

Why Chaose Us

WE'RE ON A MISSION!

INDIAN ROCKS EATS, A MULTI-FACETED FOOD SERVICE MINISTRY OF INDIAN ROCKS BAPTIST CHURCH! WE BELIEVE THAT FOOD HAS THE POWER TO BUILD COMMUNITY AND BRING PEOPLE TOGETHER. WITH EACH ORDER WE MAKE, WE TAKE PRIDE IN KNOWING THAT THERE IS A GREATER PURPOSE BEYOND CONSUMPTION. FOOD CAN INSPIRE DECISION-MAKING, FACILITATE COMPROMISE, AND AID IN HEALING. WE ARE PASSIONATE ABOUT SERVING OTHERS AND BEING PART OF SOMETHING BIGGER THAN OURSELVES. JOIN US IN SPREADING POSITIVITY, OPTIMISM, AND THOUGHTFULNESS THROUGH THE COMFORT OF FOOD. LET'S MAKE A DIFFERENCE TOGETHER!

IR EATS WANTS TO SUPPORT YOU SPENDING MORE TIME WITH FAMILY, SO LET US DO THE COOKING!



AMILY



Family To Jo Meals

OFFERING TWO PICK-UP TIMES & TWO OPTIONS EACH WEEK!

2:30-4:00PM IR EATS CAFÉ | 4:30-6:00PM GALLEY COOLERS COST (PER PERSON)

1-\$12 | 2-\$24 | 3-\$36 | 4-\$48 | 5-\$60 | 6-\$72

TO SEE ALL OPTIONS & ORDER ONLINE VISIT

WWW.IREATS.ORG/TOGO

FOR INQUIRIES PLEASE CALL 727-593-8789



LUCKY LEMON

Lemon garlic cream sauce layered over grilled chicken, paired with buttered orzo pasta, candid carrots and a buttered roll.



SUNDRIED DREAM

Balsamic marinated chicken topped w/ sundried tomatoes, feta cheese & fresh basil. Paired w/ Mediterranean pasta & roasted vegetables



MA MA'S MEATLOAF

House famous meatloaf, mashed potatoes & green beans



HOUSE LASAGNA

House layered lasagna with seasoned ground beef, ricotta in our house marinara. Coupled with buttered garlic bread and Caesar salad





Memorial Reception

WE WELCOME THE OPPORTUNITY TO CUSTOM DESIGN ANY MENU YOU WOULD LIKE.

Designated room and food will be set and ready based on your estimated time of arrival.

**Prices & amenities are for in-house functions, other services and charges will be applied for offsite reservations

MENU OPTION #1 BUFFET (No Minimum)

COOKIE TRAY FRUIT TRAY W/ FRUIT DIP

Mini Water Bottles
Add Coffee Station \$1

Amenities

1 8ft table w/ black linen Set up/ Tear down included in price \$6 Per Person



RIAL

MENU OPTION #2 BUFFET (Minimum 20 people)

FINGER SANDWICHES (PICK 2)

\$14 Per Person

Chicken Salad Sliders Ham Salad Sliders Turkey Club Sliders

ITALIAN PASTA SALAD

Pasta dressed w/ olive oil, Italian seasonings, Cherry Tomatoes, Chopped Cucumber, Banana Peppers, Roasted Red Peppers, Red Onion, Olives, & Parmesan Cheeses

DESSERT

Chocolate Chip

DINKS

DRINKS

Mini Water Bottles Coffee Station (Café Organic Coffee) \$1 extra per person for coffee station

AMENITIES

2 6ft tables w/ black linen and color theme of your choice. Set up/ Tear down included in price.

MENU OPTION #3 BUFFET (Minimum 30 people)

FINGER SANDWICHES (PICK 2)

\$17 Per Person

Chicken Salad Sliders
Turkey Club Sliders
Sweet Curry Sliders (House Fav)
Ham Salad Sliders
Egg Salad Sliders Chicken Salad Sliders
Ham Salad Sliders
Turkey Club Sliders

ITALIAN PASTA SALAD

Pasta dressed w/ olive oil, Italian seasonings, Cherry Tomatoes, Chopped Cucumber, Banana Peppers, Roasted Red Peppers, Red Onion, Olives, & Parmesan Cheeses

SALAD (PICK 1)

