



PRIVATE PARTY MENU PACKAGES

ISLAND LUAU

\$37/GUEST

teriyaki chicken skewers and kalua pulled pork
choice of jasmine or veggie fried rice
choice of island slaw or garden salad
hawaiian sweet rolls

ISCO BUFFET

\$44/GUEST

one style of shrimp
host's choice of 2 buffet entrees
host's choice of 3 buffet sides

ISLAND PARTY

\$55/GUEST

displayed coconut shrimp, garlic butter shrimp,
peel & eat shrimp
host's choice of 4 shareables
build-your-own nachos station

ISCO LUNCH BUFFET

\$35/GUEST | FOR EVENTS ENDING BY 3PM

host's choice of 2 buffet entrees
host's choice of 3 buffet sides

NO BAD DAYS OPEN BAR

2 HOURS \$36 | 3 HOURS \$42 | 4 HOURS \$49

host's choice of up to 2 cocktails and 1 booze free from house selections, select premium liquors (Tito's Vodka, Woodford Reserve Bourbon, Johnny Walker Black Label Scotch, Planteray 3 Stars Rum, Beefeater Gin, Espolon Blanco Tequila), all beers/seltzers, all wines by the glass, upgraded mixers, juices, and set-up. priced per guest.

ADD 1 HOUSE COCKTAIL TO PACKAGE: +\$6/GUEST

DAIQUIRI BAR UPGRADE

2 HOURS +\$6 | 3 HOURS +\$8 | 4 HOURS +\$10

available as an upgrade for No Bad Days Open Bar packages. includes traditional lime, strawberry, hemingway, and stiggins daiquiris bartender shaken, poured, and served in a coupe glass. available for events with 30 or more guests

DESSERT BUFFET ADD-ON

\$11/GUEST

host's choice of 3 dessert items

EVENT CHILD

FOR GUESTS 12 AND UNDER - \$20/CHILD

host's choice of popcorn shrimp or chicken nuggets, served with fries, fresh fruit, scoop of ice cream

all party packages include non-alcoholic beverage service of fountain coke, diet coke, sprite, ginger ale, soda water, fresh brewed coffee, fresh brewed iced tea, hot tea, ice water.
house select cocktails include: painkiller, bahama mama, blue hawaii, iron ranger, and piña colada.
prices are subject to 18% gratuity, 4% service charge, and state and applicable local taxes.
menu item availability and prices are in effect as of 2026-2-1. availability and pricing is subject to change.



PRIVATE PARTY MENU OPTIONS

ALL THE SHRIMPS

ADD TO ANY PACKAGE, PRICED PER POUND
ABOUT 22 SHRIMP PER POUND

GARLIC BUTTER (gf)

lemon \$34

PEEL & EAT (gf)

old bay, drawn butter, cocktail sauce, lemon \$34

HAND-BREADED COCONUT

pineapple chili sauce \$64

SHAREABLES

ADD A SHAREABLE +\$8/GUEST

ISLAND WINGS

island bbq sauce, sesame seeds, scallions, ranch

TERIYAKI CHICKEN SKEWERS (gf)

marinated grilled chicken thigh, house-made teriyaki, sesame seeds, scallions

ISLAND NACHOS

kalua pork, island bbq sauce, queso, pineapple salsa, radishes, jalapenos, scallions, cilantro, wonton chips

VEGETABLE SPRING ROLLS (v)

crispy fried, pineapple chili sauce

CRAB & ARTICHOKE DIP

wonton chips

KALUA PORK SLIDERS

island bbq sauce, toasted hawaiian sweet roll +\$2/guest

ISLAND CRUDITE (gf, v)

ranch dressing

ISLAND CHEESE PLATTER (v)

assorted crackers

TROPICAL FRUIT PLATTER (gf, v)

BUFFET ENTREES

ADD A BUFFET ENTREE SELECTION +\$7/GUEST

BLACKENED MAHI MAHI (gf)

LEMONGRASS CHICKEN (gf)

JERK CHICKEN (gf)

KALUA PULLED PORK (gf)

TERIYAKI GLAZED SALMON (gf)

SHRIMP FRIED RICE (gf) +\$5/guest

LOBSTER FRIED RICE (gf) +\$15/guest

BUFFET SIDES

ADD A BUFFET SIDE SELECTION +\$4/GUEST

STRAWBERRY SALAD (gf, v)

feta, blueberries, strawberries, candied pecans, strawberry-basil vinaigrette

GARDEN SALAD (gf, v)

ranch dressing

TROPICAL FRUIT PLATTER (gf, v)

HAWAIIAN MAC SALAD (v)

JASMINE RICE (gf, v)

VEGGIE FRIED RICE (gf, v)

TERIYAKI BABY BOK CHOY (gf, v)

ROASTED COCONUT CORN (gf, v)

corn on the cob, spicy mayo, toasted coconut, cilantro

DESSERTS

ADD A DISPLAY OF 3 ITEMS +\$11/GUEST

MALASADAS (v)

portuguese doughnuts, cinnamon sugar, nutella hazelnut mousse and hawaiian coconut cream for dipping

PINEAPPLE UPSIDE DOWN CAKE (v)

caramelized pineapple, vanilla pound cake, rum sauce, whipped cream

PINEAPPLE CREME BRULEE (gf, v)

dark rum, caramelized pineapple

CHOCOLATE HAZELNUT STUFFED CHURROS (v)

11 ORLEANS ST, RICHMOND, VA 23231
804.557.6700

events@islandshrimpco.com

@islandshrimpco

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gf = gluten free, v = vegetarian



PARTY PLATTERS

ALL THE SHRIMPS

PRICED PER POUND, ABOUT 22 SHRIMP PER POUND

GARLIC BUTTER (gf)

lemon \$34

PEEL & EAT (gf)

old bay, drawn butter, cocktail sauce, lemon \$34

HAND-BREADED COCONUT

pineapple chili sauce \$64

SHAREABLES

PRICED PER TWO DOZEN

ISLAND WINGS

island bbq sauce, sesame seeds, scallions, ranch \$60

TERIYAKI CHICKEN SKEWERS (gf)

marinated grilled chicken thigh, house-made teriyaki, sesame seeds, scallions \$96

VEGETABLE SPRING ROLLS (v)

crispy fried, pineapple chili sauce \$38

KALUA PORK SLIDERS

house-smoked kalua pork, toasted hawaiian sweet roll, sesame island bbq, island slaw \$84

DIPS & PLATTERS

SERVES 10

CRAB & ARTICHOKE DIP

wonton chips \$78

QUESO (v)

melted cheeses & peppers, corn tortilla chips \$72

PINEAPPLE GUACAMOLE (v)

corn tortilla chips \$70

ISLAND CRUDITE (gf, v)

ranch dressing \$38

ISLAND CHEESE PLATTER (v)

assorted crackers \$46

TROPICAL FRUIT PLATTER (gf, v)

\$38

SWEET TREATS

PRICED PER TWO DOZEN

MALASADAS (v)

portuguese doughnuts, cinnamon sugar, nutella hazelnut mousse and hawaiian coconut cream for dipping \$44

CHOCOLATE HAZELNUT STUFFED CHURROS (v)

chocolate hazelnut cream, chocolate sauce \$98

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