

EVENTS PACKAGE

PLAN YOUR PARTY AT TURTLE KRAALS TODAY!



Warm tropical breezes, ocean views, first class service and wonderful food are only a few of the reasons to have your event at Turtle Kraals Sunset and Seafood Restaurant. At Turtle Kraals we will go above and beyond to ensure that your event is memorable. We offer a variety of event packages from cocktail and hors d'oeuvres parties, rehearsal dinners and reunions, to white linen wedding receptions.

Let our team of professionals assist you through all of the details so you can relax and have fun with your friends and family. We have several seating areas to choose from:

1. Inside, air conditioned dining room seats up to 50 guests and offers a full bar, a stage, a state of the art sound system and 8 TV's to view your favorite sporting event.
2. Open Air, downstairs dining room can accommodate up to 100 guests with wonderful views of the historic seaport and use of our bocce courts.
3. The Crown Jewel, the sunset tower bar, offers seating for up to 60 guests with amazing ocean and sunset views that are unmatched in the Florida Keys!

Book your event now for a unique Key West experience that you and your guests won't forget! For all questions and inquiries please email our event coordinator at events@turtlekraals.com. Thank you and have a wonderful keys day!



WWW.TURTLEKRAALS.COM

BANQUET MENU

1st TIER \$48 Per Person

Includes 6 Item Family Style Buffet

2nd TIER \$65 Per Person

Includes Butlered Hors D'oeuvres
Choice of 4 for 30 Minutes
Includes 6 Item Family Style Buffet

3rd TIER \$78 Per Person

Includes Butlered Hors D'oeuvres
Choice of 4 for 45 Minutes
Includes 6 Item Family Style Buffet
Choice of Fruit or Crudit  Display
Choice of 2 Desserts

TAPAS STYLE EVENT \$48 Per Person

Choose any 3 vegetable, 3 seafood, 3 land
and 3 dessert hors d oeuvres from our list
and we will pass them each by course to
create a wonderful meal without the sit
down dinner formality!

HORS D'OEUVRES

(Prices are per Piece)

VEGETABLES

Mini Caprese Skewers with cherry tomatoes, mozzarella, basil
and walnut pesto 2

Yucca Frita with mojo sauce 1.25

Roasted Pumpkin Empanadas with garlic, golden raisins,
cilantro and manchego cheese sauce 2.50

Cuban Bruschetta with tomatoes, black beans, corn, cotija,
garlic, cilantro on cumin toast 1.75

FROM THE SEA

Blackened Shrimp Kabobs with bell pepper, pineapple and red
onion 2.5

Florida Stone Crabs with key lime mustard and drawn butter
Market Price (seasonal)

Sunset Scallops grilled scallop topped with mango salsa on
brioche rounds 3

Cracked Spiny Lobster with pina colada sauce 4 (seasonal)

Freeport Sustainable Conch Ceviche with bell peppers, onion,
cilantro and lime 3

Gulf Oysters on the Half Shell with grilled lemon and cocktail
sauce 2

Scallops Wrapped in Bacon with Dijon sauce 3

Baked Oysters Rockefeller 3

Blackened Grouper Sliders with tar tar sauce on brioche buns
4

Tostones with crispy plantains topped with spicy black bean
hummus and cilantro oil 1.50

Mini Grilled Veggie Kabobs, mushrooms, broccoli, bell pepper,
red onion and salsa verde 2

Coconut Curry Cauliflower Soup 1.50

Our Signature Blue Crab Cakes with whole grain mustard aioli
2.5

Jumbo Shrimp Cocktail with cocktail sauce 3

Peruvian Yellowtail Ceviche 3

Key West Pink Shrimp Ceviche 3

Blackened Shrimp with avocado, queso fresco, tomato and
jalapeno hand crafted nachos 2.5

Spiny Lobster with lime crema and cilantro pico de gallo hand
crafted nachos 3 (seasonal)