Caesar Italian Blueberry Fresh



SIDE

House Kettle Cooked Chips

DRINKS

Mini Water Bottles Coffee Station (Café Organic Coffee) \$1 extra per person for coffee station

AMENITIES

2 8ft tables w/ black linen Color theme of your choice Separate Drink Station Set up/ Tear down included in price

DESSERT

Brownie & Cookie Tray

Indian Rocks Eats





Plated Dinner Menu

Menu is Customizable, Contact us to Develop Your Vision

SALAD OPTIONS

CHOOSE 1

Garden, Caesar Salad, Summer Salad, Blueberry Fresh, Fall Salad



CHICKEN

Chicken Marsala
Chicken Piccata
Mediterranean Chicken
Lemon Chicken
Chicken Parmesan
Tuscan Chicken
Slow Smoked BBQ Chicken

Chicken Cacciatore Chicken (Alice) Springs

Huli Huli Chicken

Chimichurri Chicken

DINNER

BEEF & PORK

Beef Tenderloin

Breaded Pork Tenderloin

Breaded Pork Chops

Honey Glazed Spiral Ham

Bone-in Ribeye

Filet Mignon

Choose Your Sauce:

Marsala

Madeira

Au Poivre

Demi Glaze

Chimichurri

**other options available

STARCH

CHOOSE 1

Garlic Mashed Potatoes

Potato Au gratin

Scalloped Potatoes

Swiss Potatoes

Baked Russet/Sweet Potato

Rosemary Roasted Red Potatoes

3-cheese Mac n Cheese

Seasoned Pasta

Rice Pilaf

Coconut Rice

SEAFOOD

Coconut Shrimp

Shrimp

Grouper

Salmon

Halibut

Tilapia

Your Way:

Roasted/Grilled/Blackened/Almond

Crusted/Potato Crusted

Choose Your Sauce:

Scampi

Mango Salsa

Chimichurri

Piccata

Lemon Dill Cream

VEGETABLE

CHOOSE 1

Seasonal Vegetable Medley

Vegetable Bean Medley

Balsamic Glazed Roasted Brussels Spouts

Roasted Butternut Squash

Garlic Parmesan Green Beans

Grilled/Steamed Asparagus

Roasted Carrots w/ honey glaze



Indian Rocks Eats





Themed Buffet Menu

ITALIAN BUFFET

CHOOSE 1 ENTRÉE

Chicken Parmesan
Lasagna
Tuscan Chicken
Pesto Chicken
Italian Meatballs
Chicken Piccata
Chicken Alfredo
Chimichurri Chicken
Balsamic Sundried Tomato

CHOOSE 1 STARCH

Seasoned Buttered Pasta Mashed Potatoes Roasted Red Potatoes

CHOOSE 1 VEGETABLE

Garlic Parmesan Green Beans Italian Vegetable Medley

Caesar Salad & Garlic Bread



D BUFFET

ASIAN BUFFET

CHOOSE 1 ENTRÉE

Teriyaki Grilled Chicken Asian shrimp Teriyaki Beef Skewers Coconut Shrimp

CHOOSE 1 STARCH

Fried Rice Steamed Dumplings Egg Roll

CHOOSE 1 VEGETABLE

Asian Stir-Fry Vegetables Sesame Stir-Fried Broccoli

Mandarin Asian Salad & Rolls

SOUTHERN BUFFET

CHOOSE 1 ENTRÉE

Slow Cooked Pulled Pork BBQ Breaded Pork Tenderloin & White Gravy Fried Chicken Grilled BBQ Chicken Tenderloins

CHOOSE 1 STARCH

Baked Beans
Mashed Potatoes
3-Cheese Mac n Cheese
Bacon Cheddar Biscuits

CHOOSE 1 VEGETABLE

Southern Green Beans Southern Vegetable Medley

Garden Bacon Salad & Honey Corn Bread

MEXICAN BUFFET

CHOOSE 1 ENTRÉE

Mexican Seasoned Chicken Pork Carnitas Enchiladas Mexican Seasoned Ground Beef Chimichurri Beef Skewer

CHOOSE 1 STARCH

Cilantro Lime Rice Mexican Yellow Rice Flour Tortillas Platanos Maduros (Fried Plantains)

