



Tommy Bahama

RESTAURANT | BAR | STORE





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GROUP & EVENT DINING

TOMMY BAHAMA is the perfect location for any event. Every day is a celebration of the Island Life at our restaurants, where friends and family come together over island-inspired food and drinks to toast the moments that make life special.

From an intimate luncheon or dinner, to a lavish cocktail hour, a warm and inviting reception awaits you and your guests at Tommy Bahama. Relax, recline, and indulge in the moment! We are here to help provide the best possible experience.

WE OFFER A VARIETY OF SERVICES AND FEATURES:

- Specially designed menus
- Trained staff and event professionals
- Private & semi-private space
- Audio & visual equipment
- Floral design
- Live music
- Private shopping events & gift bags
- Corporate gifts & incentives

Enjoy your time in paradise.

Mahalo!



RESTAURANT | BAR | STORE

SUNSET ISLAND FOOD STATION

HORS D'OEUVRES (Tray Passed)

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney, Island Slaw

✓ **MINI MACADAMIA NUT CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy

ISLAND FOOD STATION

✓ ⊕ **GUACAMOLE & FIRE ROASTED SALSA** House-Made Chips

✓ **ROASTED MUSHROOM FLATBREAD** Mozzarella & Jack Cheese, White Truffle, Honey Onions, Baby Arugula, Garlic Aioli

BLACKENED MAHI MAHI TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream

AHI TUNA TACOS* Wonton Shell, Island Slaw, Wasabi-Avocado Crème

ALL-AMERICAN BURGER SLIDERS* American Cheese, House-Made Dill Pickles, Garlic Aioli, L|T|O

CRISPY CHICKEN SLIDERS Buttermilk Marinade, Honey-Chile Glaze, Pickled Daikon & Carrots, Herb Slaw

DESSERTS

KEY LIME TARTS

PIÑA COLADA CAKE BITES

MALTED CHOCOLATE PIE BITES

(includes coffee, iced tea, soft drinks)

⊕ Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes.

✓ Vegetarian Dishes

Please notify our staff of any severe or life-threatening food allergies.

*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



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BIG ISLAND FOOD STATION

HORS D'OEUVRES (Tray Passed)

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney, Island Slaw

✓ **MINI MACADAMIA NUT CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy

ISLAND FOOD STATION

✓ ⊕ **GUACAMOLE & FIRE ROASTED SALSA** House-Made Chips

✓ **ROASTED MUSHROOM FLATBREAD** Mozzarella & Jack Cheese, White Truffle, Honey Onions, Baby Arugula, Garlic Aioli

SEARED SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw

FILET MIGNON SLIDERS* Garlic Aioli, Honey Onions, Point Reyes Blue Cheese, Arugula

BUILD YOUR OWN STATIONS

POKE BOWL Ahi Tuna*, Grilled Tofu, Wakame Salad, Shaved Sweet Onions, Scallions, Edamame, Jalapeños, Wasabi-Avocado Crème, Island Slaw, Furikake, Sushi Rice, Sriracha Aioli

TACOS Mojo Pork, Blackened Chicken, Garlic Shrimp, Tomato Relish, Fire Roasted Salsa, Jalapeño-Avocado Salsa, Mango Salsa, Island Slaw, Pickled Onions, Cotija Cheese, Blended Tortillas

DESSERTS

KEY LIME TARTS | PIÑA COLADA CAKE BITES | MALTED CHOCOLATE PIE BITES

(includes coffee, iced tea, soft drinks)

ADD A CARVING STATION

JERK RUBBED PRIME RIB Au Jus, Horseradish Cream

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THE MARLIN FOOD STATION

HORS D'OEUVRES (Tray Passed)

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney, Island Slaw

✓ **MINI MACADAMIA NUT CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy

MINI COCONUT CRUSTED CRAB CAKES Lump Blue Crab, Lemon Tarragon Aioli

ISLAND FOOD STATION

✓ ⊕ **GUACAMOLE & FIRE ROASTED SALSA** House-Made Chips

MINI BLACKENED MAHI MAHI TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream

CRISPY CHICKEN SLIDER Buttermilk Marinade, Honey-Chile Glaze, Pickled Daikon & Carrots, Herb Slaw

CHILLED SEAFOOD STATION

CHILLED SHRIMP | COCKTAIL CLAWS | MINI POKE BOWL | SCALLOP AGUACHILE

CARVING STATION

JERK RUBBED PRIME RIB Au Jus, Horseradish Cream

MOJO BRICK CHICKEN Tangerine Achiote

✓ **YUKON GOLD MASH**

✓ **SPAGHETTI SQUASH**

✓ **GRILLED ASPARAGUS**

BABY GEM CAESAR SALAD Grana Padano, Rustic Croutons

DESSERTS

KEY LIME TARTS | PIÑA COLADA CAKE BITES | MALTED CHOCOLATE PIE BITES

(includes coffee, iced tea, soft drinks)

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ARUBA LUNCH MENU

APPETIZERS (Served Family Style)

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney, Island Slaw

VG GUACAMOLE & FIRE ROASTED SALSA House-Made Chips

LUNCH ENTRÉES

FILET MIGNON SALAD* Baby Greens, Campari Tomatoes, Crispy Frites, Roasted Shallots, Garlic Aioli, Tamarind Vinaigrette

G CHICKEN & MANGO SALAD Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette

BLACKENED MAHI MAHI TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream

V SPAGHETTI SQUASH BOWL Roasted Mushrooms, Lemon Parmigiano-Reggiano Broth, Sweet Corn Salsa, Grilled Organic Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini

DESSERTS

PIÑA COLADA CAKE Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut

KEY LIME PIE Macadamia Nut Shortbread Crust, Lime Zest

(includes coffee, iced tea, soft drinks)

Available Before 3:00PM

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ST. KITTS LUNCH MENU

SOUP/SALAD (Choice of)

LUMP BLUE CRAB BISQUE Sherry, Cream, Crushed Herb Croutons

BABY GEM CAESAR SALAD Grana Padano, Rustic Croutons

LUNCH ENTRÉES

🍷 FILET MEDALLIONS* Roasted Mushrooms, Yukon Gold Mash, Lemon Arugula, Garlic Butter

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Yukon Gold Mash, Grilled Organic Broccoli

AHI TUNA COBB* Mixed Greens, Soba Noodles, Pork Belly, Campari Tomatoes, Snap Peas, Shoyu Egg, Avocado, Pickled Daikon & Carrots, Tamarind Vinaigrette

🌱 SPAGHETTI SQUASH BOWL Roasted Mushrooms, Lemon Parmigano-Reggiano Broth, Sweet Corn Salsa, Grilled Organic Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini

DESSERTS

PIÑA COLADA CAKE Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut

MALTED CHOCOLATE PIE Chocolate Cookie Crust, Chocolate Mousse, English Toffee Crumble

(includes coffee, iced tea, soft drinks)

Available Before 3:00PM

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ST. LUCIA MENU

APPETIZERS (Served Family Style)

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney, Island Slaw

VG GUACAMOLE & FIRE ROASTED SALSA House-Made Chips

SALAD

BABY GEM CAESAR SALAD Grana Padano, Rustic Croutons

ENTRÉES

G 14OZ KONA COFFEE CRUSTED RIBEYE* Yukon Gold Mash, Grilled Broccoli, Garlic Butter

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce,
Yukon Gold Mash, Grilled Organic Broccoli

MACADAMIA NUT CRUSTED FRESH CATCH Hawaiian Sea Salt, Grilled Asparagus, Almond Rice,
Wasabi Soy Beurre Blanc

VG SPAGHETTI SQUASH BOWL Roasted Mushrooms, Lemon Parmigiano-Reggiano Broth,
Sweet Corn Salsa, Grilled Organic Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini

DESSERTS

PIÑA COLADA CAKE Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse,
Toasted Coconut

KEY LIME PIE Macadamia Nut Shortbread Crust, Lime Zest

(includes coffee, iced tea, soft drinks)

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BARBADOS MENU

HORS D'OEUVRES (Served Family Style)

