



THE  
**PERRY HOTEL  
& MARINA**  
KEY WEST

**MEETINGS & EVENTS MENUS**





## CHART YOUR COURSE TO STOCK ISLAND

Just minutes from the vibrant heart of Key West, The Perry offers a unique blend of laid-back luxury, stunning waterfront views, and exceptional service. Whether you're planning an intimate board meeting, a grand corporate retreat, or a celebratory social gathering, The Perry provides the perfect backdrop for success and celebration.

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### THE HOTEL

Salt air and five-star service mingle at this waterfront hotel at the heart of Stock Island. Award-winning design, local-minded dining, and the sea-faring spirit of old Key West are at the heart of it all.

### ACCOMMODATIONS

Thoughtfully crafted with a unique blend of contemporary furnishings and rustic touches, each of The Perry Hotel's spacious guest rooms and suites comes with spectacular Stock Island views. Other highlights include ultra-plush pillowtop mattresses, unique wood-paneled headboards, and open-air outdoor showers in select rooms.

### THE EXPERIENCE

Unlike any other.





**MENUS**

# BREAKFAST BUFFETS

## CONTINENTAL BREAKFAST - \$35

Fresh-Squeezed Florida Orange Juice  
Pink Grapefruit Juice  
Assorted Breakfast Pastries  
Whipped Butter, Nutella, Peanut Butter, Homemade Jam  
Fresh Seasonal & Tropical Fruit Display  
Assorted Yogurt  
Brown Sugar, Granola, Dried Fruit  
Freshly Brewed Regular & Decaffeinated Coffee  
A Selection of Gourmet Tea Served with Milk, Honey & Lemon

## BONE KEY BREAKFAST - \$45

All of the features of the Continental Breakfast, plus:  
Scrambled Eggs with Fresh Herbs & Cheese  
Breakfast Potatoes with Peppers & Onions  
Maple Bacon & Turkey Sausage

## STOCK ISLAND BREAKFAST - \$48

All of the features of the Continental and Bone Key Breakfasts, plus:  
Shrimp & Grits  
Buttermilk Pancakes with Assorted Toppings

## THE PERRY BREAKFAST - \$52

All of the features of the Continental and Bone Key Breakfasts, plus:  
Sausage Gravy & Biscuits  
Traditional Eggs Benedict & Crab Benedict  
Challah French Toast with Guava & Cream Cheese

*Prices are based on a minimum of 20 guests, or an additional small group fee applies:  
All prices are ++ (25% service charge and all current applicable state and local taxes).*

# TACKLE BOX BREAKFAST TO—GO

## BOXED BREAKFAST - \$36

All Boxed Breakfasts include one sandwich, granola bar, orange juice, whole fruit, condiments on side.

### BACON, EGG & CHEESE

Flour Tortilla, Farm Fresh Eggs,  
Monterey Jack & Cheddar Cheese,  
Applewood Smoked Bacon  
\*Egg & Cheese ONLY option

### TURKEY SAUSAGE WRAP

Flour Tortilla, Farm Fresh Egg  
Whites, Turkey Sausage, Spinach  
\*Cheese Optional

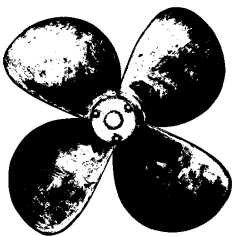
### SAUSAGE, EGG & CHEESE

Cuban Bread, Farm Fresh Eggs,  
Monterey Jack & Cheddar Cheese,  
Pork Sausage

### HAM, EGG & CHEESE CROISSANT

Croissant, Farm Fresh Eggs, Ham,  
Monterey Jack & Cheddar Cheese

*Limit of two sandwich choices and a vegetarian selection*



*Boxed breakfasts are not supplied with table seating or table service.  
All prices are ++ (25% service charge and all current applicable state and local taxes).*

# BREAKFAST ENHANCEMENTS

## SLICED SMOKED SALMON - \$15

Diced Tomatoes, Red Onions, Capers & Chopped Eggs

## PANCAKES OR BELGIAN WAFFLES - \$12

Maple Syrup, Berry Compote, Whipped Cream & Butter

## CHALLAH FRENCH TOAST - \$12

Maple Syrup & Caramelized Banana

## OMELETTE STATION - \$23

Farm Fresh Eggs & Egg Whites, Country Ham, Bacon, Bell Peppers, Spinach, Scallions, Mushrooms, Tomatoes, Swiss & Cheddar

## BLOODY MARY & MIMOSA BAR - \$29

Spice up your cocktail or mimosa with fresh juice and assorted garnishes with this 2-hour bar.



