



Beach Buffet

Hors D'Ouvres

*Charcuterie Display with Assortment of Cheeses, Meats & Vegetables

OR

(Choice of 2)

Tomato & Mozzarella Caprese Salad Display ~ Feta Cheese Spread with Summer Berries ~ Garden Vegetables & Relish Tray with a Southern Ranch Dip ~ Seasonal Fresh Fruit with Dark Chocolate Fondue ~ Cajun Shrimp and Crab Spread ~ Bruschetta ~ Pineapple Wrapped in Bacon

Salad

(Choose One)

Blue Cheese & Walnut Salad with Balsamic Vinaigrette ~ Island Toss Salad with Citrus Vinaigrette ~ Spinach Salad with Honey Dijon Dressing ~ Caesar Salad with Creamy Caesar Dressing ~ California Salad with Zinfandel Vinaigrette

Entrée

(First Choice)

Chicken Maui (Boneless Chicken Breast stuffed with Smoked Ham, Pineapple and Provolone Cheese with a Coconut Rum Sauce) ~ Blackberry Key Lime Chicken (Lightly Dusted with Flour, Sautéed in Olive Oil with a Blackberry Key Lime Sauce on the side) ~ Herb Crusted Raspberry Glazed Pork Loin ~ Stuffed Chicken Marsala

(Second Choice)

Pistachio Layered Pasta (Ground Sirloin, seasoned & Topped with Bechamel Sauce) ~ Carved Top Sirloin Roast ~ Seafood Skewers with Shrimp & Scallops ~ Roasted Vegetable Lasagna with a White Alfredo Sauce ~ Chicken Portobello (Boneless Chicken Breast, smothered with Portobello Mushrooms & Caramelized Onions topped with Provolone Cheese)

Sides

(Choose One)

Macaroni & Cheese ~ Garlic New Potatoes ~ Mashed Potatoes with Homemade Gravy ~ Au Gratin Potatoes ~ Rosemary Roasted Potatoes ~ Wild Rice Pilaf ~ Parmesan Pasta

Vegetables

(Choose One)

French Green Beans with Caramelized Shallots & Dijon ~ Sautéed Broccoli with Brown Butter Crumbs ~ Asparagus with Toasted Walnuts & Feta ~ Assorted Roasted Vegetables ~ Seasoned Buttered Corn ~ Stir Fry Vegetables

Assorted Dinner Rolls & Butter

Soda, Water & Iced tea Included

\$80 per person (Friday-Sunday)

\$70 per person (Monday – Thursday)

(Sales tax, service charge and park service fee included)