Thank you for considering HURRICANE SEAFOOD RESTAURANT to host your upcoming catering event. We look forward to offering you and your guest exceptional service, culinary delights and beautiful gulf front views. Our Catering Team will assist you with any needs you have for your occasion.

Banquet Contact
Location: 809 Gulf Way Saint Pete Beach, FL 33706
Mailing: 809 Gulf Way Saint Pete Beach, Florida 33706
727.488.6357
mcghurricane@gmail.com
General Information

Menu Selections: Although we list a wide variety of options in banquet menus within this guide, our culinary team is always up to the challenge of designing special menus to meet your specific needs.

Wine: The perfect wine selection can elevate any meal to a dining experience. Whether for a casual Hurricane lunch or a formal dinner, we will be glad to assist you in making your selections, with a tasting if needed.

Decorations and Theme Parties: Our talented team of professionals will be happy to help you make your event a memorable one through the addition of special decorations or flowers. Prices will be quoted prior to final arrangements.

Entertainment: No matter the theme of your function we have just the right entertainment option for you. Outdoor entertainment must end at 10:00pm. Indoor entertainment must end at 12:00am.

After Dinner: An excellent variety of desserts, cordials, and specialty coffees are available to complete your event.

Alcoholic Beverages: Please note that alcoholic beverage service is regulated by the State of Florida Division of Alcohol, Tobacco and Firearms. Hurricane Seafood Restaurant as a licensee is responsible for the administration of these regulations. It is state law that no alcoholic beverages be brought into Hurricane Seafood Restaurant from outside sources. As a responsible vendor, we furthermore reserve the right to refuse service to any guest based upon level of intoxication. We offer a complete selection of beverages and will make all necessary arrangements to complete to complement your function.

Outdoor Functions: Most outdoor events will require a special tent for food serving. All outdoor functions will have an indoor alternate. In the event of inclement weather, the Banquet Department and the group contact will make a decision four hours prior to scheduled start time of the function to move indoors. Should the group contact decide to remain outdoors and
inclement weather forces the function to be moved indoors within 4 hours prior to start, a charge of $2.00 per person (or minimum of $100.00) will be added to the group account. Hurricane Seafood Restaurant will not take any responsibility for outdoor functions if they have advised the contact to move indoors. Once the decision has been made to move indoors it may not be changes.

**Guarantee:** We require a final guarantee 72 hours prior to your function so that we may make final arrangements. If no final guarantee is received we will use the number indicated on the original proposal as the guaranteed number of guest. This guarantee cannot be changed to a lesser number after the 72 hour deadline. We reserve the right to charge 1.5 times catering prices for any additions during the function. Due to fluctuating market conditions, prices are subject to change.

**Minimum Attendance:** Many food and beverage functions have minimum attendance requirements. We can prepare all of our menus for less people, but we will charge for the minimum number listed or add a surcharge.

**Payment agreement:** A $250 deposit is required to hold the date and room, then 14 DAYS before the event 80% of the estimated total must be paid and the balance is due the date of the event.

**Service and Tax Charges:** A 20% service charge and 7% (or current sales tax at time of function) will be added to all prices listed herein. Service charge is subject to Florida state sales tax
PRICES SUBJECT TO CHANGE WITHOUT NOTICE
(PRICED PER 25 PIECES)

OYSTERS ON THE HALF SHELL
SELECT OYSTERS SERVED WITH HORSERADISH, COCKTAIL SAUCE
AND CRACKERS  $Market Price$

OYSTERS ROCKEFELLER
BAKED WITH SPINACH AND TOPPED WITH TWO CHEESE STUFFING, SERVED WITH HORSERADISH, COCKTAIL SAUCE AND CRACKERS  $Market Price$

