

CHEF'S SEASONAL PLATED ENTREES

INCLUDED HOUSE OR CAESAR SALAD

PLANTAIN STUFFED CHICKEN BREAST 29./PER PERSON

BACON WRAPPED BREAST STUFFED WITH
MASHED SWEET PLANTAIN, QUESO FRESCO AND RUM ONIONS
SERVED WITH RICE & RED BEANS, MACARONI SALAD AND
TOMATO AIOLI

ISLAND SNAPPER 29./PER PERSON

RICE CARIBE, VEGETABLE MEDLEY
AND PINEAPPLE SALSA

CHICKPEA PENNE PASTA (V) 22./PER PERSON

ZUCCHINI, YELLOW SQUASH, RED ONIONS, CARROTS, RED AND GREEN BELL
PEPPERS, GRAPE TOMATOES, BROCCOLI AND PARMESAN CHEESE, TOSSED IN
LEMON CAPER VINAIGRETTE

PLATED DESSERTS

7./PER PERSON

**KEY LIME PIE
GUAVA CHEESECAKE**

**ADDITIONAL FEES MAY APPLY FOR OUTSIDE VENDOR DESSERTS.
PLEASE DISCUSS THESE OPTIONS WITH YOUR CATERER.**

BUILD YOUR OWN BUFFET

PACKAGE INCLUDES

HOUSE OR CAESAR SALAD, ONE STARCH, ONE VEGETABLE, ROLLS & BUTTER

SALAD DRESSING CHOICES: RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE, ITALIAN, HONEY MUSTARD

STANDARD ENTRÉES

PRICE PER PERSON

CHOICE OF ONE ENTREE \$29PP

CHOICE OF TWO ENTREES \$44PP

CHOICE OF THREE ENTREES \$59PP

CHICKEN PICCATA • CHICKEN MARSALA • BBQ CHICKEN
GARLIC BUTTER CHICKEN • ROSEMARY CHICKEN • MOJO CHICKEN
TERIYAKI CHICKEN • CHICKEN IN SUNDRIED TOMATO & CREAM
SAUCE • CHICKEN PARMESAN
BABY BACK RIBS • SHRIMP & CRAB CAKE • PASTA PRIMAVERA (V)
LOADED MAC & CHEESE • BBQ PULLED PORK • ROASTED PORK LOIN
SLICED GLAZED HAM • SLICED TURKEY

PREMIUM ENTRÉE

PRICE PER PERSON

CHOICE OF ONE ENTRÉE \$44PP

ADD A STANDARD ENTRÉE FOR \$15PP

BAKED SALMON • MAHI (DILL CREAM, GARLIC BUTTER, OR LEMON
CAPER) CORNED BEEF BRISKET • POT ROAST • BEEF & GUINNESS
PIE • PRIME RIB** • TENDERLOIN MEDALLIONS**

STARCH

PASTA (MARINARA, PESTO CREAM, OR ALFREDO) ROASTED
POTATOES • MASHED POTATOES • LOADED MASHED POTATOES
RICE PILAF • MAC & CHEESE

VEGETABLE

GREEN BEANS • GREEN BEANS ALMONDINE • VEGETABLE MEDLEY •
HONEY GLAZED CARROTS • BUTTERED CABBAGE • BRUSSEL
SPROUTS • BROCCOLI • CORN • BAKED BEANS •

PASTA BAR

\$16 PER PERSON

CHOICE OF HOUSE OR CAESAR SALAD
SERVED WITH GARLIC BREADSTICKS
CAVATAPPI OR SPAGHETTI PASTA

SAUCE CHOICE: MARINARA, VODKA, PESTO CREAM, OR ALFREDO
ADD CHICKEN OR MEATBALLS* +\$5 PER PERSON

HOLIDAY DINNER BUFFET

SALADS

CHOOSE ONE
HOUSE SALAD

FRESH FIELD GREENS, TOMATOES, CUCUMBERS, ONIONS, GARLIC
CROUTONS, SHREDDED CHEDDAR

CAESAR SALAD

CRISP ROMAINE TOSSED IN OUR SIGNATURE CAESAR DRESSING
WITH GARLIC CROUTONS AND PARMESAN CHEESE.

ENTREES

TURKEY DINNER 25./PER PERSON

ROSEMARY ROASTED TURKEY, SAGE AND BANGER STUFFING,
BUTTERY MASHED POTATOES, SLOW SIMMERED GIBLET GRAVY,
GREEN BEANS WITH RASHERS AND ONIONS, AND WHOLE
CRANBERRY SAUCE.

HAM DINNER 25./PER PERSON

TULLAMORE DEW AND PINEAPPLE GLAZED HAM, BAKED THREE
CHEESE MACARONI, CANDIED YAMS, AND GREEN BEANS WITH
RASHERS AND ONIONS.

HOLIDAY PLATTER 34./PER PERSON
A LITTLE BIT OF EVERYTHING!

DESSERT

PUMPKIN PIE WITH WHIPPED CREAM