



Laishley Crab House Banquet Book

Laishley Crab House strives to provide the finest and highest quality banquet, catering and event center in Charlotte County. We want to provide you with the widest selection of food and beverages possible.

Our Banquet Manager is Samantha Bachelier - Sam@smugglers.com is the best way to reach for booking your event! Phone 941.205.5566 or 941.979.0197

This booklet will give you a broad array of food to choose from. Just know we customize all of our menus to fit to your taste. Prices and options will vary per event, and it is our goal to provide you the most spectacular event that fits within your budget as well as off site events.

Plated options and off standard restaurant menus are only available for events under 24 guests. Buffet options are available for guests ranging from 20-100 people.

Outside food and catering is not permitted unless authorized.

Authorized catering includes dessert options and cakes.

Hours of operation: 11am- 9pm (10pm Friday and Saturdays)

8am-11am bookings available for Breakfast Events.

Rentals: Laishley Crab house does not rent linen table clothes or napkins.

We do highly recommend Punta Gorda Rent All 941.637.1511

You may get in early to decorate; additional room rental fees may apply.

Room Rentals:

Pionner Room \$300 Room Rental - Trabue Room \$400 Half Room/ \$500 Full Room

Buffet options must be contracted one week prior, Final Head count is required 48 hour prior to event, and payment is due at conclusion of event. We accept all forms of payment. There is 4% processing fee for debit or credit cards. All events charge 7% tax and 20% gratuity

Drinks and Bar Options:

Champagne toast is \$19 per bottle

Mimosa bar \$27 per bottle

Mimosa bar include cranberry juice, orange juice, lemonade, ice tea and water along with fresh fruit

CASH BAR

Portable bars are available for Trabue room, private deck and off-site event for events over 50 guests

Alcohol is based on consumptions. Prices vary depending on selections.

Drink Ticket Option

1 Beer and Wine \$6 per ticket

(2 tickets equal one liquor drink)

All ices teas, sodas and coffee are included in buffet and pre-set menu options.

Ala cart -Tea/ Lemonade \$40 -Coffee Station \$40

Trabue Room

<https://www.facebook.com/Laishleycrabhouseparties1/>

(Check out more room pictures on our facebook)

Capacity: Full Room: up to 100 with room for DJ

Tables seat 6 guests Per Table

(Can be modified to seat 4 to 8 people)

Tables measure 2.5 feet by 6 foot.

Room fee \$400 half room, Full Room \$500

Projector, Podium and Portable Microphone

Accessible

*Great for meetings, weddings, wedding rehearsals,
baby showers, graduation parties,
and any other celebration!



Pioneer Room

Capacity: up to 24 people

(22 people with Speaker)

TV with HDMI capabilities

Room Fee \$300

*Great for Meetings, Rehearsal
Dinners, Lunch/Dinner Get-togethers,
Reunions, Birthday parties, baby
showers and any reason to gather
around a table together!

Buffet Style Appetizer Options:

Cookies and Brownies for an additional \$3 per person

Meatballs	Chicken Salad or Crab Salad in a phyllo cup	Choose 4
Spinach Dip and Corn Tortilla Chips	Anti pasta Salad	\$19.00 per person plus 7% tax and 20% gratuity
Coconut Shrimp with Pina Colada Sauce	Fried Mac and Cheese Bites	Choose 5
Bruschetta	Chicken Tenders	\$21.00 per person plus 7% tax and 20% gratuity
Chicken Cordon Bleu Balls	Beef Tomatoes, Basil & Mozzarella	Choose 6
Mini Crab Cakes	Stuffed Mushrooms	\$23.00 per person plus 7 % tax and 20% gratuity
Cheese and Crackers	Charcuterie (Cheese and Meats)	Choose 7
Fruit Platter	Antipasta Salad	\$26.00 per person plus 7% tax and 20% gratuity
Vegetable Platter		
Shrimp Cocktail		

Brunch Preset Options

Great for your next Baby Shower, Bridal Shower or Lady's Brunch (Only available before 4pm)

You may mix and match with Appetizer menu

<i>Chicken salad in a phyllo cup</i>	<i>Veggie Platter</i>	Choose 4
<i>Beef tomatoes, mozzarella in a balsamic reduction</i>	<i>Mini Danish or Muffins</i>	\$20.00 per person plus 7% tax and 20% gratuity
<i>Mini Tea Sandwiches</i>	<i>Spinach and Artichoke dip</i>	Choose 5
<i>(Turkey/Swiss)</i>	<i>Mini Crab cakes</i>	\$22.00 per person plus 7% tax and 20% gratuity
<i>(Ham/American)</i>	<i>Chicken Tenders</i>	Choose 6
<i>Chicken salad/ Tuna salad wraps</i>	<i>Cheeseburger Sliders</i>	\$24.00 per person plus 7 % tax and 20% gratuity
<i>Assorted Quiche</i>	Breakfast Buffet	Choose 7
<i>Fruit platter</i>	(Available 8am-12pm)	\$27.00 per person plus 7% tax and 20% gratuity
<i>Cheese and cracker Platter</i>	Bacon and Sausage, Scrambled eggs	
	Roasted potatoes, Fruit Bowl	
	Variety of Mini Muffins and Mini donuts	
	\$19 per person plus 7% tax and 20%grautiy - \$5+ Juice Bar	