Key West Ceviche hogfish, sour orange, avocado, jalapeno and
coriander 3

Coconut Shrimp with a spicy orange-honey sauce 3

Conch Fritters with whole grain mustard sauce 2

Baked Clams Casino with bacon, cotija cheese, pumpkin,
peppers and onions 2

BANQUET MENU



FROM THE LAND

Picadillo Empanadas Cuban braised ground beef with olives, peppers and manchego sauce 3

Mini Cuban Mix mojo pork, ham, pickles, Swiss cheese, mustard on pressed Cuban bread 2.50

El Pastor Hand Crafted Nachos with pineapple, cotija cheese and taquera salsa on crispy corn tortilla rounds 2

Carne Asada Hand Crafted Nachos with goat cheese and salsa verde on crispy corn tortilla rounds 2.50

Chorizo and Goat Cheese Empanadas with golden raisin-chipotle sauce 3

Diablo Sliders, grilled beef patties with pepperjack cheese, smoked onions and chipotle bbq sauce on mini brioche buns 3

Achiote Roasted Chicken Hand Crafted Nachos with queso fresco, grilled poblano peppers and taquera salsa on crispy corn tortilla rounds 2

House Smoked Chicken Wings with choice of medium, hot, voo doo sauce and blue cheese 2.25

Jerk Chicken Sliders with lettuce, tomato, ranch mayo on toasted brioche buns 3

Arepas with chicken, raisin and pistachio salad on corn cakes with mango, avocado, tomato and cilantro 2

Bacon Wrapped Dates with smoked honey 1.50

Pina Colada Chicken Skewers coconut fried chicken, pineapple, bell peppers and mushroom with orange-honey glaze 3

DESSERT HORS D OEUVRES

Warm White Chocolate Banana Bread 1.50

Con Leche Crème Brulee 1.50

Rainforest Chocolate Truffles 1.50

Jamaican Almond Cake with Glazed Pineapples 1.50

Vanilla Crème Brulee 1.50

BANQUET MENU

FAMILY STYLE BUFFET CHOICES

(Please Choose ONE Item from Each Section)

1 SALADS

Crisp Romaine Salad with spiced Cuban bread croutons, cherry tomatoes, cotija cheese and classic Caesar dressing

Baby Arugula Salad with roasted beets, goat cheese and a honey-white balsamic dressing

Baby Spinach Salad with crumbled blue cheese, crispy bacon, cherry tomatoes and a honey-dijon dressing

Turtle Kraals Field Green Salad served with fresh mango, cherry tomatoes and a Florida citrus vinaigrette

2 VEGETABLES

Cuban black beans

Grilled corn on the cob with lime butter

Steamed vegetable medley with garden herbs

Garlic spinach

Sea salt and olive oil roasted heirloom baby carrots

Grilled Seasonal Vegetables

3 STARCH

Yellow rice

Coconut rice and peas

Roasted red skin potatoes with garlic and parsley

Yucatan pasta salad

Mashed Idaho potatoes

Baked potato bar with sour cream, bacon, broccoli and cheddar cheese

Quinoa salad with pistachios, apricots and cilantro with an orange-olive oil dressing

ENTREE SELECTIONS

4 SEAFOOD

Garlic, Lime and Basil Shrimp Scampi with penne pasta

Yellowtail Snapper with mojo sauce

Mahi Mahi with pineapple-tequila sauce

Maryland Style Crab Cakes with aji Amarillo tartar sauce

Cracked Conch with mango-bird pepper sauce

Fried Shrimp with cocktail sauce

Clams white wine or marinara sauce over linguine pasta

Paella with shrimp, clams, mahi and chorizo sausage

Jerk Shrimp with pineapple salsa

Seared Grouper with pina colada sauce

Grilled Spiny Lobster Tail with lime butter
(\$12 up charge per person)

Grilled Shrimp Taco Bar with Mexican cheeses, pico de gallo, lime crema, jalapenos, black bean and grilled corn salsa

