



Dinner Buffet Menu
For 50-150+ Guests

Included in the above price, your guests will enjoy the following:

- All non-alcoholic beverages (up to 2 hours)
- Peel & Eat Gulf Shrimp in the shell with cocktail sauce (preset prior to arrival)
- Garden Fresh Tossed Salad (preset prior to arrival)
- Homemade Slow Rise Dinner Rolls (preset prior to arrival)
- Fruit Bowl
- Black Beans & Yellow Rice – topped with chopped onions & Pico de Gallo
- Italian Bowtie Pasta Salad
- Fresh Vegetables
- Chef's Potatoes
- Homemade Key Lime Pie
- Choose One Hand Carved Entree:
 Prime Rib – Slow Roasted & served with a Natural Au Jus
 Beef Tenderloin – Grass fed beef served with a red wine Demi Glaze
- Choose Two of the following entrees to accompany you hand carved selection:
 Slow Roasted, Mojo Marinated, Seasoned Pork Loin
 Mahi-Mahi – Sautéed Mahi-Mahi topped with a Tropical Mango Salsa
 Island Chicken – Grilled Chicken topped with a Tropical Salsa
 Vegetable Lasagna - Filled with three cheeses & fresh vegetables
 * Homemade Mac and Cheese – Perfect for Kids

Dinner Buffet Options

	Beef Tenderloin	Prime Rib	Kids 10 & Under
Buffet	\$55.95	\$51.95	\$25.95
Service Charge	\$11.19	\$10.39	\$5.19
Pre Tax Total	\$67.14	\$62.34	\$31.14
6.5% Sales Tax	\$4.36	\$4.05	\$2.02
Buffet Total (With Tax & Service Charge)	\$71.50	\$66.39	\$33.16

Food Allergy Notice - Please be advised that food prepared here may contain these ingredients:
 Milk, Egg, Soy, Wheat, Fish, Shellfish, Tree Nuts, Peanuts

Public Notice - Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness