

SPECIAL EVENT MENUS



Whiskey Joe's Bar and World Famous Barefoot Beach Bar in Pensacola Beach is a destination that offers an array of special event services with the BEST sunset views. It's the perfect place for your next beachfront party, wedding, private corporate lunches or any other social event you've got in mind! We create custom event packages to accommodate your event and can cater from 30 guests to 2,500 guests with indoor and outdoor beach spaces. We are located on the Quietwater Pensacola Boardwalk with waterfront views of Little Sabine Bay and the heart of Pensacola Beach.

Our Pensacola Beach location is home to our World Famous Barefoot Beach Bar. It's the Tiki Bar that takes the island feel a few steps further - toward the water! Take a seat and enjoy drinks, great food and beautiful beach views with your feet smack-dap in the middle of that white Florida sand! Warm up next to one of our fire pits or play volleyball with friends.

Want to book a private party? The JOE is the perfect place!

We also offer Off-Site Catering too.

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

\$25.50 per person

PENSACOLA BEACH 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

\$38 per person

GULF BREEZE 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

Jerk Chicken Skewers

Bonfire Shrimp

Island Glazed Meatballs

Caprese Bruschetta

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

Grilled Grouper with Chipotle Butter Sauce

DESSERTS

Choice of two

Key Lime Pie

Banana Rum Cheesecake

Pineapple Upside-Down Cake

Chocolate Peanut Butter Pie

\$44 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

Bonfire Shrimp

Island Glazed Meatballs

Jerk Chicken Skewers

Caprese Bruschetta

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

\$27 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 6
- Mac and Cheese bar with diced chicken or pulled pork 6
- Taco/Nacho bar with diced chicken or pulled pork 8

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