SHRIMP COCKTAIL
SERVED WITH COCKTAIL SAUCE  35.00

CHILLED PEEL & EAT SHRIMP
BLACK TIGER SHRIMP COOKED IN OLD BAY SPICES  35.00

GROUPER BITES
BREADED AND DEEP FRIED SERVED WITH TARTAR SAUCE  35.00

VEGETABLE EGG ROLL
SERVED WITH HOT MUSTARD AND SWEET CHILI SAUCE  36.00

CHEESE STICKS
MOZZARELLA CHEESE SERVED WITH MARINARA SAUCE  30.00

COCONUT SHRIMP
BATTERED AND DEEP-FRIED SERVED WITH SWEET CHILI SAUCE  45.00

CORN AND CHEESE FRITTERS
SAVORY MEDLEY DEEP FRIED TO A GOLDEN BROWN  25.00

CRAB STUFFED MUSHROOMS
SPECIAL AND LUMP CRAB SEASONED AND STUFFED INTO LARGE CAPS  48.00

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

CHICKEN SKEWERS
TERIYAKI GLAZED OR CHICKEN SATAY SERVED WITH PEANUT DIPPING SAUCE  59.00

SPANIKOPITA
SPINACH AND CHEESE WRAPPED IN PHYLLO DOUGH BAKED WITH FETA CHEESE  55.00

BRUSCHE TETTE
TOMATOES, ONIONS, GARLIC, BASIL AND OLIVE OIL MARINATED AND SERVED ON TOASTED CUBAN BREAD  58.49

BEEF SATAY
SKEWERED MEDALLIONS OF BEEF SERVED WITH THAI PEANUT SAUCE  75.00

SEASONAL FRUIT TRAY (availability)
ASSORTMENT OF CANTALOUPE, HONEYDEW, PINEAPPLE, GRAPES, STRAWBERRIES AND SEASONAL SPECIALTIES  75.00 PER 25 GUESTS

DOMESTIC CHEESE
CHEDDAR, SWISS AND JALAPENO PEPPER JACK CHEESE SERVED WITH ASSORTED CRACKERS  75.00 PER 25 GUESTS

VEGETABLE CRUDITE
BROCCOLI, CAULIFLOWER, CUCUMBER, CELERY, CARROTS, CHERRY TOMATO  75.00 PER 25 GUEST
SANDWICH PLATTER
CHOICE OF CHICKEN SALAD, MEAT AND CHEESE, SMOKED FISH SPREAD OR FRESH TUNA SALAD (Allow 48 hours preparation time) 55.00 PER 25 GUESTS

Appetizers
Page 3
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

ITALIAN MEATBALLS
SERVED IN MARINARA OR BBQ SAUCE 25.00

MINI CRAB CAKES
FAMILY RECIPE SERVED WITH ROASTED GARLIC DIJON SAUCE 109.00

ASSORTED MINI DESSERTS
AN ASSORTMENT OF FINE MINI DESSERTS 75.00

POT STICKERS
CHICKEN POT STICKERS OVEN BAKED TO A GOLDEN BROWN 45.49

CHICKEN WINGS
SERVED WITH BLEU CHEESE AND CELERY STICKS (HOT, MEDIUM OR MILD) 30.00

GATOR BITES
DEEP-FRIED GATOR LOIN SERVED WITH TANGY BBQ SAUCE 55.00

JAMAICAN JERK CHICKEN SKEWERS
BONELESS BREAST OF CHICKEN SKEWERED ON SUGAR CANE STICKS TOPPED WITH PAPAYA RELISH 52.99

SOUTHWEST CHICKEN
GRILLED CHICKEN BREAST ON A SKEWER, TOPPED WITH DICED TOMATOES, BACON BITS AND COLBY CHEESE 49.99

BUTLER PASSED (1) BUTLER PER 40 GUESTS
75.00 Add Sales Tax and 20% Gratuity
STARTERS
CAESAR SALAD & GARLIC BREAD

ENTREES
CHOICE OF TWO
PULLED PORK, BABY BACK RIBS or BONELESS SKINLESS BBQ CHICKEN

SIDES
CHOICE OF THREE
MAC-N-CHEESE
COWBOY BAKED BEANS
HOME-STYLE POTATO SALAD
GREEN BEAN ALMANDINE

MINI DESSERTS CHOICE OF 2
KEY LIME, CHOCOLATE, REESE’S OR HEATH

COFFEE, TEA, SODA INCLUDED
75.00 ATTENDANT FEE FOR CARVING STATION
55.00 PER PERSON Add Sales Tax and 20% Gratuity
MIXED GREEN SALAD

STARTERS
CHOICE OF TWO (2)
VEGETABLE CRUDITES
SEASONAL FRUIT TRAY
DOMESTIC CHEESE TRAY
COCKTAIL MEATBALLS WITH MARINARA
CHICKEN POT STICKERS
BRUSCHETTA

ENTREES
CHOICE OF ONE
STEAMSHIP PORK ROAST or PRIME RIB
CARVED PRIME RIB, SLOW ROASTED IN OUR SECRET BLEND OF SPICES SERVED WITH HORSERADISH SAUCE

CHOICE OF ONE
CHICKEN OSCAR, BROILED BREAST OF CHICKEN WITH CRAB CAKE STUFFING, ASPARAGUS SPEARS AND WHITE WINE HOLLANDAISE

MOJO MARINATED PORK TENDERLOIN
SLOW ROASTED AND TOPPED WITH MANGO CHUTNEY MARINATED WITH MOJO SPICE.

