



Southernmost
Beach Cafe

The Southernmost Beach Café is located on the 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 of hanging out underneath the warm sun and if you get thirsty, simply walk up to our open-air Beach Bar to enjoy a refreshing frozen drink like a Mango Madness, ice-cold beer, or your own favorite cocktail.

Aside from a beautiful setting, the Southernmost Beach Cafe offers an excellent food selection, starting bright and early at 8 am with our delicious breakfast menu. Lunch and dinner include many delectable selections for your dining pleasure.

For years, the Southernmost Beach Cafe has been a premiere location for weddings, receptions, and all types of special events. We offer a wide range of catering menus from breakfast & 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 the sea as the back drop. 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) www.southernmostbeachcafe.com

All Catering Packages Include:

Setup & 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 reception 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

\$4,000.00++ food & beverage minimum required for all events.

Please Add to Packages - \$500.00 Site fee, 7.5% Tax & 20% Gratuity

(Site fee waived with purchase of wedding ceremony package except where noted)

All packages are customizable.

We are here to make your Key West special event a dream come true.

**Prices subject to change-please consult Catering Department.*

Buffets

”Cheeseburger in Paradise”

\$69.99++

Per person

(30 Person Minimum)

*Chef Attendant Fee Required \$75.00

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

The menu includes the following items:

2 Hour Open Well Bar

Tortilla Chips & Salsa

Baked Beans

Potato Salad

Corn on the Cob

Cole Slaw

Hamburgers

Cheeseburgers

Grilled Hot Dogs

Grilled Chicken Sandwiches

Mixed Greens with Seasonal Tropical Fruit

*All Relishes will be provided.

“Southernmost Luau on the Beach”

Our Most Popular Wedding Package Buffet!

\$119.99++
Per person

(30 Person Minimum)

A tropical luau theme is the perfect setting for any celebration, whether it is a wedding reception, a social mixer, company party, or a casual meeting of old friends or family. This menu is designed to reflect the charm of authentic Caribbean cuisine. A beautiful Key West beach and gentle sea will set the tropical mood for your special event.

4 Hour Open Well Bar

Appetizers

Butler-passed Crispy Coconut Shrimp

Bread Assortment

Caesar Salad

Tossed Garden Greens with Variety of Toppings and Assorted Dressings

Entrées

Blackened Mahi Mahi

Caribbean Jerk Chicken

Seafood Paella

Whole Suckling Pig Carved to Order or Calypso Marinated Pork Loin
(\$75.00 Chef Attendant Fee Applied for Whole Suckling Pig)

Roasted Garden Vegetables

Fried Plantains in Brown Sugar Syrup

Black Beans

“Surf & Turf Buffet”

**\$149.99++
Per Person
(30 Person Minimum)**

*Chef Attendant Fee Required \$75.00

Our Beach Café Buffet items give your guests a wide variety of menu choices for a group of 30 or more while still maintaining our high standards of quality cuisine.

4 Hour Open Well Bar

Appetizers

Butler-Passed Crispy Coconut Shrimp

Select One Additional Butler-Passed Appetizer

Assorted Breads, Rolls and Butter

Soup & Salad Station

Key West Red Conch Chowder

Classic Caesar Salad with Garlic Croutons

Marinated Cucumber & Red Onion Salad

Entrees

New York Strip Steak

Baked Lobster Tails

Chicken Caribe

Citrus marinated roasted chicken

Seafood Paella

Szechwan Green Beans

Roasted Vegetable Medley

Garlic Mashed Potatoes with Chives

Lunch Buffets

These Buffets, catered on our beautiful beach, are great for Group Get Togethers!

** Breakfast & Lunch Buffets are subject to a \$500.00 site/set up fee*

Key West Deli Buffet

(30 Person Minimum) \$32.99++

Fresh Sliced Fruit

Chilled Pasta Salad with Garden Vegetables in a Balsamic Vinaigrette Dressing

An assortment of Genoa Salami, Roast Beef, Turkey Breast, Smoked Ham, Swiss, Cheddar and American Cheese. Sliced Tomatoes, Red Onions, Leaf Lettuce, Pickle Spears, Chips Served with Sandwich Breads & condiments & Homemade Cookies

Mexican Madness Buffet

(30 Person Minimum) \$39.99++

Tortilla Chips & Salsa

Sliced Fresh Fruit

Southwest Caesar Salad

Beef and Chicken Fajitas with Flour Tortillas

Guacamole & Pico de Gallo

Refried Beans

Spanish Rice

Corn Bread

Homemade Flan

Breakfast Buffet

For a light breakfast that will get you and your group going for the rest of the day, we offer these highly flavorful morsels for your enjoyment!

