

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 \$65.00+ +

FIRST COURSE

Shrimp Tempura
Caprese Bruschetta
Honey Curry Chicken

SECOND COURSE

Caesar Salad

GUEST CHOICE OF ENTRÉE

Airline Chicken

Fontina Cheese, Prosciutto
Basil Citrus 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 \$75.00+ +

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

Roasted Pineapple Salsa

Airline Chicken

Fontina Cheese, Prosciutto, Basil Citrus Butter

Blackened Scallops

Served over Coconut Rice with Orange Ginger Glaze

SELECT ENTRÉES SERVED WITH

Island Mashed Potatoes & Grilled Asparagus

DESSERT

Chocolate Mousse Cup

Includes Coffee, Tea & Soft Drinks

Ultimate Feast \$85.00+ +

FIRST COURSE

Shrimp Cocktail

Beef Tenderloin Crostini

Roasted Tomato & Onion Jam

Caprese Bruschetta

Crab Cake Garlic Aioli

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, Citrus Basil Butter

ENTREES SERVED WITH

Island Mashed Potatoes & Grilled Asparagus

DESSERT

Mini Trio – Chocolate Mousse, Key Lime Pie, Cheesecake

Includes Coffee, Tea & Soft Drinks

Ultimate Wedding \$120.00+ +

Fresh Vegetable Platter with Dip
Charcuterie Display

BUTLER PASSED APPETIZERS

(Served During Cocktail Hour)

Shrimp Cocktail

Caprese 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, 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
Cheese & Cracker Display

BUTLER PASSED APPETIZERS
Caprese Bruschetta
Shrimp Tempura

INCLUDES CAESAR SALAD

GUEST CHOICE OF ENTREE

Seared Salmon

Roasted Pineapple Salsa

Airline Chicken

Fontina Cheese, Prosciutto, 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 DRINK

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 \$40.00+ +

Available 10:00 to 2:30, Minimum 25 guests

Great for bridal & baby showers

Fruit & Danish Display

fresh seasonal fruit & berries / assorted danish & scones

Caprese Salad

arugula / tomatoes / mozzarella / basil oil / balsamic

Shrimp Cocktail Platter

cocktail sauce

Cranberry Nut Chicken Salad

crackers

BACON

French Toast

bananas / pecans / foster sauce

Scrambled Eggs

Cream Cheese & Chives

Beef Sliders

Bacon Jam & White Cheddar

Breakfast Potatoes

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

Yogurt Parfaits \$200

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**

Caprese Bruschetta \$125

Sweet & Spicy Cauliflower Cup \$125

Tomato & Scallion Cream Cheese \$125

Fig & Goat Cheese Bruschetta \$125

Walnuts & Honey

Whipped Feta on crispy pita \$125

Roasted Sweet Drop Pepper

Parmesan Fry Shooter w/ Bearnaise \$125

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 \$125
Toasted Coconut Garnish

Smoked Gouda Jalapenos \$175
Bacon & Filo wrap

Seared Scallops \$250

Bay Shrimp Cocktail Cups \$125

Shrimp Tempura \$200
Cocktail Sauce

Crab Cakes 1 oz. \$250
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 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

Vegan Mushroom Risotto \$200

Roasted Brussel Sprouts \$200

Sweet & Spicy Fried Cauliflower \$200

Parmesan Fries with Garlic Aioli \$200

Teriyaki Chicken Kabobs \$300

House Fried Potato Chips \$100

Quesadillas – chicken or steak \$250

Blackened Shrimp & Grits \$250

Seared Filet

Beef Kabobs \$400

Onions & Peppers

Pulled Chicken Slider \$250

Mango BBQ

Fresh Catch Slider \$300

Tartar Sauce

Beef & Bacon Jam Slider \$250

White Cheddar, Arugula

Caprese Slider: \$250

Mozzarella, Tomato, Basil Oil, Balsamic, Arugula

Blackened Fish Tacos \$250

Avocado crema & cilantro lime slaw

Havana Bowls – \$450 *adobo chicken, cilantro lime rice,
pineapple salsa, edamame, jalapeno crema*

Tuna Poke Bowls \$450 – *tuna, sushi rice, scallions, seaweed salad, cucumbers, sesame seeds, sweet & spicy sauce*

Braised Short Ribs \$600 *Parmesan Risotto*

Flat Breads \$250 seasonal selections

Sushi – see full menu online

current market price

Raw Oyster on The Half Shell \$150

Shrimp Cocktail \$175

Stone Crabs (Seasonal) market

Scallop & Shrimp 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

Roasted Center Cut Sirloin

Whole roasted pig (1 weeks' notice)

Whole beef tenderloin

Carved Ham

We are happy to help you design your own personal

menu and suggest seasonal sides and items for the finishing touches.

Build Your Own Dessert Station

Priced per 50 pieces

Mini Dessert Cup choices

\$150

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

Minis Dessert choices

\$150

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

Greek Specialties

\$150

Assorted Cookies - Kourabiedes,
Almond Crescent, Melomakarona

\$150 Baklava

Island Way Dinner Buffet Menu

Price per Person \$80.00+ +

30 guest minimum

BUTLER PASSED APPETIZERS

Shrimp Cocktail

Honey Curry Chicken

Crab Cake

Garlic Aioli

CHARCUTERIE DISPLAY

Assorted Meats, Cheeses, Crackers,
Fruit & 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

Chocolate Chunk Brownie

Whipped Cream & Berry Garnish

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

Monday–Thursday Evenings – \$3500

Friday & Saturday Evenings – \$7000

Sunday Evening Only – \$5500

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”

Monday–Thursday Evenings – \$2000

Saturday Afternoon – \$1000

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 150-175

Food and Beverage Minimums

Monday -Thursday Evenings - \$2500
Friday & Saturday Evenings - \$3500
Monday-Saturday Afternoon - \$1500
Sunday Evening Only - \$5500

**Front Tiki 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 if components are preassembled with batteries and out of packaging if needed.