

KS

ON THE KEYS

CORPORATE HOSPITALITY MENU

January 2026 - v1

CORPORATE EVENTS

KS

ON THE KEYS

CORPORATE HOSPITALITY MENU

EVENT SPACES AND OFFSITE CATERING pg 3

CONTINENTAL BREAKFAST BUFFETS pg 4

HOT BREAKFAST BUFFETS pg 5

MORNING AND AFTERNOON BREAKS pg 6

LUNCH BUFFETS pg 7 - 9

PLATED MEALS pg 10

BREAK BOXES pg 11

COCKTAIL MIXERS pg 12

OFFSITE CATERING pg 13

TRAY-PASSED BITES pg 14



PRIVATE ROOMS

KS on the Keys is able to accommodate many large groups in our private rooms,

semi-private areas and in the general restaurant.

PRIVATE EVENT ROOM: This very functional room is great for hosting private business meetings and social events. At its capacity, the room can accommodate up to 100 people for a sit down meal, however a comfortable capacity would be 80 people with a mingling area, depending on the configuration. KS will configure the room to accommodate your specific event. There is a $300 room fee. There is a minimum food/drink spending requirement to book this room of $800 (before taxes and gratuity) from Tuesday to Thursday and $1000 Friday to Sunday. If you feel that you cannot meet the minimum spending, then an addition room charge may apply. The room reservation is typically for 4 hours. If the room is required for more time, a $100/hour charge will be applied. There are additional private and semi-private areas for breakout sessions. Please discuss rates with a manager.

PRIVATE BOARD ROOM: This room, located on the second floor, is great for a working business lunch or a smaller social gathering. This room is setup like a large board room with modern finishes. The capacity of this room is 20 people. This room comes equipped with a 70" TV. There is a $100 room fee. There is a minimum spending requirement to book this room of $400 (before taxes and gratuity). If you feel that you cannot meet the minimum spending, then a room charge may apply. The room reservation is typically for 4 hours. If the room is required for more time, a $50/hour charge will be applied.

SEMI-PRIVATE MEZZANINE AREA: This area can accommodate up to 60 people comfortably, but can accommodate more depending on the configuration. These spaces are great for a casual large group gathering or a breakout session area. There is a $100 area fee and a minimum spending requirement of $600 (before taxes and gratuity) to book either of these areas.

OFFSITE CATERING: If we are unable to accommodate your event at the restaurant or you are interested in offsite catering, we can cater to your event at a location on your choosing with food and alcohol.



CONTINENTAL BREAKFAST BUFFETS

FAST CLASSIC (GRAB-N-GO) $22

FRESH FRUIT & BERRIES - INDIVIDUAL BOWLS (GF, V, VG)

SIGNATURE BLEND OF COFFEE, DECAF COFFEE, TEAS

CHILLED JUICES orange, cranberry, apple

(choose two of the following pastries:)

BAGELS whipped butter, cream cheese (V)

MUFFINS (V)

CINNAMON ROLLS (V)

CROISSANT (V)

BREAKFAST QUICK BREADS (V)

ADD-ON: DOMESTIC CHEESE PLATTER (GF, V) **$5**

NEW YORKER $24

ASSORTED BAGELS whipped butter, cream cheese (V)

SEASONAL FRESH FRUIT (GF, V, VG)

SELECTION OF 5 VARIOUS BREAKFAST BREADS & PASTRIES, whipped butter, jams (V)

SIGNATURE BLEND OF COFFEE, DECAF COFFEE, TEAS

CHILLED JUICES orange, cranberry, apple

ADD-ON: SMOKED SALMON PLATTER capers, tomato, hard boiled eggs, red onion (GF) **$9**

ADD-ON: DOMESTIC CHEESE PLATTER (GF, V) **$5**

YOGURT AND GRANOLA PARFAIT PARTY $16

INDIVIDUAL VANILLA YOGURT BOWLS (GF, V)

