM”

Sunday-Thursday Evenings - \$2000

Saturday Afternoon - \$750

Not available Friday & Saturday Nights

**\*\* FOOD AND BEVERAGE MINIMUMS\*\***

**\*\*DO NOT INCLUDE TAX OR GRATUITY\*\***

**\*\* 21% gratuity added to all events \*\***

## “FRONT TIKI DECK”

Seats up to 150 without dance floor  
Seats up to 100-110 with dance floor  
Cocktail Style 150-160

### Food and Beverage Minimums

Sunday-Thursday Evenings - \$2500  
Friday & Saturday Evenings - \$3500  
Monday-Saturday Afternoon - \$1500  
Sunday Afternoon - \$1500

**Front Deck is also available for wedding ceremonies  
and/or cocktail reception space.**

**To book *both* spaces private**

Sunday-Thursday Evenings - \$5000  
Friday & Saturday Evenings- \$10,000  
Sunday Afternoon **\*\*Not available\*\***  
Monday-Friday Afternoon - \$2000  
Saturday Afternoon - \$3000

**\*\*In case of inclement weather tent rental may be  
required with 5-day notice & estimated additional  
\$1600.00 cost\*\***

### Front Tiki Deck Labor Minimums

Evening events have a \$200 per staff member minimum gratuity. Afternoon events have a \$125.00 per staff member minimum gratuity or 21% whichever is greater

## **Additional Services & Upgrades**

Seashell Centerpieces – \$15.00 per table

Floor Length Linen – \$15.00 per table

### **WEDDING CEREMONIES \$750.00**

Island Way offers our “Front Tiki Deck” for wedding ceremonies. This space will seat 110+ people for your ceremony. We will include ceremony style chair set up and arch decorated in white silks. Set up and Breakdown.

### **Day of Décor Set Up \$150**

Drop off all décor the day before and let us do the work for you. We do ask components are preassembled with batteries and out of packaging if needed.

### **Day of Décor Set Up & Ceremony Coordinator \$250**

In addition to setting up your décor you will have a dedicated coordinator to take care of all your needs for your special day here at Island Way and keep everything running smoothly