



EVENT MENU SELECTIONS

TO RESERVE THE PRIVATE DINING AREA AT SHADES BAR AND GRILL YOU MUST SIGN AND RETURN AN EVENT AGREEMENT TO MANAGEMENT NO LATER THAN 7 DAYS PRIOR TO THE EVENT DATE.

THE FEE TO RESERVE THE PRIVATE DINING AREA IS BASED ON PRIOR YEAR SALES. THE FEE WILL BE ASSESSED TO THE CUSTOMER IN THE FORM OF A "MINIMUM AMOUNT." IF THE AGREED MINIMUM IS NOT REACHED BY THE CUSTOMER ON THE DATE OF THE EVENT, THE GUEST AGREES TO PAY THE REMAINING BALANCE AT THE END OF THE EVENT.

HORS D'OEUVRES

MINIMUM OF 10 PER EACH SELECTION

1. CHICKEN SATAY W/ THAI PEANUT SAUCE – \$2.²⁰ EA
2. BEEF SATAY W/ THAI PEANUT SAUCE – \$2.²⁵ EA
3. PORK POTSTICKERS W/ ASIAN BBQ DIPPING SAUCE – \$1.⁷⁵ EA
4. PORK EGG ROLLS W/ SWEET CHILI SAUCE – \$1.⁷⁵ EA
5. CHICKEN AND VEGGIE SPRING ROLLS W/ SWEET CHILI SAUCE – \$1.⁷⁵ EA
6. VEGGIE SPRING ROLLS W/ SWEET CHILI SAUCE – \$1.⁷⁵ EA
7. BRUSCHETTA (TOMATO, MOZZARELLA, BASIL, BALSAMIC REDUCTION) – \$2 EA
8. BACON WRAPPED SCALLOPS – \$3 EA
9. SMOKED TUNA NICOISE CROSTINI – \$2 EA
10. SHRIMP COCKTAIL – \$2.⁷⁵ EA
11. CRAB CAKE BALLS WITH REMOULADE – \$3 EA
12. POTATO CAKES, SMOKED SALMON, CREME FRAICHE & DILL – \$2.²⁵ EA
13. TUNA POKE (TARTARE) ON RICE CRACKER W/ THAI VINAIGRETTE – \$2.⁷⁵ EA
14. WINGS (10) – \$11 EA
15. CHICKEN NACHOS – \$12 EA
16. VOLCANO SHRIMP – \$11 EA
17. TUNA DIP – \$11 EA

VEGETABLE PLATTER

CELERY, CARROTS, CUCUMBERS, TOMATOES, BROCCOLI, RANCH, BLEU CHEESE

10 PEOPLE - \$40
20 PEOPLE - \$75
50 PEOPLE - \$135

GRILLED VEGETABLE PLATTER

SQUASH, ZUCCHINI, PEPPERS, EGGPLANT, ASPARAGUS

10 PEOPLE - \$45
20 PEOPLE - \$80
50 PEOPLE - \$160

SEASONAL FRUIT PLATTER

VARIOUS FRUITS DEPENDING ON SEASON

10 PEOPLE - \$70
20 PEOPLE - \$125
50 PEOPLE - \$225

DELI MEAT PLATTER

ROAST BEEF, HAM, TURKEY, CRACKERS, MAYONNAISE, MUSTARD

10 PEOPLE - \$60
20 PEOPLE - \$100
50 PEOPLE - \$220

DELI CHEESE PLATTER

CHEDDAR, SWISS, PEPPERJACK, MOZZARELLA

*UPGRADE TO GOURMET CHEESE FOR ADDITIONAL FEE

10 PEOPLE - \$45
20 PEOPLE - \$80
50 PEOPLE - \$170

HUMMUS PLATTER

HUMMUS, TOMATOES, FETA CHEESE, CUCUMBER, LAVASH

10 PEOPLE - \$60
20 PEOPLE - \$100
50 PEOPLE - \$220

BUFFET OPTIONS

PRICES ARE PER PERSON

SOUTHERN BUFFET

SMOKED PORK RIBS & BBQ CHICKEN THIGHS
BAKED BEANS, COLESLAW, CORN ON THE COB, CORN BREAD
\$23 PER PERSON

SEAFOOD BOIL BUFFET (LOW COUNTRY BOIL)