YOGURT TOPPINGS berries, toasted nuts, honey, dried fruits, (GF, V) granola (V)

SIGNATURE BLEND OF COFFEE, DECAF COFFEE, TEAS

CHILLED JUICES orange, cranberry, apple

EXECUTIVE CONTINENTAL $29

SEASONAL FRESH FRUIT AND BERRIES (GF, V, VG)

CHEF-SELECTED FRESH BAKED ASSORTED PASTRIES, MUFFINS AND BAGELS jam, whipped butter, cream cheese (V)

VANILLA YOGURT (GF, V)

YOGURT TOPPINGS berries, toasted nuts, honey, dried fruits, (GF, V) granola (V)

DOMESTIC CHEESE PLATTER (GF, V)

SMOKED SALMON PLATTER capers, tomato, egg hard boiled eggs, red onion (GF)

SIGNATURE BLEND OF COFFEE, DECAF COFFEE, TEAS

CHILLED JUICES orange, cranberry, apple



HOT BREAKFAST BUFFETS

RISE & SHINE $23

SCRAMBLED EGGS (GF, V)

BACON (GF, halal options available)

SAUSAGE LINKS (halal options available)

HOME FRIES (V)

TOAST (V, VG)

SIGNATURE BLEND OF COFFEE, DECAF COFFEE, TEAS

CHILLED JUICES orange, cranberry, apple

RISE & SHINE EXECUTIVE $29

SCRAMBLED EGGS (GF, V)

BACON (GF, halal options available)

SAUSAGE LINKS (halal options available)

HOME FRIES (V)

TOAST (V, VG)

(choose one)

FRENCH TOAST OR PANCAKES (V)

VANILLA YOGURT (GF, V)

YOGURT TOPPINGS berries, toasted nuts, honey, dried fruits, (GF, V) granola (V)

SIGNATURE BLEND OF COFFEE, DECAF COFFEE, TEAS

CHILLED JUICES orange, cranberry, apple

ADD-ON: DOMESTIC CHEESE PLATTER (GF, V) **$5 | ASSORTED PASTRIES & MUFFINS** (V, VG) **$6 | FRESH CUT FRUIT** (GF, V, VG) **$5**



MORNING & AFTERNOON BREAKS

FRUIT AND GRANOLA $9

ASSORTED FRESH WHOLE FRUIT (GF, V, VG)

GRANOLA BARS (V)

CITRUS INFUSED WATER (GF, V, VG)

AFTERNOON NOSH $9

TORTILLA CHIPS pico de gallo, guacamole (V, VG)

HUMMUS pita (V, VG), crackers (V, VG)

ASSORTED SODA AND CITRUS INFUSED WATER

BEVERAGES

CITRUS INFUSED WATER (GF, V, VG) **$2.5**

BOTTLED WATER, STILL (GF, V, VG) **$3**

BOTTLED WATER, STILL FIJI (GF, V, VG) **$5**

BOTTLED JUICE (GF, V, VG) orange, cranberry, apple **$5**

BOTTLED WATER, SPARKLING (GF, V, VG) **$5**

HOT COCOA (GF, V) whipped cream, chocolate chips, marshmallows (GF, V) **$5**

SMOOTHIES STATION (GF, V, VG) **$8**

FARM STAND VEGETABLE CRATE $7

carrots, cherry tomatoes, broccoli, cauliflower, celery, cucumber, peppers (GF, V, VG)

DIPS ranch (GF, V), hummus (GF, V, VG)

ASSORTED SODA AND CITRUS INFUSED WATER

CHARCUTERIE TAPAS EXECUTIVE BOARD $22

(minimum 20 people)

black wax cheddar, soft ripened goats cheese, double brie, haloumi, domestic cheeses, sweet soppressata, calabrese salami, prosciutto, pepperoncini, roasted nuts, garlic chick-pea hummus, rosemary olives, Kalamata olives, dried fruit, chocolate, tomato onion chutney, crackers, ciabatta bread

