

**FAT  
TUES  
DAY®**



*a daiquiri bar*

**KEYWEST**

305 DUVAL STREET  
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305.296.9373

**Overlooking historic Duval Street, Fat Tuesday is a slice of New Orleans in Key West, Florida! Our open-air bar features 18 frozen drink machines, 8 flat screen TV's, a great sound system and a tropical back deck.**

**Our open-air back deck can accommodate groups from 20-75 people, while larger groups of up to 200 people can rent the whole bar for the ultimate Key West experience.**

**Once you've chosen your area, all that's left is to choose the food & beverage package that you would like to offer to your guests.**

**Please note some menus may not be available depending upon the date, time, number of guests and area chosen. Please contact us at [fattuesdaykw@gmail.com](mailto:fattuesdaykw@gmail.com) or 305.296.9373 to confirm availability.**

## Appetizer Platters

These platters can be served as butler-style passed Hors D' Oeuvres or as a casual Appetizer Buffet.

### **Herb & Cheese Stuffed Mushrooms**

Small Platter \$ 80.00 Large Platter \$ 160.00

Fresh Mushroom Caps stuffed with Herb & Cheese Stuffing and broiled in Garlic Butter.

### **Stuffed Mushrooms Martinique**

Small Platter \$100.00 Large Platter \$200.00

Fresh Mushroom Caps stuffed with Fresh Blue Crab and Herb & Cheese Stuffing and then broiled in Garlic Butter.

### **Oysters Callaloo**

Small Platter \$ 100.00 Large Platter \$ 200.00

Freshly Shucked Oysters topped with Savory Island Greens and our secret recipe of seasonings. Oven

Baked and finished with Roasted Garlic Aioli Sauce.

### **Corn Fried Oysters**

Small Platter \$ 100.00 Large Platter \$ 200.00

Freshly-shucked Oysters corn fried and topped with Goat Cheese, Roasted Tomatoes, Romaine Lettuce, and finished with Roasted Garlic Aioli Sauce.

### **Crab Cakes**

Small Platter \$ 100.00 Large Platter \$ 200.00

Bite size Crab cakes loaded with Crabmeat and flavored with a hint of Passion Fruit. Served with our very own Island Remoulade Sauce.

### **Chicken Tenders**

Small Platter \$80.00 Large Platter \$ 160.00

Traditional Chicken Breast tenders fried and served with a choice of Buffalo, Jerk, JuJu, or Bleu Cheese dipping sauces.

### **Callaloo & Artichoke Dip**

Small Platter \$ 75.00 Large Platter \$ 150.00

Warm Three Cheese Dip Blended with Artichoke Hearts & Savory Island Greens, served with crackers.

**Smoked Fish Dip**

Small Platter \$ 75.00 Large Platter \$ 150.00

A blend of local Smoked Fish, Fresh Herbs, and Spices. Served with crackers.

**Conch Fritters**

Small Platter \$80.00 Large Platter \$ 160.00

Traditional Island Style Fritters stuffed with Fresh Conch, served with Key Lime Mustard

**Fresh Seasonal Vegetable Platter**

Small Platter \$ 75.00 Large Platter \$ 120.00

All your favorite Fresh Veggies served with our Chef's special Dipping Sauce.

**Fresh Fruit and Assorted Cheese Platter**

Small Platter \$ 75.00 Large Platter \$ 120.00

A selection of the finest cheese served with an assortment of mouth-watering fresh fruits.

**Antipasto Skewers**

Small Platter \$ 80.00 Large Platter \$ 160.00

Skewers of Fresh Mozzarella, Tomatoes, & Roasted Red Peppers with a Basil Pesto Sauce.

**Oriental Pot Stickers**

Small Platter \$ 90.00 Large Platter \$ 180.00

A variety of stuffed wontons served either fried or steamed.

Served with a Soy and Ginger Dipping sauce.

**Oriental Spring Rolls**

Small Platter \$ 90.00 Large Platter \$ 180.00

A mixed selection of Spring Rolls perfect for dipping in the accompanying Sweet & Sour sauce

**Mini Steak & Veggie Kabobs**

Small Platter \$ 110.00 Large Platter \$ 220.00

Steaming skewers of delicious Steak and Fresh Veggies.

Served with a Teriyaki sauce.

