

# 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

### 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

### 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

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

\*NOTICE: consumer information, there is a risk associated with consuming raw oysters. if you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of risk, consult a physician - section 61C-4.010(8), florida administrative code. thoroughly cooking foods of animal origin such as beef, eggs, pork, fish, lamb, poultry, oysters, or shellfish reduces the risk of foodborne illness. individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. consult your physician or public health office for further information. please be advised that some menu items are prepared with alcoholic beverages as well as nuts. All food and beverage pricing & availability are subject to change depending on market availability.

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## 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

## 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

### SCOTTISH SALMON

HERB GRILLED OR BLACKENED

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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