



The Event Room

Catering Menu

*1825 Hurlburt Road Ste 11
Fort Walton Beach, FL*

32547

850.586.7911

www.fwbeventroom.com

THE EVENT ROOM

Where your event speaks for itself.....

Hors d'oeuvres & Extras

Dips - \$3.00 per person

Cajun Shrimp or Crawfish Dip
Served with Pita chips

Smoked Chicken Salad
Served with Assorted Crackers

Black Bean Hummus
Served with Pita chips

Verde Avocado
Served with Tortilla chips

Fruit Salsa with Baked Cinnamon
Sugar Chips

Sautéed Shrimp - \$9 per person

Choose from the following ;

Chili Lime

Garlic Herb

Cilantro Lime

Spicy New Orleans

Garlic Butter

Honey Garlic

Served with Mango, Avocado Salsa

Sliders - \$24.00 per dozen

Philly Cheese Steak
filled with peppers, onions and stringy
provolone cheese

French Dip
with homemade au jus roast beef &
caramelized onion

BBQ Chicken or Pork
topped with a crunchy, creamy apple
slaw

Buffalo Chicken
spicy tender chicken and refreshing
creamy coleslaw.

Monte Cristo
sliders made with ham, turkey and
cheese baked in a rich buttery topping
dusted with powdered sugar.



**ALL PER PERSON
ITEMS MINIMUM
ORDER IS 30**

THE EVENT ROOM

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Hors d'oeuvres & Extras

Platters

Finger Sandwich Platter

25 servings per 100 sandwiches-\$50

Mini Muffalate

Mini Po Boys

Fruit & Cheese Platter

Large (serves up to 30) \$54.95

Medium (up to 20) \$44.95

Fresh Fruit

Small Tray

(serves up to 10)

\$24.95

Medium Tray

(serves up to 20)

\$31.95

Large Tray

(serves up to 30)

\$41.95

Veggie Tray

Large (serves up to 30) \$44.95

Medium (serves up to 20) \$34.95

Small (serves up to 10) \$24.95

Bars - 7.99 per person

Mashed Potato or Mac & Cheese Bar

garlic & herb Mashed Potatoes Mashed Candied sweet potatoes~ Creamy Mac & Cheese w/toppings

Taco Bar

Flour or Corn Tortillas

(Beef, chicken or steak)

toppings

Cilantro lime rice and Black Beans

Gouda Shrimp & Grits Bar

Extras

Hawaiian Luau Meatballs

Mini Eggrolls w dipping sauce

Grilled Honey Sesame Wings

Mini Basil Tomato Soup & Grill Cheese-

Mini Ceviche

4.99 per person per item

**ALL PER PERSON
ITEMS MINIMUM
ORDER IS 30**



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Menu A

SALAD

(CHOOSE FROM OUR SALAD OPTIONS)

ENTREE (CHOOSE TWO)

BOURBON MUSTARD GLAZED HAM
BROWN SUGAR GARLIC PORK LOIN
ITALIAN BAKED CHICKEN
GARLIC BUTTER BAKED CHICKEN
CITRUS TERIYAKI CHICKEN

SIDES (CHOOSE TWO)

DIRTY RICE
GARLIC MASH POTATOES
SEASONED GREEN BEANS
STEAMED CABBAGE
CILANTRO LIME BLACK BEAN SHRIMP& RICE

ROLLS W/WHIPPED BUTTER
OR
CORNBREAD

TEA, LEMONADE, WATER

\$27.00 PER PERSON
+ 6.0% SALES TAX
+ 20% GRATUITY

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Menu B

SALAD

(CHOOSE FROM OUR SALAD OPTIONS)

ENTREE (CHOOSE TWO)

ROSEMARY & GARLIC ROAST BEEF
BALSAMIC GRILLED OR BAKED CHICKEN
SHRIMP OR CHICKEN ALFREDO PASTA
TERIYAKI PINEAPPLE CHICKEN OR BEEF

SIDE (CHOOSE TWO)

DIRTY RICE
GARLIC MASH POTATOES
HONEY GREEN BEANS W/ PECANS
STEAMED CABBAGE
MACARONI & CHEESE
SWEET POTATO SOUFLEE
ROLLS W/WHIPPED BUTTER
OR CORNBREAD

TEA, LEMONADE, WATER

\$37.00 PER PERSON
+ 6.0% SALES TAX
+ 20% GRATUITY

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Menu C

SALAD

(CHOOSE FROM OUR SALAD OPTIONS)

