

Thank you for inquiring about our event services. The enclosed information should help give you an idea of what we have to offer. We've 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. Whether celebrating here at the restaurant or catered at a venue of your choice, 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 call us to further your arrangements.

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## **Surf & Turf \$59.00++**

### **First Course**

Kung Pao Calamari, Tomato & Pesto Bruschetta,

Chicken Satay w/ Honey Sriracha

### **Second Course**

Caesar Salad

### **Guest Choice of Entrée**

Sand Key Chicken

Chef Selected Fresh Catch

6 oz. Filet w/ Key West Lobster Tail

### **Entrees Served With**

Island Mashed Potatoes & Seasonal Vegetables

### **Dessert**

Key Lime Pie

Includes Coffee, Tea & Soft Drinks

## IWG Signature Menu \$69.00++

### First Course

Shrimp Tempura, Crab Cake w/ Lemon Grass Aioli, Asian Meat Balls,  
Scallion Cream Cheese & Tomato Bruschetta

### Second Course (choose one)

Caesar Salad, Island Way House Salad, or Wedge Salad

### Guest Choice of Entrée

14 oz. New York Strip

Blackened Scallops w/ Grand Mariner Bruere Blanc

Sand Key Chicken

Chef Selected Fresh Catch

### Entrees Served With

Island Mashed Potatoes & Seasonal Vegetables

### Dessert

Chocolate Espresso Cake with Sea Salt Caramel Ice Cream

Includes Coffee, Tea & Soft Drinks

## Ultimate Feast \$79.00++

### First Course

Shrimp Cocktail, Beef Carpaccio on Crostini with Caper Aioli,  
Boursin Stuffed Mushroom, Pulled Chicken w/ Cilantro Aioli

### Second Course (choose one)

Island Way House, Crab Bisque, Caesar Salad

### Guest Choice of Entrée

6 oz. Filet & Key West Lobster Tail with Split King Crab Leg

12 oz. Filet Mignon

Chef Selected Fresh Catch Topped With ½ Lobster Tails & Béarnaise

### Entrees Served With

Island Mashed Potatoes & Grilled Asparagus

### Dessert Choice (choose two)

Seasonal Cheese Cake

Key Lime Pie

Chocolate Espresso Cake with Sea Salt Caramel Ice Cream

Includes Coffee, Tea & Soft Drinks

## **Captain's select \$89.00++**

### **First Course**

York River Oysters, Shrimp Cocktail, Cold Water Lobster Tail,

RI Mussels, Cedar Key Clams

### **Second Course (choose one)**

Roasted Beet, Spicy Pecan & Goat Cheese Salad

Crab Bisque

Island Way House Salad

Caesar Salad

### **Guest Choice of Entrée**

Szechwan Pepper Crusted Tuna

Kona Rack of Lamb

12 oz. Filet Oscar

### **Entrees served with**

Island Mashed Potatoes & Grilled Vegetable Skewer

### **Dessert (Choose two)**

Seasonal Cheese Cake

Key Lime Pie

Chocolate Espresso Cake with Sea Salt Caramel Ice Cream

Crème Brulee

Coffee, Tea & Soft Drinks Included

## **ULTIMATE WEDDING \$100.00++**

**Fresh Vegetable Platter with Dip  
Chef's selected Cheese & Cracker Display**

### **BUTLER PASSED APPETIZERS (Served During Cocktail Hour)**

Shrimp Tempura

Tomato Bruschetta

Grilled Chicken Satay

Kung Pao Meatballs

### **Caesar Salad**

### **GUEST CHOICE OF ENTREE**

Filet Mignon with Key West Lobster Tail

New York Strip Steak

Chef Selected Fresh Catch

Chicken Sand Key

### **ENTREES SERVED WITH**

Island Mashed Potatoes and Seasonal Vegetables

Champagne Toast

4 Hour Open Call Bar

Coffee, Tea and Soft Drinks Included

## **Grand Luncheon \$55.00++**

Served for events ending by 4:00 P.M.

