

# Special Event Menus



Whiskey Joe's Bar & Grill is the perfect place for your next banquet, wedding, group party, meeting, team building event, birthday party or any other social event you've got in mind! Whiskey Joe's creates custom event packages to accommodate your event, including live music selections to keep your party poppin' and a dedicated catering team to keep your guests snackin'.

Want to book a private party? We like to party.

We have spaces for all your special events!

## S|E

### SPECIALTY EVENTS

—Whiskey Joe's Port Richey—



# WHISKEY JOE'S JAMMIN' LUNCH BUFFET

Minimum 30 People

Lunch options include: Choice of Two or Three course Meal. Two course Meal is a choice of entrée and salad OR dessert. 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

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## SALADS

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Choice of one

**WJ Caesar Salad**

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

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## ENTRÉE SELECTIONS

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3rd choice available  
\$4 extra per person

### Menu A

**Coral Reefer Smoked Chicken**

**Mac and Cheese Bar**

**Joe's Jambalaya**

### Menu B

**Jamaican Jerk Barbecue Pork**

**Coconut Rum Fried Chicken**

**Strawberry Guava Barbecue Ribs**

**"Build Your Own" Taco Bar**

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## SIDES

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Choice of two

**Island Rice**

**Chef's Seasonal Fresh Vegetables**

**Rum Glazed Sweet Plantains**

**Island Spiced Roasted Red Potatoes**

**Green Onion-Corn Grits**

**Caribbean Black Beans**

**Garlic Lemon Cavatelli Pasta**

**Pesto Pasta**

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## DESSERTS

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Choice of two  
as mini parfaits

**Banana Rum Cheesecake**

**Pineapple Upside-Down Cake**

**Key Lime Pie**

# COTEE RIVER DINNER BUFFET

Minimum 30 People

## DISPLAYED OR PASSED

Choice of two

**Fresh Tropical Fruits, Berries and American Cheeses Display**

**Joe's Black Bean Hummus** with tri-color chips and vegetable crudité

**Spinach and Artichoke Dip** baked with mozzarella

**Tri-color Chips and Vegetable Crudité**

**Santa Cruz Spicy Cheese Dip** with our homemade salsa and tri color chips

**Coconut Rum Chicken**

**Mango Grilled Scallops**

**Bonfire Shrimp**

**Island Glazed Meatballs**

**Keys Conch Fritters**

**Island Mango Pepper Bruschetta**

## SALADS

Choice of one

**WJ Caesar Salad**

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

## ENTRÉE SELECTIONS

3rd choice available

### Menu A

**Strawberry Guava Barbecue Ribs**

**Coral Reefer Smoked Chicken**

**Jamaican Jerk Barbecue Pork**

### Menu B

**Pineapple Snow Pea Chicken**

**Island Curry Shrimp**

**Key Lime Cilantro Mahi**

### Menu C

**Slow Roasted Prime Rib of Beef\*\***

*\*\*additional charge and chef fee*

## SIDES

Choice of two

**Island Rice**

**Chef's Seasonal Fresh Vegetables**

**Rum Glazed Sweet Plantains**

**Island Spiced Roasted Red Potatoes**

**Green Onion-Corn Grits**

**Caribbean Black Beans**

**Pesto Pasta**

**Garlic Lemon Cavatelli Pasta**

## DESSERTS

Choice of two  
as mini parfaits

**Pineapple Upside-Down Cake**

**Banana Rum Cheesecake**

**Key Lime Pie**

# ON THE BAYOU DINNER BUFFET

Minimum 30 People

## DISPLAYED OR PASSED

Choice of three

Fresh Tropical Fruits, Berries and American Cheeses Display

Joe's Black Bean Hummus with tri-color chips and vegetable crudité

Spinach and Artichoke Dip baked with mozzarella

Tri-color Chips and Vegetable Crudité

Santa Cruz Spicy Cheese Dip with our homemade salsa and tri color chips

Coconut Rum Chicken

Mango Grilled Scallops

Bonfire Shrimp

Island Glazed Meatballs

Keys Conch Fritters

Island Mango Pepper Bruschetta

## SALADS

Choice of one

WJ Caesar Salad

Joe's Garden Salad with balsamic vinaigrette

## ENTRÉE SELECTIONS

3rd choice available at \$3.95 - \$4.95 extra per person

### Menu A

Strawberry Guava Barbecue Ribs

Coral Reefer Smoked Chicken

Jamaican Jerk Barbecue Pork

### Menu B

Pineapple Snow Pea Chicken

Key Lime Cilantro Mahi

Coconut Rum Fried Chicken

Island Shrimp Curry

Joe's Shrimp and Grits

### Menu C

Chipotle Cioppino Seafood Pasta

Jerk Spice Grilled Pork with Banana Rum Sauce

Snapper in Paradise with Tomato Crab Relish

Slow Roasted Prime Rib of Beef\*\*

*\*\*additional charge and chef fee*

## SIDES

Choice of two

Island Rice

Chef's Seasonal Fresh Vegetables

Rum Glazed Sweet Plantains

Island Spiced Roasted Red Potatoes

Green Onion-Corn Grits

Caribbean Black Beans

Pesto Pasta

Garlic Lemon Cavatelli Pasta

## DESSERTS

Choice of two as Mini Parfaits

Pineapple Upside-Down Cake

Banana Rum Cheesecake

Key Lime Pie

Chocolate Peanut Butter Pie

# SUNSET HOUR COCKTAIL PARTY

Minimum of 30 guests. The Sunset Hour is available for a two hour reception.

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## APPETIZER DISPLAY

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Choice of one

**Spinach Artichoke Dip**

**Tropical Fruits, Berries and Domestic Cheese**

**Santa Cruz Queso** with tri-color chips and salsa

**Caprese with Tomato, Basil, Mozzarella with Balsamic Syrup**

**Joe's Black Bean Hummus** with tortilla chips and vegetable crudité

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## STATIONARY HORS D'OEUVRES

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Choice of three

**Crispy Island Corn Fritters** with maple rum dipping sauce

**Bonfire Shrimp Sweet Thai Chili and Crispy Noodles**

**Caribbean Sirloin Tips** island spice dusted with orange-chili hollandaise

**Caprese Bruschetta** grilled italian bread topped with plum tomato, sweet basil and fresh mozzarella

**Jamaican-Style Swedish Meatballs** tossed in a creamy, jamaican jerk sauce

**Blackened Scallops** blackened in our own spice mix and glazed with mango syrup

**Clams Casino** whole belly clams topped with bell peppers, crisp bacon, butter and our house spice blend

**Pecan Crusted Chicken** fresh, hand cut tenders with honey whiskey glaze

**Wild Mushroom Arancini** creamy, fried arborio rice balls accompanied by sharp cheese fondue

**Mojo Pulled Pork Crostini's** island seasoned with maple-rum BBQ and tobacco onions

**Buffalo Chicken OR Wild Mushroom Strudel** crisp phyllo dough stuffed with blend of choice and fresh cheeses with roasted onion cream

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## AND TO COMPLETE THE MENU

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**Signature Display Mac and Cheese Bar**

**Caribbean Rice and Black Bean Bowls**

**"Build your Own"** with Topping Choices: Smoked Bacon, Pico de Gallo, Jerk Shrimp, Cheddar and Jalapeños

*(\*Sour Cream included on Caribbean bowls, Add Spicy Beef or Guacamole for additional price)*