



Passion for taste...pursuit of perfection.

“Buffet Package”

“\$2700 Minimum”

“This Package Includes”

-Your Choice of Two Proteins-

Our Chef will accommodate your entrée selections w/ fresh salad, vegetables, starch & bread, for those menus without.

Premium-high end disposables plates& flatware included China also available

Entrée Selections

Poultry

- Pan-Seared Chicken with White Marsala Sauce and Mushrooms
- Garlic-Rubbed Roasted Chicken
- Grilled Tamarind Jerk Chicken
- Bronzed Chicken Piccata with Artichokes
- Citrus-Roasted Cornish Hens

Pork

- Forever-Roasted Garlic Pork
- Grilled Jerk-Marinaded Pork
- Seared Pork Medallions with Fig Marsala Sauce
- Honey Baked Ham with Pineapple-Cider Glaze
- Spice-Rubbed Citrus Roasted Pork Loin

Beef

- Peppercorn-Crusted London Broil with Mushroom Shallot Sauce
- Sliced Tenderloin of Beef with Peppercorn Cabernet Reduction *
- Garlic-Roasted Leg of Lamb with Tamarind-Mint Demi-Glace *

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Additional Note

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- “Floribbean Style” Beef Roast with Cabernet Demi (*Melt-in-Your-Mouth Tender, Not Spicy*)
- Tender Shredded Beef Latino Style
- Slow-Roasted Prime Rib of Beef with Rosemary-Garlic Jus *

Fresh Catch

- Snapper with Creole Sauce or Citrus-Chablis Sauce *
- Pistachio-Crusted Snapper with Lemon Butter Sauce *
- Snapper Francese topped with Lump Crab *
- Asian-Floribbean Style Salmon
- Broiled Key Lime Grouper with Coconut Mojito Sauce *
- Five-Onion Crusted Salmon
- Lobster Scampi *

Vegetarian

- Vegetable Lasagna
- Curry Sweet Potato & Butternut Squash in Coconut Milk (*Gluten-Free*)
- Spaghetti-Cut Vegetable Medley tossed with Linguine, Toasted Garlic, Tomatoes, EVOO, and Fresh Basil (*Vegan*)
- Pasta tossed with Fresh Garlic, Basil, Tomatoes, Olive Oil, and Mozzarella
- Steamed Mixed Vegetables with Jasmine-Scented Rice (*Gluten-Free*)
- Stuffed Shells with Tomato, Basil, and Garlic Sauce
- Quinoa Vegetable Stir-Fry (*Gluten-Free*)

Or

Choose from one of our



Signature Themed Buffets Below

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(Keep scrolling to explore)

✨ **The Italian Trattoria Buffet** ✨

Rustic, hearty Italian dishes crafted with love — perfect for a classic, comforting dining experience.

Starter (Choose One):

- **Classic Caesar Salad** with Shaved Parmesan and Garlic Croutons
- **Fresh Caprese Salad** with Vine-Ripened Tomatoes, Mozzarella, Basil, and Balsamic Drizzle

Main Course (Choose Two Proteins):

- **Crispy Chicken Parmesan** with Housemade Marinara and Melted Mozzarella
- **Herb-Roasted Rosemary Chicken** with Lemon Garlic Jus
- **Rich Beef Lasagna** layered with Ricotta, Mozzarella, and Savory Meat Sauce
- **Chicken Marsala** with Wild Mushrooms and Marsala Wine Reduction
- **Chicken Piccata** with Lemon-Caper Butter Sauce
- **Broiled Snapper Filet** with Pesto Cream, Sun-Dried Tomatoes, and Roasted Garlic
- **Chianti-Braised Beef Pot Roast** with Roasted Vegetables
- **Braised Veal Osso Buco** with Gremolata (+Premium Upgrade)
- **Italian Sausage & Peppers** simmered in Tomato Basil Sauce

Vegetable Side (Choose One):

- **Sautéed Zucchini with Fresh Basil**
- **Steamed Broccoli Florets** with Olive Oil and Garlic

Pasta or Grain (Choose One):

- **Linguine Pasta** tossed with Extra Virgin Olive Oil, Basil, and Parmesan
- **Creamy Italian-Style Risotto** (Parmesan and Herb Infused)

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Bread:

- **Rustic Garlic Breadsticks** *or*
- **Herbed Focaccia Squares** (+\$ upgrade option)

Optional Enhancements (Add-Ons):

- **Mini Arancini (Risotto Balls) with Marinara** (+\$)
- **Tiramisu or Limoncello Cake Dessert Station** (+\$)
- **Italian Soda Bar or Espresso Cart** (+\$)

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✦ Nuevo Latino Cuban Buffet ✦

Lively, colorful, and full of flavor — featuring Cuban classics, tropical sides, and island flair.