**Fresh Vegetable Platter with Dip  
Chef's Selected Cheese & Cracker Display**

### **BUTLER PASSED APPETIZERS**

Tomato Bruschetta  
Grilled Chicken Satay

### **Caesar Salad**

### **GUEST CHOICE OF ENTREE**

Chef's Fresh Catch  
Chicken Sand Key  
Teriyaki Top Sirloin Steak

*Entrees Served with*

*Island Mashed Potatoes & Seasonal Vegetables*

Champagne Toast

3 Hour Open Beer & Wine Bar

Coffee, Tea & Soft drinks

## **Saturday Brunch Buffet \$32.95++**

Available 10:00 to 2:30

Minimum 40 guests

*Great for bridal & baby showers*

Assorted muffins & bread & Fresh fruit Display

### **(Pick three)**

Scrambled eggs w/ cream cheese & chives  
Eggs Benedict

Bacon

Sausage

Swiss & Mushroom Quiche

Ham & Cheddar Quiche

Breakfast potatoes

### **(Pick One)**

Baked Brie w/ Apple & Cherry Compote

Or

Banana Pecan French Toast

Fresh Berry, granola & yogurt parfaits

### **(Pick Three)**

Cranberry nut chicken salad on mini croissant

Mini crab cake w/ lemon grass aioli

Pulled Chicken Lettuce Wraps w/ cilantro aioli

Panko crusted Fresh Catch w/ key lime aioli

Mini Beef & blue cheese sliders w/ caramelized onions on brioche bun

Antipasta Salad

Caprese Salad

Island Way House Salad

Caesar Salad

Coffee, Tea, Soft Drinks & 1 glass of mimosa included

## COCKTAIL, BUFFET & SMALL PLATE SELECTIONS

### ICED SHELL FISH

RAW OYSTER ON THE HALF SHELL	19 PER DOZEN
RAW CLAMS ON THE HALF SHELL	12 PER DOZEN
SHRIMP COCKTAIL	22 PER DOZEN
STONE CRABS (AS AVAILABLE)	MARKET
CHILLED SEAFOOD TOWER SERVES 8	100
18 OYSTERS, 12 MUSSELS, 12 SHRIMP, 12 CLAMS, 2 WHOLE COLD-WATER LOBSTER	
CHILLED CUT KING CRAB LEG SECTIONS	50 PER POUND

### COLD APPETIZERS

MINI CAPRESE SKEWERS W/ BASILIMIC	18 PER DOZEN
TUSCAN WHITE BEAN BRUSCHETTA	18 PER DOZEN
TOMATO & PESTO BRUSCHETTA	15 PER DOZEN
TOMATO & SCALLION CREAM	
CHEESE BRUSCHETTA	18 PER DOZEN
FRESH SEASONAL FRUIT SKEWERS	24 PER DOZEN
CRAB SALAD CUCUMBER CUP	36 PER DOZEN

\*EACH OF THE FOLLOWING PLATTERS SERVES 20\*

CHEESE & CRACKER PLATTER	58
VEGETABLE & DIP PLATTER	58
HUMMUS & HOUSE MADE PITA CHIPS	58
SALSA & GUACAMOLE	
W/ HOUSE MADE TORTILLA CHIPS	80
SMOKED FISH SPREAD & CRACKERS	80

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TUNA NACHOS	24 PER DOZEN
BEEF CARPACCIO W/ CAPER AIOLI	30 PER DOZEN
GRILLED TENDERLOIN ON FOCOCCIA	30 PER DOZEN
W/ HORSE RADISH	

## COCKTAIL, BUFFET & SMALL PLATE SELECTIONS

PULLED CHICKEN & BIB LETTUCE WRAP	36 PER DOZEN
WITH CILANTRO AIOLI	
SEAFOOD CEVICHE SHOOTERS	48 PER DOZEN
SPICY TUNA FILO CUPS	18 PER DOZEN
SUSHI ROLLS ANY STYLE	MENU PRICE PER ROLL