CHOOSE SHRIMP, CRAWFISH, CRAB, OR CLAMS
ANDOUILLE SAUSAGE, CORN ON THE COB, NEW POTATOES, CAJUN SPICE
(MARKET PRICE)

CHICKEN BUFFET

CHICKEN PICCATA
CAPER LEMON CREAM SAUCE, ANGEL HAIR PASTA, ASIAGO CHEESE, BASIL, TOMATOES,
SEASONAL VEGETABLES
OR
CHICKEN PARMESAN
ANGEL HAIR PASTA, TOMATO BASIL SAUCE, ASIAGO CHEESE, SEASONAL VEGETABLES
\$21 PER PERSON

ROASTED PORK LOIN MARSALA BUFFET

ROASTED PORK LOIN MARSALA
MASHED POTATOES, SAUTEED SEASONAL VEGETABLES, WILD MUSHROOM SAUCE
\$25 PER PERSON

GULF FISH BUFFET

CHOICE OF GRILLED MAHI OR GROUPER
VEGETABLE RISOTTO, PINEAPPLE SALSA, CITRUS BUERRE BLANC
MAHI \$25 PER PERSON
GROUPER \$30 PER PERSON

PERFECT CUT BUFFET

CHOICE OF PRIME RIB OR BEEF TENDERLOIN
GARLIC MASHED POTATOES, SAUTEED SEASONAL VEGETABLES
AU JUS (PRIME RIB) – CABERNET DEMI (BEEF TENDERLOIN)
(MARKET PRICE)

DINNER ENTREE OPTIONS

PRICES ARE PER PERSON
YOUR CHOICE OF 3 ENTREES AND 4 SIDES

ENTREE CHOICES (CHOOSE 3)

MAHI - \$25
GROUPEL - MKT
SNAPPER - MKT
SHRIMP - \$30
PORK LOIN - \$30
PORK CHOP - \$30
AIRLINE CHICKEN BREAST - \$28
NY STRIP (12oz) - \$35
RIBEYE (12oz) - \$35
FILET MIGNON (8oz) - \$40

SIDE OPTIONS (CHOOSE 4)

VEGETABLE RISOTTO
GARLIC MASHED POTATOES
ROASTED NEW POTATOES
TWICE BAKED POTATOES
HOMESTYLE GRITS
FRIES
PASTA PRIMAVERA
GREEN BEANS
BROCCOLI
SEASONAL VEGETABLES
ASPARAGUS
CREAMED SPINACH
SAUTEED SPINACH

ADDITIONAL ADD-ONS

SALAD CHOICES- MIXED GREENS, ARUGULA OR CAESAR +\$4 PER PERSON
DRESSING CHOICES- RANCH, BLEU CHEESE OR SWEET PEPPER VINAIGRETTE
DESSERT CHOICES- KEY LIME PIE, CHOCOLATE CAKE OR CHEESECAKE +\$4 PER PERSON

***ALL ITEMS SUBJECT TO CHANGE DUE TO AVAILABILITY**

SHADES BAR AND GRILL
EVENT BEVERAGE OPTIONS

OPTION 1:

OPEN BAR UNLIMITED

\$25 PER HOUR, PER PERSON

DISCOUNTED RATE \$80 PER PERSON FOR 4 HOURS

OPTION 2:

CALL YOUR SHOT

YOU SET THE MAXIMUM DOLLAR AMOUNT TO SPEND ON BEVERAGES.

ALCOHOLIC BEVERAGES ARE ORDERED A LA CARTE, ONCE THE PRE DETERMINED DOLLAR AMOUNT IS REACHED THE OPEN BAR TAB IS CLOSED. GUESTS WILL HAVE THE OPTION TO CONTINUE ON THEIR OWN TABS.

OPTION 3:

BEER AND WINE ONLY

WINES ARE ORDERED BY THE BOTTLE @ \$20 PER BOTTLE.

TOP SHELF WINES MAY BE PURCHASED FOR \$30 PER BOTTLE.

ANY WINE BOTTLE OPENED WILL BE CHARGED TO THE GUEST.

DOMESTIC BOTTLE BEER IS \$96 PER CASE OF 24

IMPORT BOTTLE BEER IS \$120 PER CASE OF 24

(BOTTLE BEER ONLY SOLD BY THE CASE)