

Banquet Hors d'Oeuvres

Appetizers

Shrimp Martini or Crab Meat Martini

Hot Hors d'Oeuvres

100 pieces

Pot Stickers with Sauce

Hawaiian or Swedish Meatballs

Jumbo Chicken Wings with Celery and Bleu Cheese

Pigs in a Blanket

Breaded Sesame Chicken Bites

Hot Hors d'Oeuvres

50 pieces

Maryland Style Sautéed Mini Crab Bites

Conch Fritters with Caribbean Sauce

Maryland Crab Stuffed Mushrooms

Scallops Wrapped in Bacon

Oysters Rockefeller

Clams Casino.

Beef Satay with Honey-Soy Dipping Sauce

Chicken Satay with Peanut Dipping Sauce

Beef Kabobs

Chicken Kabobs

Seafood Kabobs

Mini Beef Wellington with Béarnaise Sauce

Spanakopita

Arancini (Cheese Stuffed Risotto Fritters with Marinara)

Vegetable Spring Rolls

Coconut Shrimp

Crab Stuffed Shrimp

Seafood Hushpuppies

Chilled Hors d'Oeuvres Displays

Serves 50

Vegetable Crudité with Dip

Fresh In-Season Fruit with Strawberry Parfait Dip

Smoked Fish Dip with Assorted Crackers

*Assorted Imported and Domestic Cheese Display
with Crackers and Flatbread*

Smoked Salmon with Capers, Onions and Cream Cheese

*Antipasto Display with Assorted Olives, Mozzarella,
Prosciutto, Pepperoncini & Pepperoni*

Chilled Hors d'Oeuvres

50 pieces

Curry Deviled Eggs

Prosciutto and Melon

Artichoke Cheddar Rounds

Bruschetta with Tomato Basil & Herb Crostini

Smoked Salmon with Capers and Red Onion

Antipasto Skewers - Fresh Mozzarella, Kalamata Olives,

Artichoke and Sundried Tomatoes

Vegetable Pinwheels

Curried Chicken Salad in Phyllo Cups

Maryland Cold Shrimp Canapés

Sesame Tuna Wontons served with Fresh Cucumber Wasabi

Raw Bar Items

50 pieces

Middleneck Clams on the Half Shell

Steamed, Spiced, U-Peel-Em Shrimp

Chilled Shrimp with Cocktail Sauce

Iced Oysters on the Half Shell

Dirty Oyster Shooters

Banquet Luncheon Buffet

Hot Luncheon Buffet

Buffet includes Salad Display with Mixed Greens & Fresh Vegetables

Assorted Rolls and Butter • Choice of Two Hot Entrées

Choice of Starch • Chef's Choice of Vegetable

Choice of Dessert:

Strawberry Cheese Cake • Pecan Pie • Fresh Florida Fruit Cup • Key Lime Pie

Iced Tea and Coffee

Key West Chicken

Grilled Tender Breast of Chicken with Pineapple Salsa

Citrus Chicken Piccata

Breast of Chicken Sautéed in Butter with White Wine, Capers and Lemon

Chicken Marsala

Breast of Chicken served with Fresh Mushrooms in a Marsala Wine Sauce

Beef Tenderloin Tips

Sautéed Tenderloin Beef Tips served in a Rich Red Wine and Mushroom Sauce

Baked Loin of Pork

Served with Fresh Port Wine and Cherry Sauce

London Broil

Thinly Sliced Marinated Beef Served with a Fresh Mushroom Sauce

Seared Salmon

Seared Salmon topped with Whole Grain Mustard Cream Sauce

Captain's Broiled Fresh Catch

Lightly Breaded and Broiled in Citrus Butter

Soups

a la carte

New England Clam Chowder

Maryland Crab Soup

Choice of:

Seasoned Rice, Jasmine Rice, Cilantro Lime Rice,

Red Bliss Potatoes, Garlic Mashed Potatoes,

Potatoes Au Gratin or Parmesan Pasta

with Fresh Basil & Diced Tomatoes

Deli Shoppe Buffet

Slices of Roast Sirloin of Beef, Breast of Turkey and Country Ham, Assorted Sliced Cheese, Lettuce, Tomato and Condiments.

Salad Display with Tossed and Assorted Salads & Rolls, Brownies, Iced Tea and Coffee

Luncheon Buffets are available for groups of 35 or more & served for 60 minutes.