5 FOWL

Jamaican Jerk Chicken Breast with mango salsa

Chicken Piccata with lemon and capers

Coconut Curry Braised Chicken

Chicken Marsala with field mushrooms and marsala wine sauce

Baked Chicken Parmesan with mozzarella cheese and marinara sauce

Grilled Chicken with orange-cilantro bbq sauce

Roasted Chicken Breast stuffed with roasted peppers, goat cheese and chorizo sausage with a creamy manchego sauce
(\$2 up charge per person)

Grilled Chicken Taco Bar with Mexican cheeses, pico de gallo, lime crema, jalapenos, black bean and grilled corn salad

BANQUET MENU

FAMILY STYLE BUFFET CHOICES

(Choose One of Each Number)

6 MEAT OPTIONS

Fire Grilled Skirt Steak with chimichurri sauce

Center Cut Pork Chops with apple-golden raisin compote

Cuban Picadillo sauteed ground beef with island spices, peppers, olives, tomatoes and raisins

Mojo Pork

Grilled Petite Filet of beef with red wine sauce and blue cheese butter (\$8 upcharge per person)

Memphis Dry Rub Spareribs with house bbq sauces (2 per person)

Grilled Chorizo Sausage with braised peppers, onions, garlic and fire roasted tomato-cilantro sauce

Roasted Pork Loin stuffed with spinach, gorgonzola cheese and caramelized apples

10oz Buckhead Prime Strip Steaks fire grilled and topped with truffle butter (\$20 upcharge per person)

Pistachio Crusted Duck Breast with pear-port wine sauce (\$8 per person upcharge)

Grilled Flank Steak Taco Bar with Mexican cheeses, jalapenos, lime sour cream, pico de gallo

VEGETARIAN OPTIONS

(Substitution in Place of Options 4, 5, or 6 Only)

Pasta Primavera seasonal vegetables, basil and penne pasta tossed in a creamy parmesan sauce or extra virgin olive oil and red peppers

Vegetable Stir Fry with bok choy, water chestnuts, peppers, onions, broccoli and carrots

Grilled Vegetable Taco Bar with Mexican cheeses, pico de gallo, lime crema, jalapenos, black bean and grilled corn salsa

DESSERT

Home Made Key Lime Pie with vanilla whipped cream

White Chocolate Chip Banana Bread with cinnamon butter

Carrot Cake with vanilla- sour cream frosting

Bread Pudding with dulce de leche sauce

Pineapple Upside Down Cake

BANQUET MENU

OUR WONDERFUL DISPLAYS

(Prices are per Person)

Seasonal Fruit Display with wildflower honey 7

Cheese Display maytag blue cheese, aged Vermont cheddar, herb goat cheese and manchego cheeses with baguettes, Dijon, cornichons, guava jelly and apricot marmalade 13

Tapas Platter chorizo, Serrano ham, manchego cheese, marinated olives, artichokes and roasted peppers with baguettes and Dijon mustard 13

Crudit  seasonal fresh vegetables with ranch and honey mustard sauces 7

Peel and Eat Shrimp with lemon and cocktail sauce Market Price

Jumbo Shrimp Cocktail with French cocktail sauce and lemon Market Price

Raw Oysters on the Half Shell with cocktail, horseradish and hot sauces 2

Florida Stone Crabs Claws Seasonal, October 15- may 15 Market Price

New York Delicatessen Display Assorted cold cuts, smoked ham, roast beef, roasted turkey breast, capicola, pepperoni, smoked bacon, Swiss cheese, American cheese, aged provolone, roasted peppers, olives, dill pickles, crisp lettuces, tomatoes, red onion slices, sweet Italian peppers, potato salad, coleslaw, marinated tomato, basil and mozzarella salad, mayo, Dijon mustard with country white, rye and whole grain breads and house made potato chips 22

Raw Bar Seafood Boats Build your raw bar, cracked lobster tails, clams on the halfshell, oysters on the halfshell, peel and eat shrimp, crabmeat cocktail, stone crab claws, Joanna crab claws, king crab claws, blue crab fingers* all items are seasonal* served with lemon, clarified butter, horseradish, hot sauce, oyster crackers and cocktail sauces Market Price

