

# CATERING MENU



**CASA MARINA**  
A WALDORF ASTORIA RESORT



**THE REACH**  
A WALDORF ASTORIA RESORT

GENERAL INFORMATION

A LA CARTE      BREAKFAST      BREAKS      LUNCH      RECEPTION      DINNERS      BEVERAGES

## A LA CARTE

### THIRST QUENCHERS

sodas	\$5 each
bottled water	\$5 each
red bull or powerade	\$6 each
brewed iced tea or lemonade	\$50 gallon
juice – orange, grapefruit or cranberry	\$65 gallon
bottled iced teas & juices	\$5 each
bottled fruit smoothies	\$7 each
regular & decaffeinated coffees	\$75 gallon
hot teas	\$75 gallon

### NIBBLES

pastelitos de guava	\$50 dozen
scones, fruit preserves & butter	\$50 dozen
bagels with plain & flavored cream cheese	\$50 dozen
biscotti	\$50 dozen
individual yogurts	\$5 each
breakfast pastries	\$50 dozen
muffins with fruit preserves & butter	\$50 dozen
chocolate covered strawberries	\$50 dozen
whole seasonal fruit (specify amount)	\$3 piece
energy, power or granola bars (select one)	\$50 dozen
cookies	\$50 dozen
fudge brownies & blondies	\$50 dozen
chocolate candy bars	\$50 dozen
individual bags of potato chips, popcorn, pretzels or plantain chips (select one)	\$45 dozen
warm pretzels with mustard	\$50 dozen
mixed nuts	\$20 pound
market style seasonal fruit with minted yogurt dip display	\$225 per 25 guests
tortilla chips with guacamole, sour cream, chipotle salsa display	\$200 per 25 guests
smoked gulf fish dip with flatbread, lemon & hot sauce display	\$200 per 25 guests

Minimum of one gallon or one dozen where applicable  
for a la carte displays less than 25 guests - \$10 per person.

24% service charge / 7.5% sales tax.

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CONTINENTAL BREAKFAST

HOT BUFFET BREAKFAST

BREAKFAST ENHANCEMENTS

## GOOD MORNING SUNSHINE

orange, grapefruit & cranberry juice

market style seasonal fruit

croissants & muffins with fruit preserves & butter

coffees & hot teas

\$24

## BUENOS DIAS

orange juice & grapefruit juice

market style tropical fruit with toasted coconut

pastelitos de guava

chorizo empanada

coffees & hot teas

\$27



## WAKE UP & SMELL THE COFFEE

orange, grapefruit & cranberry juice

market style seasonal fruit

croissants & muffins with fruit preserves & butter

bagels with plain & flavored cream cheese, fruit preserves & butter

coffees & hot teas

\$27

## RISE & SHINE

orange, grapefruit & cranberry juice

market style seasonal fruit

individual yogurts with homemade granola

bagels with plain & flavored cream cheese, fruit preserves & butter

egg, sausage & cheddar cheese on an english muffin

coffees & hot teas

\$30

Continental breakfasts are intended for a maximum 30 minutes

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BREAKFAST ENHANCEMENTS

## BUILD A BREAKFAST

### juice – select three

orange, apple, grapefruit, tomato, cranberry

### fruit – select one

market style, whole, salad

### bakery – select three

muffins, cinnamon rolls, traditional croissants

pastelitos de guava, scones, mini pastries

bagels with plain & flavored cream cheese, fruit preserves, butter

### eggs – select one

scrambled, scrambled whites, tomato, scallion & pepperjack scramble

tomato, onion, bell peppers, scallion, cheddar cheese, egg burrito, salsa - \$7 more

scrambled with baby shrimp & herbs fin - \$6 more

### sides – select two

ham, canadian bacon, bacon, chicken-apple sausage, chorizo

pancakes, waffles or french toast with syrup

home fries, hash browns

oatmeal, cold cereals with whole & skim milk, yogurt

### coffees & hot teas

\$34

### each additional egg or side

\$5

minimum of 15 guests

\$300 under 15 food surcharge

24% service charge / 7.5% sales tax



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**BREAKFAST ENHANCEMENTS**

## HOT

egg, sausage & cheddar cheese on an english muffin	\$7
egg, bacon, spinach, roasted tomato on a croissant	\$7
quiche spinach, caramelized onions, brie	\$6
eggs benedict	
with spinach & roasted tomato	\$7
with canadian bacon	\$8
with shrimp	\$11
breakfast burritos tomato, onion, bell peppers, scallion, cheddar cheese, egg, salsa	\$7
scrambled eggs	\$5
bacon, chicken-apple sausage or ham	\$6
french toast, waffles or pancakes with maple syrup	\$9
oatmeal with butter, brown sugar, raisins, maple syrup	\$5

## COLD

smoked salmon display chopped eggs, capers, red onion & rye	\$13
cereals with whole & skim milk	\$5
cured meats & domestic cheese with breads	\$10
pastelitos de guava	\$6
individual fruit & yogurt parfaits with granola	\$8
chef's selection of two seasonal fruit smoothies	\$12

enhancements are based on per person prices, are additions only  
and must equal full guaranteed number of guests.



