

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 & JALAPEÑOS.

SERVED WITH CELERY & TORTILLA CHIPS

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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