



Your Beach Party Headquarters

Contemporary Casual Island Cuisine

Featuring Delicious Island Style Fare from around the Globe... as well as the local Favorites that have made us a Tampa bay Landmark.

www.whiskeyjoestampa.com (813) 281-0770

7760 Courtney Campbell Hwy Tampa FL 33607

CATERING MENU





World Famous Barefoot Beach Party Packages

Minimum of 50 guests

Key West Barbecue

Appetizers:

\$34.per person (our most popular option)

Tropical Fruit & Fondue Display, Coconut Rum Chicken, Mango Grilled Scallops, Bonfire Shrimp & Island Glazed Meat Balls

Entrees:

Strawberry Guava Barbecue Ribs, Citrus Barbecue Mahi, Coral Reefer Smoked Chicken

Sides: Toasted Coconut Rice, Caribbean Black Beans, Seasonal Veggies with Key Lime Cilantro Butter

Sweets: Pineapple Upside-down Cupcakes & Banana Rum Cheese Cake

Tail Gator Bash

\$28 per person

Appetizers:

Santa Cruz Queso Display ,Bacon Cheddar Dip with Fresh Baked Pretzels, Buffalo Wings, Cheeseburger Sliders, Brats a Blanket

Entrees:

Steak Fajitas, Hickory Barbecue Chicken, Bourbon Glazed spare Ribs

Sides: Potato Salad, Corn on the Cobb, Slaw, Cowboy Beans & Jalapeno Cheddar Hushpuppies

Sweets: Caramel Apple Cobbler, Double Fudge Brownie Bites

Caribbean Gold Coast

\$28 per person

Appetizers:

Conch Fritters, Red Stripe Shrimp, Island Jerk Wings, Jamaican Beef Patties , Maui Onion Hushpuppies

Entrees:

Jamaican Jerk Barbecue Pork, Esovitched Fish, Pineapple Snow Pea Chicken, Island Curry Shrimp

Sides: Plantains, Island Rice Pilaf,

Sweets: Banana Rum Cheese Cake, Key Lime Mousse

Beach Blanket Lobster & Clam Bake

Market Price

Appetizers:

Peel & Eat Shrimp, Conch Fritters, Oysters on the Half Shell

Entrees:

Your combination of the finest Available Seafood Your choice Lobster, Crab Legs, Clams Shrimp, Mussels, steamed with Savory smoked Sausage, Corn on the Cobb and new potatoes

Sweets: Boston Cream Pie

Sea Side Corporate Marathon

\$99per person

Breakfast: Yogurt and Fresh Fruit Bar with Brain Builder Muffins

Lunch: Sizzling South Beach Salad Stations Featuring: Steak , Shrimp & Chicken

Snacks: Protein Packed Boxed Goodies

Dinner: 3 course Extravaganza with Jumbo Shrimp Cocktail , Classic Wedge Salad your choice of Camembert Chicken, Seared Ahi Tuna Or Filet Mignon accompanied By Roasted Potatoes & Seasonal Veggies

Sweets: Banana Fosters Sundae, Assorted Truffles



Ala Carte Appetizers & Snacks

	<u>Per 30</u>	<u>Per 50</u>	<u>Per 100</u>
• Maui Onion Hushpuppies	\$45	\$80	\$150
• Caribbean Conch Fritters	\$60	\$100	\$200
• Island Glazed Meatballs	\$45	\$65	\$120
• Petite Crab Cakes	\$70	\$120	\$210
• Coconut Rum Chicken	\$55	\$95	\$180
• Strawberry Guava Barbecue Ribs	N/A	\$120	\$200
• Mango Glazed Scallops	\$60	\$100	\$200
• World Famous Wings	\$40	\$90	\$150
• Bon Fire Shrimp	\$65	\$120	\$210
• Szechuan Pot Stickers (Spicy Pork)	\$65	\$120	\$210
• Beef Wellington Bites	\$70	\$120	\$220
• Miso Honey Shrimp	\$65	\$120	\$210
• Ahi Tuna bites	\$90	\$150	\$300
• Silver Dollar Shrooms (Spinach Artichoke or Sausage & Cheese Stuffing)	\$65	\$125	\$210
• Vegetable Spring Rolls	\$45	\$65	\$120
• Parmesan Artichoke Fritters	\$65	\$120	\$210
• Cheeseburger Sliders (Add Bacon For a Buck)	\$65	\$125	\$210
• Curry Chicken Salad Sliders	\$65	\$125	\$210
• Mojo Cuban Melts	\$65	\$125	\$210
• Cajun Shrimp Po Boy Sliders	\$65	\$125	\$210
• Fried Chicken Sliders	\$65	\$125	\$210