## STATIONS

omelet – eggs, egg whites, mushrooms, onion, tomato scallion, bell peppers, cheddar, bacon, ham	\$14
waffle – bananas, strawberries, chocolate chips, pecans maple & blueberry syrup & whipped cream	\$10

stations can be added to any breakfast & must equal  
full guaranteed number of guests & are not for individual sale.  
one chef required per thirty-five (35) guests - \$150 each.

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## serenity

chicken salad on crostini  
salmon, cucumber, cream cheese on toast point  
seasonal whole fruit  
granola & power bars  
hot teas  
\$25

## arctic blast\*

ice cream & frozen fruit bars  
frozen key lime pie on a stick  
iced coffee  
\$22

## double dipping

white chocolate dipped pretzels  
milk chocolate dipped strawberries  
dark chocolate dipped marshmallows  
coffees & hot teas  
\$22

## sporty

tortilla chips with traditional salsa  
hot pretzels with mustard  
sodas  
\$23  
add domestic beer or red bull  
\$6 each

## BREAKS

### sweet, tangy & salty

cracker jacks  
chocolate covered strawberries  
white chocolate covered pretzels  
mixed nuts  
lemonade  
sweet iced tea  
\$23

### bakery

cookies  
brownies & blondies  
whole & skim milk, coffees & hot teas  
\$22

### fruity

whole fruit  
individual ambrosia fruit cup with toasted coconut  
yogurt parfait  
orange & grapefruit juice shots  
\$23

### get-together

smoked gulf fish dip, flat breads, lemon & hot sauce  
hummus & olive tapenade with crackle bread  
domestic cheese with breads & crackers  
still & sparkling water  
\$24

## key lime

tarts  
frozen key lime pie on a stick  
key lime white chocolate fondue with fruit  
key limeade  
\*\*add key lime margarita - \$8  
\$25

## watering hole

coffees, hot teas, sodas & bottled water  
4 hour service includes 1 hot beverage refresh | \$18  
8 hour service includes 2 hot beverage refreshes  
& all day cold beverage refresh | \$28

## caffeinated

coffees & hot teas  
4 hour service includes 1 hot beverage refresh | \$13  
8 hour service includes 2 hot beverage refreshes | \$20

## espresso, cappucino & shaken iced latte

regular, skim, soy milk  
flavored syrups: vanilla, sugar free vanilla, hazelnut  
caramel, cinnamon & salted caramel  
toppings: chocolate, caramel, dulce de leche  
whipped cream, cocoa & cinnamon powder  
add liquor: baileys, kahlua, frangelico, grand marnier - \$5  
\*\*\$20

## flavored beverage station

whole seasonal fruit  
key lime water  
peach iced tea  
iced coffee  
4 hour service includes 1 beverage refresh | \$13  
8 hour service includes 2 beverage refreshes | \$20

\*This break is not available for outdoor events. \*\*\$150 attendant fee for up to 35 guests. All breaks are intended for a maximum of 30 minutes and are not for use as breakfast, lunch or dinner.  
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PLATED LUNCH

BUILD A BUFFET

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FLAVORS OF HAVANA

TUESDAY  
SANDWICH BOARD

WEDNESDAY  
SOUTH OF THE BORDER

THURSDAY  
BBQ

FRIDAY  
ISLAND TIME

## LUNCH ON THE RUN

### salad – select one

cole slaw with coconut & pineapple  
tropical fruit cup

### sandwich – select up to three

tuna salad with lettuce wrapped in a spinach tortilla  
grilled marinated chicken breast, gruyere & baby greens on baguette  
turkey, smoked gouda, baby arugula & sundried tomato aioli on ciabatta  
ham, brie, lettuce, roasted tomato & mustard on focaccia  
grilled asparagus & zucchini, tomato, arugula & spinach with hummus wrap

### dessert – select one

chocolate chip cookie  
white chocolate-macadamia nut cookie  
brownie  
whole fruit

### bag of chips

\$29

### soda or bottled water

\$5 each



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## PLATED LUNCH

### salad – select one

bread & butter

**house:** greens, grape tomatoes, cucumber, croutons, cilantro vinaigrette

**tropical:** greens, hearts of palm, mango, pineapple, cucumber  
tomato, key lime-creole mustard dressing

**mediterranean:** greens, romaine, feta, olives, roasted red pepper, balsamic vinaigrette

### entrée – select one

#### grilled chicken white wine-caper sauce - \$40

cheese ravioli, roasted red peppers, asparagus, scallion, basil, spinach & tomatoes

#### pan seared lemon chicken - \$40

white wine-lemon beurre blanc, capers  
red peppers, herbs, mashed yukon golds, asparagus

#### baked pesto “fresh catch” - \$40

white wine, pesto rub, tomato emulsion  
grilled lemon, saffron basmati rice, broccolini