ENTREE

(CHOOSE THREE)

PAN SEARED TALAPIA W/LEMON BUTTER SAUCE
APPLEWOOD SMOKED BRISKET W/HONEY GLAZE
EVENT ROOM CAJUN ALFREDO PASTA
CAJUN STEAK W/APRICOT ORANGE GLAZE
CREAMY PASTA W/ SALMON & ASPARAGUS

SIDE

(CHOOSE THREE)

DIRTY RICE
HONEY GREEN BEANS W/ PECANS
GARLIC MASH POTATOES
STEAMED CABBAGE
CREAMY SMOKED GOUDA GRITS
BROWN SUGAR ROASTED CARROTS
CHICKEN & SAUSAGE JAMBALAYA

ROLLS W/WHIPPED BUTTER
OR
CORNBREAD
TEA, LEMONADE, WATER

\$47.00 PER PERSON
+ 6.0% SALES TAX
+ 20% GRATUITY

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Brunch

THE BAKERY TRAY

AN ASSORTMENT OF MUFFINS, CROISSANTS,
PASTRIES,

CRISPY BACON
OR SMOKED SAUSAGE

CHEDDAR GRITS
OR
PHILLY CREAM CHEESE GRITS

FRESH HAM AND CHEESE BREAKFAST CASSEROLE
OR
SAUSAGE CHEDDAR BREAKFAST CASSEROLE

GARLIC POTATOES
SLICED NEW POTATOES LIGHTLY SEASONED AND
OVEN ROASTED
OR
HOME FRIES

\$25.00 PER PERSON
+ 6.0% SALES TAX
+ 20% GRATUITY

ADD IN A COFFEE, JUICE

MIMOSA BAR ADDITIONAL \$4.99 PER PERSON



THE EVENT ROOM

Where your event speaks for itself.....

Upgrade your Salad

SPRING MIX SALAD SPRING MIX GREENS WITH CHEESE,
TOMATOES & CUCUMBERS

— MANDARIN ORANGE SALAD
CRISP ROMAINE WITH MANDARIN ORANGES, FETA

PECAN STRAWBERRY SALAD
FRESH GREEN SPINACH WITH STRAWBERRIES, CRAISINS,
FETA & PECANS

GREEK SALAD
CRISP ROMAINE WITH FETA, RED ONIONS, KALAMATA
OLIVES & PEPPERONCINI

DRESSINGS....BALSAMIC VINAIGRETTE, RASPBERRY
VINAIGRETTE, CITRUS VINAIGRETTE, RANCH, ITALIAN,
THOUSAND ISLAND, BLEU CHEESE & CAESAR

CAPRESE PASTA SALAD

HAWAIIAN MACARONI SALAD

— SOUTHERN POTATO SALAD



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Vegetarian Menu

GARDEN FRESH GREEN SALAD

**ENTREE
(CHOOSE THREE)**

VEGGIE LASAGNA
ROASTED TOMATO SPAGHETTI
CAULIFLOWER
MAC AND CHEESE
CHEESY BROCCOLI BAKE
VEGETABLE MEAT LOAF
EGGPLANT PARMESAN
FALL VEGETABLE CURRY
VEGGIE FRIED RICE
BASQUE VEGETABLE RICE
LASAGNA ROLLS WITH RED PEPPER SAUCE

**SIDE
(CHOOSE THREE)**

SOUTHERN STYLE COLLARD GREENS
HONEY GLAZED CARROTS
GREEN BEAN ALMANDINE
STEAMED CABBAGE
BUTTERNUT SQUASH
ORZO SALAD WITH SPICY BUTTERMILK
DRESSING
ROLLS W/WHIPPED BUTTER,

LEMONADE, WATER

\$37.00 PER PERSON
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Just Desserts

ORDERED BY THE PAN

—
STRAWBERRY PUDDING
(LIKE BANANA PUDDING BUT WITH
STRAWBERRIES)
(KIND OF LIKE BANANA PUDDING BUT NOT)

HOMEMADE BREAD PUDDING WITH BOURBON
SAUCE

CHOCOLATE BREAD PUDDING

CHOCOLATE BROWNIE TRIFLE

SHOOTERS (ORDERED BY THE DOZEN)

PECAN PRALINE

RASPBERRY CHOCOLATE MOUSSE

LIME IN DA COCONUT

BLACK FORREST

BANANA SPLIT

VANILLA

CHOCOLATE

KEY LIME



THE EVENT ROOM

Where your event speaks for itself.....

