

# Amara Cay Banquet Menus

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P. 305.664.0073 | 80001 OVERSEAS HWY ISLAMORADA, FL 33036

AMARA CAY  
RESORT  
*Islamorada*

A day of adventure always starts with a full stomach. Whether it's a simple continental breakfast, a bountiful buffet, or a plated selection, you will find traditional favorites as well as creative twists that will surprise and delight your guests.

# Breakfast Buffet

## AMARA CAY BREAKFAST

sliced fruits and berries of the season  
sweet breakfast breads and spreads  
fresh baked croissants and assorted danish  
greek yogurt with local honey and "good as gold" granola  
orange, grapefruit, cranberry, apple juices  
hot tea variety by tealeaves, regular and decaffeinated segafredo coffee  
whole milk, 2% milk, almond milk, soy milk  
\$26pp

## BUFFET ENHANCEMENTS

americano  
scrambled eggs  
sausage and thick cut smoked bacon  
wake and bake potatoes  
assorted breads with cultured butter  
additional \$12pp

oltremare  
nonna's favorite scramble  
*caramelized onions and peppers, fontina cheese, marinated tomato*  
creamy polenta with mascarpone cheese  
sausage and thick cut smoked bacon  
assorted breads with cultured butter  
additional \$12pp

## BUFFET ADDITIONS

### whisper's treat

fried egg, breakfast sausage, fontina cheese, brioche roll  
\$6pp

### egg white wrap

ricotta, farro, black kale  
\$6pp

### smoked scottish salmon

caper berries, red onions and homestead tomatoes  
toasted bagel with black pepper cream cheese  
\$8pp

### classic benedict

canadian bacon, spinach, english muffin, truffle hollandaise  
\$8pp

### northern italian

poached egg, organic polenta cake , tuscan kale, ricotta salata  
\$8pp

### hash + eggs

mortadella hash, poached eggs, matouk's mustard crème fraiche  
\$8pp

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A little worn out from all that adventure? Need to spark the next brilliant idea? Let us help you break from the routine with packages to add the perfect touch to your next gathering.

# Breaks

## CRUNCH N' MUNCH

assorted granola bars  
artisanal sodas and waters  
assorted individually bagged kettle cooked chips  
\$15pp

## MILK AND COOKIES

chef's selection of italian-inspired cookies and sweets  
chocolate and plain milk  
\$12pp

## SIGNATURE BREAK

chef's selection of imported and domestic cheeses and meats  
whole grain mustard, house jam and local honey  
crusty baguettes and sliced grilled breads  
\$25pp

## A LA CARTE BREAKS

trail mix  
\$18/pound

bags of kettle chips  
\$25/dozen

mixed nuts  
\$20/pound

soft warm pretzels  
grain mustard  
\$15/dozen

flavored popcorn  
\$15/pound

assorted candy bars  
\$25/dozen

segafredo coffee  
\$30/half gallon

assorted tealeaves teas  
\$30/half gallon

iced tea  
assorted syrups  
\$30/half gallon

fresh orange and grape fruit juice  
\$35/half gallon

bowl of seasonal fruit  
\$25

individual chilled assortment of juices \$3/ea  
apple, v8, pineapple, cranberry

individual still and sparkling water bottles \$5/ea

assortment of individual artisanal sodas \$6/ea

coca-cola products \$3/ea

red bull \$5/ea

individual yogurts \$3/ea

individual yogurt parfaits \$5/ea

fruit skewers with honey yogurt \$5/ea

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Whether dining Oceanside under the swaying palms on our tiki deck, with sand between your toes on the beach, or steps away from your gathering in our award-winning dining room, dinner is a special time when we offer a wide selection of tempting tastes inspired by Oltremare Ristorante and Sparrow's Rum Bar.

# Dinner Buffets

## WINDLEY

not your classic caesar salad  
spinach salad, goat cheese and mustard vinaigrette  
grilled rosemary chicken  
browned garlic studded roasted pork loin, balsamic drizzle  
gremolata dusted mahi-mahi  
sautéed broccolini with preserved lemons and olives  
sautéed faro with caramelized onions  
chef's selection of desserts  
\$55pp

## SUMMERLAND

arugula, ricotta salata, dried apricots, pistachio, sherry vinaigrette  
homestead greens, carrots, tomatoes, fennel and buttermilk dressing  
barolo short ribs  
grouper, tomatoes, olives, garlic butter  
chicken milanese  
creamy mascarpone polenta  
grilled vegetable mélange  
chef's selection of desserts  
\$65pp

## CUDJOE

arugula, radicchio, gorgonzola, citrus, white balsamic  
tomatoes, fennel, olives, spinach, mustard vinaigrette  
whole roasted chicken cacciatore  
oltremare seasoned strip loin  
wood grilled side of fish  
borlotti beans with san marzano tomatoes  
braised escarole with almonds and raisins  
chef's selection desserts  
\$75pp

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# Action Stations

## RICOTTA CAVATELLI

house made pasta, rock shrimp, cipollini onions, spinach,  
red roasted peppers pinot noir butter  
\$22pp