Appetizer Displays



- **Tropical Fruit With Kailua Fondue** sm.\$90 lg.160
 Fresh tropical melons , fruits & berries served with Rich chocolate fondue.
- **Santa Cruz Queso Dip** sm. \$65 lg.\$125
 Spicy cheese dip server with our home made salsa and tri color chips add Guacamole for \$1 per person
- **Spinach Artichoke Dip** sm.\$115 lg.\$200
 creamy spinach & artichoke dip baked with mozzarella an served with tri color chips
- **Grilled Veggie Display** sm. \$110 lg. \$200
 Grilled Garden vegetables marinated with garlic, ginger, brown sugar & soy. Served with Wasabi Ranch or Balsamic .
- **Artisanal Cheese Display** sm.\$120 lg. \$210
 Savory local and imported cheeses served with fruit, Orange Blossom honey and an assortment of flatbreads & crackers
- **Carne Asada Display** sm. \$150 lg. \$280
 Lime marinated steak chargrilled, sliced thin & served with warm tortillas, Queso, Pico de Gallo & salsa
- **Carnitas** sm. \$150 lg. \$280
 Slow Roasted Pork Smothered in Queso fresco & served with warm tortillas, Queso, Pico de Gallo & salsa
- **Mahi Taco Display** sm. \$170 lg. \$310
 Build your own fresh fish tacos with all the fixings including our home made salsa and one of a kind chipotle aioli
- **Handcrafted Hummus** sm. \$115 lg. \$280
 Roasted Garlic & Tahini Hummus served with grilled flatbread , Olives, Pickles, Tzatziki & Roasted peppers
- **Raw Bar** **Market Price**
 Jumbo Peel & Eat Shrimp, Gulf Oysters Marinated PEI Mussels & Cocktail Crab Claws served with Fresh Lemon Horseradish, Home made cocktail and Mignonette
- **Sizzling Caesar Salad Station** \$14 Each Minimum 30 guests
 Traditional Caesar Salad with Shrimp chicken & Steak Pan Seared to Order
- **Baked Oyster Trio** **Market Price**
 Select Hand Shucked Oysters Stuffed With Gorgonzola, Chipotle And Handcrafted Rockefeller Stuffing
- **Honey Glazed Ham with Sweet Potato Biscuits** sm\$150 lg.\$280
 Sweet Spiral Sliced Ham with Petite Sweet Potato Biscuits & Cinnamon Apple Butter



Express Options

Breakfasts

- **Continental**

A Fresh Baked Assortment of Bagels, Muffins & Pastries with Hand made spreads and Fresh Fruit

Min 30 \$ 7 Per Person

- **Heart Healthy**

Our Famous Brian Builder Muffins Fresh Tropical Fruit, Granola, Low fat Greek Yogurt with an Array of Healthy Toppings

Min 30 \$8

- **Traditional Southern**

Buttermilk Biscuits & Gravy, Scrambled Eggs & Home Fries with Fresh Fruit.

