

**H O U S E**  
**— OF —**  
**BOURBON**

# Catering Menus

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# A La Carte Reception Menu Options

## Hors D'Oeuvres

### Cold Display

Fruit & Berry Display @ \$100.00++

*Serves 50.*

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

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

Corn & Black Bean Salsa @ \$100.00++

*Served with Tortilla Chips. Serves 50.*

(50) Marinated Shrimp Salad in Tartlet @ \$100.00++

Smoked Tuna Dip @ \$150.00++

*Served with Tortilla Chips. Serves 50.*

Gourmet Cheese Board Display @ \$200.00++

*Served with Assorted Crackers. Serves 75.*

### Hot Display

(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 @ \$100.00++

*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++

(50) Seafood Beignets @ \$200.00++

*Crawfish & Shrimp in Fried Dough. Served with Spicy Remoulade.*

## 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*

# Themed Buffet Dinner Menu Options

*2 Entrée Selections & 2 Sides Selections: \$25.00++ per person*

*3 Entrée Selections & 3 Sides Selections: \$30.00++ 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  
Cinnamon Churros

## **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

## **Carving Stations**

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

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

*Serves 75*

**\$275.00++**

### **Herb Roasted Turkey Breast**

*Serves 30*

**\$200.00++**

### **Herb Crusted Tenderloin**

*Serves 20*

**\$400.00++**

### **Herb Crusted Prime Rib**

*Serves 25*

**\$375.00++**

## **Action Stations**

### **Pasta Station**

*Orecchiette & Penne Pastas, Marinara, Creamy Pesto Sauce & Alfredo Sauce  
Roasted Mushrooms, Sautéed Onions & Peppers, Parmesan, Chili Flakes &  
Garlic Bread*

**\$10.00++ per person**

*Add Chicken \$2.00 | Add Shrimp \$3.00*

### **Slider Station**

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

**\$15.00++ 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*

**\$15.00++ per person**

## Cash Bar Prices

*Priced as Marked at House of Bourbon.*

## Host Bar Prices

*Drinks to be Billed Based on Consumption*

Super Premium Cocktails \$9.00++

Call Cocktails \$6.00++

Well Cocktails \$5.00++

House Wine \$5.00++

House Wine (*Bottle*) \$30.00++

Craft & Imported Beer \$4.50++

Domestic Beer \$3.50++

Soda & Bottled Water \$2.00++

## Drink Tickets

*Price Per Ticket*

*All Drink Tickets will be Billed based on Consumption  
at the conclusion of the Event.*

### Full Bar Ticket

Drinks Billed on Consumption at Listed Price

**Limited Ticket \$5.50++ each**

Call, Well, Beer, Wine & Soda

**Partial Ticket \$4.50++ each**

Well, Beer, Wine & Soda

## Keg Beer

Domestic Keg \$325.00++

Import Keg \$400.00++

**Bartender Fee: \$100++ per Bartender (4 Hours)**  
\$25++ for each additional hour.

**\*Waived Bartender Fee with  
Host Bar Minimum of \$500++.**

## General Information

**Please note that we will customize our Menus to your taste. So, if you have something in mind, please let our Catering Staff know, and we would be delighted to accommodate you!**

**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, Station Attendants or Butler Service Attendants.

Deposits are due with the signed contract. Only signed contracts and deposits guarantee space.

Cancellation: Groups with cancel will forfeit their deposit if they are to cancel within three months of the event date. If a group chooses to cancel, they may move their event date, 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: Dance Floor, PA System with Wire Microphone, Screen & Projector.