

EVENTS

SEAFOOD · SPIRITS · LIVE MUSIC

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PLATED OPTIONS

Guests choose from a limited menu upon arrival. Menus will be printed for each place setting. All parties are subject to 24% service charge and 7.5% state sales tax. Minimum 20 guests.

THE WATER TOWER

APPETIZERS

(served family style): Spinach Dip Fried Calamari

SALAD (individually plated): Wharf House Salad

ENTREES (choice of): Fish & Chips Platter Shrimp & Grits Herb Roasted Chicken Seared Salmon

DESSERTS (Family-style) Bread Pudding

THE LIGHTHOUSE

APPETIZERS (served family style): Fried Calamari Sunset Shrimp

SOUP / SALAD (choice of): Wharf House Salad Clam Chowder

ENTREES (choice of): Catch of the Season 100z. Sirloin Shrimp & Grits Herb Roasted Chicken

DESSERTS (Family-style) Bread Pudding Carrot Cake

THE SUNSET WALK

APPETIZERS (served family style): Fried Calamari Sunset Shrimp

SOUP / SALAD (choice of): Wharf House Salad Clam Chowder

ENTREES (choice of): Herb Roasted Chicken Catch of the Season NY Strip Shrimp & Grits

DESSERTS (Family-style) Bread Pudding Carrot Cake

BUFFET OPTIONS

For parties of 30 or more. All parties are subject to 24% service charge and 7.5% state sales tax.

THE FISHERMAN

APPETIZERS (Choose one) Spinach Dip Beef Sliders Fried Calamari Tomato Bruschetta

SALAD (Choose one) Wharf House Salad Caesar

ENTREES (Choose two) Seared Salmon Pork Tenderloin Southern Cajun Shrimp Double Marinated Chicken Breasts

SIDES (Choose two) Sauteed Vegetable Medley Sauteed Mushrooms Rice Pilaf Herb Roasted Potatoes Mac & Cheese Garlic Mashed Potatoes

DESSERTS (Choose one) Bread Pudding Bites Key Lime Pie Bites

THE PIER

APPETIZERS (Choose two) Shrimp Cocktail Catfish Bites Beef Sliders Spinach Dip Tomato Bruschetta Sunset Shrimp

SALAD (Choose one) Wharf House Salad Caesar

ENTREES (Choose two) Catch of the Season Sirloin Steak Southern Cajun Shrimp Double Marinated Chicken Breasts

SIDES (Choose two) Sauteed Vegetable Medley Garlic Green Beans Sauteed Mushrooms Rice Pilaf Herb Roasted Potatoes Mac & Cheese

DESSERTS (Choose two) Bread Pudding Brownies Carrot Cake

THE MARINER

APPETIZERS (Choose two) Shrimp Cocktail Catfish Bites Beef Sliders Spinach Dip Tomato Bruschetta Sunset Shrimp

SALAD (Choose one) Wharf House Salad Caesar

ENTREES (Choose three) Catch of the Season Sirloin Steak Southern Cajun Shrimp Double Marinated Chicken Breasts

SIDES (Choose three) Sauteed Vegetable Medley Garlic Green Beans Sauteed Mushrooms Rice Pilaf Herb Roasted Potatoes Mac & Cheese

DESSERTS (Choose two) Bread Pudding Brownies Carrot Cake



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BRUNCH BUFFET



For parties of 20 or more. All parties are subject to 24% service charge and 7.5% state sales tax.

THE SEAPORT

House Salad, Scrambled Eggs, Breakfast Potatoes with Peppers and Onions, Seasonal Vegetables, Choice of Applewood Smoked Bacon, Chicken Sausage or Pork Sausage, Pan Seared Salmon, French Toast, Fresh Seasonal Fruit, Coffee, and Juice,

Available Saturday & Sunday from 11:00 am- 4:00 PM

HORS D'OEUVRES

For parties of 50 or more.

