

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

igrill@islandwaygrill.com

Sheri Aquilar

Amber Pearce

Surf & Turf \$60.00+ +

FIRST COURSE

Calamari

Caprese Bruschetta

Honey Curry Chicken Filo Cups

SECOND COURSE

Caesar Salad

GUEST CHOICE OF ENTRÉE

Mushroom Chicken Marsala

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 \$70.00+ +

FIRST COURSE

Shrimp Tempura

Spicy Tuna Won Ton

Eel Sauce

Beef Tenderloin 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

Served over Coconut Almond Rice with Orange Ginger Glaze

Chicken Piccata

Lemon Butter & Capers

SELECT ENTRÉES SERVED WITH

Island Mashed Potatoes & Seasonal Vegetables

DESSERT

Chocolate Espresso Cake

Includes Coffee, Tea & Soft Drinks

Ultimate Feast \$80.00+ +

FIRST COURSE

Shrimp Cocktail

Beef Tenderloin Crostini

Horseradish Cream & Caramelized Onions

Caprese Bruschetta

Seared Tuna Nacho

SECOND COURSE

Chopped Wedge

GUEST CHOICE OF ENTRÉE

Trio

6 oz. Filet, Lobster Tail & Shrimp

8 oz. Filet Mignon

Red Wine Demi

Chef Selected Fresh

Crowned with Shrimp, lemon beurre blanc & basil oil

Chicken Piccata

Lemon Butter & Capers

ENTREES SERVED WITH

Island Mashed Potatoes & Seasonal Vegetables

DESSERT

Crème Brulee'

Includes Coffee, Tea & Soft Drinks

Ultimate Wedding \$110.00+ +

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

BUTLER PASSED APPETIZERS

(Served During Cocktail Hour)

Shrimp Cocktail

Tomato & Pesto Bruschetta

Honey Curry Chicken

Beef Tenderloin 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 \$60.00+ +

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

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

BUTLER PASSED APPETIZERS

Tomato & Pesto Bruschetta
Shrimp Tempura

INCLUDES CAESAR SALAD

GUEST CHOICE OF ENTREE

Seared Salmon
Mushroom Chicken Marsala
Petite Bacon Wrapped Filet
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 \$36.00+ +

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 NUT CHICKEN SALAD

BACON

FRENCH TOAST

bananas / pecans / foster sauce

QUICHE

broccoli cheese

Beef Sliders

Bacon Jam, Arugula & White Cheddar

Coffee, tea & soft drinks Included

Appetizer & Buffet Options

The following appetizer information is divided into two sections. Small bite sized appetizers, designed to be butler passed or added to a menu *and* heavy appetizers designed for a menu consisting of only appetizer stations or buffet.

We will help you customize your 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.

Small Appetizers Designed to be Butler Passed Items Priced per Dozen

Bruschetta Selections

- Tuscan White Bean Bruschetta* \$18
- Tomato & Pesto Bruschetta* \$15
- Tomato & Scallion Cream Cheese Bruschetta* \$18
- Fig & Goat Cheese Bruschetta*... \$24
- Walnuts & Honey*

- Mini Caprese Skewers W/ Balsamic \$18
- Baked Brie & Raspberry in Pastry \$24
- Fresh Seasonal Fruit Skewers \$24
- Teriyaki Chicken & Grilled Pineapple \$36
- Beef Tenderloin Crostini \$30
- Horseradish Cream & Caramelized Onion*
- Spicy Tuna Filo Cups \$24
- Eel Sauce & Seaweed Garnish*
- Honey Curry Chicken Filo Cups \$24

Toasted Coconut Garnish
Smoked Gouda Jalapenos \$24
Bacon & Filo wrap
Seared Scallops \$60
Shrimp Tempura \$36
Cocktail Sauce
Crab Cakes 1 oz. \$51
Garlic Aioli
Meatballs 1 oz. \$24
Marinara or Sweet & Spicy
Steak & Shrimp, Citrus Beurre Blanc \$36
Tuna Nacho \$48
Guacamole, Pickled Jalapeno
Stuffed Rockefeller Mushroom \$24
Spinach, artichoke, parmesan, hollandaise
Vegan Ceviche \$24
Taro Root Chip –
Avocado Mousse \$24
On Crostini (V)

**Heavy Appetizers Designed for
Cocktail Food Stations
Items Priced per Dozen**

White Cheddar Mac & Cheese \$50

Roasted Brussel Sprouts \$50

Smoky Bacon & Onions

Sweet & Spicy Cauliflower \$50

Parmesan Fries with Garlic Aioli \$50

Teriyaki Chicken Kabobs \$72

Filet Kabobs \$96

Onions & Peppers

Panko Crusted Fresh Catch Slider \$72

With Key Lime Aioli

Beef & Bacon Jam Slider \$60

White Cheddar, Arugula

Veggie Slider: \$60

*Portobello Mushroom, Swiss, Spinach, Roasted Red Pepper
Aioli*

Crab Cakes 3 oz \$135

Garlic Aioli

Fried Chicken & Waffle \$60

Honey Sriracha

Blackened Fish Tacos \$72

Avocado cream & cilantro lime slaw

Sushi – see full menu online

current market price

Iced Shellfish

Raw Oyster on The Half Shell \$26

Shrimp Cocktail \$38

Stone Crabs (Seasonal) market

Seafood Ceviche Shooters \$36

Scallop Ceviche Shooters \$36

Platters serve 15-20 guests

Charcuterie Platter \$125

Vegetable & Dip Platter \$60

Hummus & House Made Pita Chips \$60

Salsa & Guacamole \$80

House Made Tortilla Chips

Smoked Fish Spread \$80

Crackers, Lemon & Hot Sauce

Carving Stations

Following items are current market price
with a \$100 chef carving fee

Roasted Center Cut Sirloin

Whole roasted pig (1 weeks' notice)

Whole beef tenderloin

**We are happy to help you design your own personal
menu and suggest seasonal sides and items for the
finishing touches.**

Dessert Station Options

\$5.00 PER PERSON

assorted cookies and brownies

chocolate chip, white chocolate macadamia nut, rocky road,
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

Mousse Shooter Options

Chocolate, Key Lime,

Strawberry Bavarian or Peanut Butter

Cup Cake Options

Chocolate / Chocolate Frosting

Yellow Cake / Raspberry Frosting

Carrot Cake / Cream Cheese Frosting

Minis Desserts

Cheesecake, Chocolate Espresso Cake, Key Lime Pie,
Carrot Cake, Lemon Bars & Island Way Bars.

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

Island Way Dinner Buffet Menu

Price per Person \$70.00+ +

30 guest minimum

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

Chicken Piccata over 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

Petite Bacon Wrapped Filet Mignon
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

\$35.00 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 150 without dance floor

Seats up to 120 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 & West Dining Afternoon Events

Labor Minimums

\$150 per staff member minimum gratuity or 22%
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****

**** 22% 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

Front Tiki events have a \$200 per staff member
minimum gratuity or 22% whichever is greater.

Linen

Standard white linen included

Premium linen & floor length orders available

Additional Services & Upgrades

House Centerpieces & Votives / up to 50 guests - \$100

House Centerpieces & votives / 51-100 - \$200

Over 100 guests - \$250

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 a ceremony style chair set up and arch decorated in white silks. Set up and Breakdown. This does require meeting the combined food and beverage minimum of both spaces.

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

