



Catering Menus

Where is Margaritaville?

"Somewhere between the Port of Indecision and Southeast of Disorder,
but no parallels of latitude or longitude mark the spot on a map.

You don't have to be a navigator to get there.

All you have to do is follow your nose.

Food is to Margaritaville like bait is to fishing, or songs are to sailors.

How do you get to Margaritaville?

Start here."

All Catering Menus have a minimum of 50 guests.
For groups under 50, please ask for the Group Dining Menus.

Breakfast Buffets

Continental Drifter

Seasonal Sliced Fruit 🍏🍌

Assorted Breakfast Pastries 🍷

Croissants, Cinnamon Rolls, and Miniature Muffins
served with Assorted Spreads

Assorted Bagels 🍷

Served with Assorted Cream Cheeses

Individually Bottled Orange & Apple Juice
Freshly Brewed Regular & Decaffeinated Coffee

Right Way Home

Seasonal Sliced Fruit 🍏🍌

Assorted Breakfast Pastries 🍷

Croissants, Cinnamon Rolls, and Miniature Muffins
served with Assorted Spreads

Hash Brown Potatoes 🍏🍌

Scrambled Eggs with Cheese & Chives 🍷🍌

Smoked Bacon 🍌

Chicken Apple Sausage 🍌

Individually Bottled Orange & Apple Juice
Freshly Brewed Regular & Decaffeinated Coffee



Vegetarian



Vegan



Gluten Sensitive

++Facility Fee subject to inclusion and based on seasonality. All Items are per person and subject to a 20% Taxable Service Charge, 9.75% California State Sales Tax & Fees, unless otherwise noted. Food & Beverage Items and Pricing are Subject to Change.

Breakfast Buffet Enhancements

Granola and Yogurt Station

Granola, Honey, Fresh Berries, Assorted Low-Fat and Greek Yogurts
Whole, 2%, and Soy Milk

Parrothead Egg Sandwiches

Freshly Baked Croissants filled with Scrambled Eggs, Black Forest Ham and Extra Sharp Cheddar Cheese

Breakfast Burritos

Flour Tortilla filled with Pork Sausage, Scrambled Eggs, Monterey Jack, Onions and Peppers,
Served with House-made Salsa
(Vegetarian option available upon advanced request)

Seasonal Sliced Tropical Fruit Platter

Seasonal Sliced Fruit to include Berries, Honeydew, Cantaloupe, Pineapple, Grapes

Plated Breakfast

Sunrise Hollywood

Maximum guest count of 250

Assorted Breakfast Pastries

Served Family Style



Croissants, Cinnamon Rolls, and Miniature Muffins
served with Assorted Jams, Marmalade, Butter and Honey


Seasonal Fresh Fruit

Served Family Style

Entree

Individually Plated and Served

Scrambled Eggs with Chives  

Hickory Smoked Sausage 

Oven Roasted Potatoes with Peppers and Onions  

Individually Bottled Orange & Apple Juice
Freshly Brewed Regular & Decaffeinated Coffee

 Vegetarian  Vegan  Gluten Sensitive

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Tray Passed Hors D'oeuvres

1 Hour Pre-Dinner Reception

Select 4 items | must be paired with a reception, buffet, or plated menu

1 Hour Reception

Select 4 items | must be paired with a bar package

2 Hour Reception

Select 6 items | must be paired with a bar package

Crispy Coconut Shrimp

Fried Jumbo Shrimp crusted with Shaved Coconut, served with Horseradish Orange Marmalade

Mini Cheeseburgers in Paradise

Petite Angus Chuck Burger topped with American Cheese, Shredded Lettuce, Sliced Tomato and Paradise Island Sauce
(Vegan or Gluten Sensitive option available on advanced request)

Cuban Sliders

Slow Roasted Pork, Ham, Swiss Cheese, Mustard and Pickles

Jamaican Jerk Chicken Skewers

Marinated Chicken Breast seasoned with our House Spice Blend, served with Avocado Ranch Dipping Sauce