HOT SELECTIONS

Meatballs in either BBQ, Teriyaki or Spicy Marinara Fried Pork Pot Stickers with Soy Dipping Sauce Vegetarian Spring Rolls with Plum Sauce Spinach Dip Stuffed Mushrooms Coconut Shrimp with Orange Horseradish Marmalade Chicken Satay with Peanut Sauce Miniature Crab Cakes with Red Pepper Remoulade Beef Skewers with Teriyaki Sauce, Pineapple and Green Onion Shrimp & Grit cups Beef Brisket Sliders COLD SELECTIONS Deviled Eggs Caprese Skewers Bruschetta Jumbo Shrimp with Cocktail Sauce Ahi Tuna Poke on a wonton chip

ACTION STATIONS

For parties of 30 or more. All parties are subject to 24% service charge and 7.5% state sales tax.

RAW BAR (mignonette, cocktail sauce, horseradish, lemon) Fresh Ahi Tuna Stack • marinated tuna, avocado, lime juice, red onions, cilantro, and topped with avocado foam. Served with Pita chips Cocktail Snow Crab Claws *M/P per person* Shrimp Cocktail *M/P per person* Raw Oysters *M/P per person*

SHRIMP & CRAWFISH BOIL

\$25 per person • andouille sausage, corn on the cob, red potatoes, in a Cajun boil served with garlic toast *Chef attendant fee.*

TACOS/LETTUCE WRAPS

served with chipotle slaw, cotija, sour cream, cilantro with flour tortillas or bibb lettuce Shrimp Tacos • blackened or fried, Sriracha aioli, cilantro slaw Fish Tacos • tempura battered, Sriracha aioli, mango avocado salsa, cilantro slaw Ahi Tuna Tacos • avocado, cilantro, mango, sweet soy glaze, wonton shell Blackened Chicken Tacos • cilantro slaw, red onion, Sriracha aioli

PASTA STATIONS

Make it a Chef Attended Action Station - \$100 for two hours Shrimp & Mushroom Pasta • sautéed shrimp in butter, garlic, white wine, button mushrooms, tossed with cavatappi pasta, parmesan cheese and garlic toast *Shrimp & Grits • shrimp, andouille sausage, garlic, tomatoes, Cajun broth, and shiitake mushrooms set on a bed of white cheddar cheese grits and topped with green onions Jambalaya Pasta • cavatappi pasta, chicken, andouille sausage and shrimp tossed in Cajun spices Vegetarian Pasta • cavatappi pasta, mushrooms, spinach, roasted red bell peppers, zucchini, squash, ga

Vegetarian Pasta • cavatappi pasta, mushrooms, spinach, roasted red bell peppers, zucchini, squash, garlic tossed in olive oil and white wine

BUFFET OPTIONS

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FROM THE SEA blackened or grilled *Make it a Chef Attended Action Station*

Whole Stuffed Salmon • stuffed with fresh spinach with puffed pastryGrouper • served over rice pilaf with lemon garlic butter sauceMahi Mahi • served over rice pilaf with lemon garlic butter sauceShrimp Skewers • served over rice pilaf

FROM THE LAND

Make it a Chef Attended Action Station

Prime Rib • Au jus, horseradish sauce, dinner rolls
Garlic Pepper Pork Loin • Mustard sauce, dinner rolls
Roasted Top Round Beef • Au jus, horseradish sauce, dinner rolls
Add-Ons Per Person: Blue Cheese crumble topping | garlic pepper sauce | caramelized onions | sautéed mushrooms
Double Marinated Chicken Breasts • pan gravy

BAR PACKAGE

2 HOUR	Call (Includes house wine, domestic & imported beers)	
3 HOUR	Premium	Pricing and Selection is
4 HOUR		subject to change
TICKETS	Super Premium (Includes house wine and craft beers)	

SALES@WHARFATSUNSETWALK.COM / 321.415.0125

WE'RE LOCATED AT 3274 MARGARITAVILLE BLVD AT SUNSET WALK NEXT TO THE MARGARITAVILLE RESORT. GREAT SEAFOOD! OYSTER BAR! LIVE MUSIC! FAMILY FRIENDLY! RIGHT OUTSIDE OF DISNEY ON HWY 192.