



Passion for taste...pursuit of perfection.

“Inclusive Holiday Buffet Package”

“50 Guest Minimum”

Guest count less than 50 people?? SURE!!! Please call us!

Sitdown plated option?? SURE!!! Please call us!

Just need a drop off or pick up?? SURE!!! Please call us!

>>>561-704-5217<<<

\$74.89/person

plus, tax and 20% production fee

>>> **Here's what you get** <<<

(2 hrs. of Service- Staff)

-Your Choice of Two Proteins-

-4 butler passed; chefs selected Hors D'oeuvres-

-Our Chef will accommodate your entrée selections w/ fresh salad, vegetables, starch & bread-

-Premium-high end disposables plates & flatware include -

(China & fine dinnerware also available, **(\$8.00/person additional charge)**)

“POULTRY”

~Pan Seared Chicken w/ White Marsala Sc. & Mushrooms

~Garlic Rubbed Roasted Chicken

~Grilled Tamarind Jerk Chicken

~Bronzed Chicken Piccata w/ Artichokes

“PORK or LAMB”

~Forever Roasted Garlic Pork

~ Pan Seared Baby Lamb Chops w/ Rosemary - