



2020

Catering Menus

Please contact Casey Suggs, Catering Sales Manager
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A La Carte Reception Menu Options

Hors D'Oeuvres sold per (50) pieces, or (50) individual servings.

Hors D'Oeuvres

Cold Display

Fruit & Berry Display @ \$130.00++

Serves 50.

(50) Quinoa Salad in Tartlet @ \$100.00++

(50) Peruvian Ceviche on Crostini @ \$150.00++

(50) Tomato Caprese Skewers with Balsamic Glaze @ \$100.00++

(50) Chicken Salad Crostini @ \$100.00++

(50) Marinated Shrimp Salad in Tartlet @ \$150.00++

Smoked Tuna Dip @ \$150.00++

Served with Tortilla Chips. Serves 50.

Gourmet Cheese Board Display @ \$200.00++

Served with Assorted Crackers. Serves 50.

Hot Display

Spinach & Artichoke Dip with House Crackers @ \$100.00++

Serves 50.

(50) Spanakopita @ \$100.00++

Spinach & Feta Cheese in Phyllo

(50) Vegetable Spring Rolls @ \$100.00++

Served with Sweet Chili Sauce

(50) Teriyaki Pineapple Meatballs @ \$100.00++

(50) Buffalo Chicken Skewers @ \$120.00++

Served with Blue Cheese Dipping Sauce

(50) Coconut Fried Shrimp @ \$150.00++

Served with Sweet Chili Sauce

(50) Petite Crab Cakes @ \$200.00++

House Made. Served with Spicy Remoulade.

(50) Pork Stuffed Mushroom Caps @ \$200.00++

(50) Steak Tips on Crostini with Smokey Blue Cheese @ \$200.00++

Themed Reception Menu Options

Select 1 Themed Option: **\$20.00++ per person**

Minimum 30 people.

Island Time

Grilled Fish Taco Station

**Serves 2 Tacos per person*

Chips & Salsa

Coconut Fried Shrimp with Sweet Chili Sauce

St. Andrews

Tomato Caprese Skewers with Balsamic Glaze

Marinated Shrimp Salad Tartlet

Smoked Tuna Dip & Chips

Teriyaki Chicken Skewers

Vegetable Spring Rolls with Sweet Chili Sauce

Surf n' Turf

Petite Crab Cakes with House-made Aioli

Steak Tips on Crostini with Smoked Blu Cheese

Spanakopita

Smoked Tuna Dip & Chips

Mid-Western

Pulled Pork Slider Station

**Serves 2 Sliders per person*

Chips & Salsa

Mild Buffalo Chicken Wings with Ranch & Blu Cheese Dressings

**4 per person*

Seaside Italian

Calamari

Caprese Skewers

Petite Crab Cakes with House-made Aioli

Grilled Chicken Alfredo Penne Pasta

**All Options served with Drink Station: Sweet Tea, Unsweet Tea & Water*

Plated Dinner Menu Options

2- Course: \$35.00++ per person

3-Course: \$40.00++ per person

Minimum 30 people.

Salads

Select 1

House Salad

Caesar Salad

Greek Salad

Entrée

Select 3 (1 Seafood, 1 Chicken, 1 Beef)

PLACE CARDS MUST BE PROVIDED FOR EACH GUEST.

Seafood:

Shrimp Scampi

Fresh Shrimp pan seared in White Wine, Garlic Butter and Fresh Herbs, with Cherry Tomatoes over Linguine Pasta. *No Sides.

Key Lime Grouper

Grilled Grouper Filet topped with Key Lime Butter Sauce.

Grilled Red Snapper

Seasoned and Grilled Red Snapper Filet.

Crab Cakes

Two Fresh Made Crab Cakes.

Shrimp & Grits

3-cheese Grits, Jumbo Grilled Shrimp and Andouille Sausage. *No Sides.

Chicken:

Italian Stuffed Chicken

Grilled Chicken Breast stuffed with Spinach, Tomato, and Mozzarella.

Lemon Caper Chicken

Grilled Chicken Breast topped with a Lemon Caper Butter Sauce.

