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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 $65.00++

FIRST COURSE
Shrimp Tempura
Caprese Bruschetta
Honey Curry Chicken

SECOND COURSE
Caesar Salad

GUEST CHOICE OF ENTRÉE
Airline Chicken
Fontina Cheese, Prosciutto
Basil Citrus Butter
Chef Selected Fresh Catch
Roasted Pineapple Salsa
Surf & Turf
Filet Mignon & Citrus Beurre Blanc Shrimp

ENTREES SERVED WITH
Island Mashed Potatoes & Grilled Asparagus

DESSERT
Key Lime Pie
Includes Coffee, Tea & Soft Drinks

IWG Signature Menu $75.00++

FIRST COURSE

Shrimp Tempura

Baked Brie Bites

Raspberry Compote

Beef Tenderloin Crostini

Roasted Tomato & Onion Jam

Scallion Cream Cheese & Tomato Bruschetta

SECOND COURSE

Island Way House Salad

GUEST CHOICE OF ENTRÉE

8 Ounce Filet Mignon

Red Wine Demi

Chef Selected Fresh Catch

Roasted Pineapple Salsa

Airline Chicken

Fontina Cheese, Prosciutto, Basil Citrus Butter

Blackened Scallops

Served over Coconut Rice with Orange Ginger Glaze

SELECT ENTRÉES SERVED WITH

Island Mashed Potatoes & Grilled Asparagus

DESSERT

Chocolate Mousse Cup

Includes Coffee, Tea & Soft Drinks

Ultimate Feast $90.00++

FIRST COURSE

Shrimp Cocktail

Beef Tenderloin Crostini

Roasted Tomato & Onion Jam

Caprese Bruschetta

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

Airline Chicken

Fontina Cheese, Prosciutto, Citrus Basil Butter

ENTREES SERVED WITH

Island Mashed Potatoes & Grilled Asparagus

DESSERT

Mini Trio – Chocolate Mousse, Key Lime Pie, Cheesecake

Includes Coffee, Tea & Soft Drinks

Ultimate Wedding $125.00++

Fresh Vegetable Platter with Dip
Charcuterie Display

BUTLER PASSED APPETIZERS
(Served During Cocktail Hour)
Shrimp Cocktail
Caprese Bruschetta
Honey Curry Chicken
Beef Tenderloin Crostini
Roasted Tomato & Onion Jam

INCLUDES CAESAR SALAD

GUEST CHOICE OF ENTREE
Surf & Turf
Filet Mignon & Citrus Beurre' Blanc Shrimp
8 Oz. Filet Mignon
Red Wine Demi
Chef Selected Fresh Catch
Lemon Butter & Basil Oil
Airline Chicken
Fontina Cheese, Prosciutto, Citrus Basil Butter

ENTREES SERVED WITH
Island Mashed Potatoes and Grilled Asparagus

CHAMPAGNE TOAST
4 HOUR OPEN CALL BAR
COFFEE, TEA AND SOFT DRINKS

Grand Luncheon $67.00++

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

Fresh Vegetable Platter with Dip
Cheese & Cracker Display

BUTLER PASSED APPETIZERS
Caprese Bruschetta
Shrimp Tempura

INCLUDES CAESAR SALAD

GUEST CHOICE OF ENTREE
Seared Salmon
Roasted Pineapple Salsa
Airline Chicken
Fontina Cheese, Prosciutto, Citrus Basil Butter
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 DRINK