ASSORTED SODA AND CITRUS INFUSED WATER

THE CLASSIC $7

COOKIES AND BROWNIES (V)

ASSORTED SODA AND CITRUS INFUSED WATER



LUNCH BUFFETS

FRESH TOSSED & TOPPED SALAD STATION $28

GREENS
baby field lettuces, romaine, spinach, arugula

VEGETABLES AND ADD-IN'S
cucumber, red onion, kalamata olives, tomatoes, mushrooms, radishes, avocado, chickpeas, peppers, carrots, dried fruits, egg, nuts, feta cheese, garlic croutons

TOPPINGS *(choose two)*
grilled chicken (GF), baby shrimp (GF), salmon (GF) add $5, beef (GF) add $8, portabella (GF, V, VG) add $3

DRESSINGS
balsamic (GF, V, VG), caesar (GF), Italian (GF, V), Ranch (V), olive oil (GF, V, VG), Greek (GF, V), Fatoush (GF, V, VG)

ROLLS whipped butter (V)

ASSORTED COOKIES, BROWNIES & FRUIT (V)

ASSORTED SODA AND CITRUS INFUSED WATER

LUNCH ROOM BUFFET $28

ASSORTED WRAPS
(one full sandwich wrap per person)
roast beef, turkey, ham, vegetarian

CHOICE OF TWO SALADS (see salads on page 9)

ASSORTED COOKIES, BROWNIES & FRUIT (V)

ASSORTED SODA AND CITRUS INFUSED WATER

ADD-ON: ADDITIONAL WRAPS $10 each

EXECUTIVE LUNCH ROOM BUFFET $34

ASSORTED SANDWICHES & WRAPS
(one full sandwich per person)
CROISSANT SANDWICHES premium and assorted
WRAPS premium and assorted

HUMMUS & VEGETABLES

CHOICE OF TWO SALADS (see salads on page 9)

CHOICE OF ONE SOUP (see salads on page 9)

ASSORTED COOKIES, BROWNIES & FRUIT (V)

ASSORTED SODA AND CITRUS INFUSED WATER

ADD-ON: ADDITIONAL PREMIUM SANDWICHES $12 each



LUNCH BUFFETS *continued...*

COMFORT CLASSIC $36

SUMMER GARDEN SALAD
lettuce, cucumber, tomato, onion, peppers (GF, V, VG)

WHIPPED GARLIC POTATOES (GF, V)

ROASTED VEGETABLES (GF, V, VG)

PENNE CREAM SAUCE (V)

ROLLS butter (V)

ENTRÉE *(choose two)*
HOME STYLE MEATLOAF mushroom gravy
CHICKEN MARSALA mushroom gravy
LASANGA MEAT SAUCE
COCONUT CHICKPEA CURRY (GF, V, VG)
SPANISH MEAT BALLS

ASSORTED COOKIES, BROWNIES & FRUIT (V)

ASSORTED SODA AND CITRUS INFUSED WATER

ADD-ON: ADDITIONAL ENTREE $6

THE GREEK LUNCH BUFFET $33.5

CHICKEN SOUVLAKI (GF)

GREEK SALAD (GF, V, VG) feta cheese (GF, V)

RICE PILAF (GF, V, VG)

ROASTED POTATOES (GF, V, VG)

TZATZIKI (GF, V)

ASSORTED COOKIES, BROWNIES (V) **& FRUIT** (GF, V, VG)

ASSORTED SODA AND CITRUS INFUSED WATER

THE ITALIAN LUNCH BUFFET $34

CAESAR SALAD (V)

PENNE WHITE SAUCE (V)

ASSORTED PIZZA

CHICKEN MARSALA

LASANGA MEAT SAUCE

ROLLS butter (V)

ASSORTED COOKIES, BROWNIES & FRUIT (V)