Custom Cakes

BASIC DESIGN

2 TIER FEEDS - UP TO 36- \$338
3 TIER FEEDS UP TO 50- \$475
3 TIER FEEDS UP TO 75-\$675
3 TIER FEEDS UP TO 100-\$835
4 TIER FEEDS UP TO 120-\$1140

**ALL CAKES ARE CUSTOM
PRICE INCLUDE DESIGN
ANY INTRICATE DESIGNS MAY INCUR ADDITIONAL
FEES**

6.0% SALES TAX
+ 20% GRATUITY

CUSTOM FLAVORS

ALMOND
PEACHES & BOURBON
WHITE CHOCOLATE RASPBERRY
CHOCOLATE BOURBON TURTLE
VANILLA
BANANAS FOSTER
LEMON LAVENDER
CHOCOLATE OVERLOAD

TASTING/CONSULTATION IS AVAILABLE- 4 FLAVORS
GUARANTEED (A FEE OF \$25 IS REQUIRED. THIS WILL
BE BILLED ON THE FRONT OF YOUR
CONSULTATION/TASTING APPOINTMENT, IF HIRED IT
WILL BE APPLIED TO BALANCE

TASTINGS CAN BE SHIPPED BY FED EX \$35



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Dessert Bars

**ALL CAKE ITEMS ARE CUSTOM
PRICE INCLUDE DESIGN
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FEES**

CUPCAKES-STANDARD - \$36/DOZEN

CUPCAKES-MINI - \$27/DOZEN

FRENCH MACARONS - \$33/DOZEN

CHOCOLATE COVERED STRAWBERRIES - \$36/DOZEN

CUSTOM SUGAR COOKIES - \$36/DOZEN

CREAM CHEESE BROWNIES - \$36/DOZEN

CREAM CHEESE BROWNIES-MINI - \$27/DOZEN

CAKE POPS/TRUFFLES - \$36/DOZEN

MINI TARTS - \$33/DOZEN

MINI CHEESECAKES - \$33/DOZEN

AUTHENTIC NEW ORLEANS PRALINES - \$36/DOZEN

PETIT FOURS - \$33/DOZEN

CHOCOLATE COVERED RICE TREATS - \$27/DOZEN

CHOCOLATE COVERED PRETZELS - \$21/DOZEN

CHOCOLATE COVERED OREOS - \$21/DOZEN

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Holiday

**ENTREE
(CHOOSE TWO)**

BABY BACK RIBS
CROWN ROAST
ORANGE HONEY HAM
ROSEMARY ORANGE CORNISH HEN
RED WINE BRAISED ROAST BEEF

**SIDE
(CHOOSE TWO)**

CORNBREAD DRESSING
SWEET POTATO CASSEROLE
RICE PILAF
SOUTHERN STYLE COLLARD GREENS
BROWN SUGAR GLAZED CARROTS
TEA, LEMONADE, WATER

**\$37.00 PER PERSON
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+ 20% GRATUITY**

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Beverages

CHOOSE TWO

EVENT ROOM PUNCH

FLAVORED ICE TEAS & LEMONADES
(STRAWBERRY, PEACH, RASPBERRY, MANGO)

PINEAPPLE UPSIDE DOWN PUNCH

COFFEE STATION
(SWEETENERS & CREAMERS)
1.75 PER PERSON

MIMOSA BAR 4.99 PER PERSON

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THE BAR

BAR SERVICES

— CUSTOMERS MAY PURCHASE THEIR OWN BEVERAGES, ALCOHOLIC AND NON-ALCOHOLIC FOR THEIR EVENT. WE WILL BE HAPPY TO PROVIDE YOU WITH GUIDELINES AND AMOUNTS FOR PURCHASING THE APPROPRIATE AMOUNT OF BEVERAGES.

ADDITIONALLY, WE CAN PROVIDE YOU WITH PROFESSIONAL LICENSED INSURED BARTENDERS

TO SERVE YOUR GUESTS. WE SUGGEST ONE BARTENDER FOR EVERY 75 GUESTS, FOR SUPERLATIVE SERVICE.

BARTENDER @ \$100.00PER HOUR
PLUS TIPS
APPROPRIATELY ATTIIRED BARTENDERS

— FULL BAR SET-UPS & INCIDENTALS @ \$4.00 PER PERSON

ALL DISPOSABLE BAR SERVICE @ \$3.00 PER PERSON
TO INCLUDE DISPOSABLE GLASSWARE,
MIXERS, GARNISH, ICE AND BAR SUPPLIES

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