

Beverages

Bar Service

Key Largo provides a complete bar service with all liquor, beer, wine, champagne, and set-ups provided. Beverages may be billed on a cash or master tab basis.

Cash Bar

Guests assume responsibility of payment for their own drinks.

Master Tab Bar

A master tab is billed to a single, pre-arranged account. Our bartender registers all drinks served during the allotted time. **Hosts may set a time or dollar limit.**

Drink Tickets

Hosts purchase a pre-determined number of tickets at \$4.75 each. Tickets are distributed by hosts and may be redeemed for any drink. Tickets may only be used during the event.

Wine & Champagne Selections

Key Largo house brand features a variety of Reds & Whites for \$14 per bottle. Other premium wines & champagne may be ordered upon request. Prices vary.

Keg Beer Options

Domestic beer choices include: Coors Light, Miller Light, Miller Genuine Draft, Budweiser, Bud Light, Busch Light, Michelob, and Michelob Golden Light.

Domestic Beer Keg Prices

16 Gallon Keg \$200.00 plus tax 8 Gallon Keg \$120.00 plus tax

One 16-gallon keg averages 150 twelve-ounce glasses

Premium Beer Keg Prices

Prices vary. Available upon request.

All items may be subject to a 9.375% liquor tax and 18% gratuity

Prices subject to change until event is booked

Minnesota State law prohibits the sale of alcohol to persons under the age of 21

Guests may be asked to provide valid picture identification. Key Largo reserves the right to discontinue bar service if necessary.

Entrées

Receptions of 51 or More

12-ounce Prime Rib	\$25.00
Salmon with Dill Sauce	\$20.00
2 Meat – Choice of Turkey, Ham, Chicken Breast or Roast Beef	\$19.00
Champagne Chicken with Mushroom Sauce	\$17.00
Slow-Roasted Roast Beef	\$17.00
Stuffed Pork Chop	\$17.00
Turkey Breast	\$16.00
Chicken Kiev	\$15.00

Children Meals (10 years & under) choose one of the following:

Chicken Strips and French Fries	\$7.00
Mini Corn Dogs and French Fries	\$7.00

Side Selections

Host chooses one selection from each of the following categories:

Vegetable

Green Bean Almondine

Corn

Glazed Carrots

Vegetable Blend*

*Additional \$.75 per plate

Potato

Baked

Baby Reds

Garlic Mashed

Mashed with Gravy

Salad

House

(mixed greens & croutons, choice of ranch or french dressing)

Caesar

All entrees served with a dinner roll and butter

All items are subject to sales tax and 18% service charge.

Prices are subject to change until events are confirmed.

All menu prices are subject to change within 60 days of your event. In the unlikely event that a drastic change in an ingredient within your menu occurs, options are as follows:

1. A new cost (maintaining your present menu) will be assessed based on current market prices and you may agree to the new price.

2. Alternate menu item(s) will be presented to you in order to maintain the agreed upon (per person/plate) menu price within your original budget.

Hors d'oeuvres

Cold

Item	Serves 25	Serves 50	Serves 100
Cheese & Crackers	\$35.00	\$65.00	\$125.00
Summer Sausage, Ham, Two Cheese & Crackers	\$65.00	\$125.00	\$230.00
Chips, Salsa & Queso	\$35.00	\$65.00	\$125.00
Taco Dip & chips	\$40.00	\$75.00	\$140.00
Vegetable & Dip Tray	\$35.00	\$65.00	\$125.00
Fresh Fruit (based on seasonal availability)	Seasonal Prices <i>Please ask management</i>		

Hot

Item	Serves 25	Serves 50	Serves 100
Spinach & Artichoke Dip w/ Chips	\$50.00	\$100.00	\$180.00
BBQ Meatballs	\$50.00	\$100.00	\$180.00
Cocktail Wieners	\$50.00	\$100.00	\$180.00
Chicken Drumsticks <i>Barbecue, Hot, or Plain</i>	\$75.00	\$150.00	\$280.00

Late-Night Snacks

Item	Serves 25	Serves 50	Serves 100
Deluxe Snack Mix <i>Chex Mix, M&Ms, & Peanuts</i>	\$35.00	\$70.00	\$130.00
Sliders <i>Ham or Turkey</i>	\$65.00	\$125.00	\$230.00
Pizzas	Prices Vary		

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