ASSORTED SODA AND CITRUS INFUSED WATER

CHILLING AND GRILLING BUFFET $28

SALADS *(choose two from salads on page 9)*

HAMBURGERS

HOT DOGS all beef

VEGETABLE BURGERS (V)

TOPPINGS

lettuce, tomato, red onion, pickles, ketchup, mustard, relish

KETTLE CHIPS (V)

ASSORTED COOKIES, BROWNIES (V) **& FRUIT** (GF, V, VG)

ASSORTED SODA AND CITRUS INFUSED WATER



LUNCH BUFFETS *continued...*

ASIAN LUNCH CLASSIC $35

SUMMER GARDEN SALAD
romaine lettuces, English cucumber, tomatoes, onions, peppers (GF, V, VG)

FRIED RICE (V)

SPRING ROLLS (GF, V, VG)

ENTRÉE *(choose two)*
GENERAL TOA CHICKEN
IMPERIAL CHICKEN STIRFRY
COCONUT CHICKPEA CURRY (GF, V, VG)

ASSORTED COOKIES, BROWNIES (V) **& FRUIT** (GF, V, VG)

ASSORTED SODA AND CITRUS INFUSED WATER

ADD-ON: ADDITIONAL ENTREE $6

SOUPS

add to any buffet

CREAM OF MUSHROOM (V)

TOMATO BASIL (GF, V, VG)

CREAM OF BROCOLLI (V)

CHICKEN NOODLE

BUTTERNUT SQUASH (V) **add $3**

STREET TACOS BUFFET $32

PROTEINS *(choose two)*
grilled chicken (GF), ground beef (GF), shrimp (GF)

HARD AND SOFT HAND-PRESSED TORTILLAS

ACCOMPANIMENTS
guacamole, sauteed vegetables, cheese, sour cream, black olives, lettuce, lime, pico de gallo, salsa , chipotle aioli (GF, V), fried tortilla chips (V)

MEXICAN RICE (GF, V, VG)

COLESLAW SALAD (GF, V)

ASSORTED COOKIES, BROWNIES (V) **& FRUIT** (GF, V, VG)

ASSORTED SODA AND CITRUS INFUSED WATER

ADD-ON: ADDITIONAL PROTIEN $6

SALADS

add to any buffet

GARDEN (GF, V, VG)

CAESAR (V)

GREEK (GF, V)

FATOUSH (GF, V, VG) pita chips on side (V, VG)

TABOULEH (GF, V, VG)

MIXED BEAN (GF, V, VG)

COLESLAW (GF, V)

POTATO (GF, V)



PLATED LUNCHES

INCLUDES SALAD (choices on page 9)**, CHOICE OF THREE MAINS, ROLL WITH BUTTER, CHOICE OF DESSERT, POP/COFFEE/TEA**

ADD SOUP $6 (choices on page 9)

PLATED MAINS

CHICKEN MARSALA $44
Mushrooms and chicken in a marsala gravy — with jasmine rice and vegetables.

CHICKEN SOUVLAKI (GF) **$42**
Two skewers of chicken — with rice pilaf, roasted potatoes & tzatziki sauce.

STEAK SOUVLAKI (GF) **$48**
Two skewers of Filet Mignon — with rice, roasted potatoes & tzatziki sauce.

MEDITERRANEAN CHICKEN $44
Sliced grilled chicken breast covered in a goat cheese cream sauce. Served with rice pilaf and roasted potatoes.

8oz NY STRIP LOIN STEAK (GF) **$48**
Our aaa steak is properly trimmed & aged to a minimum of 50 days. Served with roasted potatoes & vegetables.

ATLANTIC SALMON (GF) **$44**
Our salmon filet is oven baked in a lemon juice and brushed with lemon grass - presented with rice pilaf & seasonal vegetables

LINGUINI PRIMAVERA (V) **$42**
Mushroom, zucchini, peppers, black olive & tomato, in a cream sauce.