\$29.99++

Per Person

(40 person minimum)

Buffet Includes:

Variety of chilled juices

Sliced seasonal fresh fruit & cheese display

Selection of Breakfast breads & baked goods with butter, margarine & fruit preserves

Fluffy Scrambled Eggs

Country Sausage Links

Crispy Bacon

Breakfast Potatoes

French Toast

Coffee & Tea Station

Brunch Buffet

A classic buffet to get your day started off on the right foot!

\$39.99++

Per Person

(40 Person Minimum)

1 Chef Attendant required \$75.00++

Buffet Includes:

Variety of chilled juices

Sliced seasonal fresh fruit

Tropical mixed green salad with assorted toppings and dressings

Assorted breakfast breads and baked goods with butter, margarine and fruit preserves

Fluffy Scrambled Eggs

Omelet Station

Country Sausage Links

Crispy Bacon

Breakfast Potatoes

Zesty Chicken Dijon

Florida Mahi-Mahi with Tropical Fruit Salsa

Island Rice

Vegetables of the Day

Coffee & Tea Station

Plated Dinners

The Dewey Plated Dinner

\$139.99++ Per Person

(25 Person Minimum)

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

4 Hour Open Well Bar

Appetizers

Select Two Butler-Passed Appetizers

Choice of 1 Salad

Caesar Salad with Garlic Croutons

Tropical Mixed Green Salad with Mango Vinaigrette

Entrees

Choice of 3 Entrees

Dinner rolls & butter accompany all entrées

Prime Rib

U.S. choice rib eye, flavored with our own blend of island spices, served with garlic mashed potatoes & chef's vegetables

Pescado Negro

Local Mahi-Mahi blackened & served with island rice, chef's vegetable & a tropical mango salsa

Southernmost Cafe Chicken Pasta

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

A La Mare Pasta

A combination of shrimp, mussels, clams, and crabmeat, with penne pasta, tossed in a spicy marinara.

Crispy battered Coconut Shrimp

Gulf shrimp coated with freshly shredded coconut, fried to a golden brown. Served alongside island rice and chefs vegetables, with a tangy Citrus-Pineapple dipping sauce

The La Mer Plated Dinner

\$159.99++ Per Person

(25 Person Minimum)

Plated options require that you know in advance the entrée selection of your guests.
You may choose up to 3 entrees to offer your guest.

Menu selections will be required 14 days in advance of event date.

4 Hour Open Well Bar

Appetizers

Select Two Butler-Passed Appetizers

First Course

Select One

Fresh Tomato & Mozzarella Salad

Classic Caesar Salad with Garlic Croutons

Grilled Portobello Mushroom & Asparagus Salad with Balsamic Reduction

Second Course

Select One

Key West Pink Shrimp with Spicy Cocktail Sauce

Bahamian Red Conch Chowder

Creamy Shrimp Bisque

Third Course

Dinner rolls and butter accompany all entrées

Choice of 3 Entrees

Key West Surf & Turf

A beautiful 9 oz cut of prime rib, seasoned and grilled to perfection. Drizzled Au Jus. Accompanied by succulent baked lobster. Served with chef's vegetables and garlic mashed potatoes.

Coconut Shrimp

Gulf shrimp coated with freshly shredded coconut, fried to a golden brown. Served alongside island rice and chef's vegetables, with a tangy Citrus-Pineapple dipping sauce

Wasabi Sesame Encrusted Tuna

A beautiful sushi grade tuna steak rolled in Wasabi sesame seeds, pan seared to perfection. Drizzled with a sweet soy ginger dressing. Accompanied by island rice, and a wakame seaweed salad.

Chicken Saltimbocca

Chicken breast, pan sautéed and wrapped with sliced prosciutto and fresh sage. Finished with a wild mushroom demi-glace. Alongside roasted garlic potatoes, and chef's vegetables.

A La Mare Pasta

An elegant combination of shrimp, mussels, clams, and crabmeat, with penne pasta, tossed in a spicy marinara.

Vegetarian Penne Pasta

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

Fourth Course

Homemade Key Lime Pie

Cocktail Parties

Party in Paradise

**\$79.99++
Per Person
(30 Person Minimum)**

*Chef Attendant Fee Required \$75.00

Reception Style with High Cocktail and Dining Tables. Great for a socializing party.