CHOOSE 1 VEGETABLE

Black Beans Mexican Street Corn Refried Beans

Green Salad with Tomatoes, Onions, Cilantro, and Avocado Dressing

ISLAND BUFFET

CHOOSE 1 ENTRÉE

Huli Huli Marinated Chicken w/ Mango Salsa Coconut Shrimp w/ sweet chili sauce

CHOOSE 1 STARCH

Creamy Coconut Rice

CHOOSE 1 VEGETABLE

Island Slaw

Island Salad w/ Coconut Bread









ITALIAN THEMED

Italian Meatballs Caprese Skewers Bruschetta Antipasto Skewer Stuffed Mushrooms Italian Fried Ravioli Burrata & Prosciutto Crostini with Balsamic Glaze Goat Cheese & Honey Bacon Crostini Honey Peach Burrata Crostini (Seasonal)

ASIAN THEMED

Teriyaki Chicken Skewers **Spring Rolls** Egg Rolls **Steamed Dumplings** Coconut Shrimp

SPANISH THEMED

Mini Taco Bowls Mexican Salsa Dippers Mini Cubans



OEUNRES

HORS D'OEUVRES

ISLAND THEMED

Coconut Shrimp w/ Sweet Chili Island Chicken Skewers Pineapple & Mango Salsa Dippers Teriyaki Meatballs

TRADITIONAL THEMED

Spicy Deviled Eggs Caramel Apple Brie Skewers Shrimp Cocktail Shooters Veggie Shooters w/ Ranch Watermelon & Feta Skewers Mini Sliders (various kinds)

PLATTERS

Fruit Platter w/ dipping sauce Veggie Platter w/dipping sauce Bruschetta & Crostini Spinach & Artichoke & Chips Hummus & Veggies Meat, Cheese & Crackers

GRAZING TABLE (MINIMUM 30 PEOPLE)

Customizable - Contact Us to Develop Menu

Serves 50 People	\$400
Serves 75 People	\$600
Serves 100 People	\$800
Serves 150 People	\$1,250
Serves 200 People	\$1,650







Corporate Zunch Menu

YOGURT PARFAITS

APPLE CINNAMON

LOW-FAT VANILLA YOGURT, CHOPPED APPLES CINNAMON & CRUNCHY GRANOLA

STRAWBERRY WHIP

LAYERED STRAWBERRY YOGURT, WHIP CREAM, SLICED STRAWBERRIES TOPPED WITH CHOCOLATE OREO CRUNCHIES

PB & J PARFAIT

LOW-FAT VANILLA YOGURT, PEANUT BUTTER POWDER, RASPBERRIES & CRUNCHY GRANOLA

LEMON PARFAIT

CHUNKS OF POUND CAKE, LEMON PUDDING, BLUEBERRIES TOPPED WITH WHIP CREAM

FRUIT & VEGGIE PLATTERS

COMES W/ DIPPING SAUCE

BREAKFAST WRAP PLATTER

GOOD MORNING

SCRAMBLED EGGS, BACON, HOME FRIES, CHEDDAR CHEESE ROLLED IN A FLOUR TORTILLA.

TEX-MEX

SCRAMBLED EGGS, TEX-MEX SEASONING, BLACK BEANS, CHOPPED TOMATOES, CILANTRO, COTIJA CHEESE ROLLED IN A FLOUR TORTILLA.

CHEESY BUFFALO

CRISPY CHICKEN, BUFFALO SAUCE, EGGS, MOZZARELLA CHEESE & SCALLIONS ROLLED IN A FLOUR TORTILLA.

THE FAVORITE

SCRAMBLED EGGS, SPINACH, ROASTED RED PEPPERS & FETA ROLLED IN A FLOUR TORTILLA.

