



The Southernmost Beach Café is located on the Atlantic Ocean, just around the corner from the Southernmost Point in the continental United States, at 1405 Duval Street. It is a beach getaway like no other offered in Key West!

If you've come to Key West for tropical sun and fun, this is the place for you!

The ample expanse of beach is perfect for those lazy days under the warm sun and palm trees and if you get thirsty, simply walk up to our open-air Beach Bar to enjoy a refreshing frozen specialty like our Mango Madness, an ice cold beer or your own favorite cocktail.

Aside from a beautiful setting, The Southernmost Beach Café offers an excellent food selection, starting bright and early at 8am with our delicious breakfast menu. Lunch and dinner offer an array of delectable selections for your dining pleasure.

For years, the Southernmost Beach Café has been a premier location for weddings, receptions and all types of special events. We offer a wide range of catering menus from a breakfast and brunch buffet to a four-course plated dinner.

Our Southernmost Luau Buffet is our most popular reception dinner on the menu. This beachside catered event is offered with the sand and sea as the backdrop. Tiki torches surround the dining area for the perfect Key West experience!

*Please direct all inquiries to Melissa Shaffer Catering Sales Manager
Southernmost Beach Café 305-295-6500*

[www.mshaffer@southernmostresorts.com](mailto:mshaffer@southernmostresorts.com) or www.southernmostbeachcafe.com

All Catering Packages Include:

*Set up and breakdown of event
60 Inch Round Dining Tables (8 guests per table)
White Padded Folding Chairs for Dinner
White Linens for all Dining Tables & White Linen Napkins
(Specialty linens can be ordered for tables. Consult your catering manager for pricing)
Wedding Cake Cutting Service
3 Candles per Dining Table
Your choice of a Plated, Buffet or Cocktail Reception
Coffee & Tea Service*

Friday & Saturday food and beverage minimum required 8000.00 ++

Sunday through Thursday food and beverage minimum \$6000.00++

Please add to packages-\$500.00 Site Fee, 20% Gratuity, and 7.5% Tax

**Prices subject to change, please consult Catering Department. Additional set up fees may apply based on location.*

Buffets

Cheeseburger in Paradise

\$69.99++ per person

Chef Attendant Fee required \$75

This BBQ menu is designed to meet your needs as the planner of a casual, laid back welcome reception or rehearsal dinner. You can relax, enjoy the ocean and have fun on the beach in the tropical Key West setting!

The menu includes the following:

2 Hour Open Well Bar

Tortilla Chips & Fresh Salsa

Baked Beans

Potato Salad

Fresh Corn on the Cob

Cole Slaw

Hamburgers & Cheeseburgers

Grilled Hot Dogs

Grilled Chicken Breast Sandwiches

Mixed Greens with Seasonal Tropical Fruit

**Traditional selection of Condiments provided*

Southernmost Luau on the Beach

\$119.99++ per person

Our Most Popular Catering Menu! This tropical luau theme is the perfect setting for any celebration, whether it is a wedding reception, a social mixer or a casual gathering of friends and family. This menu is designed to reflect the charm of authentic Caribbean cuisine.

A beautiful Key West beach and a gentle sea will set the tropical mood for your special event.

The menu includes the following:

4 Hour Open Well Bar

Appetizers

Butler-Passed Crispy Coconut Shrimp

Select One Additional Butler-Passed Appetizer

Buffet Dinner

Bread Assortment

Classic Caesar Salad

Blackened Fresh Mahi Mahi

Caribbean Jerk Chicken

Seafood Paella

Whole Roasted Suckling Pig, Carved to Order
(\$75 Chef Attendant Fee Applied for Whole Suckling Pig)

or

Roasted Calypso Marinated Pork Loin

Roasted Garden Vegetables

Fried Plantains in Brown Sugar Syrup

Traditional Black Beans

Surf & Turf Buffet

\$149.99++ per person

Chef Attendant Fee Required \$75

Let our Beach Café Buffet give you and your guests a wide variety of menu choices while still maintaining our high standards of quality cuisine!

