Key West Cooking Show®

Historic Venue. Unforgettable Flavor. Immersive Experiences.

Located in a nearly 200-year-old landmark building in the heart of Old Town, the Key West Cooking Show® offers a truly one-of-a-kind venue for private events, group dinners, corporate gatherings, and celebrations. Whether you're planning a rehearsal dinner, milestone birthday, holiday party, or team-building activity, we provide an immersive culinary experience that your guests will never forget. We offer several options for your next gathering, from cooking demonstrations to intimate catered dinners.

Cocktail Reception

Kick off your celebration island-style with a Cocktail Reception! Featuring passed or stationary tropical appetizers and bite-size coastal bites, this vibrant option keeps guests mingling. Our air-conditioned indoor venue is perfect for weddings, birthday celebrations, rehearsal dinners, and networking events. Rain or shine, we provide a comfortable, stress-free setting so you can focus on enjoying your event.

Buffet & Stations

Invite guests to dive into flavor and fun with a buffet or chef station! Ideal for relaxed or semi-formal island vibes, this setup highlights a spread of vibrant coastal dishes and chef-guided stations, letting everyone savor and explore at their own pace.

Plated Dinner

Elevate your event with our most refined island dining experience. Guests enjoy restaurant-level service with individually plated courses served at their table. Perfect for elegant weddings, sunset galas, and upscale events where tropical sophistication and presentation shine.

KEY WEST COOKING SHOW®



KeyWestCookingShow.com

KEY WEST COOKING SHOW

Events & Catering

Minimum 20
People

Hors d'oeuvres

Swordfish Kebabs with Walnut Sauce – $11
Marinated swordfish skewers with a rich, nutty finish.

Lemon-Marinated Garlic Shrimp – $9
Zesty shrimp bursting with citrus and garlic flavors.

Fried Polenta with House Marinara – $7
Crispy polenta over our signature marinara.

Oysters Rockefeller – $10
Classic oysters baked with a savory, herby topping.

Jerk Wings with Jerk BBQ – $8
Spicy, smoky wings glazed with an authentic jerk sauce.

"Black & Blue" Bruschetta – $8
Bold, seared bites of beef, featuring blue cheese and crisp toast.

BBQ Shrimp with Orange Caramel Sauce – $10
Sweet and tangy shrimp with a unique citrus twist.

Pan-Seared Scallops with Amaretto Apricot Sauce – $12
Delicate scallops drizzled with a sweet, nut-infused sauce.

Salmon Cakes with Cajun Remoulade & Chive – $9
Flavorful salmon patties paired with a zesty remoulade.

Artichoke Beignets – $8
Crispy, bite-sized artichokes served with a light dip.

Baked Brie – $9
Creamy brie warmed to perfection, served with crostini.

Spanakopita – $7
Flaky pastry filled with spinach and herbs.

Beef & Truffled Spinach Crostini – $10
Tender beef paired with truffle-kissed spinach on toast.

Lamb "Lollipops" – $14
Garlic and herb infused lamb chops.



Soups

A'DDAS (Spiced Lentil & Lemon) – $6
Warming lentils with a bright, tangy spice blend.

Carrot, Cardamom & Orange – $7
Smooth, citrus-infused carrot soup with a hint of spice.

Cream of Roasted Garlic with Spiced Torn Bread – $8
Silky garlic cream soup paired with herb-crisped bread.

Lobster Bisque – $12
Rich and decadent bisque with a deep savory ocean depth.

ALL PRICES ARE PER GUEST

KEY WEST COOKING SHOW

Events & Catering

Vegetables & Pastas

Curried Three-Bean Salad – $6
A vibrant mix of beans with a warm curry kick.

Caramelized Fennel with Celery Root – $7
Sweet, slow-roasted fennel paired with earthy celery root.

Carrot Crème Brûlée with Blood Orange & Carrot Sprouts – $9
A twist on dessert—velvety carrot custard with citrus notes.

Ricotta-Stuffed Rigatoni with Spring Vegetables & Pesto Oil – $8
Tender pasta filled with creamy ricotta and fresh greens.

Barley Salad with Watercress & Toasted Walnut Purée – $7
Nutty, wholesome barley salad with peppery watercress.

Soft Polenta with Forest Mushrooms – $8
Creamy polenta crowned with savory, wild mushrooms.

Mains

Snow Crab with Black Sesame – $18
Luxe snow crab accented with black pepper toasted sesame crunch.

Lamb Ossobuco – $17
Slow-braised lamb shanks rich with savory depth.

Grilled Marinated Flank Steak with Cuban Chimichurri – $13
Flavor-packed steak finished with a zesty chimichurri.

Mussels "Diablo" – $11
Spicy, steamed mussels served in a robust broth.