CHICKEN MARSALA
BONELESS TENDER BREAST OF CHICKEN, GENTLY SAUTEED AND TOPPED WITH OUR MARSALA WINE SAUCE WITH FRESHLY SLICED MUSHROOMS

CAJUN SMOTHERED CHICKEN
CAJUN SEASONED BONELESS CHICKEN BREAST TOPPED WITH SAUTEED ONIONS, MUSHROOMS AND PROVOLONE CHEESE

PARMESAN CRUSTED FRESH SCALLOPS
BAKED FRESH SCALLOPS, SAUTEED MUSHROOMS, GARLIC, SHALLOTS, TOPPED WITH PARMESAN CHEESE AND PANKO BREADCRUMBS.

FRESH CATCH
FLOUNDER OR MAHI
STUFFED WITH CRABMEAT TOPPED WITH A CHAMPAGNE SAUCE

SIDES
CHOICE OF TWO
RICE PILAF
GARLIC MASHED POTATOES
GREEN BEAN ALMANDINE
BLACK TRUFFLE MAC & CHEESE
SAUTEED VEGETABLE MEDLEY

SERVED WITH DINNER ROLLS AND BUTTER
COFFEE, TEA & SODA INCLUDED
75.00 ATTENDANT FEE FOR CARVING STATION
65.00 PER PERSON ADD SALES TAX AND 20% GRATUITY
ADD FRESH GROUPER MARKET PRICE PER PERSON
GOOD MORNING BREAKFAST BUFFET

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

ASSORTED FRUIT TRAY

ASSORTED DANISH DISPLAY

BELGIUM WAFFLES AND FRENCH TOAST WITH MAPLE SYRUP, WHIPPED CREAM AND STRAWBERRIES

SCRAMBLED EGGS

SMOKED BACON

MAPLE INFUSED SAUSAGE

HURRICANE HASH BROWN

BISCUITS WITH SAUSAGE GRAVY

COFFEE, ORANGE JUICE, CRANBERRY JUICE, APPLE JUICE AND MILK
26.00 PER PERSON + TAX AND 20% SERVICE CHARGE

ADD ON A BLOODY MARY AND MIMOSA BAR
FOR 10.00 PER PERSON PER HOUR
ADD 1.00 PER PERSON BAKED BREAKFAST CASSEROLE
ADD 4.00 PER PERSON EGG OR OMELET STATION
ADD SALES TAX AND 20 % GRATUITY
COCKTAIL PARTY MENU

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

DRAFT BEER, HOUSE WINE AND WELL DRINKS

CHEESE & FRUIT TRAY

CHICKEN WINGS

COCKTAIL MEATBALLS

GROUPER BITES

VEGETABLE EGGROLLS

SHRIMP COCKTAIL

BRUSCHETTA

COFFEE, TEA, SODA INCLUDED
55.00 PER PERSON + TAX AND 20% SERVICE CHARGE

32.00 PER PERSON WITHOUT THE BAR
ADD SALES TAX AND 20% GRATUITY
MINIMUM THREE HOURS
Additional Hour Add 10.00 per person per hour
HAWAIIAN LUAU BUFFET

PRICES SUBJECT TO CHANGE WITHOUT NOTICE
Minimum of 50 Adult guests.

HAWAIIAN SWEET ROLLS

ENTRÉES

LUAU SALAD
MIXED FIELD GREENS, MANDARIN ORANGES, HEARTS OF PALM, BERMUDA ONION AND NUTS TOSSED IN A RED RASPBERRY VINAIGRETTE

