

Banquet Menu Packages

*Prices and menu subject to change

LUNCH**Banquet Lunch Buffet Option 1 (30 person minimum):**

\$29/person

Starters (select one):

- Tropical Fruit Platter
- Grilled Vegetable Platter
- Caesar Salad- chopped romaine, grated parmesan cheese, herb croutons, Caesar dressing, cracked black pepper

Main:

- Choice of mini sliders
 - Curry chicken salad sandwich
 - Turkey, Swiss, arugula, pickled onion, truffle Dijon aioli, brioche bun
 - Caprese slider- mozzarella, heirloom tomato, basil aioli, brioche bun
- OR**
- Shrimp Scampi- key west pink shrimp, asparagus, mushrooms, tomatoes, lemon caper butter, angel hair pasta

Assorted cookies/banana bread**Coffee & Tea****Banquet Lunch Buffet Option 2 (30-person minimum):**

\$34/person

Starters (select one):

- Tropical Fruit Platter
- Grilled Vegetable Platter
- Caesar Salad- chopped romaine, grated parmesan cheese, herb croutons, Caesar dressing, cracked black pepper

Main:

- Roasted Chicken Breast- wild rice, crispy Brussel sprouts
- OR**
- Fish of the Day- vegetable quinoa, sautéed baby spinach, pickled onions, mushrooms & lemon beurre blanc

Assorted cookies/banana bread**Coffee & Tea**

Banquet Plated Lunch Menu

\$29/person

First Course (select one):

- Conch Chowder
- Bleu & Berry salad
- Caesar salad

Main Course (select two):

- Smash Burger with brioche bun
- Roast Cauliflower, zaatar spice, remesco, herb puree, whipped lemon goat cheese
- Turkey & Quinoa burger- provolone cheese, pickled onions, basil aioli, baby arugula, brioche bun
- Chicken Quesadilla- peppers, onions, cilantro, cheddar cheese, pico de gallo, sour cream
- Fish Basket- fresh fish of the day, French fries, granny smith apple cole slaw
- Chili spiced avocado salad- jicama, crunchy quinoa, lime, radish, lime crème, queso fresco, Napa cabbage, citrus vinaigrette

Assorted cookies/banana bread**Coffee & Tea**

DINNER

Banquet Buffet Dinner Options (30 person min)

Salad (choose one):

- Avocado & Quinoa Salad- Napa cabbage, crunchy quinoa, queso blanco, jicama, radish, lime crème, avocado, citrus vinaigrette.
- Wedge Salad- chopped iceberg lettuce, bleu cheese crumbles, pickled onions, apple wood smoked bacon, bleu cheese dressing, chives
- Caesar Salad- chopped romaine, grated parmesan cheese, herb croutons, Caesar dressing, cracked black pepper

Entrée (choose two):

- Prime Rib- au jus, horseradish cream \$50/pp
- Roast Chicken – remesco sauce - \$40/pp
- Seared Fish of the Day- citrus beurre blanc \$45/pp
- Grilled Pork loin- house fruit, chutney \$40/pp
- Chicken Parmesan- mozzarella, tomato basil, angel hair pasta \$35/pp
- Pasta Primavera, mixed vegetables, olive oil, herbs, penne pasta \$30/pp
- Mojo Pulled Pork- cilantro& pickled onion sauce \$40/pp
- Grilled King Salmon with hollandaise \$45/pp

Sides (choose two):

- Wild rice pilaf
- Rustic mashed potatoes
- Roasted garlic mashed potatoes
- Honey glazed carrots
- Cream corn risotto
- Twice-baked potatoes
- Steamed Mixed Vegetables
- Brie Cheese Cauliflower Gratin
- Almond Green Beans

Banquet Plated Dinner Options

Salad (choose one):

- Avocado & Quinoa Salad- Napa cabbage, crunchy quinoa, queso blanco, jicama, radish, lime crème, avocado, citrus vinaigrette.
- Wedge Salad- chopped iceberg lettuce, bleu cheese crumbles, pickled onions, apple wood smoked bacon, bleu cheese dressing, chives
- Caesar Salad- chopped romaine, grated parmesan cheese, herb croutons, Caesar dressing, cracked black pepper

Entrée (choose two):

- Seared Pork Chop with kalmata demi-glace \$45/pp
- Beef Tenderloin with miso demi-glace \$65/pp
- Herb Roasted Boneless ½ chicken, remesco sauce \$40/pp
- Fish of the Day with citrus beurre blanc \$50/pp
- Stuffed Chicken Breast with prosciutto, manchego cheese, arugula, keys greens \$45/pp
- Seared New York Strip Steak with béarnaise \$65/pp
- Grilled King Salmon with hollandaise \$45/pp
- Key West Pink Shrimp Scampi with asparagus, mushrooms, heirloom tomatoes, lemon caper butter, angel hair pasta \$40/pp

Sides:

- Fire Roasted Asparagus
- Balsamic Brussel Sprouts
- Roasted Garlic Mashed Potatoes
- Rustic Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Honey Glazed Carrots
- Cream Corn Risotto
- Rice (wild pilaf)
- Twice Baked Potatoes
- Steamed Mixed Vegetables

