



## CDW HPE Key West Farewell Reception & Superbowl Watch Party Menu

### FIRST FLIGHT



ISLAND RESTAURANT & BREWERY

301 Whitehead St.  
Key West, FL 33040

Treetop Terrace & Canopy Garden Buyout  
Sunday, February 14, 2027

#### Premium Bar Offerings & Custom Welcome Cocktail

##### Beer

Budweiser, Bud Light, Ultra, Stella Artois, Presidente, First Flight Micro Brews

##### Premium Wines

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

##### Spirits

Ketel One Vodka, Bombay Sapphire, Crown Royal,  
Milagro Tequila, Pilar Rums, Woodford Bourbon, Crown Royal Whiskey,  
Tito's vodka, Lun Azul Tequila, Beefeater Gin, Captain Morgan,  
Jim Beam Bourbon, Jack Daniels Whiskey

**A custom menu may be designed from the offerings shared below.**

#### Appetizers

**Crab Stuffed Mushroom**-Crab Cake Stuffed Button Mushroom with Key Lime Mustard  
**Rustic Shrimp Cocktail**-Old Bay Boiled Key West Pink Shrimp, House Made Cocktail Sauce  
**Coconut Shrimp** -Shaved Coconut Crusted Shrimp with a Sweet Chili Dipping Sauce  
**Brisket Panini Sliders**-Braised Brisket, Swiss Cheese, Caramelized Onion, Port wine Demi  
**Chorizo Empanadas**- Saffron Lemon Sauce  
**Jerk Chicken Skewers**-Island Jerk Marinated Chicken, Grilled Pineapple, Red Pepper  
**Skirt Steak Skewer**-Grilled Red Pepper, Roasted Garlic Chimichurri Sauce  
**Caprese Skewer**-Heirloom Cherry Tomatoes, Mozzarella, IPA Hop Infused Pesto, Aged Balsamic Drizzle  
**Tomato Bruschetta**-Garlic Crostini, House Made Bruschetta, Parmesan, Balsamic Reduction  
**Avocado Sweet Corn Cups**-Street Corn Salsa, Grilled Avocado, Chipotle Aioli, Tortilla Crisp  
**Chorizo Empanadas**-Lemon Aioli  
**Bacon Wrapped Scallops**-Port Wine Reduction  
**Cucumber Salmon Bites**-Smoked Salmon, Cucumber Wheel, Dill Cream  
**Tenderloin Crostini**- Prime Sliced Beef, Brie Cheese, Arugula, Horseradish Cream Sauce  
**Grilled Lamb "Lollipops"**-Port Wine Glaze  
**Beef Wellington**- Wild Mushroom Demi  
**Tuna Poke Wonton Cups**- Marinated Sushi Grade Ahi Tuna, Wakame Salad, Wasabi Aioli, Wonton Crisp  
**Shrimp Ceviche**-Local Shrimp, Citrus Segments, Avocado Mousse  
**Deviled Eggs**- Classic Style

## **Starter Displays**

### **Tropical Fruit & Artisan Cheese Display**

Seasonal Fruits and Chef's Hand Selected Cheeses, Crackers & Crostini's

### **Crudit  Display**

Sliced Summer Vegetables, Hummus and House Made Ranch, Crackers and Crostini's

### **Charcuterie Display**

Cured Italian Meats, Artisan Cheese, Artichoke Hearts, Cherry Tomato and Queen Olive, Aged Balsamic Drizzle, Crackers and Crostini's

## **Buffet Salad Display**

**Classic Caesar**- Crisp Romaine, Shaved Parmesan, Toasted Cuban Croutons, House Made Dressing

**Tropical Garden**-Spring Greens, Romaine, Grilled Pineapple, Strawberry, Pickled Onion, Cucumber, Candied Pecans Feta, Balsamic Vinaigrette

## **Entr e Buffets**

**Island Chicken**-Char-Grilled Airline Chicken Breast, Island Jerk Glaze, Black Bean & Corn Salsa, Citrus Fruit

**Grilled Lobster Tail**-Caribbean Spiny Lobster Tails, Saffron Beurre Blanc, Charred Lemons

**Blackened Shrimp Tortellini**-Lightly Blackened Shrimp, Seasonal Vegetables Primavera, Pesto Cream Sauce

**Local Snapper**-Pan Seared Locally Sourced Snapper, Blistered Cherry Tomatoes, Citrus Beurre Blanc

**Blackened Mahi Mahi Filet**-Locally Sourced Mahi Mahi, Lightly Blackened, Tropical Salsa

## **Carving Stations**

**Cuban Roasted Pig**-Cuban Style Whole Roast Pig, seasoned in a Classic Citrus & Garlic Marinade, Carved to Order.

**Seared Ahi Tuna Carving Station**-Green Tea Crusted Tuna Loin, Carved to Order, Traditional Accompaniments of Pickled Ginger, Sweet Soy Reduction, Wakame Seaweed Salad

**Prime Rib Carving Station**-Herb Crusted Prime Rib, Au-Jus, Creamy Horseradish, Fresh Baked Dinner Rolls

**Beef Tenderloin Carving Station**-Beef Tenderloin, Lightly Seasoned and Carved to Order. Featuring Horseradish Cream & Burgundy Reduction. Fresh Baked Dinner Rolls

## **Entr e Display Stations**

**Taco Bar**- Southwest Chicken & Saut ed Onions, Fajita Beef & Roasted Red Pepper, Saut ed Shrimp & Garlic Blackened Mahi Mahi, Cuban Style Pulled Pork, Accompaniments of flour tortilla, shredded lettuce, shredded cheese, pico de gallo, onions, jalape os, sour cream

**Raw Bar**-Key West Pink Shrimp, Seared Ahi Tuna, Tropical Ceviche, Plus Accompaniments

**Brisket Mac & Cheese**-Cavatappi Pasta, Three Cheese Blend, Braised Beef Brisket

**Pasta Cooking Station**-Penna Pasta, Marinara & Alfredo. Toppings of Spinach, Roasted Garlic, Tomato, Mushroom, Parmesan Cheese, Chicken & Shrimp

**Slider Station**- Cheeseburger, Seared Ahi Tuna & Wakame, Caprese, Brisket & Swiss, Grilled Chicken & Pineapple

**Wing Bar**- Hot, Thai Chili, Old Bay with Bleu Cheese, Ranch, Celery & Carrots

## **Sides**

**Island Rice & Black Beans**

**Steak Fries with Cajun Aioli**

**Caramelized Sweet Plantains**

**Roasted Seasonal Vegetables**

**Herbed Fingerling Potatoes**

## **Dessert**

**Deep Fried PB&J Sandwich** -Southernmost Brewery Signature Dessert, Fried Crispy Brown, Finished with Dark Chocolate Drizzle

**Sweets Table**-House Made Key Lime Pie, Chef's Cheesecake, Double Chocolate Brownie

**House Made Key Lime Pie**-House Specialty with Oreo Crust, Individually Displayed & Garnished