Min 30 \$ 9 Per Person

- **On The Run**

Fresh Baked Buttermilk Biscuits with your choice of filling Foil Wrapped with Fresh Fruit

Min 20 \$ 5 Per Person

Plated or Boxed Lunches

(All Sandwiches Served with Your Choice Of Chips Or Slaw and Fruit or Brownies & All Salads Include Extra Dressing Garlic Bread

Min 20 \$13 each

- **Coastal Cobb Salad**

- **Baha Chicken Caesar Salad**

- **Pacific Rim Shrimp Salad**

- **Apple Nut Chicken Salad Sandwich...**

- **California Chicken Club**

- **Artichoke Chicken Wrap**

Express Stations

- **Build Your Own Fajita Station**

Chicken or Steak with Peppers, Onions, Cheese, Jalapenos, Salas, Sour Cream, warm tortillas Chips Beans & Rice

\$17

- **B.Y.O. Stir Fri Station**

Shrimp Steak Or chicken with Asian Veggies Stir Fried to order with mild to spicy sauces served over Rice with Spring rolls

\$17

- **B.Y.O. Ball Park Feast**

All Beef Premium Franks & Hand Made Sliders with Chili Cheese & all the fixings served up with Chips & Slaw

\$15

- **B.Y.O. Sundae Bar**

Mini Fudge Brownies Ice cream, Fresh Fruit, Nuts, and Plenty of Old Fashioned Toppings Whipped Cream & cherries

\$11

- **Pizza Express**

Pre Order Your Individual Pizza with Your Choice Of Premium Toppings (Listed Below) & Cheeses and they will be piping hot & ready when you are served with your choice of Caesar Or Greek Salad

Mozzarella, Jack Cheddar Blend, Gorgonzola, Parmesan, Pepperoni, Sausage, Onion, Peppers, Pineapple, Jalapenos, Bacon



WEST COAST CUSTOM BUFFETS

Create your own Custom Menu from the selections below or on the previous pages Starting at as low as \$34.99per guest Also Feel Free to Combine Them with The Ala Carte Appetizers & Displays pleas allow at least 30 portions per item

Garden Fresh Salad

- Tossed Garden
- Pappas Greek
- Caprese'
- Classic Wedge
 - Bistro
- Watermelon Berry
- Hose Slaw
- Caesar
- Santa Fe
- Creamy Potato
- Pacific Rim
- Cavatappi

Soups & Stews

- Seafood Gumbo
- Black Bean
- Clam Chowder
- Broccoli & Cheddar
- Corn Chowder
- Cucumber Gazpacho

Pastas

- Seafood Mac & Cheese
- Veggie Primavera
- Shrimp Scampi
- Choppino
- Chicken Broccoli Alfredo
- Jambalaya Pasta

Poultry

- Grilled Chicken Marsala
- Bourbon Street Chicken
- Apple Sage Stuffed Chicken
- Jerk Chicken
- Hickory Barbecue Chicken
- General Tso Chicken
- Chicken Picatta
- Chicken Florentine

Pork

Mojo Roast Pork

Strawberry Guava BBQ Ribs

Carnitas

Pulled Barbecue Pork

Beef

- Sirloin Tips
- Pepper Steak
- Carne Asada
- Pot Roast

Fish

- Parm Crusted Salmon
- Butter Crumb White Fish
- Blackened Grouper
- Thai Chili Salmon
- West Coast Mahi
- Grouper Margaret
- Stuffed Grouper
- Mahi Bertie

House Specialties

- Seafood Pot Pie
- Jambalaya
- Seafood Paella

Sides

- Island Rice Pilaf
- Macaroni & Cheese
- Spicy Black Beans
- Broccoli w Cheddar Sauce
- WJFFF
- Corn Cobbett's
- Steam Veggie Medley
- Fried Okra

- Mashed Potatoes
- Southern Green Bean
- Curried Carrots
- Scalloped Potatoes

Sweets

- Pineapple Rum Upside Down
- Brownie Bites
- Bananas Fosters
- Boston Cream Pie
- Key Lime Mousse
- Caramel Apple Cobbler
- Dutch Chocolate Cake
- Mini Cheesecakes