Banquet Plated Luncheon

Luncheon includes Fresh Rolls and Butter
Choice of Caesar or House Salad
Choice of Starch
Chef's Choice of Vegetable
Choice of Dessert:
Strawberry Cheesecake • Pecan Pie • Fresh Florida Fruit Cup • Key Lime Pie
Iced Tea and Coffee

Seared Salmon

Seared Salmon topped with Whole Grain Mustard Cream Sauce

Fresh Seafood Selection

Our Fresh Catch, lightly breaded and broiled in Citrus Butter.

Baked Stuffed Flounder

Tender White Filets of Flounder filled with our Crabmeat Stuffing

Citrus Chicken Piccata

*Breast of Chicken sautéed in Butter with White Wine,
Capers and Lemon*

Boursin Chicken

*Breast of Chicken, lightly breaded and baked with Fresh Spinach
and Boursin Cheese*

Chicken Margarita

*Sauteed Cutlet topped with Roma Tomato, Fresh Basil and
Mozzarella Cheese*

Shrimp Scampi

*Sautéed Jumbo Shrimp with Garlic, Parmesan Cheese and White Wine
with a touch of Fresh Lemon Juice*

London Broil

Thinly Sliced Marinated Beef served with Fresh Mushroom Sauce

Roasted Loin of Pork

*Boneless Center Cut Pork Tenderloin topped with Chef's Port Wine and
Cherry Sauce*

Key West Chicken

Tender Grilled Breast of Chicken with Pineapple Salsa

Soups

a la carte

*New England Clam Chowder
Maryland Crab Soup*

Choice of:

*Seasoned Rice, Jasmine Rice, Cilantro Lime Rice,
Red Bliss Potatoes, Garlic Mashed Potatoes,
Potato Au Gratin, Baked Stuffed Potato,
or Parmesan Pasta with Fresh Basil & Diced Tomatoes*

Plated luncheons are available for groups of 25 or more

Banquet Dinner Buffets

Captain's Choice Buffet

Includes Salad Display with Rolls and Butter

Choice of Two Starches

Chef's Choice of Vegetable

Choice of Dessert:

Strawberry Cheesecake, Pecan Pie, French Silk Pie or Key Lime Pie

Iced Tea and Coffee

2 Entrees

minimum 35 people

3 Entrees

minimum 50 people

Captain's Broiled Fresh Catch

Fresh Catch lightly breaded and broiled in Citrus Butter

Baked Stuffed Flounder

Tender White Filets of Flounder filled with our Crabmeat Stuffing

Seafood Brochette

Shrimp and Swordfish skewered with Peppers and Onions with Captain's Sauce

Key West Mahi Mahi

Grilled Filets of Mahi Mahi topped with Pineapple Salsa

Seared Salmon

Seared Salmon topped with Whole Grain Mustard Cream Sauce

Chicken Marsala

Breast of Chicken served with Fresh Mushrooms in a Marsala Wine Sauce

Key West Chicken

Tender Grilled Breast of Chicken with Pineapple Salsa

Chicken Parmesan

Tender Breast of Chicken breaded and topped with Fresh Tomato Basil Sauce and Parmesan Cheese

Citrus Chicken Piccata

Breast of Chicken sautéed in Butter with White Wine, Capers and Lemon

Chicken Florentine

Breast of Chicken stuffed with Spinach, Bacon and Parmesan Cheese. Served with Hollandaise Sauce

Chicken Margarita

Sautéed Cutlet topped with Roma Tomato, Fresh Basil and Mozzarella Cheese

Sirloin of Beef Au Jus

Thinly Sliced Roast Beef with Garlic Au Jus

London Broil

Thinly Sliced Marinated Beef with Fresh Mushroom Sauce

Hawaiian Beef Kabobs

Marinated Sirloin Tips with Onions and Peppers, in Teriyaki Sauce

Baked Stuffed Pork Loin

Boneless Pork Loin with Fresh Herbed Stuffing

Baked Pork Loin

Baked Pork Loin topped with a Light Port Wine and Cherry Sauce

Buffet Dinners are served for 60 minutes.