Plated Kid's Meals for 10 & Under

Price Per Person $15.00++

Choice of Meal

Popcorn Chicken with Fries
Cheeseburger & Fries
Noodles with Butter & Cheese

Includes Beverage & Scoop of Ice Cream

Saturday Brunch Buffet $40.00++

Available 10:00 to 2:30, Minimum 25 guests

Great for bridal & baby showers

Fruit & Danish Display

fresh seasonal fruit & berries / assorted danish

Caprese Salad

arugula / tomatoes / mozzarella / basil oil / balsamic

Shrimp Cocktail Platter

cocktail sauce

Cranberry Nut Chicken Salad

crackers

BACON

Blintz

Cheese & Fruit Compote

Scrambled Eggs

Cream Cheese & Chives

Beef Sliders

Bacon Jam & White Cheddar

Breakfast Potatoes

Coffee, tea & soft drinks Included

Saturday Brunch Add on selections

Items Priced per 50 pieces

Avocado Toast $200
Pickled onions & Tomato Garnish

Lox & Bagel $250
Red Onion & Caper Garnish

House Made Pancakes $100
Chocolate Chip or Blue Berry

Bananas Foster French Toast $100
Cheese Filled w/ Fruit Compote

Yogurt Parfaits $200

Sweet & Spicy Salmon Sides Market Price

Tarragon Chicken Salad $200

Tea Sandwiches
Cucumber Cream Cheese $100
Egg Salad $100

Mediterranean Orzo Pasta Salad – $150

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 50 pieces

Caprese Bruschetta $125
Sweet & Spicy Cauliflower Cup $125
Tomato & Scallion Cream Cheese Bruschetta $125
Tuscan White Bean Bruschetta $125
Lemon Ricotta Bruschetta $125
Fig & Goat Cheese Bruschetta $125
Walnuts & Honey
Whipped Feta on crispy pita $125
Roasted Sweet Drop Pepper
Parmesan Fry Shooter w/ Bearnaise $125
Mini Caprese Skewers W/ Balsamic $125
Baked Brie & Raspberry in Pastry $175
Teriyaki Chicken & Grilled Pineapple $175
Beef Tenderloin Crostini $175
Roasted Tomato & Onion Jam
Spicy Tuna Filo Cups $175
Eel Sauce & Seaweed Garnish

Honey Curry Chicken $125
Toasted Coconut Garnish
Smoked Gouda Jalapenos $175
Bacon & Filo wrap
Seared Scallops $250
Bay Shrimp Cocktail Cups $125
Shrimp Tempura $200
Cocktail Sauce
Crab Cakes 1 oz. $250
Garlic Aioli
Meatballs 1 oz. $175
Marinara or Sweet & Spicy
Tuna Nacho $200
Guacamole, Pickled Jalapeno
Stuffed Rockefeller Mushroom $175
Spinach, artichoke, parmesan, hollandaise
Mini Beef & Bacon Jam Slider $175
White Cheddar, Arugula
Candied Bacon $ 200
Brown Sugar & Cracked Black Pepper
Bacon Wrapped Date $175
Filet Bite on Crispy Potato Nest $200
Buffalo Chicken Empanadas $175
Crab Rangoon *sweet chili sauce* $175

Heavy Appetizers Designed for Cocktail Food Stations

Items priced per 50 servings/ pieces

White Cheddar Mac & Cheese $200
Parmesan Risotto $200
Vegan Mushroom Risotto $200
Roasted Brussel Sprouts $200
Sweet & Spicy Fried Cauliflower $200
Parmesan Fries with Garlic Aioli $200
Teriyaki Chicken Kabobs $300
House Fried Potato Chips $100
Quesadillas – chicken or steak $250
Blackened Shrimp & Grits $250
Beef Kabobs $300
Onions & Peppers
Steak Tostada $250
Pulled Chicken Slider $250
Mango BBQ
Fresh Catch Slider $250
Tartar Sauce
Beef & Bacon Jam Slider $250
White Cheddar, Arugula
Caprese Slider: $250
Mozzarella, Tomato, Basil Oil, Balsamic, Arugula
Blackened Fish Tacos $250
Avocado creama & cilantro lime slaw

Havana Bowls – $350 *adobo chicken, cilantro lime rice, pineapple salsa, edamame, jalapeno crema*
Tuna Poke Bowls $400 – *tuna, sushi rice, scallions, seaweed salad, cucumbers, sesame seeds, sweet & spicy sauce*
Braised Short Ribs $350 *Parmesan Risotto*
Flat Breads $200 seasonal selections
Sushi – see full menu online
current market price
Raw Oyster on The Half Shell $150
Shrimp Cocktail $175
Stone Crabs (Seasonal) market
Scallop & Shrimp Chilled Cocktail $175

