

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.

727.461.6617
igrill@islandwaygrill.com

Surf & Turf \$59.00++

First Course

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

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

IWG Signature Menu \$69.00++

First Course

Shrimp Tempura, Crab Cake w/ Lemon Grass Aioli, Mini Beef Kabobs,
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 Beurre Blanc
over Crab Fried Coconut Rice

Sand Key Chicken

Chef Selected Fresh Catch

Entrees Served With

Island Mashed Potatoes & Seasonal Vegetables

Dessert

Chocolate Espresso Cake with Vanilla

Includes Coffee, Tea & Soft Drinks

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

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

Crème Brulee

Includes Coffee, Tea & Soft Drinks

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

Captain's Select \$89.00++

First Course

Fresh Shucked Oysters, Shrimp Cocktail, Chilled Lobster,

RI Mussels, Clams Casino

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 Vanilla Ice Cream

Coffee, Tea & Soft Drinks Included

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

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

Beef Kabobs

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

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

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

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

Plated Kid's Meals for 10 & Under

Choice of Meal

**Chicken Fingers with Fries
Noodles w/ Butter & Cheese
Includes Beverage & Scoop of Ice Cream**

Menu Price Per Person @ \$15.00++

**With Buffet Menus Children 10 and Under may opt to eat off
the Buffet for half price**

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

7% Tax & 20% Gratuity will be added

-Price & Menu Subject to Change-

The following selections are some of our most popular add on appetizer & buffet items that we have to offer.

We are happy to help you customize a 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 request.

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
AVOCADO BRUSCHETTA	24 PER DOZEN
FRESH SEASONAL FRUIT SKEWERS	24 PER DOZEN
CRAB SALAD CUCUMBER CUP	36 PER DOZEN
LOBSTER SALAD IN FILO CUP	36 PER DOZEN

COCKTAIL, BUFFET & SMALL PLATE SELECTIONS

*** 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
SKOKED FISH SPREAD W/ CRACKERS	80

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

PULLED CHICKEN & BIB LETTUCE WRAP WITH CILANTRO AIOLI	36 PER DOZEN
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 WITH CILANTRO AIOLI	18 PER DOZEN
SMOKED GOUDA JALAPENOS	21 PER DOZEN

COCKTAIL, BUFFET & SMALL PLATE SELECTIONS

CHICKEN SATAY W/ HONEY SRIRIACHA	18 PER DOZEN
BEEF SATAY W/ BLUE CHEESE	18 PER DOZEN
MEAT BALLS (MARINARA OR KUNG PAO)	24 PER DOZEN
LOLLIPOP LAMB CHOP	60 PER DOZEN
CITRUS SEARED SCALLOPS	60 PER DOZEN
SHRIMP & SCALLOP SKEWER	132 PER DOZEN
SHRIMP TEMPURA	36 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

Dessert Station Options

Pick 3 Kinds for \$3.00 per person

Assorted Cookies and Brownies – Chocolate Chip, White
Chocolate Macadamia Nut, Snicker Doodle, Rocky Road,
Lemon Coconut Macaroons (gluten Free), Oatmeal Raisin,
Chocolate Brownies

Pick 3 Kinds for \$4.00 per person

Assorted Mini Mousse Shooters – Chocolate, Key Lime, Strawberry Bavarian, Peanut Butter & Brownie, White Chocolate Banana Malt

Dessert Station Options

Pick 3 Kinds for \$4.00 per person

Assorted Mini Cup Cakes – Chocolate w/ Chocolate Frosting, Yellow Cake w/ Peanut Butter Frosting, White Cake w/ Strawberry Frosting, White Cake with Key lime Frosting, Carrot Cake w/ Cream Cheese Frosting

Pick 4 kinds for \$6.00 per person

Assorted Minis – Cheesecake, Chocolate Espresso Cake, Key Lime Pie, Carrot Cake, Lemon Bars, Island Way Bars, Cream Puffs, Eclairs, Mousses, Cookies, Brownies, Cupcakes

Premium option – Chocolate Covered Strawberries, Macarons (add \$2.00 for each option)

Pies for \$6.00 per person

Assorted Pies – Chocolate Cream, Banana Coconut, Apple, Pecan, Pumpkin

Drunken Cup Cakes \$8.00 per person

Carrot Cup Cake w/ Amaretto, Chocolate Cupcake w/ Chocolate Liquor, Key Lime Cup cake w/ Key Lime Rum Cream, Vanilla Cupcake w/ Baileys Irish Cream

Bananas Foster & Cherries Jubilee Action Station

\$9.00 per person & \$100.00 Chef Fee

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

CAESAR 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 MIMOSA STATION \$50.00 SET UP WITH ASSORTED JUICES

\$29.00 PER BOTTLE ZONIN PROSCECCO

PRIVATE BLOODY MARY STATION \$100.00 SET UP FEE

PRICING VARIES DEPENDING ON CHOICE OF VODKA

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

“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*

East Dining Room

Seats up to 40 people (sit-down dinner)

Saturday afternoon	F&B minimum \$750.00
Sunday–Thursday Nights	F&B minimum \$1500
Friday & Saturday Nights	F&B minimum \$3000

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

**** 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
Or a \$500.00 SET UP/ CHANGE OVER FEE IF USING BOOKING
THE FRONT DECK FOR BOTH RECEPTION & CEREMONY

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.

Bay★Star

RESTAURANT GROUP.COM



baystarrestaurantgroup.com