

Buffet “A”
Choice of One Appetizer & Two Entrees

Appetizers

Veggie Dip Platter

An assortment of fresh Vegetables served with our homemade Ranch Dip

Garden Salad

Mixed greens tossed with Cucumbers, Tomatoes, Green Peppers and Onions.
Served with our House dressing

Caesar Salad

Fresh Romaine lettuce tossed with Bacon, Parmesan Cheese
and Caesar dressing

Entrees

Chicken Parmesan

Boneless Chicken Breast breaded with our special seasoning & topped with
Mozzarella cheese and Marinara sauce. Served over pasta

Fresh Catch Oreganato

Fresh Catch lightly breaded and topped with a creamy Lemon Butter Sauce
Served with Rice and Vegetable Medley

“Fresh Catch” Francese

Fresh Catch of the Day sautéed in a White Wine Lemon Sauce
Served over Pasta

Stuffed Pork Loin

Pork Loin stuffed with Spinach, Salami and Mozzarella Cheese.
Served with Herb Roasted Potatoes and Vegetable Medley

Buffet “B”
Choice of two Appetizers & two Entrees

Appetizers

Teriyaki Chicken Skewers

Boneless breast of Chicken marinated in Teriyaki sauce
and grilled on a skewer

Spinach and Artichoke Dip

Homemade Spinach and Hearts of Artichoke Dip, served with Tortilla Chips

Chicken Wings

Your choice of Buffalo, Teriyaki or Barbeque style sauce

Entrees

Tamarind BBQ Grilled Salmon

Grilled Salmon filet with Tamarind BBQ Sauce.
Served with Rice Pilaf and Vegetable Medley

“Fresh Catch” Francese

Lightly egg battered fresh Fish sautéed in a White Wine Lemon Sauce
Served over Pasta

Chicken Francese

Lightly egg battered boneless Breast of Chicken sautéed in a White Wine
Lemon Sauce. Served over Pasta

Beef Brisket

Tender Beef Brisket slow cooked with our special seasonings
and topped with Homemade Gravy.
Served with Herb Roasted Potatoes and Vegetable Medley

Buffet “C”

Choice of three appetizers & two entrees

Appetizers

Veggie Platter

Assortment of vegetables served with our homemade Ranch Dip

Stuffed Mushrooms

Mushrooms stuffed with Crabmeat and seasoned to perfection

Fresh Mozzarella Caprese

Mozzarella Cheese and vine ripened Tomatoes topped with fresh Basil,
Balsamic Vinegar and Virgin Olive Oil

Beef Teriyaki Skewer

Tender Beef marinated in our special seasoning and grilled on a skewer

Spinach and Artichoke dip

Homemade Spinach and Hearts of Artichoke Dip, served with Tortilla Chips

Entrees

Crab Crusted Salmon

Fresh Salmon with Crab crust and topped with Bloody Mary Cream Sauce.
Served with Rice Pilaf and Vegetable Medley

Stuffed Chicken Cordon Bleu

Boneless Breast of Chicken stuffed with Ham and Swiss cheese.
Served with Rice Pilaf and Vegetable Medley

Shrimp Parmigana

Gulf Shrimp topped with Mozzarella Cheese and our
Homemade Marinara Sauce. Served over Pasta

Chicken Florentine

Grilled Chicken topped with Spinach, Red Roasted Peppers and Swiss
Cheese in a White Wine sauce. Served over Angel Hair Pasta

Buffet "D"

Choice of two Appetizers & three Entrees

Appetizers

Shrimp Cocktail

Fresh Gulf Shrimp served with our own Cocktail Sauce

Antipasto

Salami, Cappelletti, Pepperoni, Mortadella, Mozzarella cheese, Provolone cheese, Green olives, Black olives, Artichoke hearts, Red Roasted Peppers, Hearts of Palm and Tomatoes on top of Romaine Lettuce

Caprese Supreme

Fresh tomato, Mozzarella cheese, Prosciutto and Red Roasted Peppers topped with Virgin Olive Oil and fresh Basil

Fried Seafood Platter

Bayside Shrimp, Dolphin Fingers, and pan seared Crab Cakes served with a trio of sauces: Pina Colada, Cocktail and Tarter Sauce

Entrees

Prime Rib

Tender and juicy Prime Rib served with Herb Roasted Potatoes and Vegetable Medley

Mahi Mahi Oscar

Fresh Mahi Mahi topped with Crab, Shrimp, Asparagus and Hollandaise sauce. Served with Herb Roasted Potatoes

Shrimp Ala Vodka

Fresh Shrimp sautéed with Tomatoes, fresh Garlic and Basil in a Pink Vodka Sauce. Served with pasta

Veal Scaloppini

Tender Veal sautéed with Mushrooms, Artichoke Hearts, Capers & Smoked Prosciutto in a White Wine Lemon sauce. Served with Herb Roasted Potatoes.