#### roasted mojo pork medallions - \$44

chimichurri, red pepper chutney, black bean mash, haricot vert

#### grilled peppercorn crusted grilled new york strip medallions - \$48

red wine sauce, garlic mash, green beans & shiitake mushrooms

### sweet treats

chef’s selection

### coffees & hot teas

preset water or iced tea

preset water & iced tea - +\$1



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## BUILD A BUFFET

### soup or salad – select one

soup:

chicken noodle | creamy tomato-basil | black bean | conch chowder

salad:

potato salad with herbs, scallion, onion, egg, dijonaise

panzanella with tomato, mozzarella & bread, balsamic vinaigrette

garganelli with grape tomatoes, cucumbers, scallion, balsamic vinaigrette

### entrée – select two meats

chicken

turkey breast

pork loin

fish – “fresh catch”

beef sirloin – \$5 more

### entrée – select two complimentary sauces

#### SAUCES

	chicken	turkey	pork	beef	fish
chili-pineapple salsa	X		X		X
roasted red pepper coulis	X	X	X		X
tarragon-thyme cream	X	X	X		X
key lime-creole mustard sauce	X	X	X		X
mango-pineapple salsa	X		X		X
cabernet wine sauce	X	X	X	X	
chipotle-black bean sauce	X	X	X	X	
white wine-lemon-thyme demi	X	X	X		X
chimichurri	X		X	X	X

### salad bar - included

salad bar with greens, red onion, carrots, tomatoes

cucumbers, hearts of palm & croutons

ranch & orange-grapefruit vinaigrette

breads & butter

### sides – select two

roasted garlic-scallion mash

baby reds with smoked onion butter & parmesan

pigeon peas & coconut rice

black beans & yellow rice

pesto-sun dried tomato orzo

baby carrots & broccolini

squash & bell peppers

fried plantains

### sweet treats

chef's selection

### coffees & hot teas

preset water or iced tea

preset water & iced tea - +\$1

\$58

### lunch – add ons

soup \$6 | salad \$6

entrée \$11 | side \$6 | dessert \$7

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## MONDAY FLAVORS OF HAVANA

### salad bar

mixed greens, tomatoes, cucumbers, marinated red onion  
croutons, chili lime vinaigrette

### cilantro black bean salad

diced pepper, roasted corn, cilantro dressing

### chorizo potato salad

baby reds, red onion, corn kernels, fresh herbs, smoked garlic aioli

### mojo marinated roasted pork loin

pickled red onion, cilantro, jalapeno

### grilled mahi mahi

cumin lime butter, roasted pepper

### roasted plantain

garlic butter

### cuban rice

yellow rice, chipotle black beans

### flan caramel

### coffees & hot teas

preset water or iced tea

preset water & iced tea - +\$1

\$51

### lunch - add ons

soup \$6 | salad \$6

entrée \$11 | side \$6 | dessert \$7



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## TUESDAY SANDWICH BOARD

tomato basil soup

baby red potato salad

herbs, scallion, eggs, dijonaise

roasted vegetable tortellini salad

roasted tomato, asparagus, arugula

red onion, shaved parmesan, white balsamic, roasted yellow pepper

smoked turkey

smoked gouda, baby arugula, roasted tomato, pesto aioli, ciabatta

black forest ham

brie, lettuce, tomato, green leaf lettuce, dijon mustard, focaccia

roasted vegetable wrap

asparagus, red onion, zucchini, tomato, arugula, red pepper hummus

assorted bars

coffees & hot teas

preset water or iced tea

preset water & iced tea - +\$1

\$50

lunch – add ons

soup \$6 | salad \$6

entrée \$11 | side \$6 | dessert \$7



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## WEDNESDAY SOUTH OF THE BORDER

### salad bar

grape tomatoes, english cucumbers, hearts of palm, toasted almonds  
garlic croutons, citrus vinaigrette, cilantro yogurt dressing

### jicama slaw

cilantro, pineapple, bell peppers, coconut dressing

### sweet chile garganelli

mango, cucumber, red onion, green onions, sweet chili dressing

### chicken mole

pickled onion, shaved radish, cilantro butter

### local "fresh catch" veracruz

manzanilla olives, oven roasted tomatoes, jalapeno, spiced tomato coulis

### chile orzo

orzo pasta, chipotle spice, caramelized peppers, aged cheddar

### roasted calabasa

zucchini, yellow squash, carrot

### mango bread pudding

white chocolate, macadamia nuts, banana

### coffees & hot teas

preset water or iced tea  
preset water & iced tea - +\$1

\$52

### lunch - add ons

soup \$6 | salad \$6  
entrée \$11 | side \$6 | dessert \$7



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## THURSDAY BBQ

### caesar salad bar

chopped romaine lettuce, shaved asiago cheese, garlic crouton, roasted tomato  
wild caperberries, creamy caesar emulsion

### loaded cavatappi pasta salad

grape tomato, bacon, cheddar cheese, scallions, red onion

### fried chicken

mango creole mustard emulsion

### chef attended grilling station ( optional )

#### grilled angus beef burgers

caramelized onion, green leaf lettuce, tomato, onions  
pickles, cheddar swiss cheese, brioche bun

#### molasses baked beans

sweet molasses, newski bacon

#### roasted corn on the cob

buttermilk, smoked sea salt

#### blondies and brownies

dark chocolate chip, torched marshmallow

#### coffees & hot teas

preset water or iced tea

preset water & iced tea - +\$1

\$50

#### lunch – add ons

soup \$6 | salad \$6

entrée \$11 | side \$6 | dessert \$7



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## FRIDAY ISLAND TIME

**conch chowder**  
sherry reduction

**salad bar**

grape tomatoes, english cucumbers, chorizo, mandarin oranges  
roasted corn, red wine emulsion, avocado lime coconut dressing