This menu includes the following:

4 Hour Open Well Bar

Appetizers

Butler-Passed Crispy Coconut Shrimp

Select One Additional Butler-Passed Appetizer

Bread Assortment

Soup and Salad Station

Key West Red Conch Chowder

Classic Caesar Salad with Garlic Croutons

Marinated Cucumber and Red Onion Salad

Entrees

Grilled New York Strip Steak

Baked Florida Lobster Tails

Chicken Caribe

Seafood Paella

Szechwan Green Beans

Roasted Vegetable Medley

Garlic Mashed Potatoes with Chives

Breakfast Buffet
\$29.99++ per person

Variety of Chilled Juices

Sliced Seasonal Fresh Fruit and Cheese Display

Selection of Breakfast Breads and Baked Goods accompanied by butter & fruit preserves

Fluffy Scrambled Eggs

Country Sausage Links

Crispy Bacon

Breakfast Potatoes

French Toast

Coffee & Tea

Brunch Buffet
\$39.99++ per person
50 person minimum
Chef Attendant Fee Required \$75

Variety of Chilled Juices

Sliced Seasonal Fresh Fruit

Selection of Breakfast Breads and Baked Items accompanied by butter & fruit preserves

Fluffy Scrambled Eggs

Omelet Station

Country Sausage Links

Crispy Bacon

Breakfast Potatoes

Zesty Chicken Dijon

Fresh Florida Mahi Mahi with Tropical Fruit Salsa

Island Style Rice

Vegetables of the Day

Plated Dinners

The Dewey

\$124.99++ per person

Plated options require that you know the entrée selections of your guests in advance. Choose up to 3 entree selections. Menu selections are required 14 days in advance.

This menu includes the following:

4 Hour Open Well Bar

Appetizers

Select 2 Butler-Passed Appetizers

Choice of 1 Salad

Classic Caesar Salad with Garlic Croutons

Tropical Mixed Green Salad with Mango Vinaigrette

Entrees

Choice of 3 Entrees

Filet Mignon

An 8 oz cut of choice beef topped with a Gorgonzola cream sauce, next to garlic mashed potatoes and Chef's vegetables

Pescado Negro

Local Mahi Mahi blackened and served with Island rice, Chef's vegetables and Tropical Mango Salsa

Southernmost Café Chicken Pasta

Tender breast of chicken, grilled and tossed with tomato, fresh herbs and penne pasta,
Tossed in a creamy Caribbean Alfredo sauce

A La Mare Pasta

A succulent combination of shrimp, mussels, clams and crabmeat with penne pasta served with a
spicy marinara sauce

Crispy Battered Coconut Shrimp

Gulf shrimp coated with freshly shredded coconut lightly fried to a crisp golden brown. Served alongside Island rice, Chef's vegetables and a
Citrus-Pineapple dipping sauce

The La Mer
\$159.99++ per person

4 Hour Open Well Bar

Appetizers

Select 2 Butler-Passed Appetizers

First Course

Select One

Fresh Tomato and Mozzarella Salad

Classic Caesar Salad with Garlic Croutons

Strawberry & Spinach Salad with Gorgonzola Cheese and a Balsamic Reduction

Second Course

Select One

Key West Pink Shrimp Cocktail

Bahamian Red Conch Chowder

Creamy Shrimp Bisque

Third Course

Choice of 3 Entrees

Key West Surf & Turf

A choice cut 6 oz filet seasoned and grilled to perfection accompanied by a succulent baked Florida Lobster tail. Served with Chef's vegetables, roasted potatoes and an authentic chimichurri sauce

Crispy Battered Coconut Shrimp

Gulf shrimp coated with freshly shredded coconut lightly fried to a crisp golden brown. Served alongside Island rice, Chef's vegetables and a Citrus-Pineapple dipping sauce

Wasabi Sesame Encrusted Tuna

Fresh sushi grade tuna steak rolled in Wasabi sesame seeds; pan seared to perfection and drizzled with a sweet soy ginger dressing. Accompanied by Island rice and

wakame seaweed salad

Chicken Saltimbocca

Chicken breast, pan sautéed and wrapped with sliced prosciutto and fresh sage and finished with a wild mushroom demi-glace. Served alongside Roasted Garlic Potatoes and Chef's vegetables.

A La Mare Pasta

A succulent combination of shrimp, mussels, clams and crabmeat with penne pasta served with a spicy marinara sauce

Vegetarian Penne Pasta

Sautéed garden vegetables over tender penne pasta tossed in a red pepper Alfredo sauce

Fourth Course

Homemade Key Lime Pie

Cocktail Parties

Party in Paradise
\$79.99++ per person

Chef Attendant Fee Requires \$75

Reception Style with High Cocktail and Dining Tables
An excellent venue for socializing!

