

Venue Information

VENUE RENTAL

Seagrass Meeting Room
(per day)
\$750

Terrace Rental
(0-4 hours)
\$1,000

EQUIPMENT

Round or Cocktail Table
\$20

Flip Chart with Pad
\$25

Podium with Microphone
\$50

Speaker
\$75

White Board and Flip Chart
\$75

TV Screen
\$100

LCD Projector, Projector Screen & AV Cart
\$100

Games
(any 3)
corn hole, jenga, connect four, beer pong buckets or tug
of war - **\$150**

OCCUPANCY

Seagrass Meeting Room
(Classroom)
50 guests

Seagrass Meeting Room
(U-Shape)
50 guests

Seagrass Meeting Room
(Rounds)
80 guests

Terrace
(seated)
100 guests

Terrace
(standing)
150 guests

FOOD & BEVERAGE

Candy, Chips or Break Snacks
(per person)
\$5

Pastries/Muffins/Cookies
(per dozen)
\$40

Water Station
complimentary

Soda, Juice or Bottled Water
(per person)
\$3

Beverage
(per gallon)
unsweet iced tea, sweet tea, lemonade, fruit punch or
apple juice - **\$19.99**

Coffee
(per person)
\$4



Hong & Deunnes Menu

SERVED COLD

Finger Sandwiches Deli Style

(pick up to two)

Roast Beef & Cheddar with Sweet Horseradish Sauce
LS Turkey & Ham Club
Turkey Bacon with LS Sauce
Ham and Cheddar with Dijon Aioli or
Loaded Tuna Salad
\$4

Finger Sandwiches Tea Party Style

(pick up to two)

Cucumber with Herb Cheese Spread
Cucumber & Avocado
Pimento Cheese
Spicy Pimento Cheese or
Shrimp Salad
\$4

Petit Bites

(per type)

Shrimp & Grit Bite, Bacon Wrapped Scallops, Bacon Wrapped
Jalapeños, Dijon & Garlic Deviled Eggs, Bacon Wrapped
Mascarpone Stuffed Dates, or Bruschetta
\$5

Cold Dip

(per dip)

Carmel Apple Cheese, French Onion, Roasted Red Pepper
Hummus, Cream Chipotle Bean, or Mexican Corn
\$4

Crudités Platters

(Veggie Platters)

\$4

Fresh Fruit Platters

(Cut)

\$5

Cheese & Cracker Platters

\$5

Shrimp Cocktail Platters

\$5

Charcuterie Board

(min 30 guests)

\$8

SERVED HOT

Hot Dip

(per dip)

Spinach and Artichoke, Buffalo Chicken, Roasted Corn and Crab,
Southwestern Chicken, or Slow Cooked BBQ Chicken Dip
\$4

Skins

(per type)

Loaded, Broccoli & Cheese, Smoked BBQ Chicken, Mac & Cheese
or Steak & Cheese
\$5

Burger Sliders

(per type)

LS Bacon Burger, BBQ Burger or Cantina Burger
\$5

Chicken Sliders

(per type)

LS Bacon Fried Chicken, Hot Honey Fried Chicken or Cantina
Fried Chicken
\$5

Sliders

(per type)

Sloppy Joe, Cuban, Hot Dog with Rustic Relish or Bang Bang
Shrimp
\$5

Stuffed Mushrooms

(per type)

Smoked Chicken, Crab Cake, Jalapeño Popper Stuffed, Tuscan
Sun-dried Tomato or Spinach
\$6

Eggrolls

(per type)

Smoked Buffalo Chicken & Blue Cheese, Southwest Chicken,
Redneck Egg Rolls (pulled pork & bbq), Steak & Cheese, or Veggie
\$6

Wings

(per type)

Mild, Hot, Garlic Parmesan, BBQ, Jerk & Ranch Dry Rub or Lemon
Pepper Dry Rub (Boneless and Bone In Available)
\$6