LUNCH SALADS

1905

FRESH ROMAINE, SLICED HAM, SLICED PEPPERONI, SWISS, PARMESAN, GREEN OLIVES, CHERRY TOMATOES & HOUSE 1905 DRESSING

SUMMER

FRESH ROMAINE, STRAWBERRIES, MANDARIN ORANGES, WHOLE WALNUTS, FETA CHEESE & RASPBERRY WALNUT DRESSING

MEDITERRANEAN

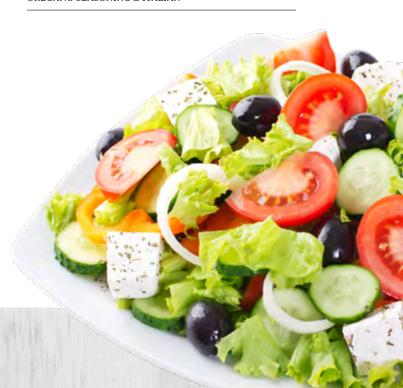
FRESH ROMAINE, CHERRY TOMATOES, CUCUMBER, RED ONION, KALAMATA OLIVES, FETA CHEESE & GREEK DRESSING

BLUEBERRY FRESH

FRESH SPRING MIX, BLUEBERRIES, STRAWBERRIES, CANDIED PECANS, TOASTED ALMONDS, CRUMBLED GOAT CHEESE, CRASINS & RASPBERRY POPPY SEED DRESSING

ANTIPASTO

FRESH ROMAINE, HAM, SALAMI, PEPPERONI, PROVOLONE, SHAVED PARMESAN, BANANA PEPPERS, ROASTED RED PEPPERS, FRESH OREGANO SEASONING & ITALIAN



ATE LUNCH

CUBAN PLATTER

FRESH PRESSED CUBAN BREAD W/ HAM, MOJO CREOLE PORK, PICKLE, CHEESE & CUBAN SAUCE

GIVE ME BOTH PLATTER

1/2 - CHICKEN CAESAR-GRILLED CHICKEN BACON, SHREDDED PARMESAN, CRUNCHIE CROUTONS, CAESAR DRESSING & FLOUR TORTILLA

1/2 - CRISPY CHICKEN
TOSSED IN BUFFALO SAUCE, HOUSE MADE RANCH, LETTUCE,
TOMATO& CHEESE IN A FLOUR TORTILLA

LUNCH WRAP PLATTERS

TRADITIONAL SLIDER/ SANDWICH/WRAP PLATTER

INCLUDES LETTUCE & TOMATO
CHOICE OF:
WHITE, MULTIGRAIN BREAD OR WHITE FLOUR
TORTILLA WRAP
ROAST BEEF & PROVOLONE
HAM & SWISS
TURKEY & AMERICAN
ITALIAN MEATS & PROVOLONE
VEGGIE (HUMMUS, CUCUMBER, SPINACH,
TOMATOES, CARROTS & PEPPERS)

SPECIALTY SLIDER/ SANDWICH/WRAP PLATTER

TRADITIONAL

SHREDDED CHICKEN, MAYO & CELERY

SWEET CURRY

SHREDDED CHICKEN, MAYO, CURRY, APRICOTS, CILANTRO, GREEN ONIONS, CASHEWS & HONEY

DELUXE

SHREDDED CHICKEN, GREEK YOGURT, DILL, RED ONION, CELERY, ALMONDS, CRASINS, & HONEY

HAM SALAD

CHOPPED HAM, SWEET RELISH & MAYO



PIZZA I



MENU

PIZZA	15"	18"
CHEESE	\$13	\$18
PEPPERONI	\$14	\$19
SPECIALTY PIZZA	15"	18"
MEAT LOVERS PEPPERONI, HAM & ITALIAN SAUSAGE	\$16	\$21
GARLIC ITALIAN WHITE GARLIC WHITE BASE, FRESH MOZZARELLA, SPINACH, TOMATOES, RICOTTA CHEESE & ITALIAN HERBS	\$16	\$21
BUFFALO CHICKEN HOUSE RANCH BASE, FRESH MOZZARELLA, CRISPY CHICKEN TOSSED IN BUFFALO SAUCE, GREEN ONION & CELERY	\$16	\$21
SUPREME PEPPERONI, SAUSAGE, GREEN PEPPERS, BLACK OLIVES, BANANA PEPPERS & ONION	\$16	\$21



STROMBOLI

MEAT LOVERS	\$6.50
GARLIC ITALIAN WHITE	\$6.50
VEGGIE	\$6.50
PEPPERONI	\$6.50

KNOTS

(3) HOME MADE GARLIC KNOTS	\$2.25
(6) HOME MADE GARLIC KNOT	\$4.50
(12) HOME MADE GARLIC KNOT	\$9
(25) HOME MADE GARLIC KNOT	\$18.75



