



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 your hand carved selection:

- Seasoned Pork Loin** - Slow Roasted & Mojo Marinated
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 (per Person):	<i>Call for current pricing</i>	<i>Call for current pricing</i>	<i>Call for current pricing</i>
Service Charge:	20%	20%	20%
Sales Tax:	6.5%	6.5%	6.5%

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