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney, Island Slaw

✓ **MACADAMIA NUT CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy

✓ **ROASTED MUSHROOM FLATBREAD** Mozzarella & Jack Cheese, White Truffle, Honey Onions, Baby Arugula, Garlic Aioli

SOUP/SALAD (Choice of)

LUMP BLUE CRAB BISQUE Sherry, Cream, Crushed Herb Croutons

✓ **SIMPLE SALAD** Mixed Greens, Goat Cheese, Campari Tomatoes, Roasted Shallots, Lemon-Basil Vinaigrette

ENTRÉES

Ⓢ **8OZ FILET MIGNON*** Roasted Mushrooms, Yukon Gold Mash, Lemon Arugula, Garlic Butter

CHILEAN SEA BASS Guajillo-Roasted Tomato Risotto, Baby Spinach, Jalapeño-Avocado Salsa, Citrus Olive Relish

PARMESAN CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Cream Sauce, Yukon Gold Mash, Grilled Organic Broccoli

✓ **SPAGHETTI SQUASH BOWL** Roasted Mushrooms, Lemon Parmigano-Reggiano Broth, Sweet Corn Salsa, Grilled Organic Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini

DESSERTS

ISLAND TRIO Piña Colada Cake | Malted Chocolate Pie | Key Lime Tart

(includes coffee, iced tea, soft drinks)

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TRAY PASSED & DISPLAY ITEMS

ADD TO ANY MENU | 20 PIECE MINIMUM

SEAFOOD

SHRIMP COCKTAIL
AHI TUNA POKE*
AHI TUNA TACO*
MINI COCONUT CRUSTED CRABCAKES
JUMBO CRAB COCKTAIL
KING CRAB LEGS

SLIDER BAR

SEARED SCALLOP SLIDER*
FILET MIGNON SLIDER*
ALL-AMERICAN CHEESEBURGER SLIDER*
CRAB CAKE SLIDER
CRISPY CHICKEN SLIDER
PORK BELLY SLIDER

BITES

WORLD FAMOUS COCONUT SHRIMP
MINI BLACKENED MAHI MAHI TACO
MINI FILET MIGNON TACO*
LOBSTER SPRING ROLLS

VEGETARIAN

MINI MACADAMIA NUT CRUSTED
GOAT CHEESE
CHIPS & HOUSE GUACAMOLE (SERVES 6)
MARGHERITA FLATBREAD (SERVES 6)
ROASTED MUSHROOM FLATBREAD
(SERVES 6)

BOARDS

CHEESE & CHARCUTERIE BOARD
Italian Inspired Selection of Cheeses & Savory Meats,
Mixed Olives, Nuts, Seasonal Sliced Fruit,
Olive-Cucumber Relish, Sherried Honey Fig Spread,
Grilled Flatbread

CRUDITÉ

Seasonal Selection of Vegetables and Dips

DESSERT BITES

PIÑA COLADA BITE
KEY LIME TARTLET
MALTED CHOCOLATE PIE BITE

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BEVERAGE PACKAGES

THE WAHOO

FEATURING OUR SIGNATURE ISLAND DRINK Mai Tai, Baja Margarita
IMPORTED & DOMESTIC BOTTLED BEERS | HOUSE RED & WHITE WINES
WELL COCKTAILS
FRESH JUICES

2 HOURS | ADDITIONAL HOURS \$10 PER GUEST

THE SAILFISH

FEATURING OUR SIGNATURE ISLAND DRINKS Mai Tai, Baja Margarita
SELECT DRAFT & BOTTLED BEERS | SELECT RED & WHITE WINES
CALL COCKTAILS
FRESH JUICES

2 HOURS | ADDITIONAL HOURS \$12 PER GUEST

THE MARLIN

FEATURING OUR SIGNATURE ISLAND DRINKS Mai Tai, Grapefruit Basil Martini,
Coconut Cloud Martini, Baja Margarita
CRAFT BEER, IMPORTED & DOMESTIC BOTTLED BEERS | PREMIUM RED & WHITE WINES
PREMIUM COCKTAILS
FRESH JUICES

2 HOURS | ADDITIONAL HOURS \$14 PER GUEST

THE GET-A-WAY

HOSTED OPEN BAR BASED ON CONSUMPTION