Starter (Choose One):

- **Crisp Garden Salad** with Avocado, Tomatoes, and Cilantro-Lime Vinaigrette
- **Classic Caesar Salad** with Garlic Croutons and Parmesan

Main Course (Choose Two Proteins):

- **Mojo Marinated Roasted Chicken** with Citrus Garlic Drizzle
- **Traditional Cuban Picadillo** (Ground Beef Stew with Olives, Raisins, and Tomatoes)
- **Forever-Roasted Cuban Pork** (slow-cooked, marinated in naranja agria and spices)
- **Ropa Vieja** (Shredded Beef in a Savory Tomato Pepper Sauce)
- **Pan-Seared Snapper** with choice of:
 - Roasted Red Pepper Sauce
 - Garlic Clam Sauce
- **Sautéed Shrimp Criollo** (+\$ Upgrade)

Rice & Beans (Choose One):

- **Classic White Rice** with Black Beans on the Side
- **Seasoned Yellow Rice** with Black Beans

Accompaniments:

- **Sweet Fried Plantains** (Maduros)
- **Cuban Crusty Bread Rolls** served with Whipped Butter

Optional Enhancements (Add-Ons):

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- **Cuban Sandwich Sliders (+\$)**
- **Tres Leches Cake or Dulce de Leche Flan Dessert Station (+\$)**
- **Cuban Coffee Espresso Cart or Fresh Mojito Bar (+\$)**

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✦ Picnic in the Caribbean Buffet ✦

A festive island-style picnic packed with tropical favorites, grilled specialties, and Caribbean comfort.

Starter (Choose One):

- **Tossed Mixed Greens Salad** with Tropical Mango Vinaigrette
- **Grilled Pineapple Coleslaw** with Sweet Pineapple
- **Fresh Conch Salad** with Citrus Marinade (+Market Price Option)
- **Island Cucumber & Citrus Salad**

Vegetable or Plantain Side (Choose One):

- **Sweet Fried Plantains** (Maduros)
- **Steamed Vegetable Medley** with Island Seasonings
- **Garlic Green Beans** with Matchstick Carrots

Main Course (Choose Two Proteins):

- **Grilled Jerk Pork**
- **Tamarind Jerk Chicken** (Grilled Skinless-Boneless Leg Meat)
- **Traditional Curried Chicken** with Caribbean Spices
- **Brown Stew Chicken** slow-cooked in Rich Island Gravy
- **Stewed Oxtails** with Butter Beans (+Premium Upgrade)
- **Salt Fish** sautéed with Peppers and Onions
- **Broiled Fish Fillet** with Creole Tomato Sauce
- **Grilled Chicken** with Mango-Rum BBQ Glaze

Island Sides (Choose One):

- **Seasoned Peas & Rice** (Caribbean Style)
- **Sweet Potato Stuffing** with Brown Sugar and Spice (Virgin Islands Classic)
- **Traditional Fungi** (Cornmeal Okra Mash)
- **Baked Caribbean Macaroni & Cheese**

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Breads:

- **Golden Johnny Cakes or**
- **Soft Rolls**

Optional Enhancements (Add-Ons):

- **Mini Beef Patties or Veggie Patties (+\$)**
- **Coconut Rum Cake or Guava Duff Dessert Station (+\$)**
- **Tropical Rum Punch or Sorrel Station (+\$)**

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✦ ***The Luau Island Fest*** ✦

A tropical escape with island-spiced meats, fresh seafood, coconut-laced sides, and a splash of aloha.

Entrées:

- **Island Fire-Grilled Chicken** marinated with Chili Peppers, Garlic & Tropical Spices
- **Grilled Mahi-Mahi** topped with Fresh Mango-Pineapple Salsa
- **Traditional Kalua Pulled Pork** (slow-roasted, island-style)

Accompaniments:

- **Polynesian Coconut Fried Rice** with Sweet Peas and Scallions
- **Roasted Sweet Potatoes** with Honey Drizzle and Toasted Coconut Flakes
- **Banana Fritters** dusted with Cinnamon Sugar

Fruit Display:

- **Tropical Fresh Fruit Platter** (Seasonal Melons, Pineapple, and Mango) *or*
- **Island-Spiced Peaches** (cinnamon and brown sugar infused)

Optional Enhancements (Upgrade Ideas):

- **Mini Pineapple Upside-Down Cakes** (+\$)
- **Hawaiian Sweet Rolls with Whipped Honey Butter** (+\$)
- **Signature Tiki Punch Station** (non-alcoholic tropical fruit punch with optional rum add-on) (+\$)

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✦ **Southern Style Soul Food** ✦

Down-home comfort with a soulful twist — hearty classics, rich flavors, and authentic Southern hospitality.