Chicken Marsala

Grilled Chicken Breast topped with creamy Marsala Sauce.

Rosemary Chicken

Herbed and Roasted Airline Chicken with Rosemary Au Jus.

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Plated Dinner Menu Options

2- Course: \$32.00++ per person

3-Course: \$40.00++ per person

Minimum 30 people.

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Beef:

**All Beef is cooked to Medium Temperature.*

Ribeye

Seasoned and Medium Grilled 12 oz Ribeye.

Prime Rib

Medium Prime Rib with Au Jus.

Sides

Select 2

Garlic & Herb Mashed Potatoes

Roasted Red Potatoes

Seasonal Vegetable Medley

Lemon Pepper Green Beans

Dessert

Select 1

Cheese Cake

Carrot Cake

Key Lime Pie

*Served with Dinner Rolls & Butter, Sweet Tea, Unsweet Tea and Water

Enhanced Dinner Menu Options

Plated Dinner Upgrades

Additional \$10++ per Plate

Filet Mignon

Seasoned and Medium Grilled 7 oz Filet Mignon

Grouper Imperial

Grilled Grouper Filet topped with Lump Crab Meat and Lemon Butter Sauce.

Grilled Shrimp Skewer

5-Piece Grilled Gulf Shrimp Skewer.

Appetizers

Serve your guests an Appetizer as a 3rd or 4th Course Option. Family Style Appetizers serve between 4-6 Guests. Appetizers served at Tables.

Additional \$12++ per Order

Seafood Beignets

Crawfish and Shrimp in Fried Dough, served with Spicy Remoulade.

Calamari

Calamari Fried Golden Brown and Served with Cocktail Sauce.

Cheese & Crackers

Hand-blended goat cheese, dried fruit, and honey. Served with our House-Made Crisps.

Lobster Ravioli

**Market Price*

Cheese Ravioli topped with Creamy Lobster Sauce

Smoked Tuna Dip

Smoked Tuna Dip, served with our House-Made Crisps and Jalapenos.

Themed Buffet Dinner Menu Options

\$28++ Per Person

Minimum 30 people.

Southern Buffet

Pasta Salad
Southern Fried Chicken
Roasted Pork Loin OR Golden Fried Fish
Honey Baked Beans
Garlic & Herb Mashed Potatoes
Dinner Rolls & Butter

Mexican Fiesta Buffet

Queso Dip
Salsa
Taco Bar: Soft Shells, Hard Shells, Taco Seasoned Ground Beef, Taco Seasoned Pulled Chicken, Shredded Lettuce, Shredded Cheese, Jalapenos, Diced Tomatoes, Sour Cream
Spanish Rice
Refried Beans with Cheese

Key West Buffet

Pasta Salad
Coconut Fried Shrimp OR Golden Fried Fish
Islamorada Chicken: Chicken with a Honey Lime Soy Sauce
Garlic & Herb Mashed Potatoes
Lemon Pepper Green Beans
Dinner Rolls & Butter

Little Italy Buffet

Caesar Salad
Grilled Chicken Alfredo with Penne Pasta
Roasted Pork Loin
Garlic & Herb Mashed Potatoes
Seasonal Vegetables
Buttery Bread Sticks

*Served with Sweet Tea, Unsweet Tea and Water

Buffet Dinner Menu Options

2 Entrée Selections & 2 Sides Selections: \$35.00++ per person

3 Entrée Selections & 3 Sides Selections: \$45.00++ per person

Minimum 30 people.

Salads

Select 1

House Salad

Caesar Salad

Greek Salad

Entree:

Select 2 OR 3

Creamy Chicken Marsala

Roasted Chicken topped with Creamy Marsala Sauce

Pineapple Citrus Chicken

Grilled Chicken Breast with Pineapple Relish & Sweet Chili Sauce

Chipotle Mandarin Glazed Pork Tenderloin

Tender Pork Loin Medallions with Chipotle Mandarin Glaze

Crab Cakes

Petite House Made Crab Cakes with Spicy Remoulade

Key Lime Snapper OR Grouper

Snapper OR Grouper Fillet topped with Key Lime Butter Sauce

St. Andrews Pepper Steak

Seasoned and Sliced Beef Steak with Peppers & Onions

Sides

Select 2 OR 3

Garlic & Herb Mashed Potatoes

Grilled Asparagus

Edamame Risotto

Normandy Vegetables

Roasted Red Potatoes

Lemon Pepper Green Beans

Dessert

Select 1

Cheese Cake

Carrot Cake

Key Lime Pie

Red Velvet Cake

*Served with Dinner Rolls & Butter, Sweet Tea, Unsweet Tea and Water

*Enhance your Reception or Buffet with one of our
Carving Stations or Food Stations.*

Carving Stations

*Served with Dinner Rolls & Appropriate Sauce or Garnish
Uniformed Chef/Attendant Required for all
Carving Stations.
at \$100.00++.*

Honey Bourbon Glazed Whole Ham

*Serves 75
\$275.00++*

Herb Roasted Turkey Breast

*Serves 30
\$225.00++*

Herb Crusted Prime Rib

*Serves 25
\$375.00++*

Food Stations

Slider Station

*BBQ Pulled Pork, Mojo Pulled Chicken & Shredded Beef
Rolls, Fried Onions, Bacon, Cheddar Cheese, Cole Slaw, & Assorted BBQ
Sauces.*

\$20.00++ per person

Fish Taco Station

*Grilled Gulf Fish, Fried Popcorn Shrimp, Soft Flour Tortillas, Hard Corn
Tortillas, Cheese, Shredded Lettuce, Diced Tomatoes, Sour Cream,
Guacamole, Salsa & Sriracha Aioli*

\$20.00++ per person

Bar Prices

Drinks to be Billed Based on Consumption or Pre-paid Host Bar Tab.

Super Premium Cocktails \$9.00++

Call Cocktails \$7.00++

Well Cocktails \$5.00++

House Wine \$7.00++

House Wine (*Bottle*) \$28.00++

Craft & Imported Beer \$4.50++

Domestic Beer \$3.75++

Soda & Bottled Water \$2.50++

Drink Tickets

Price Per Ticket

Full Bar Ticket

Drinks Billed on Consumption at Listed Price

Limited Ticket \$6.50++ each

Call, Well, Beer, Wine & Soda

Partial Ticket \$5.00++ each

Well, Beer, Wine & Soda

Keg Beer

Domestic Keg \$325.00++

Import Keg \$400.00++

Bartender Fee: \$150++ per Bartender (4 Hours)
\$25++ for each additional hour.



General Information

All catered events are subject to a 22% Service Charge, and 8% Tax Fee.

- No food and beverage may be brought in, aside from Cakes/Desserts or Guest Favors.
- Applicable Fees may apply for: Bartenders, Cake Cutting, or Butler Service Attendants.
- Deposits are due with the signed contract. Only signed contracts and deposits guarantee space.
- Cancellation: Groups who cancel within 90 days of event date will forfeit their deposit. Events cancelled within 60 days prior to the event date be subject to paying 50% of the Room Rental, and 50% of the Food & Beverage Minimum, minus service charge and deposit amount paid. Events cancelled within 30 days will be subject to paying 100% of the Room Rental and 100% of the Food & Beverage Minimum, minus service charge and the deposit amount paid. If a group chooses to cancel, they can move their event dates with no penalty or additional fees.
- Final F&B Guarantees are due one week prior to event date. *Events on Saturday or Sunday will need to provide guarantees by the Monday prior to their event. This guarantee includes total number of guests and menu. After final guarantees are provided, guest count may go up, but not down. If no guarantee is given by appointed time, and client is unreachable, then the estimated amount will stand as the guarantee.
- Final estimated balance is due one week prior to event date. Final Estimate will include an estimate of items to be billed on consumption. *Events on Saturday or Sunday will need to provide balance due by the Monday prior to their event.
- Restaurant to Provide: Tables, Chairs, Table Linen, Napkins, appropriate Utensils and Serving Dishes.
- Additional Items available to Rent: Dance Floor, PA System with Wire Microphone, Screen & Projector.