*All prices are per person. Chef Attendant required for stations at one per 50 guests, \$150.  
Prices are based on a minimum of 20 guests, or an additional small group fee applies;  
All prices are ++ (25% service charge and all current applicable state and local taxes).*

# BREAKS

## SWEET & SAVORY

Breakfast Pastries, Muffins, Cinnamon Rolls & Croissants \$10

Assorted Bagels with Plain & Chive Cream Cheese \$8

Greek Yogurt Parfait with Berries \$12

Individual Plain & Flavored Yogurts \$6

Whole Fresh Fruit \$3

Churros with Caramel & Chocolate Sauces, Powdered Sugar & Brown Sugar \$10

Assorted Fresh-Baked Cookies \$7

Brownies & Blondies \$6

Kind Bars & Power Bars \$6

## SWEET & SAVORY

Freshly Brewed Coffee, Regular or Decaffeinated \$95/gallon

Coconut Water \$5/each

Iced Tea Served with Lemon Wedges \$45/gallon

Fresh-Squeezed Florida Orange Juice and Grapefruit Juice \$42/gallon

Assorted Sodas \$5/each

Red Bull (Regular & Sugar-Free) \$6/each

Still & Sparkling Mineral Waters \$5/each



*Prices are based on a minimum of 20 guests, or an additional small group fee applies;  
All prices are ++ (25% service charge and all current applicable state and local taxes).*

# DOCK-TO-DOOR BOXED LUNCH

## BOXED LUNCH - \$42

All Boxed Lunches include one sandwich, chocolate chip cookie, potato chips, bottled water, whole fruit, condiments on side.

### SMOKED TURKEY WRAP

Bacon, Lettuce, Tomato,  
Onion & Cheese

### ALBACORE TUNA SALAD WRAP

Lettuce, Tomato, Red Onion,  
Flour Tortilla

### HONEY HAM & SWISS

Dijon & Mixed Greens  
Cuban Bread

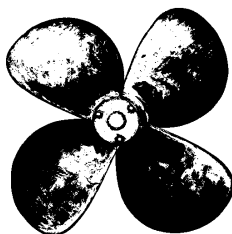
### GRILLED VEGETABLE WRAP

Fresh Herb Vinaigrette, Flour Tortilla

### ITALIAN SUB

Genoa Salami, Prosciutto,  
Capicola, Provolone, Olive Pesto  
Cuban Bread

*Limit of two sandwich choices and a vegetarian selection per lunch period.*



*Boxed lunches are not supplied with table seating or table service.*

*All prices are ++ (25% service charge and all current applicable state and local taxes).*



# BUFFET LUNCHES

Served with Iced Tea & Fruit-Infused Water

## STOCK ISLAND SALAD BAR - \$35

### SALAD & TOPPINGS

Mixed Greens, Spinach, Romaine,  
Smoked Bacon, Cheddar, Blue Cheese, Parmesan,  
Cucumbers, Red Onions, Roma Tomatoes, Mushrooms, Carrots,  
Mixed Olives, Hard-Boiled Eggs, Croutons, Candied Pecans

### PROTEIN

*Choose Two:*

Shrimp, Steak or Chicken  
Grilled or Blackened

### SOUP - +\$8 per person

*Choice of:*

Maryland Crab, Chicken and Rice, Tomato Basil Bisque, Vichyssoise

## SUNSET KEY DELI - \$52

### ASSORTED MEATS & CHEESES

Black Forest Ham, Roast Turkey, Mortadella, Salami, Pastrami,  
Smoked Gouda, Swiss, Cheddar  
Lettuce, Tomato, Onion, Pickles  
Served with Artisan Rolls, Croissants & Condiments

*Choice of Two Salads:*

#### RED BLISS POTATO SALAD

Hard-Boiled Eggs, Dijon,  
Mayonnaise, Bermuda Onion

#### ARTICHOKE ORZO SALAD

Artichoke Hearts, Roma Tomatoes,  
Red Onion, Fresh Herbs

#### HOMEMADE COLE SLAW

#### BEEFSTEAK TOMATO CAPRESE

Beefsteak Tomatoes, Buffalo  
Mozzarella, Olive Oil, Balsamic  
Glaze, Chiffonade of Basil