Roasted Veggie Skewers

Oven Roasted skewers of marinated vegetables including squash, zucchini, bell peppers, and onion

Black Bean Tostadas

Crispy corn tortillas topped with black bean puree, shredded cabbage, and pico de gallo

Lava Lava Shrimp

Golden-fried and drizzled with Margaritaville Thai Chili Sauce

Ahi Poke Nachos

Wonton topped with Ahi Tuna, Togarashi Sauce, Shaved Jalapeño, Avocado, Cilantro and Sesame Seeds

Chimichurri Carne Asada

Thinly Sliced Carne Asada topped with Chimichurri

Key West Cheese and Vegetable Quesadilla

Griddled Flour Tortilla with Roasted Peppers, Oaxaca and Monterey Jack Cheeses, drizzled with Lime Crema

Fiesta Fruit Medley

Seasonal fruit including watermelon, pineapple, honeydew tossed in lime juice and tajin

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Reception Stations

All reception stations must be paired with a bar package

Volcano Nacho Station*

Signature Margaritaville Corn Tortilla Chips with
Guest's Choice of Toppings:
Carne Asada Steak | Chili Con Carne | Chicken Tinga
Spicy Queso | Pico de Gallo | Guacamole
Salsa Roja | Sour Cream | Jalapeños

Slider Station

Mini Cheeseburgers in Paradise
Petite Angus Chuck Burger topped with
American Cheese and Shredded Lettuce
(Vegan or Gluten Sensitive option
available on advanced request)

Cuban Slider

Slow Roasted Pork, Ham, Swiss Cheese,
Mustard and Pickles

Grilled Fish Slider

Grilled & Blackened Cod with Tomato,
Grilled Red Onions, Avocado,
House Made Tartar Sauce and Coleslaw

Ahi Poke Nacho Station

Ahi Tuna and Crispy Wonton Chips with
Toppings 🌱
Avocados | Shaved Jalapeños | Green Onions
Cilantro | Sesame Seeds | Grilled Pineapples
Sliced Fresh Cucumbers
Sauces
Lava Lava | Togarashi Sauce | Soy Vinaigrette

Pasta Station

Garlic Cream Pasta
Cavatappi pasta, sauteed chicken,
bell peppers garlic cream sauce
Tomato Basil Pasta 🌱
Cavatappi, vegan tomato basil pesto,
cherry tomatoes
Seafood Mac & Cheese
Shrimp, cavatappi pasta,
cheese sauce

Salad Station

Veggies 🌱🌱
Field Greens | Romaine Lettuce | Mixed Lettuce
Cucumber | Shredded Carrots | Bell Pepper | Broccoli
Cherry Tomatoes | Red Onions | Mushrooms
Cheeses 🌱
Monterey Jack Cheese | Cheddar Cheese
Parmesan Cheese | Queso Fresco
Dressings 🌱
Cilantro Lime Ranch | Caesar Dressing
Balsamic Vinaigrette 🌱 | Passionfruit Vinaigrette
Honey Mustard | Blue Cheese Dressing

Dessert Station

Assorted Miniature Desserts
Mini Key Lime Pie, Brownie Bites,
Chef's Selection Vegan Dessert 🌱

*Gluten sensitive available upon advanced request

 Vegetarian  Vegan  Gluten Sensitive

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Buffet Menus

Paradise Buffet

House Salad

Mixed Greens Topped with Carrots, Tomatoes, and Cucumbers
served with our Signature Cilantro Lime Ranch or Balsamic Vinaigrette Dressings
(Vegan option available upon advanced request)

Tomato & Basil Pasta

Cavatappi Pasta tossed with Olive Oil, Cherry Tomatoes, and Fresh Basil

Garlic Bread

Mini Cheeseburger In Paradise

Choice Ground Chuck Burger served on a Brioche Hamburger Bun with Cheese, Lettuce,
Tomato, Pickles, Onions, Mayonnaise, Mustard, Ketchup, and Paradise Island Sauce
(Vegan or Gluten Sensitive option available upon advanced request)

Cuban Sliders

Sliced Ham, Pulled Roast Pork, Swiss Cheese, Dill Pickle and Mustard


Grilled Chicken Breast

Marinated and Seasoned with our House Spice Blend and topped with
Mango Avocado Salsa

Assorted Miniature Desserts

Brownie Sundae

Mini Key Lime Pies

Chef's Selection Vegan Dessert 

Unlimited Iced Tea and Soft Drinks
Freshly Brewed Regular & Decaffeinated Coffee

*Gluten sensitive available upon advanced request

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Buffet Menus

cont.