LASANGA TOMATO SAUCE (V) **$42**
Baked with cheese with mushroom and peppers

PLATED DESSERT

NYC STYLE CHEESECAKE (V)
graham cracker crust, strawberry syrup

HOMEMADE COCONUT CREAM PIE (V)
A creamy vanilla custard pie—topped with a mountain of whipped cream and freshly baked coconut.

CARROT CAKE (GF, V, VG) **ADD $5**
You won't believe it's vegan & gluten free!

SO GOOD CHOCOLATE CAKE (V) **ADD $5**
Luxurious four-layer chocolate cake with rich fudge icing, dark chocolate glaze, and elegant decoration.

GF=Gluten Free, V=Vegetarian, VG=Vegan



BOX LUNCHES

BREAKFAST BOX $12

MAIN *(choice of one:)*
MUFFIN choice of blueberry, carrot, chocolate (V) or
BAGEL AND CREAM CHEESE (V)
BURRITO eggs, cheese, onions, peppers, salsa (V) **add $5**

ASSORTED FRESH HAND CUT FRUIT (GF, V, VG)
CHILLED JUICE (GF, V, VG)
choice of orange, cranberry, apple

HEALTHY BOX $12

GARLIC HUMMUS (GF, V, VG)
toasted pita

CARROTS AND CELERY (GF, V, VG)

ASSORTED FRESH HAND CUT FRUIT (GF, V, VG)

BOTTLED WATER

MID-DAY BOX $12

GRANOLA BAR (V)

ROASTED MIXED NUTS 4oz (GF, V, VG)

POTATO CHIPS (GF, V)

BOTTLED WATER

ADD-ON: HARD BOILED EGG (GF, V) **$3**

BOXED SALAD $23 *(minimum of six each)*

all salads can be made vegetarian (V) by removing the meats
includes: bag of chips, cookie, bottled water

GREEK SALAD
grilled chicken breast, romaine, cucumbers, kalamata olives, tomatoes, red onion, feta cheese, Greek vinaigrette

CHICKEN CAESAR SALAD
grilled chicken breast, romaine, garlic croutons, creamy dressing, parmesan cheese

FLORIDA WINTER
grilled chicken breast, spinach, arugula, strawberries, dried cranberries, pecans, goat cheese, strawberry vinaigrette

BOXED LUNCH $25 *(minimum of 12 each)*

includes: bag of chips, cookie, bottled water, choice of salad (pasta, coleslaw, bean, tabouleh, potato)
TURKEY WRAP deli turkey, cranberry mayo, brie cheese, lettuce and tomato
BLACK FOREST HAM WRAP ham, Swiss cheese, lettuce, tomato, Dijon mustard

CLUB WRAP grilled chicken breast, smoked bacon, lettuce, tomato, mayo

TUNA SALAD ciabatta bread

EGG SALAD ciabatta bread (V)

ROAST BEEF WRAP roast beef deli, caramelized onions, lettuce, tomato, horseradish aioli

FALAFEL WRAP roasted pepper, hummus, lettuce, tomato, onions (V, VG)



COCKTAIL MIXERS

CASUAL COCKTAIL MIXER $23/person
(minimum 20 people)
CRUIDITE WITH RANCH (GF, V, VG)
DOMESTIC CHEESE AND CRACKERS (V)
THAI CHICKEN BITE
BBQ MEAT BALLS
SPRING ROLLS WITH PLUM SAUCE (GF, V, VG)
ASSORTED PIZZA
ASSORTED COOKIES, BROWNIES (V) **& FRUIT** (GF, V, VG)
ASSORTED SODA AND CITRUS INFUSED WATER