#### GREEK SALAD

Olive Medley, Heirloom Cherry  
Tomatoes, Pepperoncini, English  
Cucumber, Red Onion, Feta

Includes house-made Potato Chips & Tropical Fruit Salad

*All prices are ++ (25% service charge and all current applicable state and local taxes).*

# BUFFET LUNCHES

Served with Iced Tea & Fruit-Infused Water

## JAMAICAN ME CRAZY - \$54

### PINEAPPLE JICAMA SLAW

Pineapple, Jicama, Golden Raisins, Peppers, Citrus Dressing

### JAMAICAN CUCUMBER SALAD

English Cucumbers, Scallions, Bermuda Onions, Jalapeño, Lime Juice

### FRIED PLANTAINS

### COCONUT RICE

### JERK BBQ CHICKEN THIGH

### RED SNAPPER ESCOVITCH

Onions & Peppers

### TROPICAL FRUIT SALAD

## CINCO DE MAYO - \$56

### CHILI CON QUESO

Served with Corn Tortilla Chips

### MEXICAN REFRIED BEANS

or

### CUMIN BLACK BEANS

### CILANTRO LIME RICE

### BUILD-YOUR-OWN-TACO BAR

Romaine, Pico de Gallo, Guacamole, Onions, Pickled Radish, Corn,  
Queso Fresco, Cheddar, Salsa Verde, Fresh Jalapeños, Mojo  
Chicken Thighs, Shrimp, Churrasco Beef, Flour & Corn Tortillas

### FRUIT SALAD

*Prices are based on a minimum of 20 guests, or an additional small group fee applies;  
All prices are ++ (25% service charge and all current applicable state and local taxes).*

# BUFFET LUNCHES

Served with Iced Tea & Fruit-Infused Water

## TASTE OF TUSCANY - \$58

*Choice of Two Salads:*

### CAESAR SALAD

Romaine, Herbed Croutons, Parmesan, Caesar Dressing

### MESCLUN TOSSED SALAD

Heirloom Cherry Tomatoes, Carrots, Cucumbers, Red Onion, Ranch Dressing

### ANTIPASTA SALAD

Capicola, Salami, Mortadella, Olives, Tomatoes, Onions, Italian Dressing

### CAPRESE SALAD

Sliced Beefsteak Tomatoes, Buffalo Mozzarella, Olive Oil, Balsamic Glaze, Chiffonade of Basil

*Choice of Protein:*

### CHICKEN THIGHS

*or*

### MAHI MAHI

Served with choice of Cacciatore or Piccata Sauce

### ORZO PASTA

*or*

### CHEESE TORTELLINI

Served with choice of Pesto or Alfredo Sauce

### MANICOTTI WITH BOLOGNESE

*or*

### MILD ITALIAN SAUSAGE WITH PEPPERS & ONIONS

### ROASTED BROCCOLINI WITH FRESH GARLIC

### TROPICAL FRUIT SALAD

*All lunch buffet prices are per person. Food service lasts for 90 min.*

*Prices are based on a minimum of 20 guests, or an additional small group fee applies;*

*All prices are ++ (25% service charge and all current applicable state and local taxes).*





# BAR PACKAGES

Available for Parties of  
25 or More.

## PREMIUM

\$50 per person for the first two hours. \$12 pp each add'l hour.

### DOMESTIC & IMPORTED BEERS

Bud Light, Miller Lite, Michelob Ultra, Corona, High Noon

### PREMIUM SPIRITS

Tito's Vodka, Bombay Sapphire Gin, Dewar's, Bacardi, Captain Morgan, Corazon Tequila, Redemption Rye, Jim Beam, Jack Daniels

### HOUSE WINES

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Prosecco, Cabernet Sauvignon

## PRESTIGE

\$62 per person for the first two hours. \$15 pp each add'l hour.

### DOMESTIC & IMPORTED BEERS

Bud Light, Miller Lite, Michelob Ultra, Corona, Stella Artois, High Noon, IPA

### PREMIUM SPIRITS

Ketel One Vodka, Bombay Sapphire Gin, Johnny Walker Black, Plantation Rum, Captain Morgan, Papa's Pilar Dark Rum, Casamigos Blanco, Bulleit Bourbon, Redemption Rye, Crown Royal

### SIGNATURE WINES

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Zinfandel, Red Blend, Prosecco, Cabernet Sauvignon, Sancerre

## BEER & WINE

\$37 per person for the first two hours. \$10 pp each add'l hour.