Breakfast & Lunch Menu

BREAKFAST

Continental Drifter

Choice of 1: Breakfast Sandwich or Burrito
Egg & Cheese with

Choice of 1: Sausage, Bacon, Turkey Bacon or Ham on a

Choice of 1: Bagel, English Muffin, Flour Burritos Shell
or Gluten free roll

Croissant for Extra \$1 pp

Choice of 1 Side: fruit, grits, home fried potatoes, or hashbrowns

Coffee, Apple Juice, Orange Juice and Water

\$18

Breakfast Buffet

2 Styles of Scrambled Eggs

Southwestern Style (Red and Green Pepper, Yellow Onions) &
Cheesy Eggs

Choice of 2: Bacon, Turkey Bacon, Sausage or Chicken Sausage
Grits and Home Fried Potatoes

Choice of 1: Fresh Fruit Salad or Fresh Fruit

Assorted Pastries, Muffins, Mini Waffles, and Breads

Served with Butter, Maple Syrup, and Jellies

Coffee, Milk, Apple Juice, Orange Juice and Water

\$25

Pancakes, French Toast, Hot and Cold Cereals, or Yogurt

\$2

SIDES

Fries

Potato Salad

Pasta Salad

Fruit Salad

Steamed Veggies

Coleslaw

House Chips

Black Beans & Rice

MAIN COURSE

Grilled White Fish

served on a hoagie roll with shredded lettuce, diced tomato and
tartar sauce - **\$25**

Fried Fish Sandwich

served on a hoagie roll with shredded lettuce, diced tomato and
Cajun tartar sauce - **\$25**

Chicken Salad Croissant

homemade chicken salad served on a buttery croissant with
lettuce and tomato - **\$25**

Turkey Club Wrap

tomato and herb tortilla filled with sliced turkey, shredded
lettuce, diced tomato, bacon, and drizzled with house made
special sauce - **\$25**

Chicken Caesar Wrap

tomato and herb tortilla filled with tender grilled chicken,
romaine lettuce, diced tomato and parmesan cheese all tossed in
a creamy Caesar dressing - **\$25**

Sliced Roast Beef Sandwich

with shredded lettuce and sliced tomato, topped with thinly
sliced rare roast beef and sliced cheddar cheese and finished
with sweet horseradish aioli - **\$25**

Cheeseburger Melt

toasted brioche bun topped with two fresh beef patties, melted
American cheese, shredded lettuce, sliced tomato and our
special sauce - **\$25**

Kalua Pulled Pork Sandwich

slow roasted pork on a Hawaiian roll with our pineapple jerk BBQ
sauce - **\$25**

Grilled Chicken Caesar Salad

fresh chopped romaine lettuce tossed with creamy Caesar
dressing, topped with shaved parmesan cheese, tender grilled
chicken and croutons - **\$25**

Summertime Key Lime Salad

fresh chopped field greens topped with tender grilled chicken
diced cucumbers, grape cherry tomatoes, sliced strawberries,
blueberries, candied pecans, toasted coconut, finished with our
house made key lime dressing - **\$25**

CHOOSE UP TO 3 MAIN COURSES & UP TO 3 SIDES
SERVED AS BUFFET, BOXED OR PLATED



Dinner Menu

MAIN COURSE

Tuscan Shrimp Scampi

lightly grilled shrimp skewers smothered with sautéed spinach, sun-dried tomatoes, and a creamy scampi sauce, served over garlic mashed potatoes - **\$40**

Key Lime Shrimp Pasta

tender white shrimp, diced red pepper, green onions & linguini, tossed with our sweet and tangy key lime sauce - **\$40**

Rasta Pasta

a Jamaican inspired dish, tender seared chicken, red, green & yellow peppers tossed with penne pasta, in a creamy jerk sauce **\$40**

Key West Chicken

key west style marinated chicken breasts, lightly grilled and served over orange zested rice and steamed veggies - **\$40**

Vegan Stuffed Peppers

fresh yellow, red and green bell peppers stuffed with cauliflower rice, wild mushrooms, sweet onions, grape tomatoes and fresh herbs
slow roasted in vegan style marinara sauce served over vegan garlic mashed potatoes - **\$40**

Caribbean Roasted Salmon

lightly jerk seasoned fresh salmon, served over Caribbean rice & steamed veggies, finished with mango and pineapple salsa - **\$40**