WHOLE PIG
HAND TURNED AND SLOW ROASTED OVER A CHARCOAL AND OAK FIRE WITH A MANGO BBQ SAUCE

CHOICE OF ONE

CHICKEN LUAU STYLE
GRILLED CHICKEN BREAST TOPPED WITH A PINEAPPLE PAPAYA RELISH

MAHI MAHI
MARINATED IN A TERIYAKI SAUCE THEN BAKED

SIDES
COCONUT RICE
HAWAIIAN VEGETABLES
ISLAND STYLE COLE SLAW

MINI TROPICAL DESSERTS

COFFEE, TEA, SODA INCLUDED
75.00 ATTENDANT FEE FOR CARVING STATION
65.99 PER PERSON
ADD SALES TAX AND 20 % GRATUITY
Minimum of 50 Adult guests.
STARTERS
HURRICANE CEVICHE WITH CHIPS

ENTRÉES CHOICE OF TWO (2)
SPICY JAMACIAN SHRIMP SKEWERS
(WITH A MANGO BBQ SAUCE)

JERK MARINATED PORK LOIN
(WITH A PINEAPPLE RELISH)

SIDES
LUAU SALAD
MIXED FIELD GREENS, MANDARIN ORANGES, HEARTS OF PALM, BERMUDA ONION AND NUTS TOSSED IN A RED RASPBERRY VINAIGRETTE

JASMINE RICE
HAWAIIAN VEGETABLES
HAWAIIAN SWEET ROLLS

MINI TROPICAL DESSERTS

COFFEE, TEA, SODA INCLUDED
50.00 PER PERSON Add Sales Tax and 20% Gratuity
PARADISE BUFFET

PRICES SUBJECT TO CHANGE WITHOUT NOTICE
MIXED GREEN SALAD
STARTERS

CHOICE OF ONE
VEGETABLE CRUDITES
SEASONAL FRUIT TRAY
DOMESTIC CHEESE TRAY

ENTREES
CHOICE OF ONE

CHICKEN OSCAR
BROILED BREAST OF CHICKEN WITH CRAB CAKE STUFFING, ASPARAGUS SPEARS AND ZESTY LIME HOLLANDAISE SAUCE

MOJO MARINATED PORK TENDERLOIN
SLOW ROASTED AND TOPPED WITH A MANGO CHUTNEY

SLICED ROAST BEEF
WITH A CABERNET AND MUSHROOM DEMI GLAZE

SICILIAN STUFFED CHICKEN
BONELESS BREAST OF CHICKEN STUFFED WITH MOZZARELLA AND FRESH BASIL TOPPED WITH A TOMATO CREAM SAUCE

CHOICE OF ONE

TERIYAKE GLAZED SALMON
FLOUNDER STUFFED
STUFFED WITH LUMP CRAB MEAT TOPPED WITH CHAMPAGNE SAUCE
FRESH CATCH
GRILLED, BLACKENED OR FRIED

PARADISE BUFFET  Page 2
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

SIDES
CHOICE OF TWO

RICE PILAF
GARLIC MASHED POTATOES
GREEN BEAN ALMANDINE
BLACK TRUFFLE MAC & CHEESE
SAUTEED VEGETABLE MEDLEY

MINI DESSERTS

COFFEE, TEA, SODA INCLUDED
75.00 ATTENDANT FEE FOR CARVING STATION
52.00 PER PERSON ADD SALES TAX AND 20% GRATUITY
STARTERS
CHOICE OF ONE
VEGETABLE CRUDITE, SEASONAL FRUIT TRAY, DOMESTIC CHEESE TRAY

ENTRÉES

CHOICE OF ONE
TERIYAKI GLAZED SALMON

FRESH CATCH
GRILLED, BLACKENED, OR FRIED

CHOICE OF ONE
CAJUN SMOTHERED CHICKEN
CAJUN SEASONED BONELESS BREAST OF CHICKEN TOPPED WITH SAUTEED ONIONS, MUSHROOMS, AND PROVOLONE CHEESE

BRAISED BEEF TIPS
WITH EGG NOODLES

CHICKEN PICATTA
SEASONED CHICKEN BREAST TOPPED WITH A LEMON, BUTTER AND WHITE WINE SAUCE WITH A TOUCH OF CREAM AND CAPERS
SIDES
CHOICE OF TWO

RICE PILAF
GARLIC MASHED POTATOES
GREEN BEAN ALMANDINE
BLACK TRUFFLE MAC & CHEESE
SAUTEED VEGETABLE MEDLEY

MINI DESSERTS

COFFEE, TEA, SODA INCLUDED
75.00 ATTENDANT FEE FOR CARVING STATION
51.00 PER PERSON ADD SALES TAX AND 20% GRATUITY

SOUTH OF THE BORDER

CHIPS AND SALSA
QUESO DIP
BLACK BEANS AND YELLOW RICE
TACO BAR: PLUS ALL THE FIXINGS, SHREDDED LETTUCE, TOMATOES, ONIONS, CHEESE AND SOUR CREAM

