



*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- Feeds 30*

## **Dip BABY Dip (Feeds up to 30)**

*-Cajun Shrimp or Crawfish Dip  
Served with Pita chips- 120*

*-Smoked Chicken Salad  
Served with Assorted Crackers- 100*

*-Loaded Queso Dip  
Served with Tortilla Chips- 85*

*-Crab Rangoon Dip  
Served with Wonton chips=120*

*-Baked Potato Dip  
Served with Ridged Potato Chips- 85*

*-Spinach Artichoke  
Served With Tortilla Chips -85*



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

*Sliders - \$48 per dozen  
Feeds 6 @ 2 sliders per person*

## **Slide To The Right, Slide To The Left.....**

**-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*

**-Eggplant Parmesan**  
*tomato sauce, parmesan cheese*

**-Hawaii Ham & Swiss**  
*served with Dijon mustard*

**-Bacon Cheeseburger**  
*ground beef, bacon, cheddar & a smile*

**-Chicken Bacon Ranch**  
*this one's self explanatory LOL*

## **THE EVENT ROOM**

*Where your event speaks for itself.....*

# Hors d'oeuvres & Extras

***Put a Scoop in Your Cup & Load it up!!***

***Mashed Potato or Sweet Potato***

*Garlic & Herb Mashed Potatoes or Mashed Candied Sweet  
Potatoes*

***Choose 4 Toppings***

*Butter*

*Beef Gravy*

*Bacon Bits*

*Cheddar Cheese*

*Sour Cream*

*Red or Green Onion*

*Chives*

*Cinnamon*

*Brown Sugar*

*Broccoli & Cheese*

*Mini Marshmallows*

*Fried Apples*

***Gouda Shrimp & Grits Bar***

*most perfect comfort food*

*creamy cheese grits topped with the most flavorful Garlic Butter*

*Shrimp.*

***Mushroom Ragu (Vegan Option)***

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



***THE EVENT ROOM***

# Hors d'oeuvres & Extras

## Platters

### **Finger Sandwich Platter**

100 sandwiches-\$50

Roast Beef, Chicken Salad, Egg  
Salad, Tuna Salad, Turkey, Ham Or  
Ham & Cheese

### **Fresh Fruit Platter**

Large (serves up to 30) \$54.95

Medium (up to 20) \$44.95

Small (up to 10) \$34.95

### **Veggie Tray**

Large (serves up to 30) \$44.95

Medium (serves up to 20) \$34.95

Small (serves up to 10) \$24.95

*Create Your Own Mini  
Buffet  
Price Per 30 serv.*

*Red Beans & Rice..... \$100*

*Smoked Sausage in BBQ sauce...\$50*

*Sauteed Baby Mushrooms...\$35*

*Fried Chicken Nuggets.... \$65*

*Veggie Spring Rolls....\$110*

*Crawfish or Meat Pies...\$100*

*Shrimp Fettucine...\$180*

*Creole Chicken/Shrimp*

*Curry....\$100/150*

*Crawfish Pasta....\$155*

*Jambalaya....\$100*

*Dirty Rice....\$100*

*Mini Crabcakes....\$145*

*Hawaiian Luau Meatballs...\$100*

*Mini Eggrolls w dipping sauce....\$145*

*Grilled Honey Sesame Wings....\$150*

*Mini Basil Tomato Soup & Grill*

*Cheese....\$150*

*Vegan Jambalaya....\$150*

*Vegan Red Beans & Rice... \$150*

*Vegan Mac & Cheese...\$90*

*BBQ Cauliflower....\$75*



## THE EVENT ROOM

*Where your event speaks for itself.....*

# Menu A

## SALAD

*CAPRESE PASTA SALAD*  
*HAWAIIAN MACARONI SALAD*  
*SOUTHERN POTATO 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*

## ENTREE

### (CHOOSE TWO)

*BOURBON MUSTARD GLAZED HAM*  
*CAESAR CHICKEN*  
*BOWTIE PASTA W/CREAMY SPINACH MUSHROOM & ANDOUILLE*  
*ITALIAN BAKED CHICKEN*  
*GARLIC BUTTER BAKED CHICKEN*  
*CITRUS TERIYAKI CHICKEN*

## SIDES

### (CHOOSE TWO)

*DIRTY RICE*  
*GARLIC HERB RICE*  
*CREAMED SPINACH*  
*BROWN SUGAR ROASTED SWEET POTATOES*  
*GARLIC MASH POTATOES*  
*SEASONED GREEN BEANS*  
*STEAMED CABBAGE*  
*GRILLED ROASTED VEGATABLES*

*ROLLS W/WHIPPED BUTTER*  
*OR*  
*CORNBREAD*

*TEA, LEMONADE, WATER*

*\$28.00 PER PERSON*  
*+ 6.5% SALES TAX*  
*+ 20% GRATUITY*

## *THE EVENT ROOM*

*Where your event speaks for itself.....*

# Menu B

## SALAD

*CAPRESE PASTA SALAD*  
*HAWAIIAN MACARONI SALAD*  
*SOUTHERN POTATO 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*

## ENTREE

### (CHOOSE TWO)

*ROSEMARY & GARLIC ROAST BEEF*  
*BALSAMIC GRILLED OR BAKED CHICKEN*  
*SHRIMP OR CHICKEN ALFREDO PASTA*  
*TERIYAKI PINEAPPLE CHICKEN OR BEEF*  
*BOWTIE SPINACH MUSHROOM & SHRIMP PASTA*