2 Hour Open Well Bar

Choice of 1 of the following Displayed Appetizers

Fresh Vegetable Crudités with a variety of dips

Domestic & Imported Cheeses Platter with Fresh Tropical Fruit

Brie in Puff Pastry (Serves 20 Persons per Wheel)

Choice of 1 Bread Bowl

O Spinach–Cheese O Artichoke–Crab O Seafood Dip

Choice of 3 of the following Butler-Passed Appetizers

Goat Cheese and Olive Tapenade

Jerked Beef Kabobs

Antipasto Skewers

Bacon Wrapped Scallops

Phyllo Asparagus

Sesame Chicken

Chicken Quesadilla Coronets

Conch Fritters

Tomato Bruschetta

Coconut Shrimp

Shrimp Cocktail

Crab Stuffed Mushrooms

Mini Crab Cakes

Risotto Crab Cakes

&

Pasta Station

A selection of Pastas served with Roasted Garlic Marinara and Basil-Romano Cream Sauces

Southernmost Celebration

\$99.99++
Per Person
(30 Person Minimum)

*Chef Attendant Fee Required \$75.00

Includes an assortment of tables for you and your guests to sit down 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 & Imported Cheeses Platter with Fresh Tropical Fruit
Antipasto Platter
Brie in Puff Pastry (Serves 20 Persons per Wheel)

Choice of 1 Bread Bowl

O Spinach–Cheese O Artichoke–Crab O Seafood Dip

Your choice of 4 of the following Butler-Passed Appetizers

Goat Cheese and Olive Tapenade
Jerked Beef Kabobs
Antipasto Skewers
Bacon Wrapped Scallops
Phyllo Asparagus
Sesame Chicken
Chicken Quesadilla Coronets
Conch Fritters
Tomato Bruschetta
Coconut Shrimp
Shrimp Cocktail
Crab Stuffed Mushrooms
Mini Crab Cakes
Risotto Crab Cakes

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, Sun dried 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.

Customize

Additional Stations

Chef Attendant (1.5 HOURS)

*Chef Attendant Fee Required on all Stations \$75.00

Pasta Station

Selection of Pastas served with Roasted Garlic Marinara and Basil-Romano Cream Sauces, Grilled Chicken Breast and Pacific Shrimp, Garlic, Olives, Sun dried Tomatoes, Artichoke Hearts, Mushrooms, Spinach, & Herbs. Served with Garlic Bread. **\$15. Per person**

Fajita Station

Spicy Grilled Chicken, or Beef served with Grilled Peppers, Onions, Pico de Gallo, Guacamole, Shredded Cheeses, Lettuce, Tomato, Sour Cream and Warm Tortillas **\$12. 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. **\$15. Per person**

Caesar Salad Station Fresh cut romaine, shredded parmesan, house baked croutons, and a delightful key lime Caesar dressing combine to make this fun fresh salad station. **\$10. Per Person**

Paella Station Served with Shrimp, Sausage, Chicken, Mussels, Saffron Rice & Peppers. **\$15. Per Person**

Omelette Station Great addition to any breakfast or brunch buffet. A variety of ingredients 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 guests. **\$18. Per Person**

Whole Roasted Grouper Whole Roasted Local Grouper seasoned with island spices. Carved to order. Serves 25 guests. **\$375.**

Roasted Prime Rib of Beef Au Jus, Horseradish Crème, and Whole Grain Mustard Aioli served with Dinner Rolls. Serves 25-30 guests. **\$425.**

Herb Crusted Beef Tenderloin Served with natural Au Jus, Béarnaise, & Dinner Rolls. Serves 18-20 guests. **\$375.**

Additional Appetizers

(Price per Piece except Where Noted)

Butler-Passed Appetizers

Crispy Battered Coconut Shrimp \$3.50

Gulf shrimp coated in fresh shaved coconut, then fried golden brown

Shrimp Cocktail \$3.50

Key West Pink Shrimp served with a tangy cocktail sauce

Bacon-wrapped Scallops \$3.00

Tender sea scallops wrapped in juicy bacon

Crab-stuffed Mushroom Caps \$3.00

Savory mushroom caps loaded with delicious crab meat

Antipasto Skewers \$3.25

Sun dried Tomatoes, Artichoke and Mozzarella skewered with a white balsamic vinegar and olive oil marinade

Tomato Bruschetta \$2.00

Toasted Cuban bread topped with a light, but flavorful, combination of fresh tomatoes & cheese

Goat Cheese & Olive Tapenade \$2.25

Toasted Cuban bread topped with goat cheese and a Kalamata olive Tapenade

Miniature Crab Cakes \$3.50

Tender crab meat tossed with a tasty combination of special ingredients, cooked to a golden brown. Served with a citrus-mango sauce

Sesame Chicken Skewers \$2.50

Juicy 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 beef marinated in our special jerk seasoning for hors d' oeuvres that fit any occasion

Conch Fritters \$2.50

Caribbean conch, battered & flash fried for a Conch Republic specialty!

Chicken Quesadilla Coronet \$3.00

Smoked Chicken breast wrapped coronet style with a cumin sour cream dipping sauce

Phyllo Asparagus \$3.00

Phyllo wrapped asparagus with a parmesan and Fontina cheese

Miniature Risotto Crab Cakes \$3.50

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

Display Appetizers

~Fresh Vegetables Crudités \$4.50 per person

Assortment of garden fresh vegetables accompanied by seasonal dips

~Antipasto Platter \$6.95 per person

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

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

Stuffed Baked Brie Wheel

Stuffed baked brie in puff pastry with raspberry & chutney sauces

(Display 2.2 lb serves 20 People) **\$60.00 per Wheel**

Bread Bowl with Choice of One:

Served in the middle of a fresh tureen of bread.