Concert Rider Menu

BREAKFAST INCLUDES

Booked Hospitality Room, Chef Attended Stations, Constructed Fruit Display, Fresh Orange Juice, Water & Freshly Brewed Organic Coffee Reg/Decaf

\$18 EACH PERSON

Other Services & Charges May Apply

ASSORTED BREAKFAST DISPLAY

(Chefs Selection May Include)

Fresh Baked Muffins, Scones, Danish, Apple Turnovers, Cinnamon Buns, Southern Biscuits, Southern Cheese Biscuits, Bagels & Croissants

BREAKFAST ENTRÉE

CHOOSE 1

CASSEROLE

WESTERN, MEAT LOVERS, VEGGIE, HAM & SWISS

SCRAMBLED EGGS

3-CHEESE, CHEESE & BACON, VEGGIE, HAM & SWISS

BREAKFAST CROISSANTS

BACON & CHEESE, SAUSAGE & CHEESE, HAM & CHEESE

OUICHE

MEAT LOVERS, VEGGIE, HAM & CHEDDAR, BACON BRIE OR BACON SPINACH CHEDDAR

CHEF ATTENDED STATION

CHOOSE 1

OMELET STATION

CHEF ATTENDED EGG OMELET STATION ACCOMPANIED WITH YOUR CHOICE OF GARDEN TOPPINGS SUCH AS: PEPPERS, ONIONS, SPINACH, TOMATOES, SLICED BUTTON MUSHROOMS, OLIVES & ROASTED RED PEPPERS. CHOPPED HAM, TURKEY & ASSORTED CHEESES.

WAFFLE/PANCAKE STATION

CHEF ATTENDED WAFFLE/PANCAKE STATION ACCOMPANIED WITH OUR HOMEMADE BATTER, WHIPPED BUTTER, FRUIT COMPOTE & MAPLE SYRUP

**ASK ABOUT OUR FAMOUS APPLE CINNAMON PANCAKES

BREAKFAST SIDE DISH

CHOOSE 2

Home Fries, Oven Roasted Red Potatoes, Hash Browns, Scalloped Potatoes, Cheesy Grits, Oatmeal, Sausage Links, Crispy Bacon Strips, Country Sliced Ham Steak

RIRIDER

LUNCH INCLUDES

Booked Hospitality Room, Salad Bar, Assorted Reg/Sparkling water & Assorted Soft
Drinks, Choice of Entrée, Starch/Side & Vegetable

\$25 EACH PERSON

Other Services & Charges May Apply

LUNCH ENTRÉE

CHOOSE 1

CHICKEN

Lemon Garlic Chicken
Pesto Chicken
Chicken Parmigiana
Fried Chicken Tenders
BBQ Grilled or Fried Chicken

SANDWICHES + MORE

Fresh Pressed Cubans Chicken Salad/Ham Salad & Veggie Wraps Hot Ham & 2-Cheese Hoagie



STARCH

CHOOSE 1

Pasta French Fries Wild Rice Pilaf 3- Cheese Mac n Cheese

DINNER INCLUDES

Booked Hospitality Room, Salad Bar, Assorted Reg/Sparkling water & Assorted Soft
Drinks, Choice of Entrée, Starch/Side & Vegetable

\$38 EACH PERSON

Other Services & Charges May Apply

DINNER ENTRÉE

BEEF TENDERLOIN OR GRILLED CHICKEN

SAUCE

CHOOSE 1

Red Wine Demi Glaze, Au Poivre, Marsala, Madeira, Chimichurri Creamy Lemon Garlic Tuscan Sauce

VEGETABLE

CHOOSE 1

Grilled Italian Medley Oven Roasted Broccoli Southern Green Beans Deluxe Brussel Sprouts with balsamic Glaze

STARCH

CHOOSE 1

Wild Rice Pilaf Garlic Mashed Potatoes Roasted Red Potatoes

Meet The Team

INDIAN ROCKS EATS STAFF



IR EATS WANTS TO SUPPORT YOU

SPENDING MORE TIME WITH FAMILY, SO LET US DO THE COOKING!



Bobby Wendel Food Service Director



Jamie Groves Hospitality Director



Madison Read Head Chef



Reyna Parsons Sous Chef



Daniel Romano Sous Chef



Korie Stremmel
Director Assistant





FOOD
MADE
WITH
PASSION &
PURPOSE