Buffet Style Options

Lunch Pricing 11-3pm - Dinner Pricing 4pm- Close
Add Cookies and Brownies \$5 per person

Pasta Bar Buffet

House Salad & Bread
Pastas: Cavatoppi, and Linguini Sauces: Alfredo and Marinara
Chicken and Shrimp
Pepsi Products, Ice Tea and Lemonade

Dinner Pricing- \$31 per person plus 7% tax 20% gratuity.
Lunch Pricing- \$22 per person plus 7% tax 20% gratuity.

Option A

ONE Choice Entrée Protein

House Salad, Bread & Butter, Rice
or Mashed Potatoes, Vegetable

Pepsi Products, Ice tea and
Lemonade

Dinner Pricing- \$32 per person
plus 7% tax 20% gratuity.

Lunch Pricing- \$27 per person plus
7% tax 20% gratuity.

Chicken Entrees Choices

Chicken Marsala

Breaded Chicken, baked and
topped with a homemade
mushroom marsala sauce

Chicken Picatta

Baked chicken topped with a
lemon caper piccata sauce

Chicken Florentine

Spinach and Cheese rolled chicken,
panko breaded and deep fried,
topped with a bacon cream sauce

Option B

Two Choice Entrée Protein

House Salad, Bread & Butter, Rice
or Mashed Potatoes, Vegetable

Pepsi Products, Ice tea and
Lemonade

Dinner Pricing- \$39 per person
plus 7% tax 20% gratuity.

Lunch Pricing- \$34 per person plus
7% tax 20% gratuity.

Fish Entrees Choices

Salmon

Baked Salmon topped with a
Lemon Caper Cream Sauce

Mahi

Lightly Blackened Mahi topped
with a Red Pepper Cream Sauce

Grouper

Crab cake Stuffed Grouper with a
Red Pepper Cream Sauce or
Parmesan Cream Sauce

Option C

3 Choice Entrée Protein

Chicken, Fish, and Beef

House Salad, Bread & Butter, Rice
or Mashed Potatoes, Vegetable

Pepsi Products, Ice tea and
Lemonade

Dinner Pricing- \$51 per person
plus 7% tax 20% gratuity.

Lunch Pricing- \$46 per person plus
7% tax 20% gratuity.

Beef Entrees Choices

Flank Steak

Marinated flank steak grilled to
perfection, sliced and topped with a
steak gravy

Short Rib

Slow roasted short rib roasted to
perfection

Prime Rib **

*Additional Pricing- Available upon
request -Carved by Chef at Buffet*

Platter Pricing Based on 50 people -Add to Buffet Option

(Averaged to 3 pieces per appetizer per person, Half Platters serve 25 person)
Platter Pricing does not include soft drinks

Assorted Sushi Platter \$275
16 Assorted Raw and Cooked Sushi
Rolls – 128 pieces

Chicken Salad in Phyllo
\$190
Cold Chicken Salad in a toasted phyllo
cup

Meatballs \$240
Roasted Meatballs tossed in a demi-
glaze

Fried Chicken Tenders \$240
Served with homemade honey mustard

Chicken Cordon Bleu Balls \$185
Chicken, Ham, Swiss rolls in a ball,
breaded and deep fried

Crab Stuffed Mushrooms \$280
With blue crab and breadcrumbs

Crab Salad Stuffed Phyllo \$275
Homemade Mayonnaise-based Snow
crab and Crab salad in a phyllo cup

Coconut Shrimp \$350
Fried coconut breaded shrimp served
with pina colada sauce

Mini Crab Cakes \$425
Pan seared crab cakes served with
mustard grain sauce

Shrimp Cocktail \$325
Served with zesty cocktail sauce

Spinach and Artichoke Dip \$150
Served with fresh tortilla chips

Antipasta Salad \$140
Olives, noodles, cheese and ham mixed
in Italian marinade

Beef Steak Tomatoes with Fresh
Mozzarella \$180
Large Tomatoes and Fresh Mozzarella
layered and topped with fresh basil and
balsamic vinaigrette

Freshly sliced Vegetable Tray or
Vegetable \$170
Served with Ranch

Cheese and Meat Board \$230
Served with cheeses, cold cuts and
assorted crackers

Cheese and Cracker
\$140
Served with cheeses and assorted
crackers

Baked Bruschetta \$165
Topped with tomatoes, basil, and
mozzarella cheese

Fried Mac and Cheese Bites \$150
Cheese and noodles in a breaded and
deep fried

Caesar Salad or House Salad \$75
Romaine Lettuce, Caesar dressing and
Parmesan cheese OR House Salad
(Lettuce, tomato, cucumber and onions)