### **Mini Chicken & Veggie Kabobs**

Small Platter \$ 110.00 Large Platter \$ 220.00

Skewers of Caribbean flavored Chicken and Fresh Veggies covered in our famous JuJu Sauce.

### **Coconut Shrimp**

Small Platter \$125.00 Large Platter \$ 250.00

Oversized Shrimp coated in Coconut and cooked to the perfect crispness. Served with a tropical fruit Habanero dipping sauce.

### **Cuban Mojo Shrimp**

Small Platter \$125.00 Large Platter \$ 250.00

Key West Shrimp grilled with a Cuban Mojo Glaze. Served chilled with Mango Cocktail Sauce

### **Jumbo Shrimp Cocktail**

Small Platter \$125.00 Large Platter \$ 250.00

Key West Shrimp Cocktail served chilled with Mango Cocktail Sauce

### **Cruzan Shrimp**

Small Platter \$200.00 Large Platter \$ 400.00

Jumbo Key West Pink Shrimp marinated in Cruzan Rum and stuffed with Monterey Jack Cheese & wrapped with Proscuitto Ham. Baked and served chilled.

### **Masterchef™ Stuffed Shrimp**

Small Platter \$200.00 Large Platter \$ 400.00

Masterchef™ choice for best Key West Appetizer. Jumbo Key West Pink Shrimp stuffed with Lump Crab Meat and wrapped with Apple Wood Bacon. Finished with Mango Salsa and a Sweet Chili Glaze.

### **Bacon Wrapped Scallops**

Small Platter \$125.00 Large Platter \$ 250.00

Plump Scallops wrapped in Crispy Bacon.

### **Lobster Summer Rolls**

Small Platter \$200.00 Large Platter \$ 400.00

This adaptation of the classic Vietnamese Summer Roll includes Chilled Florida Lobster with Mango, Avocado, and Pickled Napa Cabbage wrapped in Rice Noodle Paper.

### **Key West Cuban**

Small Platter \$130.00 Large Platter \$ 260.00

Key West Cuban Bread stuffed with Blackened Lobster Meat, oven Dried Tomatoes, Boursin Garlic Cheese, and Fresh Mangoes pressed between layers of local Cuban Bread.

### **Beef Wellington**

Small Platter \$120.00 Large Platter \$ 240.00

Mouth-watering Steak topped with Mushrooms and wrapped in puff pastry and baked to perfection.

### **Fajita Trumpets**

Small Platter \$100.00 Large Platter \$ 200.00

Marinated Steak & Veggies stuffed into overflowing Tortilla Trumpets and served with Sour Cream Dipping Sauce.

### **Wild Mushroom & Goat Cheese Tarts**

Small Platter \$125.00 Large Platter \$ 250.00

Wild Mushrooms and Goat Cheese enveloped in shells of fluffy Phyllo pastry and baked until golden brown.

### **Conch Ceviche**

\$6 per person with minimum of 36 portions

Fresh Conch mixed with Tri-Colored Bell Peppers, Onions, Garlic, Cilantro, and special spices. Marinated in Fresh Citrus Juice. Served with Tostones Chips.

**Small Platter - 50 Pieces      Large Platter - 100 Pieces**

**NOTE: As an average guide each person will eat 2-3 pieces per platter although this will depend on the final amount of mixed platters chosen.**

## **Key West Pink Shrimp & Crawfish Boil**

- Key West Style Pink Shrimp Boil or New Orleans Style Crawfish Boil
- Served with New Potatoes, Corn on the Cob and Cole Slaw

\$ 35 per person for Key West Style Pink Shrimp Boil (Peel & Eat)

\$ 29 per person for New Orleans Style Crawfish Boil (Old Bay Spiced)

\$ 40 per person for Shrimp & Crawfish Combination

\*1/2 pound of Shrimp or Crawfish per person

## Raw Bar

Add on a full service Raw Bar complete with your own personal shucker and choice of Raw Oysters, Raw Clams, Key West Pink Peel & Eat Shrimp, or Fresh Stone Crab Claws.

Cost: \$150.00 Shucker fee and all raw bar items chosen at current market price.

• **Key West Pink Peel & Eat Shrimp** \$ Market Price

Served by the pound with Island Cocktail Sauce

• **Royal Red Shrimp** \$ Market Price

Served by the pound. The local's favorite! Steamed in old bay seasoning and served with drawn butter.