Caribbean Buffet

Tropical Salad

Tomato, Bell Pepper, Red Onion, Tortilla Strips, Passionfruit Vinaigrette

Seasonal Vegetables

Island Rice

Coconut milk, bell peppers

Garlic Bread

Tomato & Basil Pasta

Cavatappi Pasta tossed with Olive Oil, Cherry Tomatoes, and Fresh Basil

Grilled Chicken Breast

Marinated and Seasoned with our House Spice Blend and topped with Mango Salsa

Blackened Salmon

Blackened Fresh Salmon served with Mango Salsa


Island Beef Kabobs

Beef Skewers with Tropical 57

Assorted Miniature Desserts

Brownie Sundae

Mini Key Lime Pies

Chef's Selection Vegan Dessert 

Unlimited Iced Tea and Soft Drinks
Freshly Brewed Regular & Decaffeinated Coffee

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Plated Menus

Maximum guest count of 250

Havana Menu

STARTER

Individually Served

House Salad

Mixed Greens Topped with Carrots, Tomatoes, and Cucumbers
served with our Signature Cilantro Lime Ranch or Balsamic Vinaigrette Dressings
(Vegan option upon request)

ENTRÉES

Tableside Choice, 1 per guest

Cheeseburger In Paradise

Choice Ground Chuck Burger served on a Brioche Hamburger Bun with Cheese, Lettuce,
Tomato, Pickles, Onions, Mayonnaise, Mustard, Ketchup, and Paradise Island Sauce
(Vegan and Gluten Sensitive option Available Upon Request)

Fish Tacos

Beer-battered Fish, Avocado, Cilantro Lime Coleslaw,
and Key Lime Crema served with Black Beans, Rice, and Pico De Gallo

Grilled Chicken Sandwich


Grilled Chicken Breast, Melted Monterey Jack Cheese, Applewood-Smoked Bacon,
Lettuce, Sliced Tomato and a Side of Dijon Aioli
(Gluten sensitive Available Upon Request)

DESSERT

Tableside Choice, 1 per guest

Key Lime Pie

Brownie Sundae

Chef's Selection Vegan Dessert 

Unlimited Iced Tea and Soft Drinks
Freshly Brewed Regular & Decaffeinated Coffee



Vegetarian



Vegan



Gluten Sensitive

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Plated Menus


cont.

Fins Up Menu

FAMILY-STYLE APPETIZERS



Pre-select one

(Pre-select 2 at an additional cost per guest)

Chicken or Cheese Quesadillas 

Coconut Shrimp

Black Bean Tostadas  

Roasted Veggie Skewers  

Chimichurri Carne Asada with crostini

STARTER

Tableside choice, 1 per guest

Tropical Salad  

Tomato, Bell Pepper, Red Onion, Tortilla Strips, Passionfruit Vinaigrette

ENTRÉES

Tableside choice, 1 per guest

Blackened Salmon 

Served with Island Rice, Black Beans and Mango Salsa

Grilled Chicken Breast 

Marinated and Seasoned with our House Spice Blend, topped with Mango Salsa served with Island Rice and Seasoned Fire-Roasted Corn