Lobster Rolls – $16
Classic rolls bursting with succulent lobster and tangy mayo.



Desserts

Baklava – $7
Flaky pastry layers filled with honeyed nuts.

Trio of Mousse (Chocolate, Guava, Passion Fruit) – $8
A playful sampling of silky, bold mousses.

Eclairs – $7
Elegant pastry treats with a light, creamy filling.

Flan – $7
Silky, caramel-topped custard dessert with a rich, creamy texture.

Key Lime Pie – $7
A Key West Cooking Show original recipe! Tangy, creamy dessert made with tart Key lime juice in a smooth custard filling, delicious Italian meringue, set in a buttery graham cracker crust.

ALL PRICES ARE PER GUEST

KEY WEST COOKING SHOW

Events & Catering

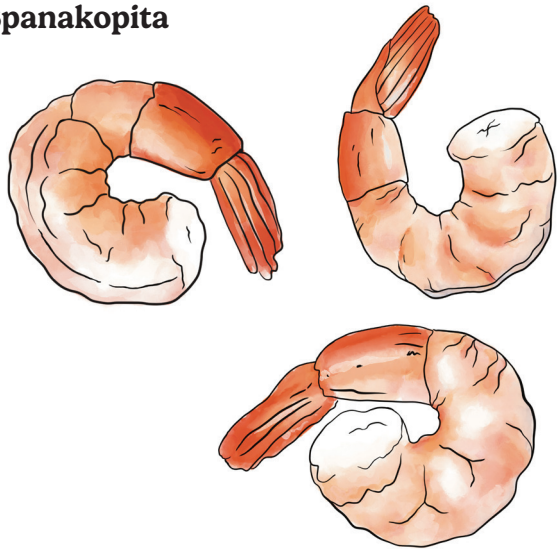
Cocktail Reception
Food Offerings

Minimums
$75 (per person)
40 People

Passed Hors d'oeuvres
TIER 1

Appetizers (PICK 4)

Lemon Marinated Garlic Shrimp
Fried Polenta over House Marinara
Jerk Wings with Jerk BBQ
BBQ Shrimp with Orange Caramel Sauce
Salmon Cake with Cajun Remoulade & Chive
Artichoke Beignets
Baked Brie
Spanakopita



Displayed Hors d'oeuvres
TIER 2

Soups (PICK 1)

Lobster Bisque
A'DDAS (Spiced Lentil and Lemon)
Carrot, Cardamom & Orange
Gazpacho

Appetizers (PICK 5)

Swordfish Kabob with walnut sauce
Oysters Rockefeller
"Black and Blue" Bruschetta
Pan Seared Scallop with Amaretto Apricot Sauce
Beef and Truffled Spinach Crostini
Lamb Lollipop
Lemon Marinated Garlic Shrimp
Fried Polenta with House Marinara
Jerk Wings with Jerk BBQ
BBQ Shrimp with Orange Caramel Sauce
Salmon Cake with Cajun Remoulade and Chive
Artichoke Beignets
Baked Brie
Spanakopita

SEE PRICES PER ITEM ON DESCRIPTION PAGES

All cocktail receptions include complimentary water, iced tea, and coffee.
For alcohol packages, please see the Bar 1 Events Menu

KEY WEST COOKING SHOW

Events & Catering

Buffet & Stations

Tier 1 - Passed or Displayed Plates

Minimums
$90 (per person)
40 People

Hors d'oeuvres (PICK 3)

- O **Lemon Marinated Garlic Shrimp**
- O **Fried Polenta** with House Marinara
- O **Jerk Wings** with Jerk BBQ
- O **BBQ Shrimp** with Orange Caramel Sauce
- O **Salmon Cake** with Cajun Remoulade and Chive
- O **Artichoke Beignets**
- O **Baked Brie**
- O **Spanakopita**

Main Entree (PICK 2)

- O **Grilled Marinated Flank Steak** with Cuban Chimichurri
- O **Steamed Mussels 'Diablo'**
- O **Jerk Chicken** with Yellow Rice and Peas
- O **Grilled Mahi Mahi** with Tropical Salsa and Key Lime Beurre Blan

All buffet & station receptions include complimentary water, iced tea, and coffee

For alcohol packages, please see the Bar 1 Events Menu

Soup (PICK 1)

- O **A'ddas** (Spiced Lentil and Lemon)
- O **Carrot, Cardamom and Orange**
- O **Gazpacho**
- O **Cream of Roasted Garlic** with spiced torn bread

Vegtables & Pasta (PICK 1)

- O **Curried 3 Bean Salad**
- O **Caramelized Fennel** with Celery Root
- O **Barley Salad** with Watercress and Toasted Walnut Puree
- O **House Salad**
- O **Caesar Salad**

