



FOOD
MADE
WITH
PASSION &
PURPOSE

Indian Rocks Eats
FULL MENU



Why Choose 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!



FAMILY



Family To Go 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, candied 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



Other Services & Charges May Apply

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**

\$8 Per Person

Mini Water Bottles
Add Coffee Station \$1

Amenities

1 8ft table w/ black linen
Set up/ Tear down included in price



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

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





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



ENTRÉE

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

D 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

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

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

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



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



Hors d'Oeuvres & Platters

HORS D'OEUVRES

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



O'EUUVRES

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	\$1,450
Serves 200 People	\$1,850



Corporate Lunch 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, CRUMBLLED 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

½ - CHICKEN CAESAR-GRILLED CHICKEN
BACON, SHREDDED PARMESAN, CRUNCHIE CROUTONS,
CAESAR DRESSING & FLOUR TORTILLA

½ - 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



Other Services & Charges May Apply for offsite

Indian Rocks Eats

PIZZA M

Pizza Division Menu



MENU

PIZZA 15" 18"

CHEESE \$13 \$18

PEPPERONI \$14 \$19

SPECIALTY PIZZA 15" 18"

MEAT LOVERS \$16 \$21
PEPPERONI, HAM & ITALIAN SAUSAGE

GARLIC ITALIAN WHITE \$16 \$21
GARLIC WHITE BASE, FRESH MOZZARELLA,
SPINACH, TOMATOES, RICOTTA CHEESE &
ITALIAN HERBS

BUFFALO CHICKEN \$16 \$21
HOUSE RANCH BASE, FRESH MOZZARELLA,
CRISPY CHICKEN TOSSED IN BUFFALO SAUCE,
GREEN ONION & CELERY

SUPREME \$16 \$21
PEPPERONI, SAUSAGE, GREEN PEPPERS, BLACK
OLIVES, BANANA PEPPERS & ONION



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 \$9.00

(25) HOME MADE GARLIC KNOT \$18.75

Other Services & Charges May Apply

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

QUICHE

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

PORT RIDER

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

Prices and amenities listed are for in-house functions. Other services and charges apply for offsite reservations.

Indian Rocks Eats

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

Indian Rocks Eats



FOOD
MADE
WITH
PASSION &
PURPOSE



Indian Rocks Eats
THANK YOU.