This menu includes the following:

2 Hour Open Well Bar

Choice of 1 of the following Displayed Appetizers

Fresh Vegetable Crudités with a variety of dips

Domestic and Imported Cheese Platter with Fresh Tropical Fruit

Baked Brie in Puff Pastry
(Serves 20 people per wheel)

Choice of 1 Bread Bowl

Spinach-Cheese Artichoke-Crab Seafood Dip

Choice of 3 of the following Butler-Passed Appetizers

Crispy Battered Coconut Shrimp
Shrimp Cocktail
Bacon Wrapped Scallops
Crab Stuffed Mushrooms
Antipasto Skewers
Tomato Bruschetta
Goat Cheese & Olive Tapenade

Mini Crab Cakes
Sesame Chicken Skewers
Jerked Beef Kabobs
Conch Fritters
Asparagus Parmesan Crostini
Steak & Spinach Crostini
Seafood Ceviche

&

Pasta Station

A selection of pastas served with Roasted Garlic Marinara and Basil Romano Cream Sauces. Accompanied by chef's vegetables and dinner rolls.

Southernmost Celebration

\$99.99++ per person

Chef Attendant Fee Required \$75

Includes an assortment of tables for you and your guests to sit or stand while mingling

3 Hour Open Well Bar

Choice of 2 of the Following Displayed Appetizers

Fresh Vegetable Crudités with a variety of dips

Domestic and Imported Cheese Platter with Fresh Tropical Fruit

Baked Brie in Puff Pastry
(serves 20 people per wheel)

Antipasto Platter

Choice of 1 Bread Bowl

Spinach-Cheese Artichoke-Crab Seafood Dip

Choice of 3 of the following Butler-Passed Appetizers

Crispy Battered Coconut Shrimp
Shrimp Cocktail
Bacon Wrapped Scallops
Crab Stuffed Mushrooms
Antipasto Skewers
Tomato Bruschetta
Goat Cheese & Olive Tapenade

Mini Crab Cakes
Sesame Chicken Skewers
Jerked Beef Kabobs
Conch Fritters
Asparagus Parmesan Crostini
Steak & Spinach Crostini
Seafood Ceviche

Choice of 1 of the following Attendant Station

Pasta Station

A selection of Pastas served with Roasted Garlic Marinara and Basil Romano Cream sauces with an assortment of Grilled Chicken Breast and Pacific Shrimp, Garlic, Sundried Tomatoes, Artichoke Hearts, Mushrooms, Spinach & Herbs. Served with garlic Bread

Mashed Potato Martini Bar

Creamy garlic mashed potatoes elegantly served in a martini glass with toppings of Seafood Newburg or Chicken Marsala. Served with assorted rolls.

Additional Appetizers

Price per piece except where noted

Butler-Passed Appetizers

Crispy Battered Coconut Shrimp \$3.50

Gulf Shrimp coated in fresh shaved coconut and fries to a crisp golden brown

Shrimp Cocktail \$3.50

Key West Pink Shrimp served with tangy Cocktail Sauce

Bacon Wrapped Scallops \$ 3.00

Fresh sea Scallops wrapped in tender Bacon

Crab Stuffed Mushrooms \$3.00

Savory mushroom caps loaded with delicious crabmeat stuffing

Antipasto Skewers \$3.25

Skewers of Sun dried Tomatoes, Artichoke and Mozzarella in balsamic vinegar and olive oil marinade

Tomato Bruschetta \$2.00

Toasted Cuban Bread topped with a light, but flavorful combination of fresh tomatoes and cheese

Goat Cheese & Olive Tapenade \$2.25

Toasted Cuban Bread topped with creamy Goat Cheese and Kalamata Olive Tapenade

Miniature Crab Cakes \$3.50

Tender Crab meat tossed with a tasty combination of special ingredients and cooked to a golden brown.

Served with a Citrus-Mango sauce

Sesame Chicken Skewers \$2.50

Grilled slices of Chicken breast coated in sesame seeds and Italian herb seasonings.

Served with plum dipping sauce

Jerked Beef Kabobs \$3.25

Tender strips of choice beef marinated in our special jerk seasoning

Conch Fritters \$3.50

Caribbean Conch, battered and flash fried for a Conch Republic Specialty!