Banquet Plated Desserts:

- Key Lime Pie with Classic Meringue \$8
- Banana Bread with vanilla ice cream, brulee bananas, caramel, candied walnuts \$9
- Chocolate Lava Cake with vanilla ice cream, salted caramel, hot chocolate sauce, Chantilly cream \$10
- Crème Brulee with mixed berries and mint \$8
- Apple Crumble with vanilla ice cream and powdered sugar \$8
- Berry Napoleon with mixed berries, Chantilly cream, puff pastry, lemon curd and powdered sugar \$9
- Donut Holes- house made cake donuts, vanilla icing, powdered sugar, cinnamon sugar \$9
- Chocolate Covered Strawberries- dark and white chocolate covered \$8

Banquet Enhancements (each serves approx. 25 ppl)

- Vegetable crudité- assorted vegetables with avocado ranch dip \$65
- Fruit Platter- assortment of tropical fruits \$85
- Grilled Vegetable Board- assortment of grilled vegetables with pink peppercorn chimichurri \$70
- Domestic & Imported Cheese Platter- served with toasted walnut & cranberry bread \$125
- Caprese Platter- buffalo mozzarella, heirloom tomatoes, basil pesto, balsamic reduction \$125
- Shrimp Cocktail Platter- Key West pink shrimp, grated horseradish, key lime cocktail sauce \$175
- Caviar Blinis- Yukon potato blinis, crème fraiche, chives \$200
- Chicken Wings- crispy or blackened chicken wings, buffalo sauce, bleu cheese & ranch dressing \$125
- Fried Green Tomatoes- buttermilk green tomatoes, citrus dressed greens, Cajun ranch, chives \$100
- Cuban Mix Spring Rolls- ham, mojo pulled pork, Swiss cheese, pickle, mustard aioli \$110

Hors d'oeuvres

Price Per Piece/ 25 Piece Minimum *some 50 piece exceptions noted

Seafood

- \$3 Conch Fritters, Key Lime Mustard
- \$4 Coconut shrimp, Citrus Chili Yuzu
- \$5 Local Fish Bites, Key Lime Tartar sauce
- \$MP Caviar & Yukon Potato Blinis
- \$6 Tuna Tacos, Nori, Sesame, Ginger, Wonton
- \$4 Crispy Calamari, Sofrito, Chimichurri Aioli
- \$5 Fish Tacos, Cilantro Aioli, Pickled Onion, Jalapeño, Napa Cabbage, Flour Tortilla
- \$5 Tuna Tartar, Rice Cracker
- \$5 King Salmon Skewers, Soy Ginger Glaze (50 piece min)
- \$5 Jumbo Lump Crab Cake, Béarnaise
- \$3.50 Shrimp Cocktail, Key Lime Cocktail Sauce
- \$3.50 Fried Key West Pinks, Key Lime Cocktail Sauce
- \$6 Seared Scallops, Bacon Jam, Brie, Balsamic (50 piece min)
- \$5 Stuffed Mushrooms, Lump Crab Meat, Hollandaise
- \$4 Royal Red Shrimp Cocktail, Key Lime Cocktail Sauce (50 piece min)
- \$4 Fried Royal Red Shrimp, Key Lime Tartar(50 piece min)
- \$MP Oysters On The Half Shell, Mignonette (50 piece min)
- \$4 Key West Shrimp Fritters (50 piece min)
- \$4 Royal Red Shrimp Fritters (50 piece min)
- \$5 Key West Shrimp Scampi Skewers
- \$4 Key West Pink Shrimp Quesadilla
- \$4 Shrimp Salad
- \$5 Conch Burger, Caramelized Onions, Key Lime Mustard, Brioche
- \$5 Tuna & Avocado, Soy Ginger, Jalapeño, Aji Citrus, Fennel Pollen

Sliders:

- \$4 Smashed Sliders, American, Caramelized onions, Smoked Bacon, Herb Aioli
- \$6 Wagyu Beef Sliders, Vermont Cheddar Cheese, Apple Wood Smoked Bacon, Brioche (50 piece min)
- \$4 Chorizo Sliders, Manchego, Angel Hair Potatoes, Caper Aioli, Brioche (50 piece min)
- \$4 Crack Conch Sliders, Key Lime Mustard, Pickled Onion, Heirloom Tomato, Arugula, Brioche
- \$3.50 Turkey Sliders, Swiss, Arugula, Heirloom Tomato, Red Onion, Truffle Aioli, Brioche
- \$3.50 Ham Sliders, Honey Ham, Cheddar Cheese, Butter Lettuce, Red Onion, Heirloom Tomato, Aioli, Brioche
- \$3 Chicken Salad Sliders
- \$3 Ham Salad Sliders
- \$3 Turkey Salad Sliders
- \$3 Curry Chicken Sliders
- \$3.50 Mojo Pork Sliders, Swiss Cheese, Pickled Onions, Citrus Aioli

Chicken, Beef, Pork, Etc...

