



TARPON CREEK

BAR & GRILL

Dinner Buffets

♦ **Island Buffet ****

Plantain Chips with Key Lime Aioli
Mixed Greens or Conch Chowder
Island Chicken
Baked Coconut Mahi
Caribbean Rice
Black Beans
Assorted Bread Rolls & Butter
Key Lime Pie
Served with Iced Tea, Coffee, Decaf
\$40.00 per person

♦ **Sunset Dinner Buffet + ****

Shrimp Cocktail
Caesar Salad
Chefs Fresh Catch of the Day
Slow Roasted Prime Rib+
Garlic Mashed Potatoes
Tropical Veggie Stir Fry
Assorted Bread Rolls & Butter
Cheesecake DuJour
Served with Iced Tea, Coffee, Decaf
\$60.00 per person

♦ **Tarpon Creek Dinner Buffet ****

Caesar Salad
Baked Stuffed Chicken Breast
Key West Shrimp Scampi/Pasta
Garlic Mashed Red Potatoes
Green Beans Almondine
Assorted Bread Rolls & Butter
Key Lime Pie
Served with Iced Tea, Coffee, Decaf
\$50.00 per person

♦ **Cheeseburger Buffet ****

Mixed Greens Salad
All Natural Beef
Assorted Cheeses, Bacon, Onions,
Dill Pickles, Lettuce, Tomato, Potato
Salad,
Tropical Coleslaw, Assorted Bread
Rolls
Key Lime Tart
Served with Iced Tea, Coffee, Decaf
\$28.00 per person

+Additional Chef Fee \$100+ required

**All packages are subject to 22% service charge and 7.5% tax

TARPON CREEK

BAR & GRILL

Appetizers

Hot Selections:

- ♦ Classic Conch Fritters
- ♦ Cuban Rice Balls
- ♦ Fried Calamari
- ♦ Panko Fried Chicken Tenders
- ♦ Caribbean Jerked BBQ Chicken Wings
- ♦ Beef Tenderloin Sliders
- ♦ Coconut Shrimp

Cold Selections:

- ♦ House Made Hummus,
- ♦ Fish Dip with Cuban Crackers
- ♦ Sesame Encrusted Ahi Tuna
- ♦ Jumbo Shrimp Cocktail
- ♦ Key West Pink Shrimp, Peel and Eat
- ♦ Vegetable Crudit 
- ♦ Plantain Chips W/ Key Lime Aioli

*Passed Hors d'oeuvres**

Suggested Servings

<i>Pre-Dinner:</i>	<i>3 choices</i>	<i>\$14</i>
<i>1/2 hour:</i>	<i>4 choices</i>	<i>\$16</i>
<i>1 Hour:</i>	<i>6 choices</i>	<i>\$20</i>
<i>1 1/2 hour:</i>	<i>8 choices</i>	<i>\$24</i>
<i>2 hours:</i>	<i>10 choices</i>	<i>\$40</i>



***Prices are per person.**

****All packages are subject to 22% service charge and 7.5% tax**

TARPON CREEK

BAR & GRILL

Appetizers

Fruit & Cheese Display:

\$10.00++ pp

Fresh Seasonal Fruits, & Assorted Cheeses

Salad Station:

\$8.00++ pp

Mixed Green & Classic Caesar

Taco Station:

\$12.00++pp

Flour Tortilla Shells, Fresh Salsa, Guacamole, Sour Cream, Cilantro, Onions, Tomatoes, Jalapenos, Assorted Cheese
Add Fish \$7, Chicken \$6, Steak \$7 or Shrimp \$7

Carving Stations:

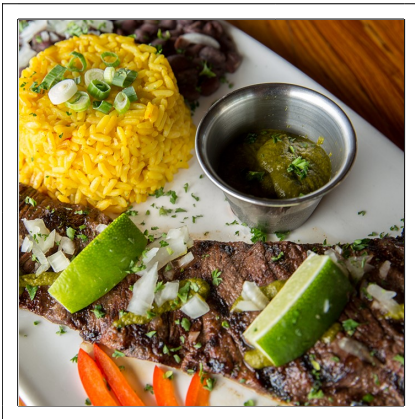
(based off a serving size of 20 people)

- ♦ **Herb Roasted Prime Rib** **\$16.00++pp**
- ♦ **Grilled Marinated Skirt Steak** **\$10.00++pp**
- ♦ **Roast Tenderloin of Beef** **\$15.00++pp**
- ♦ **Turkey Breast** **\$12.00++pp**
- ♦ **Leg of Lamb** **\$22.00++pp**