Asparagus Parmesan Crostini \$3.25

Fresh Asparagus Spears topped with Parmesan & Fontina Cheese served on a baked garlic crustini

Miniature Risotto Crab Cakes \$3.50

Tender Crab meat tossed with Risotto and cooked to a golden brown

Steak & Spinach Crostini \$3.50

USDA Choice Strip Loin atop white truffled cream spinach on a baguette toast pointe

Seafood Ceviche \$3.50

Fresh local fish marinated in lime served in a cucumber cup

Display Appetizers

Fresh Vegetable Crudités \$4.50 per person

An assortment of fresh garden vegetables accompanied by seasonal dips

Antipasto Platter \$6.95 per person

An appetizing variety of cured Italian meats, cheeses and marinated vegetables

Domestic and Imported Cheese Platter with Fresh Tropical Fruit \$6.95 per person

Stuffed Baked Brie Wheel \$60 per wheel (Serves 20 people)

Stuffed baked brie in puff pastry with Raspberry and Chutney Sauces

Bread Bowl with Choice of 1 (Serves 25 people)

Served in the center of a tureen of freshly baked bread

Spinach-Cheese \$50

Artichoke-Crab \$60

Seafood Dip \$6

Additional Stations

\$75.00++ Attendant Fee Required

Pasta Station

A selection of Pastas served with Roasted Garlic Marinara and Basil Romano Cream sauces with an assortment of Grilled Chicken Breast and Pacific Shrimp, Garlic, Sundried Tomatoes, Artichoke Hearts, Mushrooms, Spinach & Herbs. Served with garlic Bread

\$15 per person

Mashed Potato Martini Bar

Creamy Garlic Mashed Potatoes elegantly served in a martini glass with toppings of Seafood Newburg or Chicken Marsala. Served with assorted rolls.

\$12 per person

Fajita Station

Spicy Grilled Chicken or Beef served with Grilled Peppers and Onion, Pico de Gallo, Guacamole, Shredded Cheeses, Lettuce, Tomato, Sour Cream and warm Flour Tortillas

\$12 per person

Caesar Salad Station

Fresh cut Romaine, Shredded Parmesan Cheese, house baked Garlic Croutons, and a delightful Key Lime Caesar dressing combine to make this fun fresh salad station.

\$10 per person

Paella Station

A traditional Spanish dished with Shrimp, Sausage, Chicken, Mussels, Saffron Rice and Peppers

\$15 per person

Omelette Station

A great addition to any breakfast or brunch buffet.

A variety of fresh items for your guests to choose from, sautéed to order.

\$10 per person

Calypso Pork Loin

Caribbean spices and marinades season a freshly grilled Pork Loin.

Carved to order, serves 20 people

\$325

Whole Roasted Grouper

Whole roasted local Grouper seasoned with Island spices and carved to order. Serves 25 people

\$425

Roast Prime Rib of Beef

Accompanied by Au Jus, Horseradish Crème, Whole Grain Mustard Aioli and served with dinner rolls, serves up to 25 people

\$425

Herb Crusted Beef Tenderloin

Served with natural Au Jus, Béarnaise & dinner rolls. Serves 20 people

\$375

Dessert Bar Stations
All Displayed Stations

Just Desserts
\$17.95++ per person

Chocolate Covered Strawberries
Triple Chocolate Brownies

Assorted Petit Fours

Mini Key Lime Tarts
Mini Blueberry Pies

Create Your Own
\$16.95++ per person

Pound Cake Biscuits

Fresh Whipped Cream

Assorted Toppings:

Mango, Strawberry, Pineapple, Bananas Foster, Shaved Coconuts

Chocolate Decadence
\$18.95++ per person

White & Dark Chocolate Fondue

Fresh Strawberries
Tropical Pineapple
Vanilla Wafers

Rice Crispy Squares
Mini Pretzels
Oreo Cookies

Specialty Meals

Age 12 and under: Chicken Fingers, French Fries or Mac N Cheese
\$30++ per child

Vegetarian & Vegan Meals: Can be provided...Chef's Choice
\$30++ per person

Vendor Meals: If you would like a vendor to have the full amenities of the party you may add then as a guest for the full per person cost of your party or vendor may choose limited items from the restaurant dinner menu.

The vendor will not have access to an open bar or any additional amenities your party may offer.

