

ISLAND SUNSET BUFFET

(To Start)

Fresh Tropical Fruit Kabobs

Caramel Walnut Brie with Crackers

Garden House *(with Raspberry Vinaigrette & Creamy Parmesan Dressings (Italian Plum Tomatoes, Marinated Black Olives, Imported Chinese Lotus Root, Waffle-Cut Carrots, Cucumbers & Radishes over Mixed Greens) ~* **Fresh Tossed Caesar** *(with Croutons) ~*

Caprese Salad *(Plum Tomatoes, Buffalo Mozzarella & Fresh Basil Drizzled with a Balsamic Vinaigrette)*

(Choose 2 Entrees)

Grilled Salmon Steaks *with a Lemon Dill Sauce*

Mahi Mahi Dijonnaise *(Glazed with a Mixture of Mustard & Mayonnaise, topped with a Dijon Cream Sauce)*

Grouper Provencal *(Italian Parsley, Diced Tomatoes, Garlic and Onions on Charbroiled Fillet of Grouper - Market Price)*

Caribbean Chicken *(Grilled Jerk Chicken with mango Salsa)*

Roast Pork Loin Flamande *(Served with an Apple-Onion Sauce)*

Shrimp Scampi *(Large Shrimp cooked in White Wine and Lemon Butter)*

(Accompanied by the following)

Whole Grain & Wild Rice Blend

Chef's Choice of Colorful Vegetable Medley

Crunchy French bread *(with Butter)*

Soda, Iced Tea with Lemon & Water

\$96 per person