Pasta Station:

\$15.00++pp

Pasta Options: *Fettuccini, Penne, Cavatappi*
 Sauce Options: *Pesto, Alfredo, Wild Mushroom, Marinara*



***Prices are Per Person**

***Additional Chef Fee \$100+ required for all stations**

****All packages are subject to 22% service charge and 7.5% tax**

TARPON CREEK

BAR & GRILL

Dinner Menu Plated

1st Course—choice of one:

- ♦ Bahamian Conch Chowder
- ♦ Caesar Salad
- ♦ Mixed Greens



Entrees—Choice of one:

- ♦ **Island Chicken,**
Grilled Chicken Breast with
Mango Pineapple Salsa,
Caribbean Rice and Black
Beans
\$32++ per person
- ♦ **Grilled Yellowtail
Snapper,**
Garlic Mashed potatoes and
Green Beans Almondine
\$40++ per person
- ♦ **Churasco Steak,**
Chimichurri sauce,
Caribbean Rice and Black
Beans
\$33++ per person
- ♦ **Filet Mignon**
Sautéed Spinach and
Vegetable Medley
\$38++ per person
- ♦ **Key West Pink Shrimp,**
Scampi Style over Linguini
\$40++ per person
- ♦ **Pasta Primavera**
Assorted Mixed Vegetables
\$26++ per person

Desserts—Choice of One:

- ♦ Homemade Key Lime Pie
- ♦ Cheesecake
- ♦ Fresh Berries and Cream



TARPON CREEK BAR & GRILL

Bar Options

On Consumption Bar

Preferred Brands	\$7.00 each
Premium Brands	\$9.00 each
Ultra Premium Brands	\$11.00 each
Domestic Beer	\$5.00 each
Imported Beer	\$6.00 each
House Wine	\$7.00 each



Open Bar Ultra Premium Brands	Open Bar Premium Brands	Open Bar Preferred Brands	Open Bar Beer & Wine
\$24 per person <i>for the first hour, \$14 for each additional hour</i> Vodka: Titos, Grey Goose, Gin: Tanqueray Rum: Mount Gay, Myers Scotch: Johnny Walker Black Whiskey: Crown Royal, Jack Daniels Tequila: Patron White Wine: Chardonnay, Pinot Grigio Red Wine: Cabernet, Merlot Domestic Beer: Coorslight, Miller Light, Budweiser, Budlight, Michelob Ultra, Blue Moon Import Beer: Corona, Corona Light, Guinness, Heineken, Additional Beverages: Soft Drinks, Water, Juices, Mixers & Fruit Garnish	\$20 per person <i>for the first hour, \$12 for each additional hour</i> Vodka: Absolut, Stoli Gin: Beefeater Rum: Captain Morgan Scotch: Dewar's White Label Whiskey: Seagram's, Jim Beam Tequila: Jose Cuervo Silver White Wine: Chardonnay, Pinot Grigio Red Wine: Cabernet, Merlot Domestic Beer: Coorslight, Miller Light, Budweiser, Budlight, Michelob Ultra, Blue Moon Import Beer: Corona, Corona Light, Guinness, Heineken Additional Beverages: Soft Drinks, Water, Juices, Mixers & Fruit Garnish	\$16 per person <i>for the first hour, \$10 for each additional hour</i> Vodka: McCormicks Rum: Castillo Scotch: 100 Pipers Whiskey: Black Velvet, Heaven Hill Tequila: Pepe Lopez White Wine: Chardonnay, Pinot Grigio Red Wine: Cabernet, Merlot Domestic Beer: Coorslight, Miller Light, Budweiser, Budlight, Michelob Ultra, Blue Moon Import Beer: Corona, Corona Light, Guinness, Heineken Additional Beverages: Soft Drinks, Water, Juices, Mixers & Fruit Garnish	\$13 per person <i>for the first hour, \$8 for each additional hour</i> White Wine: Chardonnay, Pinot Grigio Red Wine: Cabernet, Merlot Domestic Beer: Coorslight, Miller Light, Budweiser, Budlight, Michelob Ultra, Angry Orchard Cider, Samuel Adams, Blue Moon Import Beer: Corona, Corona Lights, Becks, Red Strip Guinness, Heineken Additional Beverages: Soft Drinks, Water, Juices, Mixers & Fruit Garnish