\$40++per person

Bar Options

Cash Bar: This option is for your guests to pay for their own drinks. All items are to be paid by cash, Visa, or MasterCard by each individual. Bartender fees of \$50.00++ per hour will apply. In addition overtime- time fee of \$325.00 + + per hour will be billed in advance when cash bar is selected.

Consumption Basis: You will be charged for each drink served to your guests according to your menu specifications. You may choose to have only beer and wine, a full service bar, no frozen drinks etc. A 20% service charge & 7.5% tax will be added to the final bill. Please ask the Catering Sales Manager for consumption pricing, bartender fees of \$50++ per hour will be billed in advance. The credit card on file will be billed at the conclusion of the event.

Open Bar: You will be charged a flat rate for each person in your party of legal drinking age, regardless of consumption. All guests over the age of 21 are billed. This is billed on a tiered basis (i.e. the first hour is billed at one rate; the second hour is billed at another rate etc.)

Beer & Wine Bar

Domestic Beers include Miller Lite, Bud Lite, Coors Light and Budweiser.
House Wine includes Chardonnay, Cabernet Sauvignon and Merlot.
Also includes Sodas, Iced Tea and Bottled Water

Well Bar

Domestic Beer, House Wines, House Vodka, Gin, Rum, Tequila,
Whiskey, Bourbon, Soda, Iced tea, & Bottled Water

Call Bar

Domestic & Imported Beers, House Wines, Call liquors include Absolute, Stoli, Tanqueray,
Beefeater, Captain Morgan, Bacardi, Jose Cuervo, Jack Daniels, Jim Beam, Canadian Club,
Soda, Iced Tea & Bottled Water

Premium Bar

Domestic and Imported Beers, Upgrade House Wines, Premium liquors include,
Ketel One, Grey Goose, Belvedere, Hendricks, Bombay Sapphire, Crown Royal, Cruzan Single Barrel,
Bacardi, Captain Morgan, Jose 1800, Patron Silver, Johnny Walker Black, Makers Mark,
Soda, Iced Tea & Bottled Water

*Open bars do not include shots, champagne, cordials, specialty drinks or martinis

| <u>Hour</u> | <u>Beer & Wine</u> | <u>Well</u> | <u>Call</u> | <u>Premium</u> |
|--------------------------|------------------------|-------------|-------------|----------------|
| 1 st Hour | \$10 | \$13 | \$15 | \$17 |
| 2 nd Hour Add | \$7 | \$8.5 | \$11 | \$14 |
| 3 rd Hour Add | \$7 | \$8.5 | \$11 | \$14 |
| 4 th Hour Add | \$6 | \$6 | \$8.5 | \$11.5 |
| 5 th Hour Add | \$6 | \$6 | \$8.5 | \$11.5 |

Pre Wedding Ceremony Frozen Drink Bar \$15.95++ per person
Includes 1 hour of Frozen Strawberry Daiquiris, Mango Daiquiris, & Pina Coladas

Light & Heat

| | |
|------------------------------------|-------|
| 8 White Paper Lantern Globe Lights | \$150 |
| Outdoor Upright Heaters | \$85 |

Vendors

The Catering Department issues a preferred vendor list with top local musicians, florist, photographers, videographers, bakers & officiates upon contracting of event date.

Specialty linens

We offer a wide variety of colors and styles. Please consult your Catering Manager for pricing.

| | |
|--|---------------------|
| Beach Maintenance Site Fee | \$500 |
| Restaurant Interior Rental (Based on Availability) | Starts at \$15,000 |
| Chef Attendant | \$75 per 90 minutes |
| Additional Bartender or Wait Staff | \$150 each 4 hours |
| Gratuity | 20% of Total Bill |
| Sales Tax | 7.5% of Total Bill |
| Overtime- Time fee per hour when open bar is not purchased | \$325++ per hour |
| Satellite Bar Set up Fee | \$250.00++ |
| (Not available on South Beach next to Southernmost Beach Café) | |

Fee Schedule

Fees are standard for each event and are in conjunction with the event packages.

Payment Schedule:

\$1,000 non-refundable deposit to reserve the date

\$2,000.00 additional deposit due 90 days after contracting

Final Count and Payment in full due 30 days prior to event

**If event is contracted 120 days prior - \$3000.00 deposit required to reserve space*

Methods of Payment: Credit Cards (MasterCard, Visa, American Express or Discover) Cash, Certified Check
or

Personal Checks are accepted.

A credit card must be on file for any minor incidentals that may occur after 100% balance due is paid.