## OYSTERS ON THE HALF SHELL

roasted fennel mignonette, horseradish salt  
grain mustard  
mkt price pp

## SHAVED CONCH SALAD

preserved lemon, arugula, compressed fennel,  
lemon caper aioli  
\$22pp

# Carving Stations

## GRILLED PORK LOIN

balsamic glazed pears  
35 PERSONS  
\$350

## GREMOLATA ENCRUSTED SWORDFISH

preserved lemon and olive salad  
25 PERSONS  
\$300

## ROASTED STRIP LOIN

confit shallots and garlic  
25 PERSONS  
\$400

# Hors d'Oeuvres

## FONTINA-STUFFED DATES WRAPPED IN BACON

balsamic glaze  
\$60/dozen

## COCONUT SHRIMP

mango chutney  
\$66/dozen

## MINI CRAB CAKES

remoulade  
\$66/dozen

## EGGPLANT CAPONATA

fried bread  
\$48/dozen

## SEARED STRIP LOIN

arugula pesto, parmesan, crostini  
\$66/dozen

## GRILLED OCTOPUS

white bean, kale chip  
\$66/dozen

## CRISPY FRESH MOZZARELLA

one sauce  
\$60/dozen

## YELLOWTAIL CEVICHE

poblano, mango, avocado  
\$66/dozen

## CONCH SALAD

chipotle, cubanelle pepper, EVO  
\$72/dozen

butler passed or displayed

# Liquid Refreshments

## HOSTED BAR

**in addition to the spirits priced below, all hosted bars include**

budweiser, bud light, miller lite, heineken, corona  
soft drinks, fruit juice, sparkling water  
house selected sauvignon blanc, chardonnay, pinot grigio, merlot, cabernet sauvignon  
wine upgrades available on inquiry

## CALL

russian standard vodka, Bombay gin, don q cristal rum, captain morgan spiced rum, dewar's  
white label scotch, sauza silver tequila, jack daniels whiskey, jim beam bourbon  
one hour \$19pp ▪ two hours \$29pp ▪ three hours \$40pp ▪ four hours \$47pp

## PREMIUM

absolut vodka, bombay sapphire gin, bacardi superior rum, johnnie walker red label scotch,  
jose cuervo gold tequila, crown royal whiskey, buffalo trace bourbon  
one hour \$22pp ▪ two hours \$31pp ▪ three hours \$43pp ▪ four hours \$47pp

## SUPER PREMIUM

Belvedere vodka, Hendricks gin, ron zacapa 23 rum, johnnie walker black label, don julio  
tequila blanco, crown royal xo whiskey, woodford reserve bourbon  
one hour \$28pp ▪ two hours \$39pp ▪ three hours \$52pp ▪ four hours \$60pp

## BEER, WINE AND SOFT DRINKS

one hour \$14pp ▪ two hours \$21pp ▪ three hours \$28pp ▪ four hours \$32pp

## BRUNCH

mimosa, bellini, bloody mary  
one hour \$20pp ▪ two hours \$30pp ▪ three hours \$38pp

## CONSUMPTION BAR

service of your selected beverages priced per drink  
add \$1 per drink for call selections, \$2 per drink for  
premium selections

bartender and service fees apply

## CASH BAR

service of your selected beverages on a cash basis  
price per drink is inclusive of tax and service charge

\$500.00 minimum spend required  
add a \$125 cashier fee

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**TAXES AND SERVICE CHARGE**

**All prices for the preceding menus are subject to a 22% taxable banquet service charge.  
The current sales tax rate in Monroe County is 7.5%.**

**MEAL GUARANTEES & MINIMUM ATTENDANCE REQUIREMENTS**

**Buffets are designed for a minimum of 25 guests. For fewer than 25 guests, add a \$200 production fee.**

A firm meal guarantee of attendance is required for all private meal functions. Guarantees must be submitted in accordance with contracted terms. During the event, if the number of guests served is less than the guarantee, the host is responsible for the number guaranteed. If the number of guests served is greater than the guarantee, the host is responsible for the total number of guests served.

If guaranteed attendance increases by more than 3% within three (3) business days prior to a scheduled meal function, the hotel reserves the right to charge 10% surcharge on menu prices due to increased costs incurred (15% for same day meal guarantee increases). The hotel cannot promise the same menu items will be served to additional guests.

Any special meal orders (Vegetarian, Kosher, etc.) should be included within the final meal guarantee. Special pricing applies.

**LABOR FEES & ADDITIONAL MENU CHARGES**

According to specific menu selections, the following additional fees may apply:

CHEF, CHEF ATTENDANTS, CARVERS FOR FOOD STATIONS

\$250 per station, up to 2 hours | \$50 each additional hour | one (1) attendant per 75 guests

BARTENDER FEE

\$125 each, up to 4 hours | \$50 each additional hour | one (1) Bartender per 50 guests

Additional labor charges may apply for special services requested, event changes made less than 72 hours in advance, or for extraordinary cleaning required following use of glitter, confetti or similar items.

**FOOD AND BEVERAGE POLICIES**

Due to licensing requirements and quality control issues, all Food & Beverage to be served on hotel property must be supplied and prepared by the hotel. Under no circumstances will alcoholic beverages be served to guests under 21 years of age, guests who cannot provide proper photo identification on request, or guests who, at the hotel's sole discretion, have overindulged.

Food and/or Beverage items remaining from a banquet meal may not be re-plated or saved for service during a subsequent planned break or meal period for a group. Similarly, left-over food and/or beverage items may not be taken off-premises or donated to another party.

Break offerings are intended for a maximum duration of 30 minutes, breakfast buffet meals are designed to last no more than 60 minutes and dinner buffet meals are designed to last no more than 90 minutes to preserve and ensure food quality.

Requests for special Food & Beverage items are welcomed. Special order items will likely be charged in their entirety per specific ordered quantities, based upon market availability. Special meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of meal service. Special meals will be charged at market prices.

Prices, service charge, taxes and selection are subject to change at any time, without notice.