**roasted sweet potato salad**

pineapple, toasted coconut, sugar cane, golden raisins  
mustard lime dressing

**black eye pea quinoa kale salad**

roasted corn, cucumber, red onion, roasted red pepper, cilantro dressing

**curried "fresh catch"**

pistachio crusted, light coconut red curry, pineapple salsa

**roasted spiced guava pork loin**

caramelized sesame soy guava glaze

**carrots, zucchini, yellow squash**

molasses spiced, garlic butter

**pigeon pea rice**  
coconut milk

**coconut tartlet**

crème chantilly and tahitian vanilla

**coffees & hot teas**

preset water or iced tea  
preset water & iced tea - +\$1

\$51

**lunch - add ons**

soup \$6  
salad \$6  
entrée \$11  
side \$6  
dessert \$7

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## DISPLAYS

### vegetable

carrots, asparagus, grape tomatoes, cucumber  
cauliflower & broccolini, french onion dip  
\$275 per 25 guests

white balsamic marinated grilled asparagus, fingerling potatoes  
red peppers, red onion, zucchini & yellow squash  
basil chimichurri vinaigrette  
\$300 per 25 guests

### cheese

imported with kumquat chutney, nuts, dried fruits, breads & crackers  
\$425 per 25 guests

### antipasto

buffalo mozzarella, cured meats, marinated olives  
oven roasted tomatoes & asparagus  
balsamic glaze, breads  
\$450 per 25 guests

### bruschetta

tomato-basil-balsamic  
olive tapenade  
roasted red pepper with cashews  
breads & flat breads  
\$325 per 25 guests

### hummus

traditional  
roasted red pepper  
white bean-roasted garlic-sage  
pita & flat breads  
\$325 per 25 guests

For vegetable displays less than 25 guests - \$13 per person

For bruschetta or hummus displays less than 25 guests - \$15 per person

For imported cheese & antipasto displays less than 25 guests - \$19 per person

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## HOR D'OEUVRES

### CARIBBEAN

#### chilled

plantain chip & chili rubbed chicken with pineapple  
chutney, cilantro aioli \$7

#### hot

coconut shrimp, orange-horseradish \$6  
jerk rubbed shrimp, key lime-creole aioli \$6  
conch fritters, creole mustard aioli \$6

### ITALIAN

#### chilled

tomato bruschetta \$5  
goat cheese-tomato marmalade bouche \$5

#### hot

brie & pear phyllo purse, balsamic glaze \$6  
gorgonzola risotto croquette \$6

### MEXICAN

#### chilled

tequila gazpacho with shrimp \$6

#### hot

chicken empanada, chipotle sauce \$6  
chorizo-shrimp-monterey jack cheese tartlette with  
cilantro emulsion \$6

### LATIN

#### hot

mini cuban sandwich \$8  
chorizo empanada, cilantro emulsion \$5

### CONTINENTAL

#### chilled

smoked salmon mousse, caviar, fines herb, brioche \$7  
grape tomato-black olive-bocconcini skewer, pesto \$6

#### hot

roasted lemon-rosemary-garlic lamb chop \$9  
prosciutto-boursin quiche \$6  
spanakopita, smoked tomato aioli \$6

### ASIAN

#### chilled

beef tataki, blue cheese-wasabi aioli \$7  
tuna poke on fried wonton \$6

#### hot

vegetable spring roll, wasabi-soy crème \$5  
chicken satay, peanut sauce \$6

### AMERICAN

#### chilled

watermelon drop, goat cheese with aged balsamic \$6  
micro greens

blue cheese crostini, candied walnut \$6

#### hot

franks in a blanket, creole mustard \$6  
crab cakes, caper remoulade \$6  
scallops wrapped in bacon, old bay aioli \$6  
shrimp and grits cake \$6  
mini cherry smoked beef brisket slider \$6  
open face mini crab sandwich, BLT \$7

Minimum of 25 pieces per selection. 24% service charge / 7.5% sales tax.

# CATERING MENU



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## STATIONS

### seafood shack

(6 pieces per person total)

key lime marinated fish ceviche with cilantro, red onion & bell peppers

peel-n-eat key west pinks

oysters on the half shell

cocktail sauce, horseradish, hot sauce & lemon

\$32

add stone crabs & mustard sauce (october 15-may 15)

\$ market price per lb

add snow crabs

\$ market price per lb

### fish fry

(4 bite size pieces per person)

grouper

shrimp

scallops

key lime mayo & cocktail sauce, lemon

\$26

add lobster - \$ market price per tail

### homestyle sliders

(3 per person)

beef with bacon, cheddar, tomato relish

jamaican jerk chicken slider with grilled pineapple cilantro aioli

mojo pork, swiss cheese, pickle, yellow mustard, ham

\$27

### holy guacamole

(chef required)

chicken & shrimp sautéed to order

guacamole, salsa, lettuce, tomato, onion, jalapeno, cheese

flour tortillas & tortilla chips

\$25

### sputinis

mashed yukon golds, bacon, scallion, tomato, roasted garlic

cheddar cheese, sour cream, mushroom gravy

\$20

Stations can be added to any lunch, reception or dinner and must equal full guaranteed number of guests. Not for individual sale. One chef required per fifty (50) guests - \$150 each. Maximum 1 ½ hours. Minimum of 15 guests. \$300 under 15 guest food charge. 24% service charge / 7.5% sales tax.

