



*Passion for taste...pursuit of perfection.*

## ***“Themed Buffet”***

*“25 Guest Minimum”*

### **The Italiano**

- Caesar Salad **or** Caprese Salad
- Chicken Parmesan, Roasted Rosemary Chicken, Beef Lasagna, Chicken Marsala, Chicken Piccata, Broiled Snapper (with a pesto cream sauce, sun-dried tomatoes, and roasted garlic). Chianti Beef Pot Roast, \*Braised Osso Bucco (veal shanks), Italian Sausage w/ Peppers & Tomatoes (Choose Two)
- Zucchini Basil Sauté or Steamed Broccoli (Choose One)
- Linguine Pasta w/ Extra Virgin Olive Oil & Basil **or** Italian Risotto
- Garlic Bread

### **Nuevo Latino**

Cuban

- Mixed Greens or Caesar Salad
- Mojo Roasted Chicken, Picadillo, Forever Roasted Pork, Ropa Vieja, Pan Seared Snapper w/ Red Sc. or Clam Garlic Sc \*(choose 2) Shrimp
- White Rice or Seasoned Yellow Rice w/ Black Beans
- Sweet Plantains
- Crusty Bread

### **The Big Game**

- Fresh Fruit Salad Cocktail
- Meatball Parmesan Subs
- Garlic Island BBQ Wings
- Chunky Salsa w/ Plantain Chips & Tortilla Chips
- Crudite' Platter w/ Hummus & Tequila Herb Dipping Sauce

*(\*) Indicates sur charge on item*

*\*\*\*If you require food “only” please visit our “drop off” menu\*\*\**

**Includes**

*Premium Dinnerware, Chefs and Service Attendants (2 hrs. of Service)*



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### **Picnic in the Caribbean**

- Tossed Mixed Salad **or** Caribbean Coleslaw **or** \*Conch Salad **or** Island Cucumber Citrus Salad
- Sweet Plantains, Steamed Vegetable Medley **or** Green Beans w/ Matchstick Carrots (choose one)
- Grilled Jerk Pork, Grilled Tamarind Jerk Chicken, Curried Chicken, Brown Stew Chicken, \*Stewed Oxtails, \*Salt Fish, Broiled Grouper w/ Creole Sc,\* Grilled Chicken w/ Mango Rum BBQ Sc.....(choose 2)
- Seasoned Peas & Rice **or** Sweet Potato Stuffing **or** Fungi **or** \*Macaroni & Cheese
- Johnny Cake **or** Soft Rolls

### **The Luau**

- Island Chili Peppers & Spices Grilled Chicken
- Grilled Mahi- Mahi w/ Mango Pineapple Salsa
- Kalua Pulled Pork
- Polynesian Fried Rice w/ Coconut Milk
- Sliced Roasted Sweet Potatoes w/ Honey & Toasted Coconut
- Banana Fritters
- Sliced Seasonal Melon or Peaches

### **Mexican Taco Bar**

- Mixed Greens w/ Chipotle Vinaigrette
- Seasoned Shredded Beef, Ground Beef, Garlic Pork & Corona Grilled Chicken (choose two)
- Lettuce, cheese, fresh salsa, sour cream, guacamole, peppers, onions, olives, crispy taco shells, soft tortilla shells
- Refried Beans
- Spanish Rice

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### **Southern Style**

#### Soul Food

- Mixed Greens **or** Old South Cabbage Slaw **or** Caesar Salad
- Home Style Beef Pot Roast, Chicken (Garlic Rubbed Roasted, Fried **or** BBQ), Fried Fish n Grits, Broiled Grouper w/ Lemon Pepper Butter Sc., Honey Baked Ham w/ Cider Pineapple Sc., Smothered Pork Chops, \*Ribbs smothered or bbq) (Choose 2)
- Collard Greens, Cabbage, Country Green Beans, Steamed White Rice, Pigeon Peas w/ Rice, Macaroni Cheese, Southern Rice Pilaf, Lima Beans, Yellow Rice, Roasted Sweet Potato w/ Cinnamon Butter, Black-eyed Peas (choose 3)
- Corn Bread, Soft Rolls, Cheddar Biscuits, Johnny Cakes (Choose One)

