COLD PLATTERS | APPETIZERS:

all platters serve 20-25 ppl unless priced pp

Standard Sushi Rolls: \$135

Premium Sushi Rolls: \$200

Sashimi & Nigiri: \$135

Smoked Tuna Dip: \$8/pp

Caprese Salad: \$90

Charcuterie Board: \$175

Crudite Board: \$65

House Salad: \$90

Caesar Salad: \$75

HOT APPETIZERS | ADD ONS:

Seafood Gumbo: \$7/pp

Fried Green Tomatoes: \$6/pp

Spring Rolls: \$5/pp

Steamed Pork Dumplings: \$6/pp

BUFFET OPTIONS:

GULF TO TABLE

Grilled or blackened fresh gulf fish fingers, fried or grilled gulf shrimp, coleslaw, rice pilaf, seasonal vegetable medley, cocktail & tartar sauce

\$35 pp | +\$5 pp for premium fish

ITALIANO

Selection of three pizzas,
penne pasta with choice of sauce
(alfredo, al limone or vodka sauce),
Caesar salad

\$40 pp

LOW COUNTRY BOIL

Gulf shrimp, andouille sausage, corn, red potatoes, mushrooms & onions with drawn butter & cocktail sauce \$35 pp

SURF & TURF

Option 1: Paneed chicken & stuffed shrimp,

Camille's salad, bread + butter, sauteed

vegetable medley & mashed potatoes or

rice pilaf | \$50/pp

Option 2: Beef tenderloin & stuffed shrimp or

crab cakes, Camille's salad, sauteed vegetable medley, mashed potatoes or rice pilaf | \$65/pp

ENTREE ADD ONS:

- Stuffed Shrimp +\$15/pp
- Crab Cakes +15/pp
- Grilled Fish Fingers +\$12/pp
- Fried Shrimp +\$12/pp
- Fried Chicken Tenders +7/pp

SIDE ADD ONS:

- Mashed Potatoes \$6/pp
- Steak Fries \$6/pp
- Rice Pilaf \$6/pp
- Sauteed Spinach \$6/pp
- Hericot Verts \$6/pp
- Seasonal Vegetable Medley \$6/pp

DESSERTS:

- Key Lime Pie \$35/whole pie | \$5/pp
- White Chocolate Bread Pudding \$5/pp
- Camille's Cookies \$15/doz
- Cheesecake \$35/whole cake | \$5/pp
- Cannoli \$ 4/pp

BEVERAGES:

Based on consumption

ON PREMISE ROOM OPTIONS

CROW'S NEST PATIO

Dine in our Crow's Nest Patio for an intimate, smaller event. This room can comfortably seat up to 22 quests. Enjoy a partial view of the Gulf of Mexico and fresh air in this cozy outdoor space.

GULF VIEW BAR ROOM

Book an event in our Gulf View Bar Room.

This room is semi-private and connected to our cocktail and sushi bar room. Plan an event for up to 30 guests with partial views of the Gulf of Mexico.

MAIN DINING ROOM

Host an event for up to 50 guests in our main dining room. Guests can enjoy views of our open kitchen and the Gulf of Mexico.

FULL RESTAURANT BUYOUT

Have the whole place to yourself!

Book Camille's for a full restaurant buyout for a larger party of up to 100 guests.

OFFSITE CATERING OPTIONS

Let Camille's bring the fresh gulf seafood to you! We are available for full service and drop-off catering. The menus reflect our offerings for on premise and off-site events.

CAMILLE'S CAFE CATERING MENU

all items serve 12-15 guests

BAGEL PLATTER

Mix of plain, asiago & everything bagels served with your choice of three spreads: cream cheese, local jam, smoked tuna salad, lox (+ capers, tomato & pickled onion) | \$125

SANDWICH PLATTER

Selection of three sandwiches:

Sriracha Turkey on wheat, Avocado Hummus
on wheat, Smoked Tuna Salad on white | \$150

QUINOA GREEK SALAD

Arugula, quinoa, kalamata, pepperoncini, onion, feta, chickpea, tomato, red wine vinaigrette | \$65

MEZZE TRIO

Choice of three, served with Pita Chips:
Housemade Hummus, Smoked Tuna Dip,
Chicken Salad, Pimento Cheese | \$100

CHARCUTERIE PLATE

Selection of cured meat, cheese, olives, dried fruit & crackers | \$150

All menu package pricing is exclusive of beverage, 30% gratutiy & service charge & 7% FL sales tax. Date & prices are guaranteed upon signing a contract. A deposit may be required. Balance due upon day of the event. A final guaranteed guest count is required 5 business days prior to the event. Parties will be charged by the number of guaranteed guests, plus any additional guests served.





INQUIRIES:
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