THE COCKTAIL MIXER $28/person
(minimum 20 people)
CRUIDITE WITH RANCH (GF, V, VG)
DOMESTIC CHEESE AND CRACKERS (V)
COLD CUTS (GF)
BUTTERFLY SHRIMP WITH COCKTAIL SAUCE
ASSORTED SANDWICH WRAPS
BBQ MEAT BALLS
SPRING ROLLS WITH PLUM SAUCE (GF, V, VG)
THAI CHICKEN BITE
ASSORTED PIZZA
ASSORTED COOKIES, BROWNIES (V) **& FRUIT** (GF, V, VG)
ASSORTED SODA AND CITRUS INFUSED WATER

EXECUTIVE COCKTAIL MIXER $34/person
(minimum 20 people)
CRUIDITE WITH RANCH (GF, V, VG)
PREMIUM CHEESE AND CRACKERS (V)
ITALIAN MEATS (GF)
SHRIMP COCKTAIL
LEBANESE SPINACH PIES (V, VG)
LEBANESE KIBBI BALLS
CHEESE POCKETS (V)
SPRING ROLLS WITH PLUM SAUCE (GF, V, VG)
BEEF EGG ROLLS WITH PLUM SAUCE
THAI CHICKEN BITE
ASSORTED COOKIES, BROWNIES (V) **& FRUIT** (GF, V, VG)
ASSORTED SODA AND CITRUS INFUSED WATER

BEVERAGES

BOTTLED WATER, STILL (GF, V, VG) **$3**
BOTTLED WATER, STILL FIJI (GF, V, VG) **$5**
BOTTLED JUICE (GF, V, VG) orange, cranberry, apple **$5**
BOTTLED WATER, SPARKLING (GF, V, VG) **$5**
SMOOTHIES STATION (GF, V, VG) **$8**
WINE, HOUSE RED AND WHITE 5OZ (GF, V, VG) **$9**
BEER TALLBOY DOMESTIC (GF, V, VG) **$10**
BEER TALLBOY IMPORT (GF, V, VG) **$12**

OTHER ADD-ON

SEE PAGE 14 CANAPES



OFFSITE CATERING

OFFSITE CATERING

We cater to your office, home or choice of location.
We take out all the guess work and make it easy for you to plan your catering event.

WHAT WE OFFER
At KS on the Keys Restaurant Bar Catering, we offer a full service and professional catering experience. We can assist you with all you catering needs from:

- **Service** Professional and courteous staff - Event co-ordinator, servers, bartenders
- **Menu Design** with extensive menu options
- **Equipment rental** (i.e. tables, chairs, linens, plates, cutlery, glassware, chafers etc)
- **Alcohol and beverage services**
- **Setup and tear down**

From casual get together to professional business meetings, we will work with you to accommodate your specific requirements.















BITES & CANAPES

minimum two dozen of each canapes

CUCUMBER HUMMUS BITES (GF, V, VG) **$20/dz**
Cucumber medallions with fresh whipped hummus topped with roasted red pepper

CUCUMBER THAI CHICKEN BITES $26/dz
Cucumber medallions with lightly dusted Thai chicken bite

CREAM CHEESE CUCUMBER SHRIMP $28/dz
Cucumber medallions with cream cheese and shrimp

TOMATO BISQUE (V) **$30/dz**
tomato basil soup shooter and a grilled cheese wedge

CAPRSE SALAD BITES SKEWER (V) **$30/dz**
Cherry tomato, basil and buffalo mozzarella drizzled with balsamic glaze

WONTON CHICKEN DUMPLING $28/dz
Chicken dumpling with soya glaze

SPRING ROLL MINIS (GF, V, VG) **$12/dz**
With plum sauce

BACON CHEESE BURGER MEATBALL $30/dz
Meatball, cheese, bacon, lettuce and tomato

BLT EGG SLIDER (GF) **$30/dz**
Hard boil egg, bacon, lettuce and tomato

DEVILED EGGS (GF, V) **$26/dz**
Hard boil egg with mayo whipped yolk








GF=Gluten Free, V=Vegetarian, VG=Vegan