• **Raw Oysters** \$ Market Price

Served by the dozen with Island Cocktail Sauce & Horseradish.

• **Raw Clams** \$ Market Price

Served by the dozen with Island Cocktail Sauce & Horseradish.

• **Stone Crab** \$ Market Price

Served by the pound with Key Lime Mustard & Drawn Butter.

## Dessert

**Key Lime Pie**

\$5 / Slice

**Cheesecake**

\$7 / Slice

**Rum Cake**

\$8 / Slice

## **Beverage Options**

### **Cash Bar**

All drinks can be purchased individually. This package will require a bartender fee of \$150.00

### **Consumption Bar**

The hosts will pay for the open bar based upon consumption. This will be added to the main check and will be paid at the end of the night. No bartender fee required.

### **Inclusive Open Bar**

The inclusive bar packages includes all drinks. Your guests can enjoy unlimited Fat Tuesday frozen drinks, well, call and premium mixed drinks, specialty drinks, domestic and imported beer, wine, and of course our famous jello shots. The price is per person per hour.

- 1st hour - \$18 per person
- 2nd hour - \$14 per person
- 3rd hour - \$12 per person
- Each additional hour \$12 per person.

**Note: There is a minimum two hours required for this package**

## Daiquiri Flavors

- 190 Octane** – Grain Alcohol and our Famous Orange Punch
- Banana Banshee** – Grain Alcohol with our Banana Mix
- Eye Candy** – 151 Rum with a Blue Raspberry Mix
- Lemonade** – 151 Rum with a Refreshing Lemonade Mix
- Hurricane** – 151 Rum with a Tropical Fruit Punch
- Margarita** – Tequila and our Authentic Margarita Mix
- Mudslide** – Kahlua, Grain Alcohol and Vanilla Ice Milk and White Russian mix
- Rum Runner** – 151 Rum with a Banana, Blackberry, Pineapple-flavored Punch
- Strawberry** – 151 Rum with our Pureed Strawberry Mix
- Pina Colada** – 151 Rum with our own Coconut Pina Colada Mix
- Violet Behavior** – 151 Rum, Bourbon, Triple Sec and Grape Cherry Passion Mix
- Mango Tango** – 151 Rum with our own Mango Mix
- Virgin** – Flavor of the Day

## Daiquiri Combinations

- Superman** – Hurricane and Eye Candy
- 44 Magnum** – 190 Octane and Hurricane
- Banana Berry** – Banana and Strawberry
- Chocolate-Covered Strawberry** – Mudslide and Strawberry
- Dirty Monkey** – Banana and Mudslide
- Dreamsicle** – 190 Octane, Banana and Pina Colada
- Miami Vice** – Strawberry and Pina Colada
- Pain In The Ass** – Pina Colada and Rum Runner
- Swamp Water** – 190 Octane, Rum Runner and Hurricane
- Strawberry Margarita** – Strawberry and Margarita
- Tropicolada** – Pina Colada and Hurricane
- Sweet Tart** – Lemonade, Eye Candy and Hurricane

## **Additional Costs**

- 7.5% Sales Tax
- 20% Gratuity for the entire bill.
- Back Deck Set-up/Rental fee \$250 - \$500 (depending on date)
- Rental of entire bar on a full buyout basis
- Separate Bartender/Satellite Bar \$150
- We will supply all other service staff and support staff needed. If you require additional attendants for butler-style passed appetizers add \$100.00 per server.
- Looking to bring a cake? We offer a cake cutting and plating service for just \$2.50 per person
- Decorations can be added at an additional cost.
- Event set up and breakdown included.

### **Deposit Information**

- A 30 % deposit based upon your current menu and beverage selection is required & is non-refundable after confirmation letter is signed. The balance is payable on the night of the event.

### **Additional Information**

- Fat Tuesday provides music to the entire bar, either pre-recorded or DJ. Therefore, there is not an option to provide your own entertainment when renting the back deck. You may however provide your own entertainment when renting the entire bar.
- Menu changes must be guaranteed 14 days prior.
- Please call 3 days (72 hours) in advance with any changes to the head count or you will be charged for each person/item booked and ordered.

**To start planning your next corporate event, wedding party, birthday, anniversary, bachelor or bachelorette party contact us at [fattuesdaykw@gmail.com](mailto:fattuesdaykw@gmail.com) or call 305.296.9373**