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### mac-n-cheese "brulee"

(chef required)

lobster, bacon, scallion, tomato, jalapeno, ham  
pepper jack & cheddar cheese

\$25

### shake it up

(chef required)

shaken to order

greens, chicken, shrimp, thai chili, noodles, carrot  
roasted pepper, toasted almonds  
sesame-ponzu vinaigrette, wonton chips

\$23

### whole side of "fresh catch"

key lime aioli

tarragon tartar sauce

lemon butter

slider rolls

\$24

### buon appetito

garganelli, goat cheese, roasted red peppers, pine nuts

cheese tortellini alla puttanesca

smoked onion butter polenta cake with asparagus

tomato concasse

\$23

### "cake" sale

(2 per person)

crab, red pepper aioli

goat cheese polenta, olive tapenade & tomato fondue

asparagus risotto, brandy-mushroom sauce

\$23

### grilled cheese

tomato soup

manchego & tomato on sourdough

vermont white cheddar & ham on multigrain

truffle popcorn

\$22

### it's all about the "shrimp"

(4 per person)

coconut shrimp

bloody mary gazpacho

peel-n-eat poached in key west ale, cocktail sauce

key lime-creole mustard sauce & lemon

\$32

### stir fry

(chef required)

chicken, shrimp

stir fry vegetables

jasmine steamed rice

fried wonton strips

sweet and sour, spicy soy sriracha

\$28

## CARVE AWAY

Serves \$\$

boneless turkey breast 35 \$245

roasted garlic-thyme-lemon reduction

brazilian sirloin, chimichurri 35 \$385

flank steak, burgundy reduction 5 \$50

pork loin 20 \$180

granny smith-creole mustard sauce

whole roasted pig 50 \$400

mango-papaya-jalapeno salsa

breads & rolls

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### sugar rush

key lime pie & cinnamon sugar churros  
chocolate fondue with market style fruit  
& marshmallows, toasted coconut  
coffees & hot teas

\$24

### chocolate heaven

chocolate cake, chocolate brownies  
oreo cookie crusted marshmallows  
& chocolate covered strawberries  
coffees & hot teas

\$27

### sweet creations

grilled pound cake  
individual cakes, strawberries, mango  
toasted coconut  
oreo cookie crumbs & whipped cream  
coffees & hot teas

\$21

### some more s'mores?

graham crackers, marshmallows  
dark, milk & white chocolate bars, nuts  
coffees & hot teas

\$20

### financier sponge cakes

pistachio, cherry, orange grand marnier  
chocolate ganache  
coffees & hot teas

\$20

### bite size treats

chocolate dipped strawberries  
macarons  
mini cannoli  
coffees & hot teas

\$22

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## PLATED DINNER

### soup or salad – select one

#### soup

conch chowder | black bean with chorizo

bouillabaisse | cream of asparagus

#### salad

**wedge:** iceberg wedge, marinated red onion, carrots  
pancetta, crumbled blue cheese, avocado lime dressing

**mediterranean:** greens, cucumber, tomato, roasted red  
pepper, greek olives, feta cheese, balsamic vinaigrette

**tropical:** greens, cucumber, hearts of palm, marinated red  
onion, mandarin orange, toasted almonds, citrus vinaigrette

**italian:** tomato, mozzarella, mascarpone-boursin  
pesto, balsamic glaze

**continental:** frisee, roasted beets, champagne vinaigrette  
goat cheese crostini

rolls & butter

### entrée – select one

#### plantain crusted mojo marinated chicken breast

black bean-chipotle sauce

yukon gold mash

roasted squash

\$76

#### seared black peppercorn crusted petite tenderloin

sautéed shitake brandy sauce

smoked onion butter fingerling potatoes

grilled asparagus

\$95

#### blackened local mahi mahi

mango salsa & pomegranate reduction

roasted sweet potatoes

zucchini & bell peppers

\$80

#### pan roasted coffee-chipotle pork tenderloin

pineapple chutney & cilantro-cumin aioli

black bean mash

broccolini

\$81

#### slow roasted florida black grouper

(based on availability)

crab-tomato-chive relish, grilled lemon

yukon gold mash

haricot verts

\$90

#### land n sea

grilled beef tenderloin, burgundy reduction

with two garlic-key lime jumbo shrimp, grilled lemon

asiago potato cake

haricot verts & red peppers

\$100

#### sweet treats

chef's selection

#### coffees & hot teas

24% service charge / 7.5% sales tax.