### DOMESTIC & IMPORTED BEERS

Bud Light, Michelob Ultra, Yuengling, Corona, Heineken, High Noon, IPA

### HOUSE WINES

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Prosecco, Cabernet Sauvignon





# HORS D'OEUVRES

## — HOT SELECTIONS —

All prices are per piece. Minimum 25 pieces per order, available in increments of 25.

### MEAT

Beef Churrasco Skewer \$7

Pork Belly with Guava BBQ \$7

Loaded Tater Tots with Bacon \$4  
*Served with Crème Fraîche*

Rosemary Garlic Lamb Chops \$8  
*Served with Mint Sauce*

Beef and Black Bean Empanada \$5  
*Served with Avocado Aioli*

Beef Sliders with Bacon Jam \$7

### VEGETARIAN

Brie Wrapped in Puff Pastry \$7  
*Served with Raspberry Sauce*

Spring Rolls \$6  
*Served with Sweet Chili Sauce*

Deep-Fried Cheese Ravioli \$6  
*Served with Marinara*

### SEAFOOD

Bacon-Wrapped Scallops \$8

Bacon-Wrapped Shrimp \$7

Coconut Shrimp \$7  
*Served with Pineapple Sauce*

Panko-Breaded Hogfish Bites \$8  
*Served with Remoulade*

Conch Fritters \$6  
*Served with Citrus Aioli*

Maryland-Style Mini Crab Cakes \$8

Teriyaki Shrimp Skewers \$8

### POULTRY

Chicken Sate with Peanut Sauce \$6

Chicken Sliders with Chipotle Aioli \$7

All prices are ++ (25% service charge and all current applicable state and local taxes).



# HORS D'OEUVRES

## — COLD SELECTIONS —

All prices are per piece. Minimum 25 pieces per order, available in increments of 25.

### MEAT

Seared Strip Loin \$6

*Goat Cheese Crostini with Bacon Jam*

Pistachio-Crusted Pork Tenderloin \$5

*Apricot Jam*

### VEGETARIAN

Goat Cheese Bruschetta \$6

Hummus on Cucumber Slices \$6

Sun-Dried Tomato Compote \$6

*Served on Toast Points with Feta*

### EGGS & POULTRY

Deviled Eggs \$3

*Chives & Smoked Paprika*

Toasted Almond Chicken Mousse \$6

*Red Seedless Grapes*

### SEAFOOD

Conch Salad Shooter \$8

Sesame-Crusted Tuna \$7

*Wonton Crisp with Kimchi & Wasabi Aioli*

Smoked Salmon \$6

*Dill Crème Fraiche on an English Cucumber Slice*

Jumbo Shrimp Cocktail \$7

Oysters on the Half Shell MKT

Top Neck Clams MKT

Stone Crab Claws MKT

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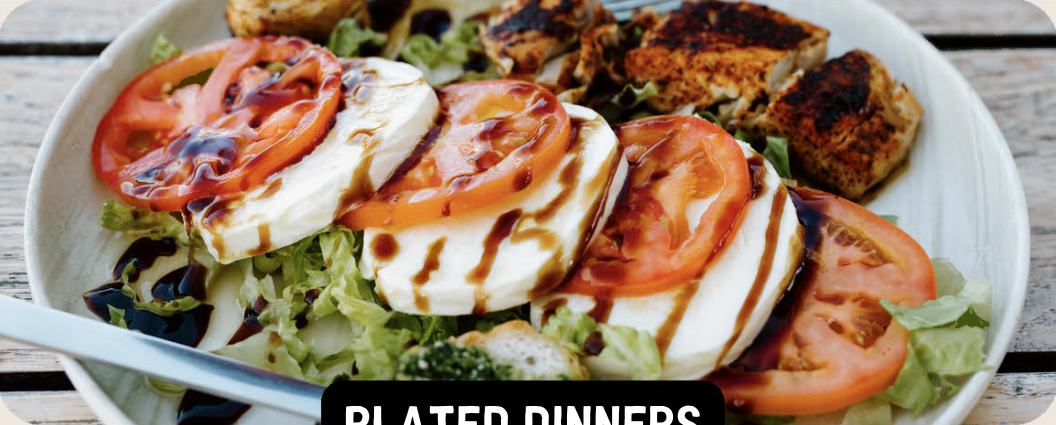
### DISPLAYS *priced per person*

