



Traditional Buffet Experience

Heavy Hors d'Oeuvres

Choose **THREE** individual items to include **ONE** seafood item only

Herb Roasted Chicken Skewers honey glazed, lemon garlic, sweet basil, teriyaki, jerk

Gourmet Cheese & Crackers and Vegetable Crudités' or Seasonal Fresh Fruit

Spanakopita flaky pastry, feta cheese & spinach

Beef Meatballs hickory or apricot | **Turkey - Additional \$1pp**

Spicy Ginger Fried Plantains

Curry Chicken Salad curry seasoned chicken salad and grapes in mini filo cups or on plantain chips

Mini Caprese fresh basil, cherry tomatoes and mini mozzarella balls topped with balsamic dressing

Tomato Bruschetta fresh bruschetta on mini baguette topped with parmesan cheese

Brie & Onion Jam Baguettes soft baguettes, brie cheese and caramelized onions

Hot Cheesy Spinach Dip on mini soft baguettes and/or gourmet crackers

Seafood

Hot Crab Dip on mini soft baguettes and/or gourmet crackers

Basil Shrimp Skewers or Stuffed Shrimp or Shrimp in Dill Sauce

Seasoned Shrimp Cocktail hot or cold

Mini Quiche crab, cheese, spinach

Coconut Shrimp mango chutney | **Butterfly Shrimp** remoulade

Specialty

Jumbo Shrimp & Grits – Additional \$3pp

Lamp Chop w/ demi glaze – Additional \$5

Mini Grilled Cheese & Tomato Basil Bisque – Additional \$3pp

Salad

Choose One

Our Signature: Cranberry Gouda Salad

mixed greens, cucumbers, dried cranberries, shredded gouda cheese, & cherry tomatoes drizzled w/
balsamic vinaigrette

Classic Caesar Salad

crisp romaine lettuce, shredded parmesan cheese, croutons w/ creamy Caesar dressing

Fresh Garden Salad

mixed greens, cucumbers, tomatoes, mixed peppers & croutons w/ your choice of two dressing

Almond Spinach Salad

spinach, feta cheese, fresh strawberries, roasted almonds w/ raspberry dressing

Manchego Arugula Salad

arugula, manchego cheese (Spanish goat cheese), mandarin, caramelized pecans w/ balsamic dressing

Main Course

Buffet Experience Includes a Dual Entree Selections

Herb Roasted Chicken Quarters or Traditional Chicken Breast

Sweet Basil, Honey Glazed, Bourbon, Curry, Jerk, Lemon Garlic or Tuscan Garlic & Sundried Tomatoes

Parmesan Crusted Airline Chicken Breast – Additional \$2pp

Seasoned chicken breast breaded and topped w/ parmesan cheese & mango chutney

Cuban Mojo Chicken

Oven grilled chicken marinated in orange, lime, lemon juices, orange zest, cumin, cilantro and garlic

Chicken Marsala Oven fried chicken breast smothered in our homemade marsala sauce

Low Country Chicken Seasoned deep fried chicken, Vidalia onions smothered in chicken gravy

Pineapple Curry Thai Curry spiced seasoned chicken chunks, sweet pineapples over basmati rice

Bahamian Steamed Chicken peppers, onions, marinated in our seasoned tomato gravy

Salmon

Blackened, Honey Glazed, Tuscan Garlic & Sundried Tomatoes, Creole, or Teriyaki topped w/ Mango Salsa served over seasoned yellow rice

Tilapia or Flounder w/ mango salsa or lemon caper sauce or Stuffed w/ Savory Stuffing

Honey Glazed Ham

Roast Beef Au Jus – Additional \$2pp

Hot Vegetarian Pasta bowtie pasta, stir fry vegetables tossed in homemade white cream sauce

Vegetarian Lasagna Spinach, Broccoli, Peppers, Cheese

Stuffed Peppers | Meat, Vegan & Vegetarian Options Available

rice, vegetables & sauce (tomato, white cream or alfredo) w/ or w/o cheese

seasoned turkey, pork or beef, rice, tomatoes, corn topped with pepper jack, fresh mozzarella or cheddar

Shrimp Newburg – Additional \$3pp

Creamy White Seafood Flavored Sauce with Shrimp over rice

Jumbo Lump Crab Cake

Additional Cost Per Person Based on Market Price

Chicken Chesapeake – Additional \$3pp

Seasoned sautéed chicken chunks, lump crab meat, mushrooms in a white wine sauce over fettuccine pasta and garnished w/ basil and parmesan cheese

Old Charleston Shrimp – Additional \$3pp

Jumbo shrimp, Andouille sausage, peppers, and bacon in a traditional dark roux over 3-cheese Grits

Creamy Shrimp Newburg – Additional \$2pp

Seafood seasoned white cream sauce, shrimp, sherry wine over fluffy white rice or pasta

Cuban Shredded Beef w/ Spanish Rice – Additional \$2pp

Flank Steak marinated/slow roasted w/peppers, onions, cilantro, cumin, crushed tomatoes, tomato paste

Entree' Compliments

Choose One

Rice & Beans, Rice Pilaf, Seasoned Yellow Rice, Wild Rice

Southern Style Fried Corn, Garlic Mashed Potatoes

Red Roasted Potatoes, Sweet Potatoes Casserole, Plantains

Red & Sweet Potato Blend, Southern Macaroni & Cheese

Bahamian Macaroni & Cheese w/ peppers and onions | Jollof Rice (Spicy) rice only - **Additional \$1pp**

Choose One

Parmesan California Vegetable Blend, Whole Green Beans

Vegetable Medley, Honey Glazed Carrots, Seasoned Cabbage

Seasoned Broccoli, Collard Greens, Green Bean Almondine

Seasoned Asparagus – **Additional \$2pp**

Fresh Vegetable Medley (squash zucchini, peppers, asparagus) – **Additional \$1pp**

Includes: Dinner Rolls & Butter

Beverages

Choose Two

Our Traditional Sweet Iced Tea

Southern Peach Iced Tea

Tropical Iced Tea

Traditional or Strawberry Lemonade

CUSTOM MENU OPTIONS AVAILABLE UPON REQUEST