Seafood Mac N' Cheese

Cavatappi Pasta with Shrimp in a Cream Sauce

Tomato & Basil Pasta 


Cavatappi Pasta tossed with Olive Oil, Cherry Tomatoes, and Fresh Basil

DESSERT

Tableside Choice, 1 per guest

Key Lime Pie

Brownie Sundae

Chef's Selection Vegan Dessert 

**Unlimited Iced Tea and Soft Drinks
Freshly Brewed Regular & Decaffeinated Coffee**



Vegetarian



Vegan



Gluten Sensitive

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Bar Packages

Groups of 20 or more guests

Hosted Platinum Bar

Spirits: Grey Goose Vodka, Ketel One Vodka, Hendrick's Gin, Myer's Rum, Avion Silver Tequila, Cabo Wabo Blanco Tequila, Cazadores Anejo Tequila, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniels Bourbon, Makers Mark Bourbon

Margaritas: Who's to Blame, Last Mango in Paris, Jalisco Heat, Watermelon Margarita, Cadillac Margarita, Perfect Margarita, Tropical Fruit, Elderflower Margarita, Blue Lagoon, Green Iguana

Beer (Draft): Bud Light, Coors Light, Pacifico, Angel City IPA, Dos Equis, Firestone 805, Lagunitas IPA, Modelo Especial, Santa Monica Blonde, Stella Artois

Wine: St Francis Chardonnay, Santa Margherita Pinot Grigio, Seaglass Pinot Noir, Bogle Cabernet Sauvignon

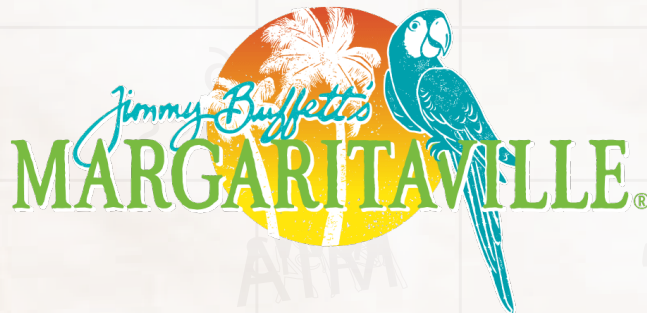
Hosted Gold Bar

Spirits: Tito's Vodka, Bombay Sapphire Gin, Tanqueray Gin, Don Q Rum, Captain Morgan Rum, 1800 Tequila, El Charro Reposado Tequila, Jim Beam Bourbon, Ole Smoky Bourbon, Dewar's White Label Scotch

Margaritas: Who's to Blame, Last Mango in Paris, Jalisco Heat, Watermelon Margarita, Cadillac Margarita, Perfect Margarita, Tropical Fruit, Elderflower Margarita, Blue Lagoon, Green Iguana

Beer (Draft): Bud Light, Coors Light, Pacifico, Angel City IPA, Dos Equis, Firestone 805, Lagunitas IPA, Modelo Especial, Santa Monica Blonde, Stella Artois

Wine: Sycamore Lane Chardonnay, Capasaldo Pinot Grigio, Seaglass Pinot Noir, Sycamore Lane Cabernet Sauvignon



Bar Packages

Hosted Silver Bar

Beer (Draft): Bud Light, Coors Light, Pacifico, Angel City IPA, Dos Equis, Firestone 805, Lagunitas IPA, Modelo Especial, Santa Monica Blonde, Stella Artois
Wine: Sycamore Lane Chardonnay, Capasaldo Pinot Grigio, Seaglass Pinot Noir, Sycamore Lane Cabernet Sauvignon

Hosted Margaritas, Beer & Wine

Margaritas: Tropical Fruit, Perfect Margarita, Green Iguana, Watermelon
Beer (Draft): Bud Light, Coors Light, Pacifico, Angel City IPA, Dos Equis, Firestone 805, Lagunitas IPA, Modelo Especial, Santa Monica Blonde, Stella Artois
Wine: Sycamore Lane Chardonnay, Capasaldo Pinot Grigio, Seaglass Pinot Noir, Sycamore Lane Cabernet Sauvignon

Hosted Drink Tickets

Requires a minimum purchase of 40 tickets

Beer & Wine

Cocktails, Margaritas, Beer & Wine