- \$3 Chicken Fingers, Sweet BBQ, Honey Mustard
- \$3 Marinated Chicken Skewers, Remesco
- \$4 Curry Chicken Skewers
- \$3.50 Chicken Quesadilla
- \$3.25 Chicken Wings, BBQ, Honey Mustard

*All prices subject to 22% service charge and 7.5% sales tax. Menu and prices subject to change.

- \$5 Beef Carpaccio, White Anchovies, Capers, Arugula, Parmesan, Olive Oil
- \$5 Beef Short Rib, Almond Gremolata (50 piece min)
- \$5 Beef Short Rib, Horseradish Cream (50 piece min)
- \$5 Beef Short Rib, Demi-Glacé (50 piece min)
- \$5 Beef Tartar, Wild Rice Crackers (50 piece min)
- \$4 Beef Skewers, Miso Demi-Glacé
- \$4.50 Steak Quesadilla
- \$3 Crispy Pig Ears, Lime & Avocado Ranch (50 piece min)
- \$4 Teriyaki Pork Belly, Sesame, Scallions (50 piece min)
- \$3.50 Caribbean Jerk Pork Skewers, Pineapple & Chili Jam
- \$5 Escargot, Puff Pastry, Mushrooms, Demi (50 piece min)
- \$7 Lamb Chops, Mint Raita, Pine-nut Relish
- \$8 Foie Gras, Pineapple Jam, Mint, Brioche (50 piece min)
- \$8 Pastrami Foie Gras, Pickled Mustard, Pickled Onion, Dijon Mustard, Rye (50 piece min)
- \$4 Charcuterie Skewers, Imported Cheese, Cured Meat, Olives, Roasted Peppers
- \$3 Chorizo Stuffed Olives, Garlic aioli

Veggie

- \$4 Stuffed Dates, Goat's Cheese, Prosciutto
- \$3.50 Fried Olives, Saffron Aioli
- \$3 Fried Mozzarella, House Marinara
- \$3 Fried Green Tomatoes, Cajun Ranch
- \$4 Pistachio Encrusted Grapes, Goat's Cheese
- \$2.50 Deviled Eggs, Chives, Smoked Paprika
- \$3 Potato Skins, Bacon, Cheddar, Scallions
- \$3.50 Compressed Melon, Prosciutto, Mint
- \$3.50 Buffalo Mozzarella, Heirloom Tomato, Basil Pesto, Balsamic
- \$3.50 Buttered Radishes, Lime, Sea Salt
- \$4 Bresaola & Goat Cheese, Strawberry Jam(50 piece min)
- \$4 Compressed Melon, Burrata, Pumpnickel
- \$5 Ricotta Stuffed Squash Blossoms (Seasonal)
- \$3 Mediterranean Pasta Salad
- \$4 Grilled Cheese & Tomato Soup

SEASONAL

- \$MP(Seasonal August -March) (Key West Lobster)
- Grilled Lobster Skewers
- Lobster Pasta Salad
- Lobster Tacos
- Lobster Sliders
- Coconut Fried Lobster Skewers
- Lobster Cocktail

Bar Packages

Premium Brand Bar:

- Tito's Vodka
- Bombay Gin
- Bacardi Rum
- JW Red Blended Scotch
- Jose Cuervo Tequila
- Jim Beam Bourbon
- Seagram's 7 Whiskey
- All beer and house wine: Cabernet, Merlot, Chardonnay & Pinot Grigo

Two Hours \$37 per guest / \$10 each additional hour

Ultra-Premium Brand Bar:

- Grey Goose Vodka
- Bombay Sapphire Gin
- Pilar Rum
- Patron Silver Tequila
- Jack Daniels Bourbon Whiskey
- JW Black Label Scotch
- All beer and house wine: Cabernet, Merlot, Chardonnay & Pinot Grigo

Two Hours \$43 per guest / \$13 each additional hour

Beer & Wine:

- All beer and house wine: Cabernet, Merlot, Chardonnay & Pinot Grigo

Two Hours \$30 per guest / \$12 each additional hour

Host or Cash Bar:

- Premium Brand Mixed Drinks \$11
- Ultra-Premium Mixed Drinks \$14
- C Mondavi Wine \$8
- Beer \$6
- Soft Drinks \$3

Venue Options

- Private Beach (ideal for casual gatherings)
- Brick Patio (tent required for inclement weather)
- Poolside (*this venue may be combined with patio for larger event)
- Club Dining Room (capacity 60 guests)
- Balcony (capacity 60 guests * this venue may be combined with Dining Room for larger event)

Beach site fee starts at \$500 – private beach, includes appropriate tables/chairs and white linens.

Patio/Restaurant site fee starts at \$1000- subject to location and availability, includes hi top cocktail tables, round tables and chairs appropriate for set up/event (string lighting, tent, dance floor separate for patio).

Deposit Schedule: Deposits are based on the total cost of the event and are non-refundable. 25% is due upon signing, with the balance due over the course of time between signing and event date. Final payment is due 30 days prior to the event. Final guest count is due 5 days prior.

Please contact us with any questions. 305-292-3121 or llove@spottswood.com