Starter (Choose One):

- **Garden Mixed Greens Salad** with Buttermilk Ranch and Vinaigrette
- **Old South Cabbage Slaw** with Apple Cider Dressing
- **Classic Caesar Salad** with Cornbread Croutons

Main Course (Choose Two Proteins):

- **Slow-Braised Homestyle Pot Roast** with Savory Pan Gravy
- **Southern Garlic-Herb Roasted Chicken**
- **Crispy Buttermilk Fried Chicken** (or Spicy Nashville Style by request)
- **BBQ Glazed Chicken Quarters** (smoky & sweet)
- **Golden Fried Fish with Creamy Grits**
- **Broiled Grouper** with Lemon Pepper Butter Sauce
- **Honey-Glazed Ham** with Cider Pineapple Reduction
- **Smothered Pork Chops** with Onion Gravy
- **Southern BBQ or Smothered Ribs** (fall-off-the-bone)

Southern Sides (Choose Three):

- **Slow-Simmered Collard Greens** with Smoked Turkey
- **Sautéed Cabbage with Sweet Onion**
- **Country-Style Green Beans** with Bacon & Sweet Onion
- **Steamed Carolina White Rice** or **Southern Rice Pilaf**
- **Pigeon Peas & Rice** (island-style)
- **Creamy Baked Macaroni & Cheese** (house favorite)
- **Lima Beans with Ham Hocks**
- **Savory Yellow Rice**
- **Oven-Roasted Sweet Potatoes** with Cinnamon-Honey Butter
- **Seasoned Black-Eyed Peas**

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Breads (Choose One):

- **Southern Cornbread Muffins**
- **Warm Soft Yeast Rolls**
- **Cheddar Drop Biscuits**
- **Sweet Johnny Cakes (island touch)**

Optional Add-Ons:

- **Peach Cobbler or Sweet Potato Pie Dessert Station (+\$)**
- **Iced Sweet Tea and Lemonade Beverage Station (+\$)**

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✦ **The Haitian Island Buffet** ✦

A celebration of rich Creole flavors and Caribbean soul — from Griot to Diri Jon Jon and Banane Peze.

Starter (Choose One):

- **Garden Mixed Greens Salad** with Mango Vinaigrette
- **Classic Caesar Salad** with Garlic Croutons and Parmesan

Vegetable Selection (Choose One):

- **Steamed Seasonal Vegetable Medley**
- **Garlic Green Beans** with Matchstick Carrots

Signature Sides:

- **Crispy Banane Peze** (Twice-Fried Plantains)
- **Spicy Pikliz** (Haitian Pickled Slaw)

Main Course (Choose Two Proteins):

- **Poulet en Sauce** (Braised Chicken in Creole Tomato Sauce)
- **Tassot de Cabrit** (Crispy Fried Goat)
- **Griot** (Garlic Citrus Marinated Fried Pork)
- **Stewed Lambi (Conch)** with Creole Seasoning (+*Market Price Option*)

Rice & Pasta (Choose One):

- **Diri ak Pwa Kole** (Haitian Red Beans and Rice)
- **Diri Jon Jon** (Black Mushroom Rice)
- **Macaroni au Gratin** (Baked Haitian Mac & Cheese)

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- **Warm Soft Rolls**
or
- **Mini Haitian Butter Rolls** (+\$ upgrade option)

Optional Enhancements (Add-Ons):

- **Mini Haitian Patties** (Beef or Chicken) (+\$)
- **Rum Cake or Haitian Sweet Potato Pudding** (+\$)
- **Signature Sorrel or Ginger Punch Station**

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✨ **Low Country Boil Buffet** ✨

A lively Southern seafood boil overflowing with shrimp, crab, sausage, and sweet corn — messy, festive, and delicious!

