

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.

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*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