



## Beach Buffet

### Hors d'Oeuvres

(Choice of 2)

**Cheese & Charcuterie** (Imported & Domestic Cheeses with Premium Italian Meats Served with Assorted Crackers) ~ **Spinach Dip Stuffed Garden Vegetables** ~ **Tuscan Bruschetta** ~ **Crab Wontons Rangoon** (With Duck Sauce) ~ **Stuffed Mushroom Caps** (Choice of Crab, Sausage, Feta Florentine, or 3 Cheese) ~ **Empanadas** (Beef, Chicken or Vegetarian with Creamy Salsa Fresca) ~ **Meatballs** (Choice of Sweet & Sour Swedish, Peppercorn or Marinara) ~ **Conch Fritters** (With Cajun Remoulade) ~ **Sesame Breaded Chicken Satay** (With Peanut Sauce) ~ **Vegetarian Spring Rolls** (With Duck Sauce) ~ **Coconut Shrimp** (With Orange Horseradish Sauce)

### Salad

(Served with Assorted Dinner Rolls & Butter)

(Choose One)

**Garden House Salad** (Italian Plum Tomatoes, Marinated Black Olives, Imported Chinese Lotus Root, Waffle-Cut Carrots, Cucumbers & Radishes over Mixed Greens served with Raspberry Vinaigrette & Creamy Parmesan Dressings) ~ **Caesar Salad** (With Croutons) ~ **Capresi Salad** (Plum Tomatoes, Buffalo Mozzarella & Fresh Basil Drizzled served with a Balsamic Vinaigrette)

### Entrée

(Choice of 2 Entrees)

**Caribbean Chicken** (Grilled Jerk Chicken with Mango Salsa) ~ **Mojo Pork** (Fork Tender Braised Pork Shoulder on Cuban Mojo Sauce) ~ **Chicken Picatta or Marsala** ~ **Chicken Havana** (Charbroiled Breast Marinated with Latin Seasonings and served with Barbequed Black Beans, Sauteed Peppers and Monterey Jack Cheese) ~ **Grilled Portobello Mushroom** (With Roasted Vegetable Quinoa and a Red Pepper Coulis) ~ \***Herb Roasted Chateaubriand** (Hand Carved and Presented with Peppercorn Sauce and Horseradish Chantilly) ~ **Shrimp Scampi** ~ **Tofu Stir Fry** (With Rice Noodles) ~ \***Bacon Wrapped Boneless Pork Loin** (Hand Carved and served with an Ancho Cream Sauce) ~ **Grilled Salmon Filets** (With Dill Cream Sauce) ~ **Tri-Color Three Cheese and Portabella Ravioli** (With Tomato Basil Beurre Blanc) ~ \***Churrasco Steak** (Hand Carved Flank Steak Marinated in Garlic, Red Wine, Herbs and Olive Oil, Grilled and served with Cilantro Chimichurri) ~ **Florida Grouper** (With Tarragon Soubise and Pea Tendrils) ~ \***Jerk Roast Pork Loin** (Hand Carved and served with Tropical Mango Salsa)

### Sides

(Choose Two)

**Garlic Mashed Potatoes** ~ **Assorted Roasted Vegetables** ~ **Mushroom Shaped Redskin Potatoes** ~ **Smoked Gouda Macaroni & Cheese** ~ **Wild Mushroom and Pearl Barley Risotto** ~ **Parmesan Roasted Potato Wedges** ~ **Saffron Basmati Rice** ~ **Smoked Gouda Au gratin Potatoes** ~ **Penne Pasta with Tomato Basil Beurre Blanc Sauce**

Soda, Water & Iced Tea

**\$98** per person

(\* Requires Chef Fee - \$10 per person - Sales Tax, Service Charge & Park Fee Included / Prices Subject to Change without Notice)