



**2023**

# Catering Menus

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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

Bruschetta Bowl with House Crackers @ \$110.00++

*Serves 50.*

(50) Quinoa Salad in Tartlet @ \$110.00++

(50) Tomato Caprese Skewers with Balsamic Glaze @ \$110.00++

(50) Chicken Salad Crostini @ \$110.00++

Fruit & Berry Display @ \$140.00++

*Serves 50.*

(50) Marinated Shrimp Salad in Tartlet @ \$165.00++

Smoked Tuna Dip @ \$165.00++

*Served with Tortilla Chips. Serves 50.*

Crab & Artichoke Dip @ \$165.00++

*Served with Tortilla Chips. Serves 50.*

Gourmet Cheese Board Display @ \$225.00++

*Served with Assorted Crackers. Serves 50.*

Charcuterie Board Display @ \$325.00++

*Served with Assorted Crackers. Serves 50.*

Salmon on Pickled Cabbage with Dill Sauce on Crostini @ \$275.00++

*Served with Assorted Crackers. Serves 50.*

## Hot Display

Mini Twice-Baked Fingerling Potatoes @ \$110.00++

*Serves 50.*

(50) Spanakopita @ \$110.00++

*Spinach & Feta Cheese in Phyllo*

(50) Swedish OR Teriyaki Meatballs @ \$120.00++

(50) Buffalo OR BBQ Chicken Skewers @ \$150.00++

*Served with Blue Cheese Dipping Sauce for Buffalo*

(50) Vegetable Spring Rolls @ \$150.00++

*Served with Sweet Chili Sauce*

(50) Coconut Fried Shrimp @ \$175.00++

*Served with Sweet Chili Sauce*

(50) Spicy BBQ Pulled Pork on Crostini with Lime Crème @ \$200.00++

(50) Petite Crab Cakes @ \$225.00++

*House Made. Served with Spicy Remoulade.*

(50) Petit Beef Wellingtons with Dijon Sauce @ \$225.00++

(50) Petite Seared Scallops with Bacon Jam @ \$250++

## **Themed Reception Menu Options**

Select 1 Themed Option: **\$25.00++ per person**

*Minimum 30 people.*

*Pre-Dinner Service Only.*

### **Island Time**

Grilled Fish Taco Station

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: \$40.00++ per person

3-Course: \$45.00++ 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: \$40.00++ per person*

*3-Course: \$45.00++ per person*

***Minimum 30 people.***

## CONTINUED FROM PREVIOUS PAGE

### **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 \$12++ 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 3<sup>rd</sup> or 4<sup>th</sup> Course Option. Family Style Appetizers serve between 4-6 Guests. Appetizers served at Tables.

*Additional \$12++ per Order*

#### **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

**\$32++ 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**

House Salad with Raspberry Vinaigrette  
Coconut Fried Shrimp OR Golden Fried Fish  
Teriyaki Chicken  
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: \$45.00++ per person*

*3 Entrée Selections & 3 Sides Selections: \$55.00++ 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**

**Herb Roasted Asparagus**

**Mushroom Risotto**

**Charred Brussels with Honey Glaze**

**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 \$120.00++.*

### **Honey Bourbon Glazed Whole Ham**

*Serves 75  
\$300.00++*

### **Herb Roasted Turkey Breast**

*Serves 30  
\$250.00++*

### **Herb Crusted Prime Rib**

*Serves 25  
\$400.00++*

## **Food Stations**

*\*Only available as an Add-on to Buffet or Reception Menu.*

### **Slider Station**

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

**\$25.00++ 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*

**\$25.00++ 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 \$8.00++ each**

Call, Well, Beer, Wine & Soda

**Partial Ticket \$6.00++ 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. Deposits are non-refundable.
- Cancellation: Events cancelled within 90 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 60 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 based on availability: Chair Covers, Dance Floor, PA System with Wire Microphone, Screen & Projector.
- **Displayed food items (Buffet/Reception Menu) have a Serve Time of 2 hours. Boxed left-overs from a Buffet, or unserved Meals from absent guests will NOT be provided to the group at the conclusion of the event, due to safe-serving regulations. We will box Plated Meals, if a 24 hour advance notice is given with the number of meals requested, and they will be stored properly until the guest is ready to depart.**