



Thank you for considering the Conch Republic Seafood Company as your party destination.
Please find below our platters & prices.

<u>Herb & Cheese Stuffed Mushrooms</u>	Small Platter \$ 80.00	Large Platter \$ 160.00
Fresh Mushroom Caps stuffed with Herb & Cheese Stuffing and broiled in Garlic Butter.		
<u>Stuffed Mushrooms Martinique</u>	Small Platter \$100.00	Large Platter \$200.00
Fresh Mushroom Caps stuffed with Fresh Blue Crab and Herb & Cheese Stuffing and then broiled in Garlic Butter.		
<u>Oysters Callaloo</u>	Small Platter \$ 100.00	Large Platter \$ 200.00
Freshly Shucked Oysters topped with Savory Island Greens and our secret recipe of seasonings. Oven Baked and finished with Roasted Garlic Aioli Sauce.		
<u>Corn Fried Oysters</u>	Small Platter \$ 100.00	Large Platter \$ 200.00
Freshly Shucked Oysters corn fried and topped with Goat Cheese, Roasted Tomatoes, Romaine Lettuce, and finished with Roasted Garlic Aioli Sauce.		
<u>Crab Cakes</u>	Small Platter \$90.00	Large Platter \$ 180.00
Bite size Crab cakes loaded with Crabmeat and flavored with a hint of Passion Fruit. Served with our very own Island Remoulade Sauce.		
<u>Chicken Tenders</u>	Small Platter \$80.00	Large Platter \$ 160.00
Traditional Chicken Breast tenders fried and served with a choice of Buffalo, Jerk, JuJu, or Bleu Cheese dipping sauces.		
<u>Callaloo & Artichoke Dip</u>	Small Platter \$75.00	Large Platter \$ 150.00
Warm Three Cheese Dip Blended with Artichoke Hearts & Savory Island Greens, served with crackers.		
<u>Smoked Fish Dip</u>	Small Platter \$75.00	Large Platter \$ 150.00
A blend of local Smoked Fish, Fresh Herbs, and Spices. Served with crackers.		
<u>Conch Fritters</u>	Small Platter \$80.00	Large Platter \$ 160.00
Traditional Island Style Fritters stuffed with Fresh Conch, served with Key Lime Mustard		
<u>Fresh Seasonal Vegetable Platter</u>	Small Platter \$75.00	Large Platter \$ 120.00
All your favorite Fresh Veggies served with our Chef's special Dipping Sauce.		
<u>Fresh Fruit and Assorted Cheese Platter</u>	Small Platter \$75.00	Large Platter \$ 120.00
A selection of the finest cheese served with and assortment of mouthwatering fresh fruits ready for dunking in our Strawberry Cream Cheese Dip.		
<u>Oriental Pot Stickers</u>	Small Platter \$90.00	Large Platter \$ 180.00
A variety of stuffed wontons served either fried or steamed. Served with a Soy and Ginger Dipping sauce.		