Caribbean Oxtail

Slow cooked, and fall-off the bone tender, Jamaican style oxtail in a rich brown sauce
served over red beans and rice - **\$40**

Crab Stuffed Shrimp

white shrimp stuffed with crab cake, served with lemon herb rice and steamed veggies and a dijon beurre blanc - **\$50**

Crab Stuffed White Fish

flaky white fish stuffed with a lump crab stuffing served with lemon herb rice, steamed veggies and a sweet lemon beurre blanc - **\$50**

Island Style Broiled Grouper

lightly broiled black grouper marinated and finished with a fresh green seasoning
served over Caribbean rice and steamed veggies topped with mango salsa - **\$50**

Caribbean Stuffed Chicken

tender chicken breast filled with a virgin island style sweet potato stuffed
served over pea rice and roasted rustic carrots and finished with a rum butter sauce - **\$50**

Roasted Prime Rib

slow roasted with fresh garlic and herbs, served with roasted red potatoes, steamed veggies and au jus - **\$50**

Jamaican Curried Lamb

tender pieces of lamb slow cooked in a Jamaican curry sauce
served over Jasmin rice and roasted rustic carrots - **\$50**

DESSERTS

**\$8 PER PERSON
COMPLIMENTARY WITH DINNER**

Key Lime Pie
Chocolate Layered Cake
Original Cheesecake
Fruit Topped or Stuffed
Ultimate Chocolate
Andes Candies

Coconut topped with Chocolate & Almonds
Peanut Butter Cheesecake topped with Chocolate
White Chocolate Raspberry Cheesecake
Banana Pudding topped with Marshmallow
Classic Pie Flavors: Apple, Pumpkin or Key Lime

Samoa Cheesecake
Lemon Cheesecake
Strawberry Crunch
Tiramisu Cheesecake
Turtle Cheesecake
Cannoli Cheesecake

CHOOSE UP TO 3 MAIN COURSES & UP TO 3 DESSERTS
SERVED AS BUFFET, BOXED OR PLATED

*PRIME RIB, PORK LOINS, ROASTED LAMB & STRIP LOINS AVAILABLE
WITH CARVING STATION AT ADDITIONAL COSTS.



Drink Package

Beer, Wine & Soda

Imported & Domestic Beer, House Wine by the Glass, Assorted Soft Drinks, Iced Tea & Bottled Water

2 Hours - \$27

3 Hours - \$33

Beer, Wine, Soda & Margarita

Imported & Domestic Beer, House Wine by the Glass, Assorted Soft Drinks, Iced Tea & Bottled Water

Jimmy Buffett's Margaritas to include:
Traditional, Strawberry, Mango & Raspberry

2 Hours - \$31

3 Hours - \$37

Drink Tickets - \$14

Beer, Wine, Soda, Margarita & Call Brands

Imported & Domestic Beer, House Wine by the Glass, Assorted Soft Drinks, Iced Tea & Bottled Water

Jimmy Buffett's Margaritas to include:
Traditional, Strawberry, Mango & Raspberry

Margaritaville Gold Tequila
Tito's Vodka
Margaritaville Rum, Jim Beam
Beefeater Gin Cutty Sark Whiskey
Seagram's 7

2 Hours - \$36

3 Hours - \$44

Drink Tickets - \$15

Beer, Wine, Soda, Margarita & Premium Brands

Imported & Domestic Beer, House Wine by the Glass, Assorted Soft Drinks, Iced Tea & Bottled Water

Jimmy Buffett's Margaritas to include:
Traditional, Strawberry, Mango & Raspberry

1800 Reposado Tequila
Kettle One Vodka Bacardi Rum
Jack Daniels
Tanqueray Gin Dewar's Scotch . Crown Royal

2 Hours - \$44

3 Hours - \$50

Drink Tickets - \$16

ALL PRICES ARE SUBJECT TO 7.5% SALES TAX, 20% SERVICE CHARGE AND \$150 BARTENDER FEE PER BAR

SHOTS ARE NOT INCLUDED IN PACKAGES
PRODUCTS ARE SUBJECT TO CHANGE