Bowls Serve 25 – 30 People

O Spinach–Cheese \$50.00 O Artichoke—Crab \$60.00 O Seafood Dip \$60.00

Dessert Bar Stations

All Displayed Stations (Minimum 30 people)

“Just Desserts”

Decadent Chocolate Covered Strawberries

Mini Key Lime Tarts

Assorted Petit Fours

Mini Fruit Tarts

Assorted Mini Cheesecakes

\$17.95++ per person

“Shortcakes For All”

~Create your own~

Pound Cake, Biscuits

Fresh Whipped Cream

Assortment of Toppings:

Mango, Strawberry, Pineapple, Bananas Foster, Shaved Coconut

\$16.95++ per person

“Chocolate Decadence”

White Chocolate & Dark Chocolate Fondue

Fresh Strawberries

Tropical Pineapple

Vanilla Wafers

Mini Pretzels

Oreo Cookies

Rice Crispy Squares

\$ 18.95++

Specialty Meals

Age 8 and under: Chicken Fingers, French Fries or Mac & Cheese \$30.00

Vegetarian Meals: Can be provided. Chef's choice. \$30.00

Vendor Meals: If you would like a vendor to have the full amenities of the party you may add them 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. \$40.00

Bar Options

Cash Bar: This option is for your guests to pay for their own drinks. All items are to be paid cash by each individual. All drinks and or tabs will have an automatic 20% gratuity. Bartender fee will still apply.

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, and when your personalized estimate is reached, you will be notified. A 20% service charge will be added to the final bill.

*Please ask Catering Sales Manager for Consumption Pricing. Bartender Fees of \$50.00++ Per Hour will be additional on Consumption or Cash Bar. Credit Card required for deposit.

Open Bar: You will be charged a flat rate for each person in your party of legal drinking age, regardless of their consumption. 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 and Wine Bar: Domestic Beers: Miller Lite, Bud Light, Coors Light & Budweiser. House Wine: Chardonnay, Cabernet and Merlot Wines, Sodas, Iced Tea, & Bottled Water.

Well Bar: Domestic Beers, House Wines, House Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Soda, Iced Tea, & Bottled Water.

Call Bar: Domestic & Imported Beers, House Wines, Call Liquors include Absolut, 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.

*Bars do not include shots, champagne, cordials, specialty drinks, frozen drinks, or martinis.

<u>Hour</u>	<u>Beer & Wine</u>	<u>Well</u>	<u>Call</u>	<u>Premium</u>
1st Hour	\$10.00	\$13.00	\$15.00	\$17.00
2 nd Hour Add	\$7.00	\$8.50	\$11.00	\$14.00
3 rd Hour Add	\$7.00	\$8.50	\$11.00	\$14.00
4 th Hour Add	\$6.00	\$6.00	\$ 8.50	\$11.50
5 th Hour Add	\$6.00	\$6.00	\$ 8.50	\$11.50

Frozen Drink Bar: Pre Wedding Ceremony: \$15.95++ Per Person
Includes 1 Hour of Frozen Margaritas, Strawberry Daiquiris and Pina Coladas.

Southernmost Sangria (30 or more guests) can be added to your wedding package bar \$4.95++ per Person

Decorations

8 White Paper Lantern Globe Lights \$150.00++

Vendors

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

Specialty Linens

We offer a wide variety of colors and styles. All can be custom ordered to your liking. Consult your catering manager for pricing.

Fee Schedule

These fees are standard for each and every event we host for our clients, and are in conjunction with the event packages. This schedule is included as an informative aid for your planning needs. If there are any questions, please contact us and we would be more than happy to explain them for you. Some fees are included in Wedding Packages. Please discuss with Catering Manager.

Beach Maintenance Site Fee.....\$500.00

Restaurant Interior Rental.....Starts at \$2500.00

Chef Attendants.....\$75.00 per 90 minutes

Additional Bartenders or Wait staff.....\$150.00 each (4 Hours)

Gratuity.....20% of Total Bill

Sales Tax.....7.5% of Total Bill

Over Time – Time over 4 hours for event without of open bar.....\$350.00 ++ per Hour

Payment Schedule: \$1,000.00 non refundable Deposit

30 Days prior to arrival date: 100% of balance due.

Methods of Payment: Payment Due 30 Days in Advance of Event Date. Credit Cards (MasterCard, Visa, Discover or American Express) Cash, Certified Check, or Personal Check Accepted.

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