Dessert (PICK 2)

- O **Trio of Mousse** (Chocolate, Guava, Passion Fruit)
- O **Key Lime Pie**
- O **Flan**

Buffet & Stations Capacities

250 people
Entire Space

100 people
Main Dining Room

50 people
Lounge /Bar 1

25 people
Private Dining Room

KEY WEST COOKING SHOW

Events & Catering

Buffet & Stations

Tier 2 - Passed or Displayed Plates

Minimums
$120 (per person)
40 People

Hors d'oeuvres (PICK 3)

- O **Swordfish Kabob** with Walnut Sauce
- O **Oyster Rockefeller**
- O **"Black and Blue" Bruschetta**
- O **Pan Seared Scallop** with Amaretto Apricot Sauce
- O **Beef and Truffled Spinach Crostini**
- O **Lamb Lollipop**
- O **Lemon Marinated Garlic Shrimp**
- O **Fried Polenta** with House Marinara
- O **Jerk Wings** with Jerk BBQ
- O **BBQ Shrimp** with Orange Caramel Sauce
- O **Salmon Cake** with Cajun Remoulade and Chive
- O **Artichoke Beignets**
- O **Baked Brie**
- O **Spanakopita**

Main Entree (PICK 3)

- O **Snow Crab** with Black Sesame
- O **Lamb Ossobuco**
- O **Lobster Roll**
- O **Grilled Marinated Flank Steak** with Cuban Chimichurri
- O **Steamed Mussels 'Diablo'**
- O **Jerk Chicken** with Yellow Rice and Peas
- O **Grilled Mahi Mahi** with Tropical Salsa and Key Lime Beurre Blanc

Soup (PICK 1)

- O **A'ddas** (spiced lentil and lemon)
- O **Carrot, Cardamom and Orange**
- O **Gazpacho**
- O **Cream of Roasted Garlic** with spiced torn bread

Vegtables & Pasta (PICK 2)

- O **Carrot Crème Brulee** with blood orange and carrot sprouts
- O **Ricotta Stuffed Rigatoni** with spring vegetables and Pesto Oil
- O **Soft Polenta** with Forest Mushrooms
- O **Curried 3 Bean Salad**
- O **Caramelized Fennel** with Celery Root
- O **Barley Salad** with Watercress and Toasted Walnut Puree
- O **House Salad**
- O **Caesar Salad**

Dessert (PICK 2)

- O **Baklava**
- O **Eclairs**
- O **Trio of Mousse** (Chocolate, Guava, Passion Fruit)
- O **Key Lime Pie**
- O **Flan**

All buffet & station receptions include complimentary water, iced tea, and coffee.

For alcohol packages, please see the Bar 1 Events Menu

KEY WEST COOKING SHOW

Events & Catering

Plated Dinner

Tier 1 - Three Course Meal

Minimums
$75 (per person)
40 People

Soup or Salad (PICK 1)

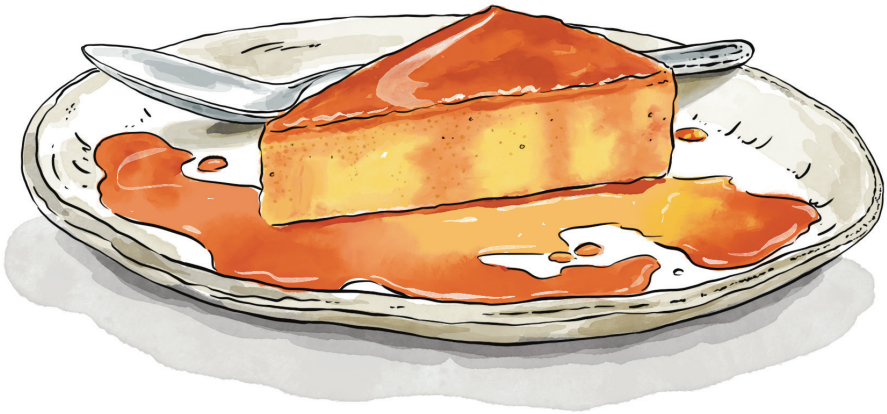
- O **A'ddas** (spiced lentil and lemon)
- O **Carrot, Cardamom and Orange**
- O **Gazpacho**
- O **Cream of Roasted Garlic**
  with spiced torn bread
- O **Barley Salad**
  with Watercress and Toasted Walnut Puree
- O **House Salad**
- O **Caesar Salad**

Main Entree (PICK 2)

- O **Snow Crab** with Black Sesame
- O **Lamb Ossobuco**
- O **Lobster Roll**
- O **Grilled Marinated Flank Steak**
  with Cuban Chimichurri
- O **Steamed Mussels 'Diablo'**
- O **Jerk Chicken** with Yellow Rice and Peas
- O **Grilled Mahi Mahi**
  with Tropical Salsa and Key Lime Beurre Blanc

Dessert (PICK 2)

- O **Baklava**
- O **Eclairs**
- O **Trio of Mousse**
  (Chocolate, Guava, Passion Fruit)
- O **Key Lime Pie**
- O **Flan**



All Plated Dinner receptions includes iced tea and coffee service.