<u>Oriental Spring Rolls</u>	Small Platter \$ 90.00	Large Platter \$ 180.00
A mixed selection of Spring Rolls perfect for dipping in the accompanying Sweet & Sour sauce		
<u>Mini Steak & Veggie Kabobs</u>	Small Platter \$ 110.00	Large Platter \$ 220.00
Steaming skewers of delicious Steak and Fresh Veggies. Served with a Teriyaki sauce.		
<u>Coconut Shrimp</u>	Small Platter \$125.00	Large Platter \$ 250.00
Oversized Shrimp coated in Coconut and oven baked to the perfect crispness. Served with a tropical fruit Habanero dipping sauce.		
<u>Cuban Mojo Shrimp</u>	Small Platter \$125.00	Large Platter \$ 250.00
Key West Shrimp grilled with a Cuban Mojo Glaze. Served chilled with Mango Cocktail Sauce		
<u>Cruzan Shrimp</u>	Small Platter \$150.00	Large Platter \$ 300.00
Jumbo Key West Pink Shrimp marinated in Cruzan Rum and stuffed with Monterey Jack Cheese & wrapped with Proscuitto Ham. Baked and served chilled.		
<u>Masterchef™ Stuffed Shrimp</u>	Small Platter \$200.00	Large Platter \$ 400.00
Masterchef™ choice for best Key West Appetizer. Jumbo Key West Pink Shrimp stuffed with Lump Crab Meat and wrapped with Apple Wood Bacon. Finished with Mango Salsa and a Sweet Chili Glaze.		
<u>Bacon Wrapped Scallops</u>	Small Platter \$125.00	Large Platter \$ 250.00
Plump Scallops wrapped in Crispy Bacon.		
<u>Lobster Summer Rolls</u>	Small Platter \$200.00	Large Platter \$ 400.00
This adaptation of the classic Vietnamese Summer Roll includes Chilled Florida Lobster with Mango, Avocado, and Pickled Napa Cabbage wrapped in Rice Noodle Paper.		
<u>Beef Wellington</u>	Small Platter \$120.00	Large Platter \$ 240.00
Mouthwatering Steak topped with Mushrooms and wrapped in puff pastry and baked to perfection.		
<u>Fajita Trumpets</u>	Small Platter \$100.00	Large Platter \$ 200.00
Marinated Steak & Veggies stuffed into overflowing Tortilla Trumpets and served with Sour Cream Dipping Sauce.		
<u>Asparagus & Cheese Pastry Rolls</u>	Small Platter \$110.00	Large Platter \$ 220.00
Crisp Asparagus stems smothered in Fontina & Asiago Cheese wrapped in layers of fluffy Phyllo pastry and baked until golden brown.		
<u>Conch Ceviche</u>	\$5 per person with minimum of 36 portions	
Fresh Conch mixed with Tri Colored Bell Peppers, Onions, Garlic, Cilantro, and special spices. Marinated in Fresh Citrus Juice. Served with Tostones Chips.		

Small Platter - 50 Pieces

Large Platter - 100 Pieces

NOTE: As an average guide each person will eat 2-3 pieces per platter although this will depend on the final amount of mixed platters chosen



RAW BAR:

- Add on a full service **Raw Bar** complete with your own personal shucker and choice of Raw Oysters, Raw Clams, Key West Pink Peel & Eat Shrimp, or Fresh Stone Crab Claws.
- Cost: \$150.00 Shucker fee and all raw bar items at market price.

Key West Pink Peel & Eat Shrimp \$ Market Price served by the pound
Served with Island Cocktail Sauce

Royal Red Shrimp \$ Market Price served by the pound
The local's favorite! Steamed in old bay seasoning and served with drawn butter.

Raw Oysters \$ Market Price served by the dozen
Served with Island Cocktail Sauce, Horseradish, & Crackers

Raw Clams \$ Market Price served by the dozen
Served with Island Cocktail Sauce, Horseradish, & Crackers

Stone Crab \$ Market Price served by the pound
Served with Key Lime Mustard, Drawn Butter, & Crackers

Beverage Options

Inclusive Open Bar

- The inclusive bar packages includes all drinks. Your guests can enjoy unlimited frozen drinks, premium well, call, and all mixed drinks, specialty drinks, domestic and imported beer, glasses of wine, and of course our famous Mojitos. The only exception is bottles of wine and champagne. We will provide trays of mixed welcome drinks upon your group's arrival and keep the drinks flowing until the party ends. The price is per person per hour.
- 1st hour - \$18 per person
- 2nd hour - \$14 per person
- 3rd hour - \$12 per person
- Each additional hour \$12 per person.

NOTE: There is a minimum two hours required for this package

Additional Costs:

- All beverages consumed (Alcoholic & Non-Alcoholic)
- 7.5% Sales Tax and 18% Gratuity for the entire bill.
- Delivery & Setup Fee is \$150

Additional Information: Please call 72 hours in advance with any changes to the head count/food count or you will be charged for each person/item booked.

Please keep in mind these are suggested items. We will try to accommodate any request you may have. Please call me with any questions.