## SIDES

### (CHOOSE TWO)

*DIRTY RICE*  
*GARLIC MASH POTATOES*  
*ROASTED RED POTATOES*  
*HONEY GREEN BEANS W/ PECANS*  
*JAMBALAYA PASTA*  
*BLACK BEAN & VEGAN CORN SALAD*  
*ROSEMARY VEGAN MASHED POTATOES*  
*SWEET CHILI ROASTED BRUSSELS SPROUTS*  
*MACARONI & CHEESE*  
*SWEET POTATO SOUFFLEE*

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

\$38.00 PER PERSON  
+ 6.5% SALES TAX  
+ 20% GRATUITY

## *THE EVENT ROOM*

*Where your event speaks for itself.....*

# Menu C

## **SALAD**

*CAPRESE PASTA SALAD*  
*HAWAIIAN MACARONI SALAD*  
*SOUTHERN POTATO 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*

## **ENTREE**

### **(CHOOSE TWO)**

*GRILLED SWAI W/ CRAWFISH CREAM SAUCE*  
*CAJUN STEAK W/APRICOT ORANGE GLAZE*  
*CREAMY PASTA W/ SALMON & ASPARAGUS*  
*STUFFED EGGPLANT IN CREOLE SAUCE*

## **SIDE**

### **(CHOOSE THREE)**

*DIRTY RICE*  
*HONEY GREEN BEANS W/ PECANS*  
*GARLIC MASH POTATOES*  
*SAUTÉED SPINACH*  
*CREAMY SMOKED GOUDA GRITS*  
*BROWN SUGAR ROASTED CARROTS*  
*CHICKEN & SAUSAGE JAMBALAYA*  
*CAJUN ALFREDEAUX*

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

*\$48.00 PER PERSON*  
*+ 6.5% SALES TAX*  
*+ 20% GRATUITY*

## ***THE EVENT ROOM***

*Where your event speaks for itself.....*

# BBQ Menu

## SALAD

FRUIT SALAD W/POPPYSEED DRESSING  
CAPRESE PASTA SALAD  
HAWAIIAN MACARONI SALAD  
SOUTHERN POTATO 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

## ENTREE (CHOOSE TWO)

GRILLED ORANGE GLAZE CHICKEN  
HICKORY SMOKED BBQ CHICKEN  
GRILLED PORK CHOPS (MAPLE APPLE GLAZE)  
PECAN SMOKED ST LOUIS RIBS OR BABY BACK  
SMOKED BRISKET - ADD \$2 PER  
GRILLED SALMON (UPON REQUEST)

## SIDE (CHOOSE THREE)

BBQ SMOKED CABBAGE  
CREAMY POTATO SALAD  
THREE CHILI BAKED BEANS  
SWEET & SOUR COLE SLAW  
SESAME-LIME BUTTERED CORN  
HOMEMADE MAC & CHEESE

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

\$29.00 PER PERSON  
+ 6.5% SALES TAX  
+ 20% GRATUITY

## THE EVENT ROOM

*Where your event speaks for itself.....*



# Breakfast/Brunch

(CHOOSE 1)  
MINI CHICKEN & WAFFLES

HAM, BACON OR SAUSAGE EGG & CHEESE SLIDERS  
OR  
QUICHE LORRAINE OR SEAFOOD QUICHE

(CHOOSE 1)

CHEDDAR GRITS  
OR  
OATMEAL

(CHOOSE 2)

GARLIC POTATOES  
DIRTY RICE  
HOME FRIES  
CRISPY BACON  
TURKEY OR PORK SAUSAGE PATTIES  
OR SMOKED SAUSAGE

\$25.00 PER PERSON  
+ 6.5% SALES TAX  
+ 20% GRATUITY

TEA, LEMONADE, WATER

MIMOSA BAR ADDITIONAL \$4.99 PER PERSON



## THE EVENT ROOM

*Where your event speaks for itself.....*

# Just Desserts

**ORDERED BY THE PAN**  
**\$75- FEEDS 30**



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

*HOMEMADE BREAD PUDDING WITH*  
*BOURBON SAUCE*

*SWEET POTATO BREAD PUDDING*

*CHOCOLATE BREAD PUDDING*

*CHOCOLATE BROWNIE TRIFLE*  
*PEACH DUMP CAKE*  
*RED VELVET GOOEY BUTTER CAKE*

***THE EVENT ROOM***

*Where your event speaks for itself.....*

# 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  
CRAWFISH CASSEROLE  
SOUTHERN STYLE COLLARD GREENS  
BROWN SUGAR GLAZED CARROTS  
TEA, LEMONADE, WATER

\$47.00 PER PERSON  
+ 6.5% SALES TAX  
+ 20% GRATUITY

***THE EVENT ROOM***

*Where your event speaks for itself.....*

# Beverages

## **CHOOSE TWO**

### **EVENT ROOM PUNCH**

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

### **PINEAPPLE UPSIDE DOWN PUNCH**

## **EXTRA DRINK OPTIONS**

**COFFEE STATION  
(SWEETENERS & CREAMERS)  
1.75 PER PERSON**

**MIMOSA BAR  
4.99 PER PERSON**

***THE EVENT ROOM***

*Where your event speaks for itself.....*

# 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 @ \$100.00 PER HOUR  
PLUS TIPS  
APPROPRIATELY ATTIRED 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*

## THE EVENT ROOM

*Where your event speaks for itself.....*