

# BUFFET DINNER PAGE 1

OUR BUFFET DINNER MENU IS DESIGNED TO MAKE PLANNING YOUR MENU QUICK & SIMPLE  
WITH A VARIETY OF OPTIONS TO PLEASE ALL YOUR GUESTS  
INCLUDES UNLIMITED NON-ALCOHOLIC BEVERAGES  
30 GUEST MINIMUM • \$75 PER GUEST

## COCKTAIL HOUR SELECT FOUR

### FILET MIGNON BRUSCHETTA

THINLY SLICED FILET MIGNON TOPPED WITH  
CRISPY ONION, GARLIC,  
HORSERADISH SAUCE & CHIVES  
ADD \$7 PER PERSON

### P.E.I. MUSSELS

WHITE WINE, CRUSHED RIPE TOMATOES, GARLIC,  
BASIL & PARSLEY. SERVED WITH TOASTED  
CIABATTA BREAD  
ADD \$4 PER PERSON

### GARLIC BUTTER SNOW CRAB CLAWS

OVEN ROASTED IN GARLIC & CHIVE BUTTER.  
SERVED WITH TOASTED CIABATTA BREAD  
ADD \$6 PER PERSON

### CRISPY SPICY FIRECRACKER SHRIMP

GREEN ONION & BLUE CHEESE SAUCE  
ADD \$5 PER PERSON

### COCONUT SHRIMP

SWEET THAI CHILI SAUCE  
ADD \$5 PER PERSON

### LOBSTER MAC & CHEESE

CREAMY MAC CHEESE, MAINE LOBSTER,  
PARMESAN CHEESE & HERB BUTTER PANKO  
ADD \$9 PER PERSON

### BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE, SERVED  
WITH CELERY & BLUE CHEESE DRESSING

### BONELESS BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE.  
SERVED WITH CELERY, CARROTS & BLUE CHEESE

### CRISPY CHICKEN SLIDERS

SPICY MAYONNAISE, LETTUCE & PICKLES

### MEATBALL MARINARA

PARMESAN & BASIL

### ITALIAN BRUSCHETTA

RIPE TOMATOES, BASIL, GARLIC, OLIVE OIL  
TOPPED WITH SHAVED PARMESAN & BALSAMIC GLAZE

**DINNER BUFFET CONTINUES ON NEXT PAGE --->**

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## COCKTAIL HOUR SELECT FOUR CONT'D

### VEGETABLE SPRING ROLLS

THAI SWEET CHILI SAUCE

### BUFFALO CAULIFLOWER

SPICY BATTERED. SERVED WITH RANCH

### SPINACH & ARTICHOKE DIP

BACON, SOUR CREAM, RED ONIONS & TORTILLA CHIPS

### CRISPY BRUSSELS SPROUTS

HONEY GARLIC SAUCE

### CREAMY MAC 'N' CHEESE

TOPPED WITH SHREDDED CHEESE

### SMOKED FISH DIP

PAPRIKA & JALAPENOS.

SERVED WITH CELERY & TORTILLA CHIPS

### BO'S BEACH PIZZA

PROSCIUTTO, BABY ARUGULA, MOZZARELLA, SHAVED PARMESAN,  
AGED ROMANO & ROASTED GARLIC OLIVE OIL

### PEPPERONI PIZZA

PEPPERONI, MOZZARELLA, SHAVED PARMESAN,  
AGED ROMANO & ROASTED GARLIC OLIVE OIL

### TRADITIONAL PIZZA

MOZZARELLA, AGED ROMANO, PROVOLONE,  
TOMATO SAUCE & ROASTED GARLIC OLIVE OIL

## SALADS SELECT ONE

### DRESSINGS:

BALSAMIC VINAIGRETTE

HONEY MUSTARD

RANCH

BLUE CHEESE

CAESAR

PONZU

### CAESAR

SHAVED AGED PARMESAN, GRAPE TOMATOES, HOUSE-BAKED CROUTONS,  
ROMAINE & CAESAR DRESSING

### GARDEN

AVOCADO, CUCUMBER, TOMATOES, RED ONION & HOUSE-BAKED CROUTONS,  
ROMAINE WITH CHOICE OF DRESSING

### SESAME SEARED AHI TUNA STACK\*

AVOCADO, SPICY ASIAN SLAW, SEAWEED SALAD, PICKLED CUCUMBER,  
CRISPY WONTONS, SCALLIONS & POKE SAUCE

ADD \$2 PER PERSON

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## ENTRÉES SELECT TWO

### RIGATONI & MEATBALLS

HOMEMADE MARINARA SAUCE PARMESAN & BASIL

### MAHI-MAHI

HERB GRILLED OR BLACKENED

SERVED WITH MANGO SALSA

ADD MP PER PERSON

### FRIED GULF SHRIMP

COCKTAIL SAUCE

ADD \$5 PER PERSON

### LOBSTER

### MAC 'N' CHEESE

CREAMY MAC 'N' CHEESE TOPPED WITH MAINE LOBSTER,  
PARMESAN CHEESE & HERB BUTTER PANKO

ADD \$12 PER PERSON

### GRILLED

### ROSEMARY & GARLIC

### CHICKEN BREAST

MARINATED IN ROSEMARY, GARLIC & OLIVE OIL

### LOUISIANA BLACKENED

### CHICKEN BREAST

MARINATED IN ROSEMARY, GARLIC & BLACKENED CHICKEN BREAST

### NEW YORK STRIP STEAK

SLICED. HOUSE SEASONING

ADD \$13 PER PERSON

### FILET MIGNON

SLICED. HOUSE SEASONING

ADD \$11 PER PERSON

### SCOTTISH SALMON

HERB GRILLED OR BLACKENED

ADD MP PER PERSON

### MAINE LOBSTER TAIL

CLASSIC BROILED WITH DRAWN BUTTER

ADD MP PER PERSON

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## SIDES SELECT TWO

GARLIC MASHED POTATOES  
SAUTEED BRUSSELS SPROUTS  
GRILLED ASPARAGUS  
CREAMY MAC 'N' CHEESE  
HONEY ROASTED CORN  
PARSLEY BUTTER RED POTATOES  
FRIES

## DESSERT PLATTER SELECT ONE

COOKIE & BROWNIE PLATTER

ASSORTED VARIETY

SEASONAL FRUIT PLATTER

FRESH CUT SEASONAL FRUIT

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