Crudité with Dips \$19 - Farm Fresh Vegetables, Hummus, Ranch

Artisan Cheese \$24 - Chef's Choice of Gourmet & Domestic Cheese Selections,  
Assorted Crackers & Pita Bread

Charcuterie \$29 - Chef's Choice of Gourmet & Domestic Meat Selections, Assorted  
Crackers & Crostini

*All prices are ++ (25% service charge and all current applicable state and local taxes).*



## PLATED DINNERS

### CHOICE OF ONE SALAD

*bread service included*

#### ARTISAN CAESAR SALAD

Baby Romaine, Diced Beefsteak Tomatoes, Shaved Parmesan, Herbed Croutons, Caesar Dressing

#### MESCLUN TOSSED SALAD

Greens, Heirloom Cherry Tomatoes, Carrots, Cucumbers, Goat Cheese Crumbles, Herbed Croutons, Old Bay Citrus Vinaigrette

#### CAPRESE SALAD

Sliced Beefsteak Tomatoes, Fresh Mozzarella, Olive Oil, Balsamic Glaze, Chiffonade of Basil

### CHOICE OF UP TO TWO ENTREES

BLACKENED OR SEARED MAHI TOPPED WITH DELMARVA SAUCE \$82

SEARED SALMON TOPPED WITH WARM DILL CUCUMBER SALAD \$89

SEARED RED SNAPPER WITH PINEAPPLE MANGO SALSA \$84

DOUBLE MARYLAND-STYLE CRABCAKES WITH THREE MUSTARD BEURRE BLANC \$99

GRILLED SPINY LOBSTER TAIL WITH BRANDY CREAM SAUCE \$99

HERB-ROASTED AIRLINE CHICKEN WITH CITRUS AU JUS \$87

CRAB-STUFFED BONELESS CHICKEN BREAST TOPPED WITH CAPER BEURRE BLANC \$96

GRILLED PORK CHOP WITH GUAVA SAUCE \$89

GRILLED BASEBALL STEAK AU POIVE \$92

NY STRIP WITH BORDELAISE \$98

GRILLED BEEF TENDERLOIN WITH DEMI-GLACE \$102



## DUETS

### BEEF TENDERLOIN & JUMBO SHRIMP \$129

*Served with Demi-Glace & Key Lime Scampi Sauce*

### BEEF TENDERLOIN & SALMON or MAHI \$137

*Served with Demi-Glace & Lemon Beurre Blanc*

### BEEF TENDERLOIN & MARYLAND-STYLE LUMP CRAB CAKES \$149

*Served with Demi-Glace & Mustard Beurre Blanc*

## CHOICE OF STARCH

RICE PILAF

ROSEMARY-ROASTED RED BLISS POTATOES

CHIVE & SOUR CREAM MASHED POTATOES

AU GRATIN POTATOES



## CHOICE OF VEGETABLE

BROCCOLINI

GREEN BEANS

GRILLED ASPARAGUS

GLAZED CARROTS

## CHOICE OF DESSERT

CHEESECAKE WITH BERRY COMPOTE

TIRAMISU

KEY LIME PIE

CREME BRULEE

FLOURLESS CHOCOLATE TORTE

*Served with Creme Anglaise & Raspberry Sauce*

*All Plated Dinner prices are per person.*

*Prices are based on a minimum of 20 guests, or an additional small group fee applies;*

*All prices are ++ (25% service charge and all current applicable state and local taxes).*

# BUFFET DINNERS

## FIESTA BUFFET - \$105

### MEXICAN SALAD

Roasted Romaine Hearts, Black Beans, Corn, Tomatoes, Cucumbers, Citrus Vinaigrette

### PINEAPPLE SLAW

Pineapple, Golden Raisins, Jicama, Orange-Chive Dressing

### REFRIED BEANS OR CUMIN BLACK BEANS

Artichoke Hearts, Roma Tomatoes, Red Onion, Fresh Herbs

### MOLE CHICKEN THIGHS

Spicy Chilis, Mexican Chocolate, Spices

### CHIPOTLE SALMON

Marinated Salmon with Smoked Chili Pepper

### MARINATED FLANK STEAK

Served with Chimichurri Sauce

### CILANTRO LIME RICE

### TROPICAL FRUIT SALAD

## CARIBBEAN BUFFET - \$115

### MIXED GREENS SALAD

Mesclun Mix, Tomatoes, Red Onion, Cucumbers, Chicharrones, Mango-Pineapple Vinaigrette