Platters serve 50 guests

Charcuterie Platter $250
Vegetable & Dip Platter $125
Hummus & House Made Pita Chips $125
Salsa & Guacamole $160
House Made Tortilla Chips
Smoked Fish Spread $160
Crackers, Lemon & Hot Sauce

Carving Stations

Following items are current market price
Roasted Center Cut Sirloin
Whole roasted pig (1 weeks' notice)
Whole beef tenderloin
Carved Ham

Build You Own Dessert Station

Priced per 50 pieces

Mini Dessert Cup choices

$150

Chocolate Mousse, Key Lime Mousse,
Strawberry Bavarian Layer Cake,
Peanut Butter/Chocolate Brownie, Tiramisu

Minis Dessert choices

$150

Cheesecake, Key Lime Pie, Carrot Cake, Red Velvet Cake,
Lemon Bars & Island Way Bars,
7 Layer Bars, Raspberry Almond Bar

Cookies & Brownie choices

$100

assorted cookies and brownies
chocolate chip, white chocolate macadamia nut, rocky road,
oatmeal raisin, chocolate brownies

Drunken Cupcake choices
$250

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

Greek Specialties

$150

Assorted Cookies – Kourabiedes, Almond Cresent, Melomakarona

$150 Baklava

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

Island Way Dinner Buffet Menu
Price per Person $85.00++

30 guest minimum

BUTLER PASSED APPETIZERS

Shrimp Cocktail
Honey Curry Chicken
Crab Cake
Garlic Aioli

CHARCUTERIE DISPLAY

Assorted Meats, Cheeses, Crackers,
Fruit & Nuts

DINNER STATION

Island Way Salad w/ Rolls & Butter
Carved Beef Tenderloin
Chef Selected Fresh Catch
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 $30.00++

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

CAESAR SALAD

GUEST CHOICE OF ENTREE

Petite Bacon Wrapped Filet Mignon
Red Wine Demi

Airline Chicken
Fontina Cheese, Prosciutto, Citrus Basil Butter

Chef Selected Fresh Catch
Roasted Pineapple Salsa

ENTREES SERVED WITH
Island Mashed Potatoes & Seasonal Vegetables

DESSERT
Chocolate Chunk Brownie
Whipped Cream & Berry Garnish

COFFEE, TEA & SOFT DRINK

BAR PACKAGE PRICING

	2 HOURS	3 HOURS	4 HOURS
BEER & WINE	$20.00	$25.00	$29.00
WELL LIQUOR	$25.00	$30.00	$35.00
CALL LIQUOR	$28.00	$36.00	$40.00
PREMIUM LIQUOR	$32.00	$39.00	$46.00

NO SHOTS, DOUBLES OR CRAFT COCKTAILS INCLUDED WITH BAR PACKAGES
SIGNATURE DRINKS MAY BE ADDED FOR AN ADDITIONAL CHARGE

$100 PRIVATE BAR SET UP 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

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
Monday-Thursday Evenings - $3500
Friday & Saturday Evenings - $7000
Sunday Evening Only - $5500
Monday-Saturday Afternoon - $1500

Harbor Room & West Dining Day Event Labor Minimums
$150 per staff member minimum gratuity *or* 22% whichever is greater.
Semi- Private Bookings available on a limited basis

"WEST DINING ROOM"

Monday-Thursday Evenings - $2500
Saturday Afternoon - $1200
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 150–175

Food and Beverage Minimums

Monday –Thursday Evenings – $2500
Friday & Saturday Evenings – $3500
Monday–Saturday Afternoon – $1500
Sunday Evening Only – $2500

Front Tiki Deck is also available
as a cocktail reception space.
To book *both* spaces private
Sunday–Thursday Evenings – $5500
Friday & Saturday Evenings– $10,000
Sunday Afternoon **Not available **
Monday–Friday Afternoon – $2000
Saturday Afternoon – $3000

In case of inclement weather, a 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

Gold Flatware - $4.00 per person
House vases & floating candles / 51-100 - $200
Over 100 guests - $250

Day of Décor Set Up $200
Drop off all the décor the day before and let us do the work for you. We do ask if components are preassembled with batteries and out of packaging if needed.