For alcohol packages, please see the Bar 1 Events Menu.

Plated Dinner Capacities

40 people
Main Dining Room

24 people
Private Dining Room

KEY WEST COOKING SHOW

Events & Catering

Plated Dinner

Tier 2 - Four Course Meal

Minimums
$90 (per person)
40 People

Hors d'oeuvres (PICK 1)

- O **Swordfish Kabob** with Walnut Sauce
- O **Oysters Rockefeller**
- O **"Black and Blue" Bruschetta**
- O **Pan Seared Scallop** with Amaretto Apricot Sauce
- O **Beef and Truffled Spinach Crostini**
- O **Lamb Lollipop**
- O **Lemon Marinated Garlic Shrimp**
- O **Fried Polenta** with House Marinara
- O **Jerk Wings** with Jerk BBQ
- O **BBQ Shrimp** with Orange Caramel Sauce
- O **Salmon Cake** with Cajun Remoulade and Chive
- O **Artichoke Beignets**
- O **Baked Brie**
- O **Spanakopita**

Main Entree (PICK 3)

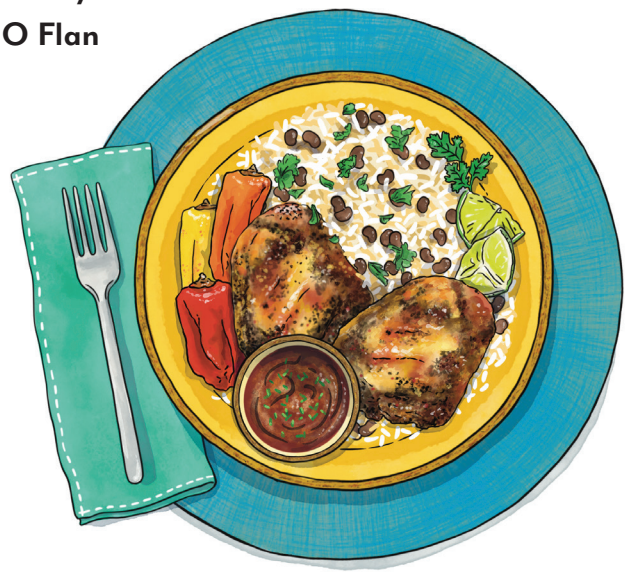
- O **Snow Crab** with Black Sesame
- O **Lamb Osso Buco**
- O **Lobster Roll**
- O **Grilled Marinated Flank Steak** with Cuban Chimichurri
- O **Steamed Mussels 'Diablo'**
- O **Jerk Chicken** with Yellow Rice and Peas
- O **Grilled Mahi Mahi** with Tropical Salsa and Key Lime Beurre Blanc

Soup or Salad (PICK 1)

- O **Lobster Bisque**
- O **A'ddas** (spiced lentil and lemon)
- O **Carrot, Cardamom and Orange**
- O **Gazpacho**
- O **Cream of Roasted Garlic** with spiced torn bread
- O **Barley Salad** with Watercress and Toasted Walnut Puree
- O **House Salad**
- O **Caeser Salad**

Dessert (PICK 2)

- O **Baklava**
- O **Eclairs**
- O **Trio of Mousse** (Chocolate, Guava, Passion Fruit)
- O **Key Lime Pie**
- O **Flan**



All Plated Dinner receptions includes iced tea and coffee service.

For alcohol packages, please see the Bar 1 Events Menu

Events & Catering

Fees & Gratuities

- 7.5% sales tax for the entire bill.
- 22% administration fee added for the entire bill.
- We will supply all the services and support staff as needed. Additional attendants for butler-style passed appetizers add $200.00 per server.
- A 30% deposit based upon your selected menu, beverage package selection, and current number of estimated guests is required & is non-refundable after the confirmation letter is signed. A deposit can be made with cash, credit card, or check. The balance is due on the night of the event with either cash or credit cards.
- Please note: We cannot hold a date without a signed contract and deposit.
- Pricing does not include linens or other decorations.
- Final menu changes must be guaranteed 14 days before the event.
- The final guest count is due 3 days before the event, or you will be charged for each person or item booked and ordered.
- Coupons, discounts or other offers cannot be used in conjunction with private events.

Key West Cooking Show
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