SHREDDED CHICKEN, BEEF OR SHRIMP (EXTRA)

ENCHILADAS
(CHEESE, BEEF OR CHICKEN)
TEQUILIA LIME CHICKEN
~MINI DESSERTS~
CHOICE OF 1 (ONE)
SLOW ROASTED PRIME RIB
WHOLE SUGAR CURED HAM
ROASTED TURKEY BREAST OR WHOLE TURKEY
ROASTED PORK LOIN
PEPPER ENCRUSTED BEEF TENDERLOIN
PEPPER ENCRUSTED SEARED AHI TUNA

ADD A
75.00 PER CARVER ATTENDENT

10.99 PER PERSON MIN. 25 GUEST

ANTI-PASTA:
SALMON, HAM, PROVOLONE CHEESE, PEPPERONCINIS, ONIONS AND OLIVES
OR
CAPRESE:
FRESH MOZZARELLA CHEESE, BASIL, TOMATOES, OLIVE OIL, AND BALSAMIC VINEGARET

BRUSCHETTA
SAUSAGE WITH SAUTÉED PEPPARS AND ONIONS
ITALIAN MEATBALLS
BAKED ZITI OR ZITI BOLOGNESE
CHICKEN CARBONARA WITH FETTUCINI NOODLES

~MINI Desserts~
54.00 PER PERSON ADD SALES TAX AND 20% SERVICE CHARGE

OPEN BAR SELECTION
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

DRAFT BEER & HOUSE WINE 20.00 * pp
DRAUGHT BEER, HOUSE WINE AND WELL LIQUOR 24.00* PP
DRAUGHT BEER, HOUSE WINE AND CALL LIQUOR 26.00* PP
DRAUGHT BEER, HOUSE WINE AND PREMIUM LIQUOR 29.00* PP

CELEBRATION OPEN BAR

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

DRAFT BEER, HOUSE WINE, PREMIUM, AND FROZEN DRINKS 32.00*PP

BAR IS OPEN FOR 3 HOURS, IF YOU WOULD LIKE TO EXTEND THE OPEN BAR
ADD 5.00 PER PERSON

ON THE ABOVE ADD DOMESTIC OR IMPORTED BOTTLE BEER, AND
SELECT POURING WINES ADD 28.99 PER PERSON

CHAMPAGNE TOAST 2.00 PP
THE ABOVE INCLUDES 1 BARTENDER
TO REQUEST ADDITIONAL BARTENDERS $50.00 PER BARTENDER

ADD SALES TAX AND GRATUITY
DRINK RESPONSIBLE, PROVIDE TRANSPORTATION. Hurricane
reserves the right to stop serving any guest if they over consume.
Hurricane Petite Salad
CHOICE OF ONE ENTRÉE
Fresh 10oz NY STRIP, FRIED FRESH CATCH OR BLACKENED CHICKEN MEDLY

MINI DESSERTS

$36.00 PER PERSON

Hurricane Petite Salad
CHOICE OF ONE ENTRÉE
Fresh 10oz NY STRIP, SHRIMP SCAMPI OVER ANGEL HAIR PASTA,
FRESH GROUPER FILET or CAJUN SMOTHERED FRESH CHICKEN BREAST
ALL ENTREES SERVED WITH MASHED POTATOES AND VEGETABLE MEDLEY

MINI DESSERTS
SLICE OF KEY LIME PIE OR CARAMEL CHEESECAKE

$48.00 PER PERSON
Hurricane Banquet Deposit

Event Name: ________________________________
Date of Event: __/__/__ Day ________________
Guest Count --__________________________
Time of Event ________________

Name: __________________________________
Date: __/__/__
Address: __________________________________
City: _______________ State: ___ Zip: _______
Phone: (____) _______________
Fax: (____) _______________
Cell: (____) _______________
E-Mail: ____________________________

Name, address and phone number of card holder Address:
____________________________________
City: _______________ State: ___ Zip: _______
Phone: (____) _______________

Credit Card #:__________________________ Exp: ___/___ Code: ______
Amount Charged: $____________

I give my permission for The Hurricane Seafood Restaurant to charge my credit card for the above deposit amount.

________________________________                         ___________________________
Print Name                                         Sign & Date