



THE EVENT ROOM MENU

1825 Hurlburt Rd. Ste 11
Fort Walton Beach, FL
32547

(850)586-7911

www.fwbeventroom.com

HORS D'OEUVRES & EXTRAS

Just Dip Baby Dip

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

HORS D'OEUVRES & EXTRAS

*Slide to the Left, Slide to the
Right*

SOLD BY THE DOZEN - \$PER DOZEN
FEEDS 6 @ 2 SLIDERS PER PERSON

PHILLY CHEESE STEAK
FILLED WITH PEPPERS, ONIONS AND STRINGY
PROVOLONE CHEESE\$58

FRENCH DIP
WITH HOMEMADE AU JUS ROAST BEEF &
CARMELIZED ONION\$50

-BBQ CHICKEN OR PORK
TOPPED WITH A CRUNCHY, CREAMY APPLE
SLAW\$50

-
BUFFALO CHICKEN
SPICY TENDER CHICKEN AND REFRESHING
CREAMY COLESLAW\$50

-
MONTE CRISTO
SLIDERS MADE WITH HAM, TURKEY AND
CHEESE BAKED IN A RICH BUTTERY TOPPING
DUSTED WITH POWDERED SUGAR\$55

-
EGGPLANT PARMESAN
TOMATO SAUCE, PARMESAN CHEESE\$60

-HAWAII HAM & SWISS
SERVED WITH DIJON MUSTARD\$50

-BACON CHEESEBURGER
GROUND BEEF, BACON, CHEDDAR & A SMILE\$55

-CHICKEN BACON RANCH \$50
THIS ONE IS SELF EXPLANATORY

HORS D'OEUVRES & EXTRAS

Platters & Boards

FINGER SANDWICHES

100 SANDWICHES-\$65

ROAST BEEF, CHICKEN SALAD, EGG
SALAD, TUNA SALAD, TURKEY, HAM OR
HAM & CHEESE

FRESH FRUIT PLATTER

SEASONAL FRUIT

LARGE (SERVES UP TO 30) \$75

MEDIUM (UP TO 20) \$55

SMALL (UP TO 10) \$35

VEGGIE TRAY

LARGE (SERVES UP TO 30) \$75

MEDIUM (SERVES UP TO 20) \$55

SMALL (SERVES UP TO 10) \$35

CHARCUTERIE & GRAZING BOARDS

VARIETY OF MEATS, CHEESE, CRACKERS & GOODIES

LARGE 225 (FEEDS 30)

MEDIUM 150 (FEEDS 20)

SMALL 75 (FEEDS 10)

DESSERT BOARD

YUMMY CHOCOLATES, FRUIT COOKIES, BROWNIES CANDIES
ETC....

LARGE 195 (FEEDS 30)

MEDIUM 130 (FEEDS 20)

SMALL 65 (FEEDS 10)

BREAKFAST GRAZING BOARD-CHEF INSPIRED

HORS D'OEUVRES & EXTRAS

Mini Buffet

PRICE PER 30 SERV.

RED BEANS & RICE..... \$150
SMOKED SAUSAGE IN BBQ SAUCE....\$70
SAUTEED BABY MUSHROOMS....\$70
FRIED CHICKEN NUGGETS..... \$100
VEGGIE SPRING ROLLS.....\$170
CRAWFISH OR MEAT PIES....\$150
SHRIMP FETTUCINE....\$260
CREOLE CHICKEN/SHRIMP
CURRY.....\$130/200
CRAWFISH PASTA.....\$200
JAMBALAYA....\$150
DIRTY RICE.....\$150
MINI CRABCAKES.....\$180
HAWAIIAN LUAU MEATBALLS....\$150
MINI EGGROLLS W DIPPING SAUCE.....\$180
CRAB FRIED RICE.....\$190
GRILLED HONEY SESAME WINGS.....\$200
PEACH MANGO HABENARO WINGS.....\$200
MINI BASIL TOMATO SOUP & GRILL
CHEESE....\$180
VEGAN JAMBALAYA.....\$200
VEGAN RED BEANS & RICE.... \$200
VEGAN MAC & CHEESE....\$130
BBQ CAULIFLOWER....\$100

MENU A

SALAD

(CHOOSE ONE)

CAPRESE PASTA 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

JALAPENO CORNBREAD

TEA, LEMONADE, WATER

\$32.00 PER PERSON

+ 7% SALES TAX

+ 20% GRATUITY

MENU B

SALAD

(CHOOSE ONE)

CAPRESE PASTA 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)

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

ROSEMARY VEGAN MASHED POTATOES

SWEET CHILI ROASTED BRUSSELS SPROUTS

MACARONI & CHEESE

SWEET POTATO SOUFLEE

ROLLS W/WHIPPED BUTTER

OR JALAPENO CORNBREAD

TEA, LEMONADE, WATER

\$42.00 PER PERSON

+7% SALES TAX

+ 20% GRATUITY

MENU C

SALAD

(CHOOSE ONE)

CAPRESE PASTA 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

JALAPENO CORNBREAD

TEA, LEMONADE, WATER

\$52.00 PER PERSON

+ 7 % SALES TAX

+ 20% GRATUITY

HOLIDAY MENU

SALAD

(CHOOSE ONE)

CAPRESE PASTA 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)

PRIME RIB

ROASTED PORK LOIN W/ CRANBERRY SAUCE

HONEY HAM W/ PINEAPPLE GLAZE

HONEY ORANGE GLAZED TURKEY

HERB- ROASTED CORNISH HEN

(CHOOSE TWO)

DIRTY RICE

HONEY GREEN BEANS W/ PECANS

GARLIC MASH POTATOES

CREAMED SPINACH

CREAMY SMOKED GOUDA GRITS

BROWN SUGAR ROASTED SWEET POTATO

CHICKEN & SAUSAGE JAMBALAYA

ROLLS W/WHIPPED BUTTER

OR

JALAPENO CORNBREAD

TEA, LEMONADE, WATER

\$42.00 PER PERSON

+ 7 % SALES TAX

+ 20% GRATUITY

BOUJEE BREAKFAST & BRUNCH

(CHOOSE 4)

SEAFOOD QUICHES

NEAUXLA SHRIMP & GRITS

GRITS & GRILLADES

DIRTY RICE

BACON OR CRAWFISH DEVILED EGGS

GUAVA BBQ WINGS

PEACH BOURBON WINGS

ASSORTED DANISH

CARAMEL APPLE CINNAMON ROLLS

KAHLUA & CREAM FRENCH TOAST

CROISSANTS

MINI AVACODO TOAST

MINI BRUCHETTA TOAST

MINI CHICKEN & WAFFLES

SWEET PLANTAINS

CHOCOLATE MOUSSE BERRY PARFAIT

YOGURT, GRANOLA, FRESH FRUIT PARFAIT

TEA, LEMONADE, WATER

\$32 PER PERSON

+ 7 % SALES TAX

+ 20% GRATUITY

MINIMUM ORDER 30

ADDITIONAL ADD ON

SEAFOOD GUMBO \$300

CHICKEN & SAUSAGE GUMBO \$270

ASSORTED MIMOSA WALL

ICED COFFEE BAR

FLAVORED SWEET TEA OR LEMONADE BAR

ROSE WATER LEMONADE

LAVENDER LEMONADE

JUST DESSERTS

ORDERED BY THE PAN \$180- 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

CUPCAKES BY THE DOZEN (ASK ABOUT FLAVORS)

PAY DAY BARS

NEIMAN MARCUS BARS

(

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