CHEF MANNED STATIONS

(Prices are per Person)

Our Award Winning Ceviche Station Peruvian classic, mojito, key west and Nikkei ceviches made to order right in front of you 16

Prime Rib of beef with horseradish au jus 15

Caesar Salad Station 7

Pasta Station with jerk shrimp, grilled chicken, skirt steak, penne pasta, grilled vegetables, basil, parmesan cheese and extra virgin olive oil 14

Roasted Leg of Lamb with habanero- mint jelly and lamb jus 18

BANQUET MENU

BREAKFAST BUFFET

Enjoy a peaceful breakfast with your guests overlooking the scenic key west harbor with tropical breezes, friendly service and delicious food

\$25.95 Per Person Includes:

House made white chocolate banana bread and blue berry muffins. Assorted bagels and breads with fruit spreads, cream cheese and sweet butter. Tropical fruit salad and mini yogurts with granola.
Coffee, Tea and Orange Juice

(Please Choose ONE from Each Section Below)

A

Home Fries

OR

Stone Ground Grits

with cotija cheese

OR

Sweet Potato Home Fries

B

Smoked Bacon

OR

Pork Sausage

(substitute turkey bacon or turkey sausage)

C

Scrambled Organic Eggs

OR

Organic Egg Frittata

with roasted peppers and goat cheese

D

Buttermilk Pancakes

OR

Coconut French Toast

Both come with fresh berries, candied pecans, cinnamon butter, maple syrup and mini M&M's on the side

ADD

A la Carte Organic Omelette Option

3 egg country style omelette with choice of mushrooms, cheddar cheese, chorizo sausage, smoked bacon, smoked ham, bell peppers, onions, oven dried tomatoes and fresh herbs.
(\$8 per person upcharge)

A la Carte Eggs Benedict Option

(\$10 per person upcharge)
2 organic soft poached eggs. Choices are:

Cubano Benedict with smoked ham, mojo pork, oven dried tomatoes and swiss cheese on toasted Cuban bread with a Dijon hollandaise sauce.

Classic Benedict with smoked ham on English muffins with hollandaise sauce.

Yucatan Benedict 2 crab cakes over arepas with a cilantro-lime hollandaise sauce (add \$4)

ADD

Bottomless Mimosas or Bloody Mary's

(\$10 per person upcharge)

Perrier Jouet Fleur de Champagne with fresh squeezed organic oranges with organic strawberries (\$100 per person)

BEVERAGE OPTIONS

BEVERAGE OPTIONS

HOUSE OPEN BAR

20.95 per person for first hour; 13.95 per person each additional hour
*Includes rum, vodka, bourbon, gin, tequila, and mixers
Choice of a house white and red
Domestic beer and some imported beer*

PREMIUM OPEN BAR

24.95 per person for first hour; 15.95 per person each additional hour
*Includes premium rum, vodka, bourbon, gin, tequila, and mixers
Choice of a house white and red from our list
Domestic beer and some imported beer*

HOUSE BEER AND WINE

14.95 per person for first hour; 9.95 per person each additional hour

PREMIUM BEER AND WINE

19.95 per person for first hour; 11.95 per person each additional hour

CHAMPAGNE TOAST

Zonin Prosecco 7 per person
Ayala Campagne, France 14 per person
Perrier Jouet Fleur de Champagne, France 75 per person

COFFEE AND TEA SERVICES

4.95 per person
Includes premium cuban coffee, assorted teas, and condiments

ASK ABOUT OUR CONSUMPTION BAR OPTIONS AS WELL!

ROOM AND SPACE FEES

Tower Bar

Dining Room

Main Bar

Bocee Courts

Waterfront Dining Area

Additional fees may apply. Please call or email Dean at events@turtlekraals.com or
(305)973-2324 A 7.5% Florida Sales Tax will be added to your final bill along with a 22% Gratuity
for Service