Choice of 2 Items:

*Seasoned Rice, Jasmine Rice, Cilantro Lime Rice,
Red Bliss Potatoes, Garlic Mashed Potatoes,
Potatoes Au Gratin or Parmesan Pasta
with Fresh Basil & Diced Tomatoes*

Prime Rib Carving Station

*Slow Roasted Prime Rib Au Jus
Replace an entrée with a carving station
for an additional charge*

Banquet Plated Dinner

Dinner includes Fresh Baby Greens Salad or Caesar Salad
Assorted Fresh Rolls and Butter
Choice of Vegetable and Starch
Choice of Dessert:
Strawberry Cheesecake • Pecan Pie • French Silk Pie • Key Lime Pie
Iced Tea and Coffee

Key West Chicken

Grilled Tender Breast of Chicken with Pineapple Salsa

Pesto Chicken

Breast of Chicken topped with Pesto, Parmesan Cheese and Sour Cream,
Encrusted with Fresh Herbed Crumbs

Boursin Chicken

Chicken Filet lightly breaded and baked with Fresh Spinach and Boursin
Cheese

Citrus Chicken Piccata

Breast of Chicken sautéed in Butter with White Wine, Capers & Lemon

Chicken Margarita

Sautéed Cutlet topped with Roma Tomato, Fresh Basil and
Mozzarella Cheese

Duet Lamb Chops

Herb-Crusted Lamb Chops served with a Fresh Mint Jelly Sauce

Roast Prime Rib of Beef

Slow Roasted Prime Rib served with Fresh Horseradish Sauce and Au Jus

Tenderloin Continental

Two Petit Filets topped with Butterflied Jumbo Shrimp and
served with Sauce Béarnaise

London Broil

Thinly Sliced Beef served with a Fresh Mushroom Sauce

Filet Mignon

8 oz. Filet served with Sauce Béarnaise

Surf and Turf

Baked Eight Ounce Florida Lobster Tail with a Petit Filet of Beef

Ribeye Steak

Slow Aged Ribeye Steak grilled to perfection and topped with
Sautéed Mushrooms

Broiled Fresh Catch

Delicately broiled Filet of Fish prepared in a Garlic and Citrus Butter
Sauce.

Mahi Mahi or Tilapia

Grilled Grouper & Crab

Grilled Filet of Grouper served over Hiram's Signature Crab Cake

Crab Stuffed Shrimp

Tender Butterflied Shrimp filled with our Signature Crabmeat Stuffing

Seared Salmon

Seared Salmon prepared with Whole Grain Mustard Cream Sauce

Shrimp Scampi

Sautéed Jumbo Shrimp with Garlic, Parmesan Cheese and White Wine
with a touch of Fresh Lemon Juice

Roasted Pork Loin

Boneless Center Cut Pork Tenderloin topped with Chef's Port Wine &
Cherry Sauce

Choice of:

Brown Sugar Glazed Baby Carrots
String Beans with Almonds and Shallots
Steamed Broccoli with Cheese Sauce
Seasonal Vegetable Blend
Asparagus wrapped with Bacon (add \$1)

Soups

a la carte

New England Clam Chowder
Maryland Crab Soup

Choice of:

Seasoned Rice, Jasmine Rice,
Cilantro Lime Rice, Red Bliss Potatoes,
Garlic Mashed Potatoes, Potato Au Gratin,
Baked Stuffed Potato or Parmesan Pasta
with Fresh Basil & Diced Tomatoes

Plated dinners are available for groups of 25 or more

Event and Conference Venue Information

Accommodations and Activities

The Inn at Capt. Hiram's Resort offers an island resort atmosphere right on Sebastian's river front. Our facility is designed to appeal to travelers, fishermen, business people and long term guests!

- Private Balconies
- Refrigerators and Safes in All Rooms
- Outdoor Heated Pool
- Boatique Gift Shop
- Complimentary WiFi
- Full Service Marina
- Business Center



Tiffany Room

Dimensions	Sq. Ft.	Number of Guests
40' x 70'	2,800	Up to 200

Hiram's Boardroom

Dimensions	Sq. Ft.	Number of Guests
20' x 20'	400	Up to 14

Ramp Lounge

Dimensions	Sq. Ft.	Number of Guests
26' x 41'	1066	Up to 45

Sand and Surf Conference Room

Dimensions	Sq. Ft.	Number of Guests
42' x 32'	1376	Up to 65

Anita Boat

Dimensions	Sq. Ft.	Number of Guests
13' x 40'	520	Up to 50

Bimini Beach

Dimensions	Sq. Ft.	Number of Guests
55' x 121'	6,655	Up to 100

River King

Private Cruise and Eco Tour Boat

Number of Guests	40
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Main Dining Room

Number of Guests	275
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Sand Bar

Number of Guests	1,000
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Banquet Services Pricing

HORS D'OEUVRES

Appetizers (Price Per Person)

