



**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

Appetizers

**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

GROUPEL 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

Appetizers

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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

BRUSCHETTE

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

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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

THE WRANGLER MENU

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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

BEACH FRONT BUFFET

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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.**

BEACH FRONT BUFFET Page2

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

CHOICE OF ONE

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

MINI DESSERTS

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

GROUPEL 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.

ISLAND BBQ BUFFET

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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

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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**

PELICAN BUFFET

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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

PELICAN BUFFET

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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

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)

TEQUILA LIME CHICKEN

~MINI DESSERTS~

**50.00 PER PERSON
ADD SALES TAX AND 20% SERVICE CHARGE**

CARVER STATION

**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 SAUTEED 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.**

SELECT MENU 15-30 GUEST

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

SAND DOLLAR

Hurricane Petite Salad

CHOICE OF ONE ENTRÉE

**Fresh 10oz NY STRIP, FRIED FRESH CATCH OR
BLACKENED CHICKEN MEDLY**

MINI DESSERTS

36.00 PER PERSON

CORAL REEF

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