### **Seafood Buffet**

**This buffet carries a 50-guest minimum & a sur charge (additional charge)**

- Mixed Greens Gourmet Greens, Clam Chowder, Seafood Salad (choose one)
- **Hot:** Shrimp Scampi, Steamed Mussels, Steamed Clams, Blackened Salmon, Pan Seared Snapper w/ Lemon Caper sc., Tender Conch in Creole Sc. Or Butter Sc., Fried Shrimp, Fried Fish, BBQ Baby Back Ribs, **Cold:** Clams & Oysters on the 1/2 Shell, Crab Claws, Jumbo Shrimp Cocktail. (Choose four)
- Lobster Mac n Cheese, Steamed Buttered Broccoli, Garlic Smashed Potatoes, Oven Roasted Potatoes, Rice Pilaf, Island Vegetable Medley, Corn on the Cob. (choose two)
- Cheddar Biscuits

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### **Mediterranean Buffet**

- Greek Salad- Romaine, Onion, Cucumbers, Tomatoes, Kalamata Olives & Feta Cheese
- Pine nut Crusted Chicken Breast w/ Tomato Caper Sc. – Grilled Fish w/ Tomato Olive Relish-\*Braised Short Ribs w/ Garlic Demi (select 2)
- Steamed Vegetable Medley **or** Spanakopita
- CousCous Primavera **or** Baked Penne Quattro Formaggio

### **The Haitian Buffet**

- Mixed Greens or Caesar Salad (Choose One)
- Steamed Vegetable Medley or Green Beans w/ Matchstick Carrots (Choose One)
- Banane Peze & Picklese
- Chicken In Sauce, Tassot, Fried Pork (Griot), Stewed Conch (Lambi )\* (Choose Two)
- Rice Red Beans (Diri Et Pois Coles), Rice Mushrooms (Diri Jon Jon), Macaroni au Gratin (Choose One)
- Rolls

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### **Other Tasty Stuff**

#### **“POULTRY”**

- ~Pan Seared Chicken w/ White Marsala Sc. & Mushrooms
- ~Garlic Rubbed Roasted Chicken
- ~Grilled Tamarind Jerk Chicken
- ~Bronzed Chicken Piccata w/ Artichokes
- ~Citrus- Roasted Cornish Hens

#### **“PORK”**

- ~Forever Roasted Garlic Pork
- ~Grilled Jerk Marinated Pork
- ~Seared Pork Medallions w/ Fig Marsala Sauce
- ~Honey Baked Ham w/ Pineapple Cider Sauce

#### **“BEEF”**

- ~Peppercorn Crusted London Broil w/ Mushroom Shallot Sc.
- Sliced Tenderloin of Beef w/ Peppercorn Cabernet Sc.\*
- Garlic Roasted Leg of Lamb w/ Tamarind Mint Demi\*
- ~“Floribbean Style” Beef Roast w/ Cabernet Demi (melt in your mouth tender) “NOT SPICY”
- Tender Shredded Beef Latino
- ~Slow Roasted Prime Rib of Beef w/ Rosemary Garlic Jus\*

#### **“FRESH CATCH”**

- ~Broiled Snapper w/ Creole Sc. or Citrus Chablis Sc. \*
- ~Pistachio Crusted Snapper w/ Lemon Butter Sc. \*
- ~Crab Crusted Snapper \*
- ~Broiled Key lime Grouper w/ Coconut Mojito Sc. \*
- ~Five Onion Crusted Salmon\*
- Lobster Scampi \*

#### **“VEGETARIAN”**

- Vegetable Lasagna
- Curry Sweet Potato & Butternut Squash w/ Coconut Milk (gluten free)
- Spaghetti cut Vegetable Medley, Tossed with Linguine, Toasted Garlic, Tomatoes, EVOO & Fresh Basil (vegan)
- Pasta Tossed w/ Fresh garlic, Basil, Tomatoes, Olive Oil & Mozzarella
- Steamed Mixed Vegetables w/ Jasmine Scented Rice (gluten free)
- Stuffed Shells w/ Tomato, Basil Garlic Sc.
- Quinoa Vegetable Stir Fry (gluten free)

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