Casa Marina, A Waldorf Astoria Resort | 1500 Reynolds Street | Key West, Florida 33040 | 305.293.6217 | [www.casamarinaresort.com](http://www.casamarinaresort.com)

The Reach, A Waldorf Astoria Resort | 1431 Simonton Street | Key West, Florida 33040 | 305.293.6217 | [www.reachresort.com](http://www.reachresort.com)

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## CLUB MED BUFFET

### cold selections

#### salad bar

mixed greens, tarragon marinated grape tomatoes, cucumbers  
shredded carrots, sliced onion, croutons, champagne vinaigrette  
buttermilk lemon ranch dressing

#### roasted vegetable saffron couscous

zucchini, red onion, red pepper, feta cheese, black olive, scallion  
white balsamic dressing

#### red lentil salad

grape tomato, cucumber, parmesan cheese, oregano, red onion  
meyer lemon vinaigrette

#### artisan breads and butter

### hot selections

#### roasted free range chicken

garbanzo beans, pepperoncini, toasted garlic, roasted thyme chicken jus

#### grilled local catch

wild caperberries, artichoke barigoule, meyer lemon emulsion

#### paella valencia

chorizo, shrimp, mussels, clams, sea scallop, saffron valencia rice  
tri-color bell pepper

#### roasted eggplant caponata

diced eggplant, tomato, onion, olives, capers, celery, parsley

#### baby potatoes

roasted fingerling potatoes, onion confit, fresh grated parmesan

### dessert

chef's selection of two desserts  
coffees & hot teas  
\$140

### optional

#### hummus display

traditional hummus, roasted red pepper hummus, grilled pita bread and flat bread  
\$15

### dinner - add ons

soup \$6 | salad \$6 | entrée \$12  
florida lobster market price per tail  
side \$6 | dessert \$7

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## KEYS CUISINE BUFFET

### salad bar

mixed greens, marinated mushroom, greek olives, parmesan cheese  
herbed grape tomatoes, english cucumber, cilantro vinaigrette, creamy parmesan

### local chilled shrimp salad

orzo, baby shrimp, diced english cucumber, grape tomato  
lemon zest, fines herbs, yogurt lime dressing

### roasted vegetable quinoa salad

asparagus, mushroom, yellow squash, red onion, baby red potatoes  
carrots, shaved parmesan, roasted garlic, red wine dressing

### artisan breads and butter

### grilled locally caught mahi mahi

key lime creole sauce

### bouillabaisse

saffron tomato broth, wild gulf shrimp, littleneck clams  
bay scallops, calamari, fennel

### roasted beef strip loin

thyme scented jus, caramelized onion

### asparagus mushroom risotto

asparagus tips, fresh grated parmesan, fresh herb, fava beans

### steamed vegetables with artichoke oil

broccolini, baby carrots

### dessert

chef's selection of two desserts  
coffees & hot teas  
\$145

### optional add on

wild gulf shrimp  
oyster on the half shell, cucumber mignonette  
fresh ceviche, cilantro, bell pepper  
casa cocktail sauce, creole mustard aioli  
citrus wedge  
\$32

### dinner – add ons

soup \$6 | salad \$6 | entrée \$12  
florida lobster market price per tail  
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## CARIBBEAN LUAU BUFFET

### salad bar

grape tomatoes, cucumbers, poblano pepper, mandarin segment, avocado  
champagne vinaigrette, red wine emulsion

### jicama slaw

jicama, creole mustard, bell pepper, toasted almond

### chorizo baby red potato salad

jalapeno, cilantro, red onion

### artisan breads and butter

### chef attended carving station

12 hour roasted whole pig  
chicharones, chimichurri

### blackened local "fresh catch"

mango jalapeno salsa

### grilled jamaican jerk free range chicken

pineapple chutney, sweet red chili glaze

### coconut rice

mango, pigeon peas, almonds, green onion

### roasted plantains

cane sugar, garlic butter

### dessert

chef's selection of two desserts

coffees & hot teas

\$135

### optional add on

individual bahamian style conch ceviche

\$10

### dinner - add ons

soup \$6 | salad \$6 | entrée \$12

florida lobster market price per tail

side \$6 | dessert \$7

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## BACKYARD BEACH BASH BUFFET

### salad bar

tomatoes, cucumbers, sliced jalapeno, shaved jicama  
hearts of palm, avocado dressing, chipotle ranch

### kale caesar

chopped baby kale, heirloom tomatoes, shaved parmesan  
garlic croutons, classic caesar

### cucumber watermelon salad

crumbled goat cheese, arugula, toasted almonds, balsamic glaze

### artisan breads and butter

### chef attended carving station

coffee chipotle crusted marinated flank steak  
mango bbq sauce

### grilled swordfish

lemon preserve, herbs, capers, evoo, roasted tomatoes

### grilled breast of chicken

pancetta, grilled pineapple, smoked bbq sauce

### dinner – add ons

soup \$6 | salad \$6 | entrée \$12  
florida lobster market price per tail  
side \$6 | dessert \$7

### cavatappi mac'n cheese

smoked gouda, diced tomato, bacon bits

### creamed corn

saffron, sliced jalapeno

### dessert

chef's selection of two desserts  
coffees & hot teas  
\$140

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## STEAK HOUSE BUFFET

### salad bar

baby iceberg wedge, bacon bits, crumbled blue cheese  
heirloom grape tomatoes, diced cucumber  
pancetta blue cheese dressing, balsamic emulsion

### roasted beet salad

goat cheese crumble, granny smith apple, arugula  
candied walnuts, hazelnut dressing