### HOT APPETIZERS

PULLED CHICKEN ON CROSTINI	36 PER DOZEN
WITH CILANTRO AIOLI	
SMOKED GOUDA JALAPENOS	21 PER DOZEN
CHICKEN SATAY W/ HONEY SRIRIACHA	18 PER DOZEN
BEEF SATAY W/ BLUE CHEESE	18 PER DOZEN
MEAT BALLS (MARINARA OR KUNG PAO)	36 PER DOZEN
LOLLIPOP LAMB CHOP	60 PER DOZEN
CITRUS SEARED SCALLOPS	60 PER DOZEN
SHRIMP & SCALLOP SKEWER	132 PER DOZEN
SHRIMP TEMPURA	24 PER DOZEN
BOURSIN STUFFED MUSHROOMS	15 PER DOZEN
CRAB CAKES WITH LEMON GRASS AIOLI	24 PER DOZEN
OYSTER ROCKEFELLER	19 PER DOZEN
~ SLIDERS SERVED ON BRIOCHE BUN~	30 PER DOZEN
PANKO CRUSTED FRESH CATCH W/ KEY LIME AIOLI	
BEEF & BLUE CHEESE WITH CARMELIZED ONIONS	
PULLED PORK WITH MANGO BBQ	
PORTABELLO MUSHROOM SWISS, SPINACH	
WITH ROASTED RED PEPPER AIOLI	

**BUFFET, FOOD STATIONS AND ENTRÉE ENHANCEMENTS**

**CARVING STATION**

ALL OF THE FOLLOWING ARE CURRENT MARKET PRICE  
AND A \$100 CHEF CARVING FEE  
HAM (PIT OR BONE IN STEAM SHIP)  
WHOLE ROASTED PIG (1 WEEKS NOTICE)  
WHOLE BEEF TENDER LOIN  
NEW YORK STRIP  
PRIME RIB

**PASTA STATION**

18 TO 25 PER GUEST AND \$100 CHEF FEE

**FAMILY STYLE SIDES – SERVES 2-3 PER ORDER**

WHITE CHEDDAR MAC & CHEESE WITH BACON & CHIVES  
7.5  
ROASTED BRUSSEL SPROUTS WITH SMOKY BACON AND CHIVES  
7.5  
WOOD FIRED GRILLED VEGETABLE STACK  
10  
SAUTEED MUSHROOMS AND ONIONS  
6.9  
BUFFALO CAULIFLOWER  
6.9  
HAND CUT FRIES  
4.9

**BUFFET, FOOD STATIONS AND ENTRÉE ENHANCEMENTS**

**DESSERTS**

BANANA FOSTER & CHERRIES JUBILEE 11 PER PERSON  
\$100 CHEF FEE

CHEF SELECTED MINI DESSERTS 6 PER PERSON

The above selections are some of our most popular items that  
we have to offer.

We are happy to help you customize a menu and  
if you have a favorite item  
that is not listed please let us know  
and we will do our best to accommodate your request.

**Sample Dinner Buffet Menu**

Price per Person \$65.00++

**Butler Passed Appetizers**

Shrimp Cocktail  
Beef Satay w/ Blue Cheese  
Mini Crab Cakes w/ Lemon Grass Aioli

**Appetizer Station**

Chilled Roasted Vegetable Platter with Garlic Aioli  
Assorted Cheese & Cracker with Grapes & Strawberries

**Dinner Station**

Island Way Salad w/ Rolls & Butter  
New York Strip Carving Station w/ Condiments  
Chef Selected w/ Pineapple Cilantro Salsa  
Chicken Caprese over Pesto Cream  
Island Cheddar Baked Mashed Potatoes  
Roasted Brussel Sprouts

**Minis Dessert Station**

Key Lime Pie  
Chocolate Mousse  
Cheesecake  
Carrot Cake

Coffee, Tea & Soft Drinks

7% Tax & 20% Gratuity will be added  
-Price & Menu Subject to Change-

**LUNCH AT THE ISLAND WAY**

Price per Person \$26.90++

\* Events with this menu must end by 4:30 \*  
In-House Only

Island Way Salad

**GUEST CHOICE OF ENTREE**

Teriyaki Top Sirloin Steak  
Chicken Sand Key  
Chef Selected Fresh Catch

*Entrees Served with  
Island Mashed Potatoes  
and  
Seasonal Vegetables*

**DESSERT**

Key Lime Pie

Includes Coffee, Tea and Soft drinks

7% Tax & 20% Gratuity will be added  
-Price & Menu Subject to Change-

## BAR PACKAGE PRICING

	1 HOUR	2 HOUR	3 HOUR	4 HOUR
BEER & WINE	\$10.00	\$14.00	\$18.00	\$21.00
WELL LIQUOR	\$12.00	\$18.00	\$25.00	\$28.00
CALL LIQUOR	\$14.00	\$22.00	\$29.00	\$34.00
PREMIUM LIQUOR	\$16.00	\$24.00	\$32.00	\$40.00