Starter (Choose One):

- **Garden Salad** with Buttermilk Ranch and Balsamic Vinaigrette
- **Southern Cabbage Slaw** with Apple Cider Dressing

Main Boil (Included):

- **Shrimp** (seasoned and boiled with classic Old Bay spices)
- **Snow Crab Clusters** (+Market Price Option)
- **Andouille Sausage** (smoked and spicy)
- **Corn on the Cob** (sweet and juicy)
- **Red Bliss Potatoes** (tender and buttery)

Additional Entrée (Choose One Add-On Option):

- **Garlic Butter Grilled Chicken**
- **Cajun Grilled Mahi-Mahi**
- **BBQ Pulled Pork Sliders**

Accompaniments:

- **Southern Cornbread Muffins** with Whipped Honey Butter
- **Melted Herb Butter and Old Bay Dipping Sauce**

Optional Enhancements (Add-Ons):

- **Mini Crab Cakes with Remoulade** (+\$)
- **Peach Cobbler or Banana Pudding Dessert Station** (+\$)
- **Sweet Tea and Bourbon Lemonade Beverage Station** (+\$)

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✦ **Mexican Taco Bar** ✦

A vibrant build-your-own taco experience featuring chef-seasoned proteins, fresh toppings, and bold, festive flavors.

Starter:

- **Crisp Mixed Greens Salad** with **Roasted Corn, Black Beans, Pico de Gallo**, and **Chipotle-Lime Vinaigrette**

Proteins (*Choose Two or Three*):

- **Slow-Braised Barbacoa Beef** (rich, tender, flavorful)
- **Crispy Ancho Chile Chicken** (grilled and lightly crisped)
- **Garlic Mojo Pork Carnitas** (slow-cooked in garlic citrus sauce)
- **Adobo Grilled Shrimp** (+\$ Upgrade option)

Taco Essentials:

- Freshly Shredded Lettuce
- Crumbled Cotija & Shredded Jack Cheese
- Fire-Roasted Tomato Salsa
- Housemade Guacamole
- Cilantro-Lime Crema
- Pickled Red Onions
- Sautéed Peppers and Onions
- Sliced Jalapeños
- Black Olives
- Crispy Taco Shells
- Soft Flour & Corn Tortillas

Sides:

- **Refried Black Beans** with Queso Fresco

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- **Spanish Rice Pilaf** with Fire-Roasted Tomatoes
- **Elote-Style Street Corn Salad** (optional upgrade)

Enhancements (Optional Upgrades):

- **Mini Churro Bites** with Dulce de Leche
- **Fresh Agua Fresca Station** (Hibiscus, Pineapple, or Watermelon)

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✦ **The Asian Fusion Buffet** ✦

A bold and colorful spread of classic Asian favorites — wok-fired, flavorful, and irresistible.

Starter:

- **Crisp Asian Salad** with Shredded Cabbage, Carrots, Edamame, Toasted Almonds, and Ginger-Sesame Vinaigrette

Entrées (Choose Two):

- **Classic Beef & Broccoli** with Savory Oyster Sauce
- **Mongolian Beef** with Sweet Soy Glaze and Scallions
- **Sweet & Spicy Sesame Chicken** (lightly crisped and tossed in chili-honey glaze)
- **Chicken & Vegetable Stir-Fry** with Garlic Ginger Sauce
- **Apple-Teriyaki Glazed Pork Medallions**
- **Honey Garlic Pork Stir-Fry**
- **General Tso's Chicken** with Sweet-Spicy Sauce
- **Garlic-Ginger Glazed Salmon** (chef favorite, +\$ upgrade option)

Accompaniments (Choose Two):

- **Steamed Jasmine Rice** (fragrant and fluffy)
- **Wok-Fried Vegetable Fried Rice**
- **Garlic Stir-Fried Asian Noodles** with Scallions and Sesame
- **Roasted Carrots & Broccoli** with Sweet Soy Drizzle
- **Steamed Baby Bok Choy** with Sesame Oil
- **Sautéed Asian-Style Green Beans** with Garlic and Chili

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Breads:

- **Steamed Bao Buns**
or
- **Warm Scallion Pancakes** (+\$ upgrade)

Optional Enhancements (Add-On Ideas):

- **Mini Egg Rolls or Vegetable Spring Rolls** with Sweet Chili Dipping Sauce (+\$)
- **Fortune Cookie Favors** at each place setting
- **Lychee or Mango Iced Tea Beverage Station**

Let's Make Your Event Deliciously Unforgettable!

Click here to connect with us — we can't wait to bring your vision to life.

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