### POTATO SALAD

Red Bliss Potatoes, Hard-Boiled Eggs, Peas & Ham

### RED BEANS & RICE

### FRIED PLANTAINS

### CHICKEN THIGHS ALONELITA

Sazón, Corn, Tomato Broth

### GARLIC SKIRT STEAK WITH ROASTED ONIONS

### RED SNAPPER ESCOVITCH

### SAUTEED SQUASH WITH OLIVE MEDLEY

### TROPICAL FRUIT SALAD



# BUFFET DINNERS

## LITTLE HAVANA - \$125

### CUBAN CORN SALAD

Corn, Queso Fresco, Cilantro, Peppers, Orange-Chili Vinaigrette

### AVOCADO SALAD

Avocado, Cucumbers, Red Onion, Tomatoes, Jicama, Garlic & White Vinegar

### FRIED PLANTAINS

### ROASTED ZUCCHINI & YELLOW SQUASH

Cumin & Cotija Cheese

### MOJO PORK LOIN

Pineapple-Mango Salsa

### CHICKEN THIGH FRICASSE

Creamy Mushroom Sauce

### YELLOWTAIL SNAPPER TAPENADE

Olive Medley, Capers, Tomatoes, White Wine Sauce

### STEAMED RICE

### TROPICAL FRUIT SALAD

## STOCK ISLAND BUFFET - \$139

### HEARTS OF PALM SALAD

Roasted Corn, Radicchio, Bay Spinach, Papaya-Honey Dressing

### WATERMELON SALAD

Bermuda Onion, Heirloom Cherry Tomatoes, Feta, Key Lime Vinaigrette

### STOCK ISLAND CHICKEN

Boneless Chicken Thighs with Soy Sauce, Honey, Pineapple Shallots, Tri-Color Peppers, Lime Juice

### KEY WEST SHRIMP SCAMPI

Key West Pinks Sauteed with Capers, Artichoke Hearts, Tomatoes & Fresh Basil in a White Wine Garlic Sauce

### GRILLED FLANK STEAK

Marinated Flank Steak with Fresh Herbs, Red Onion, White Wine & Olive Oil

### ROASTED ROSEMARY RED BLISS POTATOES

### GREEN BEAN ALMONDINE

### TROPICAL FRUIT SALAD

All Buffet Dinners are priced per person.

All prices are ++ (25% service charge and all current applicable state and local taxes).

# BUFFET ENHANCEMENTS

## CHEF-ATTENDED DINNER STATIONS

### PASTA STATION \$28

*Choice of Two Pastas:*

**Penne, Cheese Tortellini, Cavatappi, Gnocchi**

*Choice of Two Sauces:*

**Pesto, Alfredo, Marinara, Pesto Cream**

**Sausage +\$7 | Chicken +\$8 | Shrimp +\$10**

### PAELLA \$38

**Shrimp, Clams, Chicken, Italian Sausage in Saffron Broth**

### HERB-CRUSTED PRIME RIB \$42

*Horseradish Cream, Mayonnaise, Mustard, Au Jus, Assorted Rolls, Caramelized Onions*

### GRILLED BEEF TENDERLOIN \$42

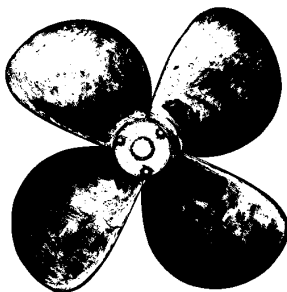
*Horseradish Cream, Mayonnaise, Mustard, Au Jus, Assorted Rolls, Caramelized Onions*

### MOJO PORK LOIN \$26

*Sour Orange Mojo, Key West Cuban Bread*

### MADUROS FOSTER \$22

*Cuban Sweet Plantains, Dark Rum Butter Sauce, Vanilla Ice Cream, Cinnamon Streusel Crumble*



*All Chef-Attended Dinner Stations are priced per person. A minimum of 35 guests is required.*

*One chef attendant per 50 guests is required, at \$150 per chef attendant.*

*All prices are ++ (25% service charge and all current applicable state and local taxes).*