### farro and chickpea salad

tomato, cucumber, shaved parmesan, roasted corn  
champagne dressing, fresh herbs

### artisan breads and butter

### chef attended carving station

### carved "manhattan" strip loin

red wine sauce, horseradish crème

### slow roasted wild salmon

tupelo honey garlic glazed, roasted corn, lemongrass sauce

### grilled chicken "a la forestier"

brandy mushroom sauce, pearl onion

### roasted fingerling potatoes

smoked onion butter, parmesan cheese

### steamed asparagus, roasted cauliflower

herbed garlic butter

### dessert

chef's selection of two desserts

coffees & hot teas

\$140

### dinner – add ons

soup \$6 | salad \$6 | entrée \$12

florida lobster market price per tail

side \$6 | dessert \$7

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WINE SELECTIONS

## BEVERAGES

OPEN BAR	premium	ultra premium	boutique	beer/wine only
per person - includes liquor, wine, beer & non alcoholic beverages				
one hour	\$20	\$21	\$22	\$17
two hours	\$30	\$32	\$35	\$25
three hours	\$40	\$43	\$46	\$31
four hours	\$50	\$54	\$58	\$38

  

CONSUMPTION				
by the drink				
specialty drink	\$12	\$13	\$14	
single pour liquor	\$10	\$11	\$12	
imported beer	\$7	\$7	\$7	
domestic beer	\$6	\$6	\$6	
bottled water	\$5	\$5	\$5	
soda	\$5	\$5	\$5	
wine-bottle ( see wine list, right)	\$34/btl	\$38/btl	\$42/btl	

  

CASH				
inclusive of service charge & tax				
specialty drink	\$15	\$16	\$17	
single pour liquor	\$12	\$13	\$14	
house wine	\$10	\$10	\$10	
imported beer	\$8	\$8	\$8	
domestic beer	\$7	\$7	\$7	
water	\$6	\$6	\$6	
soda	\$6	\$6	\$6	

**premium**  
pinnacle vodka, bombay original gin, cruzan light rum, captain morgan spiced rum, sauza 100% blue agave silver tequila, buffalo trace bourbon, seagram's 7 whiskey, famous grouse scotch

budweiser, bud light, coors light, corona extra, heineken, miller lite

**ultra premium**  
absolut vodka, tanqueray gin, bacardi superior rum, captain morgan spiced rum  
1800 silver tequila, jack daniels bourbon, canadian club blended whiskey  
dewar's 12 year scotch

blue moon, bud light, corona extra, heineken, miller lite, sam adams, stella artois

**boutique**  
ketel one vodka, bombay sapphire gin, bacardi superior rum  
captain morgan spiced rum, casamigos blanco tequila, maker's mark bourbon  
crown royal blended whiskey, johnnie walker black scotch  
blue moon, bud light, corona extra, heineken, miller lite, sam adams, stella artois  
local craft (hotel's selection)

hotel will select a combination of imported & domestic beers

premium wines	ultra premium wines
sparkling, wycliff brut, california	sparkling, la marca, italy
chardonnay, canyon road, california	chardonnay, greystone, california
sauvignon blanc, hogue, columbia valley	sauvignon blanc, oyster bay, new zealand
pinot noir, parker station, california	pinot noir, folie a deux, sonoma
cabernet sauvignon, canyon road, california	cabernet sauvignon, greystone, california

**boutique wines**  
sparkling, chandon brut, california  
chardonnay, silver palm, north coast, california  
sauvignon blanc, matanzas, sonoma  
pinot noir, meiom, sonoma  
cabernet sauvignon, silver palm, california

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WINE SELECTIONS

## "CONCH" OPTIONS

### **martini**

vodka & gin

dirty, chocolate, key lime & passionfruit

### **mojito**

rum

traditional, mango, orange & raspberry

### **tropical**

piña colada, rum runner, bahama mama, mai tai & rum punch

### **lemonade stand**

vodka

traditional, pink & limeade

mint, thyme, basil, blackberries, limoncello

### **morning after**

bloody mary, mimosa, screwdriver, coffee & baileys

by the drink | premium - \$12 | ultra premium - \$13 | boutique - \$14

### **sangria**

traditional, rosé, white, peach & mango

\$40 bottle - house

### **bubbles**

straight up, mimosa, bellini, kir royale, strawberry garnish

\$40 bottle - house



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WINE SELECTIONS

## WINE SELECTIONS

	Priced per bottle
<b>SPARKLING</b>	
prosecco, la marca, italy	\$38
sparkling, chandon brut classic, napa	\$43
sparkling, étoile rosé, carneros, california	\$85
champagne, moët & chandon impérial brut, eprenay, france	\$105
champagne, veuve clicquot yellow label, eprenay, france	\$125
<b>CHARDONNAY</b>	
wente morning fog, livermore valley, california	\$33
mer soleil reserve, santa barbara county	\$42
chalk hill, sonoma coast	\$48
sonoma-cutrer, russian river	\$50
schug, sonoma coast	\$59
stags' leap, karia, napa	\$68
cakebread, napa	\$85
<b>SAUVIGNON BLANC</b>	
oyster bay, marlborough, new zealand	\$38
matanzas creek, sonoma county	\$44
cloudy bay, marlborough, new zealand	\$75
<b>PINOT GRIGIO</b>	
stellina di note, italy	\$33
terlato family, italy	\$40
ponzi vineyards, willamette valley, oregon	\$45
<b>OTHER WHITES</b>	
rosé, chapoutier belleruche, france	\$36
rosé, elouan, oregon	\$39
reisling, chateau ste. michelle, washington	\$45

