



Private Event Menu

DINNER BUFFET

\$36/PERSON

ASSORTED FAMILY STYLE APPETIZERS

Traditional Ceviche
Firecracker Shrimp
South West Chicken Nachos
Island Wings

CHOOSE TWO SALADS

House Salad
Classic Caesar
Cranberry Goat Cheese Pecan Salad
Boston Bib Wedge Salad

CHOOSE THREE MAIN DISHES

Miso Glazed Salmon w/ Cucumber Mint Slaw
Rotisserie Jerk Chicken w/ Island Fruit Salsa
Bacon Wrapped Shrimp w/ Raspberry Jalapeno Sauce
Grilled Sliced Flank Steak w/ Chimichurri Sauce

ADD A CARVING STATION

Slow Roasted Prime Rib w/ Au Jus & Horseradish (Additional \$11 Per Person)
Glazed Spiral Ham w/ Pineapple Chipotle Sauce (Additional \$5 Per Person)
Jerk Spiced Rotisserie Pork Loin w/ Apricot Jalapeno Marmalade (Additional \$6 Per Person)

CHOOSE FOUR SIDES

Seasonal Vegetable Medley
Creamy Lemon Coleslaw
Jalapeno Cheddar Grits
Garlic Smashed Potatoes
Sweet Potato Casserole
Southern Green Beans
Smoked Bacon Mac N Cheese
Borracho Black Beans

ASSORTED DESSERTS

Fresh Squeezed Key Lime Pie
Loaded Brownies