PRIVATE BAR SET UP IS A \$100.00 FEE - THIS WILL AUTOMATICALLY APPLY FOR PARTIES 50 AND OVER \$100 BARTENDER FEE FOR CASH BAR SERVICE- THIS WILL AUTOMATICALLY APPLY TO PARTIES OF 50 AND OVER6 WITH THE HARBOR ROOM BOOKED PRIVATE NO SHOTS OR DOUBLES INCLUDED WITH BAR PACKAGES

## DINNING AREAS AND FOOD & BEVERAGE MINIMUMS

### *“Harbor Room”*

Seats up to 175 without dance floor  
 Seats up to 150 with dance floor  
 Cocktail Style 200-225

Sunday-Thursday Nights	F&B minimum \$3500
Friday & Saturday Nights	F&B minimum \$7000
Sunday Afternoon	F&B minimum \$3000
Monday-Friday Afternoon	F&B minimum \$1000
Saturday Afternoon	F&B minimum \$1500

**\*DAY EVENTS HAVE A \$75.00 PER SERVER MINIMUM GRATUITY\***

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### *“Front Tiki Deck”*

Seats up to 150 without dance floor  
 Seats up to 100-110 with dance floor  
 Cocktail Style 150-160

Sunday-Thursday Nights	F&B minimum \$2500
Friday & Saturday Nights	F&B minimum \$3500
Monday-Saturday Afternoon	F&B minimum \$1000
Sunday Afternoon	F&B minimum \$1500

Front Deck is also available for ceremonies and cocktail hour – there is a \$1000 increase in the food and beverage minimum for this

\*\*in case of inclement weather tent rental may be required w/ 72hour notice & estimated additional \$1200.00 cost\*\*



Night time events have a \$200 per staff member minimum gratuity and day time events have a \$125.00 per staff member minimum gratuity or 20% whichever is greater\*

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*“East Dining Room”*

Seats up to 40 people (sit-down dinner)

Saturday afternoon                      F&B minimum \$750.00  
Sunday-Thursdays Nights              F&B minimum \$1500  
Friday & Saturday Nights                F&B minimum \$3000

**\*\* this is a partitioned dining area and not fully enclosed\*\***

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**\*\* FOOD AND BEVERAGE MINIMUMS\*\***  
**\*\*DO NOT INCLUDE TAX OR GRATUITY\*\***

*BASIC WHITE LINEN AND CANDLES ARE INCLUDED.*  
*SEASHELL CENTERPIECES ARE AVAILABLE*  
*AT \$10.00 PER TABLE CHARGE*

Please let us know if you have any questions regarding this information

**\*\*FOR OFF PREMISE EVENTS\*\***

**\*\*ADDITIONAL LABOR AND RENTAL FEES WILL APPLY\*\***

**WEDDING CEREMONIES**

Island Way offers our “Front Tiki Deck” for wedding ceremonies. This space will seat 110+ people for your ceremony. We will include ceremony style chair set up and arch decorated in white silks. **\$1000.00 increased in food and beverage minimum for this service**

If needing transportation for your event we do offer two 11 passenger vans. This is a complimentary service; however, we do ask that you take care of our drivers for the evening on a gratuity basis.

Please book buses in advance as they are not on the premises at all times.

**BayStar** Boxed Lunch  
MINIMUM OF 30 GUESTS

Choice of

Caprese Sandwich on Focaccia W/ pesto

Roast beef w/ cheddar & romaine & horseradish

Cranberry Nut chicken salad on croissant

All lunches served w/ brownie & house made chips

\$12.00 per lunch w/ \$50.00 delivery fee

