

Buffet Menu

\$32 per person

Appetizer

Chef's House Made Potato Chips

Served with a Blue Cheese Sauce

Chef's Fish Spread

Smoked Amber Jack, Spicy Aioli, Toast Points

Salad

Mixed Greens

Seasonal Vegetables & Citrus Vinaigrette

Entrees

Fettuccini Pasta n Meat Balls

Tomato Basil Sauce or Alfredo

Grilled Chicken Breast

Char Grilled All Natural Chicken,
with Chipotle Chimichurri Sauce

Alaskan Haddock

Baked, with Parmesan n Panko Breading

**All Entrees Served with
Coconut Island Rice and Sautéed Vegetables**

Add Warm Pita and Hummus \$1 Per Person

**Add A Roast Beef Carving Station \$6 Per Person
Served With Ajus or Wild Mushroom Sauce
And Horseradish Cream Sauce**

Dessert

Chef's Mini Cheese Cake

Buffet Menu

\$38 per person

Appetizer

Bruschetta Caprese

Baby Heirloom Tomatoes, Fresh Mozzarella, Arugula, Toast Points

Aqua Prime Calamari

Lightly Fried, Zucchini and Peppers,
Served with Tomato Basil Sauce

Salad

Mixed Greens

Seasonal Vegetables & Citrus Vinaigrette

Entrees

Mediterranean Chicken

All Natural Pan Seared Breast
Feta Cheese, Tomatoes, Caper Cream Sauce

Bacon Wrapped Meat Loaf

Ground Filet Wrapped in Apple Wood Bacon
with a Rosemary Demi Gravy,
and Crispy Fried Onions

Mahi Mahi

Char Grilled or Blacken, Kiwi Mango Salsa

**All Entrees Served with
Horseradish Whipped Potatoes and Sautéed Vegetables**

Add Warm Pita and Hummus \$1 Per Person

Add A Roast Beef Carving Station \$6 Per Person
Served With Aujus or Wild Mushroom Sauce
And Horseradish Cream Sauce

Dessert

Chef's Cheese Cake

Buffet Menu

\$44 Per Person

Appetizer

Island Shrimp Cocktail

with Tito's Vodka Cocktail Sauce

Ground Filet Meatballs

Chipotle BBQ Sauce, Green Onions

Salad

Mixed Greens

Seasonal Vegetables & Citrus Vinaigrette

Entrees

Chicken Marsala

All Natural Pan Seared Breast

Wild Mushrooms, Sweet Marsala Sauce

Berkshire Pork

Slow Roasted, All Natural Pork, Chipotle BBQ Sauce, Scallions

Norwegian Salmon

Char Grilled or Blacken, Kiwi Mango Salsa

All Entrees Served with

Herb Roasted Potatoes and Sautéed Vegetables

Add Warm Pita and Hummus \$1 Per Person

Add A Roast Beef Carving Station \$6 Per Person

Served With Aujus or Wild Mushroom Sauce

And Horseradish Cream Sauce

Dessert

Chocolate Torte

Plated Menu

\$36 Per Person

Appetizer

Bruschetta Caprese

Baby Heirloom Tomatoes, Fresh Mozzarella, Arugula, Toast Points

Chef's Fish Spread

Smoked Amber Jack, Spicy Aioli, Toast Points

Salad

Mixed Greens

Seasonal Vegetables & Citrus Vinaigrette

Entrees

Certified Angus Beef Sirloin

With a Wild Mushroom Sauce

Mahi Mahi

Grilled or Blacken, With a Kiwi Mango Salsa

Chicken Marsala

All Natural Pan Seared Breast
Wild Mushrooms, Sweet Marsala Sauce

Wild Argentina Shrimp Alfredo

Fettuccini Pasta, Parmesan Cheese, Fresh Basil,
With a White Cream Sauce

All Entrees Served with

Warm Pita and White Bean Hummus
Herb Roasted Potatoes or Coconut Island Rice
With Sautéed Vegetables

Dessert

Chef's Cheese Cake

Coconut Cake

Plated Menu

\$46 Per Person

Appetizer

Blue Crab Cake

Arugula Mango Salad, Roasted Pepper Aioli

Coconut Shrimp

Wild Red Argentina Shrimp, Lightly Fried, Pina Colada Sauce

Calamari

Crispy Calamari, With Fried Zucchini, and Pepper With a Tomato Basil Sauce

Salad

Mixed Greens

Seasonal Vegetables & Citrus Vinaigrette

Or

Prime Caesar Salad

Shaved Parmesan Cheese, Crostini

Entrees

Certified Angus Beef New York Strip

With Chipotle Chimichurri Sauce

Norwegian Salmon

Pan Seared With Asian Spice, Soy Glaze, Cucumber Wasabi Aioli

Reel Bar Surf n Turf Kabob

Char Grilled Filet Pieces, Pineapple, Peppers, Onion

Argentina Shrimp, Dijon Mustard Sauce

Seafood Pasta

Fettuccini Pasta, Mussels, Argentina Shrimp, Calamari
Tomatoes, Feta Cheese With a White Wine Cream Sauce

All Entrees Served with

Warm Pita and White Bean Hummus

Horseradish Mashed Potatoes or Coconut Island Rice

With Sautéed Vegetables

Dessert

Chef's Cheese Cake

Chocolate Torte

Plated Menu

\$56 Per Person

Appetizer

Spiced Seared Tuna

Yellow Fin Tuna, Spicy Mayo, Asian Slaw

Shrimp Cocktail

Wild Red Argentina Shrimp, Tito's Cocktail Sauce

Beef Carpaccio

Sliced Filet, Parmesan Cheese, Capers, Basil Oil, Spiced Onions

Salad

Mixed Greens

Seasonal Vegetables & Citrus Vinaigrette

Or

Prime Caesar Salad

Shaved Parmesan Cheese, Crostini

Entrees

Certified Angus Beef Filet

With a Wild Mushroom Sauce

Gulf Grouper Picatta

Pan Seared With a Lemon Caper Sauce

Roasted Prime Rib

12 oz Cut Certified Angus Prime Rib

Ajus, Creamy Horseradish Sauce

Lobster Haven

Fettuccini Pasta, Caribbean Lobster Tail, Baby Heirloom Tomatoes,

With a Lobster Cream Sauce

All Entrees Served with

Warm Pita and White Bean Hummus

Herb Roasted Potatoes or Coconut Island Rice

With Sautéed Vegetables

Dessert

Warm Apple Tart

Chocolate Torte