Shrimp Martini	\$9
Crab Meat Martini.....	\$10

HOT HORS D'OEUVRES - 100 PIECES

Asian Pot Stickers with Sauce	\$150
Hawaiian or Swedish meatballs.....	\$100
Jumbo Chicken Wings with Celery and Bleu Cheese.....	\$135
Pigs in a Blanket	\$125
Breaded Sesame Chicken Bites	\$145

HOT HORS D'OEUVRES - 50 PIECES

Maryland Style Sautéed Mini Crab Bites	\$220
Conch Fritters with Caribbean Sauce	\$115
Maryland Crab Stuffed Mushrooms	\$140
Scallops Wrapped in Bacon	\$145
Oysters Rockefeller	\$185
Clams Casino	\$130
Beef Satay with Honey-Soy Dipping Sauce	\$135
Chicken Satay with Peanut Dipping Sauce	\$125
Beef Kabobs.....	\$170
Chicken Kabobs.....	\$135
Seafood Kabobs	\$225
Mini Beef Wellington with Béarnaise Sauce	\$160
Spanakopita	\$140
Arancini (cheese stuffed Risotto Fritters).....	\$105
Vegetable Spring Rolls	\$140
Coconut Shrimp.....	\$160
Crab Stuffed Shrimp	\$180
Seafood Hushpuppies.....	\$130

CHILLED HORS D'OEUVRES DISPLAYS - SERVES 50

Vegetable Crudité with Dip	\$110
Fresh In-Season Fruit with Strawberry Parfait Dip	\$150
Smoked Fish Dip with Assorted Crackers	\$135
Assorted Imported and Domestic Cheese Display	\$175
Smoked Salmon with Capers, Onions and Cream Cheese	\$175
Antipasto Display	\$195

CHILLED HORS D'OEUVRES - 50 PIECES

Curry Deviled Eggs	\$80
Prosciutto and Melon	\$120
Artichoke Cheddar Rounds	\$100
Bruschetta with Tomato Basil & Herb Crostini	\$80
Smoked Salmon with Capers and Red Onion.....	\$150
Antipasto Skewers	\$175
Vegetable Pinwheels	\$80
Curried Chicken Salad in Phyllo Cups	\$125
Maryland Cold Shrimp Canapés	\$120
Sesame Tuna Wontons served with Fresh Cucumber Wasabi.....	\$160

RAW BAR ITEMS - 50 PIECES

Middleneck Clams on the Half Shell	\$70
Steamed, Spiced, U-Peel-Em Shrimp	\$80
Chilled Shrimp with Cocktail Sauce	\$125
Iced Oysters on the Half Shell	\$120
Dirty Oyster Shooters	\$105

Market conditions may affect prices

HOT LUNCHEON BUFFET \$21.99

Soups (a la carte)	
New England Clam Chowder or Maryland Crab Soup	\$4.50

DELI SHOPPE BUFFET \$19.99

BANQUET PLATED LUNCHEON

Soups (a la carte)	
New England Clam Chowder or Maryland Crab Soup	\$4.50
Seared Salmon	\$21
Fresh Seafood Selection.....	\$19
Baked Stuffed Flounder.....	\$22
Citrus Chicken Piccata	\$18
Boursin Chicken	\$19
Chicken Margarita	\$18
Shrimp Scampi	\$23
London Broil	\$20
Roasted Loin of Pork	\$18
Key West Chicken.....	\$18

BANQUET DINNER BUFFET

CAPTAIN'S CHOICE BUFFET

2 Entrees \$30 · 3 Entrees \$36

Prime Rib Carving Station - Additional \$6 per Person

BANQUET PLATED DINNER

Key West Chicken.....	\$24
Pesto Chicken	\$24
Boursin Chicken	\$25
Citrus Chicken Piccata	\$24
Chicken Margarita	\$24
Duet Lamb Chops	\$29
Roast Prime Rib of Beef	\$30
Tenderloin Continental	\$37
London Broil	\$26
Filet Mignon	\$36
Surf & Turf	\$55
Ribeye Steak	\$32
Broiled Fresh Catch	
Mahi Mahi	\$26
Tilapia	\$25
Grilled Grouper & Crab.....	\$35
Crab Stuffed Shrimp	\$30
Seared Salmon	\$27
Shrimp Scampi	\$27
Roasted Pork Loin	\$24

Soups (a la carte)	
New England Clam Chowder or Maryland Crab Soup	\$4.50

*All prices are subject to a 20% taxable service charge and current food and beverage tax.
Prices are subject to change without notice. Pricing will be reconfirmed 120 days prior to function.*