

# SPECIAL EVENT MENUS



Continuing the brand's mission of recreating a relaxing Island getaway, Whiskey Joe's Manatee River offers a waterfront oasis where guests can enjoy breathtaking views. Whiskey Joe's Manatee River features a restaurant with both indoor and outdoor dining, beach access, boat pull-ups, firepits and palapas dotting the white sand. Whiskey Joe's can accommodate gatherings of all kinds. From beachfront weddings to corporate meetings, guests can look forward to custom created packages all while enjoying gulf breezes and waterfront views. Inspired by Whiskey Joe's journey sailing from shore to shore and island to island, the 'Floribbean'-inspired menu will offer Whiskey Joe's signature tropical fare. Take a seat and enjoy drinks, great food and beautiful beach views with your feet smack-dab in the middle of that white sand! Or warm up next to one of our fire pits or out on the dance floor as you enjoy live entertainment.

Want to book a private party? We like to party. We have spaces for all your special events!

# WHISKEY JOE'S JAMMIN' LUNCH BUFFET

Lunch options include: Choice of Three course Meal. Three course Meal will include choice of entrée, salad and dessert. Final count is due 5 days prior to scheduled event.

\*Events with this menu must end by 4pm

## SALADS

Choice of one

**Classic Caesar Salad**

**Joe's Garden Salad** with balsamic vinaigrette

## ENTRÉE SELECTIONS

Choice of two

**Grilled Tiki Chicken** with Mango Salsa

**BBQ Pulled Pork**

**Cajun Alfredo Pasta**

**Cheeseburger Sliders**

## SIDES

Choice of two

**Island Rice & Caribbean Black Beans**

**Chef's Seasonal Vegetables**

**Roasted Potatoes**

**Mac and Cheese**

**Pesto Pasta**

**Rum Glazed Sweet Plantains**

## DESSERTS

Choice of two

**Key Lime Pie**

**Banana Rum Cheesecake**

**Pineapple Upside-Down Cake**

**Chocolate Peanut Butter Pie**

**\$26 per person**

# MANATEE RIVER DINNER BUFFET

## STATIONARY HORS D'OEUVRES

Choice of two

**Fresh Fruits & Cheese Display**

**Roasted Red Pepper Hummus** with  
tortilla chips and vegetable crudité

**Joes Queso** with homemade salsa and  
tortilla chips

**Mango Pepper Bruschetta**

**Coconut Rum Chicken**

**Bonfire Shrimp**

**Island Glazed Meatballs**

## SALADS

Choice of one

**Classic Caesar Salad**

**Joe's Garden Salad** with balsamic vinaigrette

## ENTRÉE SELECTIONS

Choice of two

**Grilled Tiki Chicken** with Mango Salsa

**Cajun Alfredo Pasta**

**Blackened Mahi-Mahi** with lemon butter Sauce

**Joe's Jambalaya**

**Strawberry Guava Barbecue Ribs**

## SIDES

Choice of two

**Island Rice & Caribbean Black Beans**

**Chef's Seasonal Vegetables**

**Roasted Potatoes**

**Mac and Cheese**

**Pesto Pasta**

**Rum Glazed Sweet Plantains**

## DESSERTS

Choice of two

**Key Lime Pie**

**Banana Rum Cheesecake**

**Pineapple Upside-Down Cake**

**Chocolate Peanut Butter Pie**

\$40 per person

# "ROCKY POINT" DINNER BUFFET

## STATIONARY HORS D'OEUVRES

Choice of three

**Fresh Fruits & Cheese Display**

**Roasted Red Pepper Hummus** with  
tortilla chips and vegetable crudité

**Joes Queso** with homemade salsa and  
tortilla chips

**Mango Pepper Bruschetta**

**Coconut Rum Chicken**

**Bonfire Shrimp**

**Island Glazed Meatballs**

## SALADS

Choice of one

**Classic Caesar Salad**

**Joe's Garden Salad** with balsamic vinaigrette

## ENTRÉE SELECTIONS

Choice of three

**Grilled Tiki Chicken** with Mango Salsa

**Cajun Alfredo Pasta**

**Blackened Salmon** with lemon butter Sauce

**Strawberry Guava Barbecue Ribs**

**Jerk Spiced Pork Tenderloin** with chimichurri

**Bistro Filet** with chimichurri

## SIDES

Choice of two

**Island Rice & Caribbean Black Beans**

**Chef's Seasonal Vegetables**

**Roasted Potatoes**

**Mac and Cheese**

**Pesto Pasta**

**Rum Glazed Sweet Plantains**

## DESSERTS

Choice of two

**Key Lime Pie**

**Banana Rum Cheesecake**

**Pineapple Upside-Down Cake**

**Chocolate Peanut Butter Pie**

**\$45 per person**



# SUNSET HOUR COCKTAIL PARTY

The Sunset Hour is available for a two hour reception.

## STATIONARY HORS D'OEUVRES

Choice of four

### Fresh Fruits & Cheese Display

**Roasted Red Pepper Hummus** with tortilla chips and vegetable crudité

**Joes Queso** with homemade salsa and tortilla chips

**BBQ Pulled Pork Crostini** topped with fried onion straws

**Mango Pepper Bruschetta**

**Coconut Rum Chicken**

**Bonfire Shrimp**

**Island Glazed Meatballs**

## TO COMPLETE THE MENU

Choice of one

**Signature Display Mac and Cheese Bar** with the following toppings: bacon cheddar cheese, and jalapenos- your choice of diced chicken or pulled pork

**Taco or Nacho Bar** with the following toppings: lettuce, pico de gallo, cheddar cheese, sour cream, and jalapenos- your choice of diced chicken or pulled pork

\$29 per person

# ENHANCEMENTS

## HORS D'OEUVRES

- Crab Cake Bites 5
- Crispy Island Corn Fritters with maple rum dipping sauce 2
- Conch Fritters 4
- Coconut Shrimp 4
- Coconut Mahi Nuggets 4
- Caprese Bruschetta 2
- Spinach and Artichoke Dip 3
- Shrimp Cocktail with cocktail sauce 5
- Gator Bites with fried pickle chips 6
- Raw Bar shrimp, oysters, clams 20
- Add Ahi Tuna 6
- Stuffed Tostones 4 With the choice of shrimp, pork, or chicken

## ENTRÉE SELECTIONS

- Grilled Jumbo Shrimp 6
- Strawberry Guava BBQ Pulled Pork 3
- Strawberry Guava BBQ Ribs 5
- Jerk Spiced Grill Pork Tenderloin with chimichurri 6
- Grilled Grouper Creole 9
- Bistro Filet with Chimichurri 10
- Portobello in Paradise with tomatoes, peppers and onions marinated in Balsamic 8
- Mac and Cheese bar with diced chicken or pulled pork 8
- Taco/Nacho bar with diced chicken or pulled pork 10

## CARVING STATIONS

\$75 chef fee per attendant

- Slow Roasted Prime Rib With au jus and horseradish cream 13

## DESSERTS

- S'mores Station 4
- Assorted Mini Cheesecakes 3
- Churros with caramel and chocolate dipping sauces 3
- Chocolate Chip and Sugar Cookie Display 3
- Fudge Brownies 2