

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

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*Sheri Aquilar*

*Amber Pearce*

# Surf & Turf \$62.00+ +

## FIRST COURSE

Calamari  
Caprese Bruschetta  
Honey Curry Chicken

## SECOND COURSE

Caesar Salad

## GUEST CHOICE OF ENTRÉE

Airline Chicken  
*Fontina Cheese, Prosciutto, Mushrooms*  
*Citrus Basil 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 \$72.00+ +

## 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

Airline Chicken

*Fontina Cheese, Prosciutto, Mushrooms*

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 Drink

# Ultimate Feast \$82.00+ +

## 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*  
Airline Chicken  
*Fontina Cheese, Prosciutto, Mushrooms*  
*Citrus Basil Butter*

## ENTREES SERVED WITH

Island Mashed Potatoes & Grilled Asparagus

## DESSERT

Crème Brulee  
Includes Coffee, Tea & Soft Drinks

# Ultimate Wedding \$115.00+ +

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

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, Mushrooms*

*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 \$65.00+ +

*\*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  
*Roasted Pineapple Salsa*  
Airline Chicken  
*Fontina Cheese, Prosciutto, Mushrooms*  
*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 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 \$38.00+ +

Available 10:00 to 2:30, Minimum 20 guests

*Great for bridal & baby showers*

## **Charcuterie Display**

*assorted cheese / meats / grapes / crackers*

*fresh fruit & berries / assorted Danish & muffins*

## **Caprese Salad**

*arugula / tomatoes / mozzarella / basil oil / balsamic*

## **Bay Shrimp Cocktail**

*cocktail sauce*

## **Cranberry Nut Chicken Salad**

crackers

## **BACON**

## **French Toast**

*bananas / pecans / foster sauce*

## **Scrambled Eggs**

*Cream Cheese & Chives*

## **Beef Sliders**

*Bacon Jam, Arugula & White Cheddar*

*Coffee, tea & soft drinks Included*



## Saturday Brunch Add on selections

### Items Priced per 50 pieces

Avocado Toast \$200

*Pickled onions & Tomato Garnish*

Lox & Bagel \$300

*Red Onion & Caper Garnish*

House Made Pancakes \$100

*Chocolate Chip or Blue Berry*

Blintz \$100

*Cheese Filled w/ Fruit Compote*

Cinnamon Sugar Doughnut Holes \$50

Yogurt Parfaits \$200

Breakfast Potatoes \$150

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 50 pieces

### Bruschetta Selections

Tuscan White Bean \$125

Tomato & Pesto \$125

Tomato & Scallion Cream Cheese \$125

Fig & Goat Cheese Bruschetta \$125

*Walnuts & Honey*

Whipped Feta \$125

*Roasted Sweet Drop Pepper*

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 Filo Cups \$125  
*Toasted Coconut Garnish*

Smoked Gouda Jalapenos \$175  
*Bacon & Filo wrap*

Seared Scallops \$200

Bay Shrimp Cocktail Cups \$125

Coconut Shrimp \$200  
*Orange Ginger*

Shrimp Tempura \$200  
*Cocktail Sauce*

Crab Cakes 1 oz. \$200  
*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 Fresh Catch Slider \$175  
*Tartar Sauce*

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

**Heavy Appetizers Designed for  
Cocktail Food Stations**  
**Items priced per 50 servings/ pieces**

White Cheddar Mac & Cheese \$200

Parmesan Risotto \$200

Roasted Brussel Sprouts \$200

Sweet & Spicy Fried Cauliflower \$200

Parmesan Fries with Garlic Aioli \$200

Teriyaki Chicken Kabobs Large \$300

House Fried Potato Chips \$100

Garden Quesadillas \$250

Blackened Shrimp & Grits \$250

Beef Kabobs Large \$400

*Onions & Peppers*

Grilled Chicken Slider \$250

*Pesto, Jack Cheese, Avocado*

Fresh Catch Slider \$300

*Tartar Sauce*

Beef & Bacon Jam Slider \$250

*White Cheddar, Arugula*

Veggie Slider: \$250

*Portobello Mushroom, Swiss, Spinach, Roasted Red Pepper Aioli*

Crab Cakes 3 oz \$560

*Garlic Aioli*

Blackened Fish Tacos \$250

*Avocado cream & cilantro lime slaw*

Sushi – see full menu online

*current market price*

## **Iced Shellfish**

Raw Oyster on The Half Shell \$150

Shrimp Cocktail \$175

Stone Crabs (Seasonal) market

Seafood Ceviche Shooters \$175

Scallop Ceviche Shooters \$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  
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

Priced per 50 pieces

## Mini Dessert Cup choices

\$150

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

## Minis Dessert choices

\$150

Cheesecake, Chocolate Espresso Cake, Key Lime Pie,  
Carrot Cake, Red Velvet, 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

# Island Way Dinner Buffet Menu

Price per Person \$75.00+ +

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 \$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*

Chicken Piccata

Chef Selected Fresh Catch

*ENTREES SERVED WITH*

Island Mashed Potatoes & Seasonal Vegetables

DESSERT

Key Lime Pie

COFFEE, TEA & SOFT DRINK



# 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	\$32.00	\$38.00	\$46.00

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

**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 Day Event

#### 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  
as a 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 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

Gold Acrylic Chargers - \$1.00 per person

### 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 components are preassembled with batteries and out of packaging if needed.