	Priced per bottle
<b>CABERNET SAUVIGNON</b>	
columbia crest H3, washington	\$36
hess, lake county, california	\$42
oberon, napa	\$45
br cohn, north coast, california	\$48
conn creek, napa	\$60
groth, napa	\$139
cakebread, napa	\$149
<b>MERLOT</b>	
ferrari-carano, sonoma county	\$42
<b>PINOT NOIR</b>	
la crema, sonoma coast	\$48
smoke tree, sonoma	\$52
the four graces, willamette valley, oregon	\$57
<b>OTHER REDS</b>	
malbec, bodega norton reserva, mendoza	\$45
red blend, conundrum, california	\$45
tuscan blend, la volte, italy	\$60
tempranillo, torres celeste crianza, spain	\$48

24% service charge / 7.5% sales tax.

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## GENERAL INFORMATION

### Audio Visual Equipment

A wide selection of audio-visual equipment and services are available on a rental basis. Orders may be placed directly through Presentation Services. Outside vendors are prohibited to set-up audio-visual equipment at the Casa Marina and Reach Resorts. All rentals necessitate a 24% service charge and 7.5% Sales Tax.

### Beverage Service

If alcoholic beverages are to be served on the hotel premises (or elsewhere under the Hotel's alcoholic beverage license), the Hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic license requires the Hotel to (1) request proper identification (photo ID of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced) and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated. The Casa Marina and Reach Resorts as a licensee are responsible for the administration of the sales and service of alcoholic beverages in accordance with the Florida Legislative Commission's regulation. It is a House Policy, therefore, that all alcoholic beverages must be supplied by the Hotel.

### Billing

Billing agreements for all events must be made in accordance with Hotel policies. All requests for direct billing must be authorized by our Accounting Department. If a deposit is required, it is considered non-refundable. Approved billings are payable within thirty days of receipt of statement. In the event of social functions, a deposit will be required when the contract is signed and the balance is due 72 hours prior with the final count. All Direct Bill Applications must be submitted 30 days prior to function date.

### Damages

Patron agrees to be responsible for any damages done to the premises or any other part of the Hotel, during the period of time the patron, his guests, invitees, employees, independent contractors or other agents are under patron's control, or the control of any independent contractor hired by the patron.

### Electrical Charges

Special electrical needs can be arranged through Presentation Services. Charges will be based on the materials and labor involved and the power drain. Special electrical requirements must be specified at least 72 hours prior to your function.

### Function Rooms

Function rooms are held only between the hours indicated on your confirmation. The Hotel assigns function rooms based on the guaranteed number of attendees. Final confirmation of rooms can be made at the time the guarantee is given. All rooms are subject to change.

### Guarantees

It is a requirement that the Catering Office is notified of the exact number of attendees by noon, three (3) working days prior to the event. This minimum number of guests will be considered a guarantee for which you will be charged even if fewer guests attend.

The Hotel will set-up 5% over the final guarantee figure; however, food is prepared for the guarantee only. If no guarantee is received by the Catering Office, we will then consider your last indication of number of attendees as the guarantee.

### Labor Charge

Bartenders, cashiers, carvers, station attendants, food and cocktail servers are available at \$150.00 fee plus tax.

CONTINUE ►

# CATERING MENU



CASA MARINA  
A WALDORF ASTORIA RESORT



THE REACH  
A WALDORF ASTORIA RESORT

GENERAL INFORMATION

A LA CARTE

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNERS

BEVERAGES

## GENERAL INFORMATION

### Lost and Found

The Security Department administers lost and found. The Hotel cannot be held responsible for damage or loss of any articles or merchandise left in the Hotel prior to or following your event. Security arrangements should be made for all merchandise or article set-up prior to the planned event, or left unattended for any time.

### Package Receiving

All packages must identify group name, arrival date, contact and Catering Manager's name. There is a \$10.00 charge per box for the moving and handling of any shipped materials.

### Schedule

Established times on programs are followed per this agreement. The patron is responsible for abiding by these schedules to accommodate possible commitments for function space prior to or following the arranged program.

### Service Charges & Sales Tax

All prices are subject to change. A service charge of 24% and 7.5% tax will be added to your bill and a portion of the service charge will be distributed to the banquet service staff assigned to the event. A tip or gratuity is not included in the service charge.

### Signs

No signs are permitted in public areas of the Hotel. Signs, banners, or posters or any other item may not be affixed to any wall, ceiling, door, etc., without advance permission from the Catering Department.

### Weather Policy

In all cases, the Hotel reserves the right to make a final decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up area. Temperatures below 60 degrees and/or wind gusts in excess of 20 MPH shall also be cause to hold the function indoors. This decision will be made no less than three (3) hours prior to the scheduled starting time of the function. Should the decision be delayed by the client and results in a double set-up of the function, a service charge of \$5.00 per guest will be added to the Master Account.