



ISLAND SUNSET BUFFET

Included

Fresh Tropical Fruit Kabobs
Caramel Walnut Brie with Crackers

Choose 1st Entree

Grilled Salmon Steaks w/Lemon Dill Sauce

Pecan Crusted Mahi Mahi

Fresh Mahi Mahi Filets (coated with Seasoned Breadcrumbs and Crushed Toasted Pecans, then broiled until golden brown)

Seafood Skewers w/ Shrimp and Scallops

Grouper Provencal (add \$6)

(Grilled Fresh Florida Grouper Filets smothered with Tomatoes, Mushrooms, Green Onions and topped with melted Provolone Cheese)

Choose 2nd Entree

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)

Chinese Orange Glazed Pork (Slices of Pork in a Sweet Orange Sauce)

Served with

Caribbean Rice

Sautéed Broccoli with Toasted Sesame Seeds

California Salad

(With Mandarin Oranges, Cranberries and Almonds)

With a Zinfandel Vinaigrette Dressing Crunchy French bread with Butter

Sodas, Iced Tea with Lemon, Fruit Infused Water

\$80 per person (Friday-Sunday)

\$70 per person (Monday – Thursday)

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