

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

Chicken Florentine
Chef Selected Fresh Catch
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 \$70.00+ +

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

Chicken Florentine

Blackened Scallops

Served over Coconut Almond Rice with Orange Ginger Glaze

SELECT ENTRÉES SERVED WITH

Island Mashed Potatoes & Grilled Asparagus

DESSERT

Chocolate Espresso Cake

Includes Coffee, Tea & Soft Drinks

Ultimate Feast \$80.00+ +

FIRST COURSE

Shrimp Cocktail
Beef Tenderloin Crostini
Roasted Tomato & Onion Jam
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 Florentine

ENTREES SERVED WITH

Island Mashed Potatoes & Grilled Asparagus

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

Roasted Tomato & Onion Jam

INCLUDES CAESAR SALAD

GUEST CHOICE OF ENTREE

Filet Mignon & Citrus Beurre' Blanc Shrimp

8 Oz. Filet Mignon

Red Wine Demi

Chef Selected Fresh Catch

Chicken Florentine

ENTREES SERVED WITH

Island Mashed Potatoes and Grilled Asparagus

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
Chicken Picatta
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

Cheeseburger & Fries

Noodles with 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

Saturday Brunch Add on selections

Items Priced per Dozen

Avocado Toast \$48

Pickled onions & Tomato Garnish

Lox & Bagel \$72

Red Onion & Caper Garnish

House Made Pancakes \$24

Chocolate Chip or Blue Berry

Blintz \$24

Cheese Filled w/ Fruit Compote

Cinnamon Sugar Doughnut Holes \$12

Yogurt Parfaits \$48

Breakfast Potatoes \$36

Sweet & Spicy Salmon Sides Market Price

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 \$18

Tomato & Pesto \$15

Tomato & Scallion Cream Cheese \$18

Fig & Goat Cheese Bruschetta \$24

Walnuts & Honey

Whipped Feta \$24

Roasted Sweet Drop Pepper

Mini Caprese Skewers W/ Balsamic \$18

Baked Brie & Raspberry in Pastry \$24

Teriyaki Chicken & Grilled Pineapple \$36

Beef Tenderloin Crostini \$30

Roasted Tomato & Onion Jam

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

Bay Shrimp Cocktail Cups \$24

Coconut Shrimp \$36
Orange Ginger

Shrimp Tempura \$36
Cocktail Sauce

Crab Cakes 1 oz. \$51
Garlic Aioli

Meatballs 1 oz. \$24
Marinara or Sweet & Spicy

Tuna Nacho \$48
Guacamole, Pickled Jalapeno

Stuffed Rockefeller Mushroom \$24
Spinach, artichoke, parmesan, hollandaise

Mini Fresh Catch Slider \$48
Tartar Sauce

Mini Beef & Bacon Jam Slider \$36
White Cheddar, Arugula

Candied Bacon \$24
Brown Sugar & Cracked Black Pepper

Bacon Wrapped Date \$36

Filet Bite on Crispy Potato Nest \$36

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

White Cheddar Mac & Cheese \$50

Parmesan Risotto \$50

Roasted Brussel Sprouts \$50

Sweet & Spicy Fried Cauliflower \$50

Parmesan Fries with Garlic Aioli \$50

Teriyaki Chicken Kabobs \$72

House Fried Potato Chips \$35

Garden Quesadillas \$60

Blackened Shrimp & Grits \$60

Filet Kabobs \$96

Onions & Peppers

Grilled Chicken Slider \$60

Pesto, Jack Cheese, Avocado

Fresh Catch Slider \$72

Tartar Sauce

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

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.**

Build You Own Dessert Station

Served By The Dozen

Mini Dessert Cups

\$36

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

Minis Desserts

\$24

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

Cookies & Brownies

\$24

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

Drunken Cupcakes

\$60

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

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

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

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-Thursdays 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-Thursdays 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 the 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