



# C A B B A G E      K E Y

## 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
<b>Buffet</b>	\$52.95	\$48.95	\$25.95
<b>Service Charge</b>	\$10.59	\$9.79	\$5.19
<b>Pre Tax Total</b>	\$63.54	\$58.74	\$31.14
<b>6.5% Sales Tax</b>	\$4.13	\$3.82	\$2.02
<b>Buffet Total (With Tax &amp; Service Charge)</b>	\$67.67	\$62.56	\$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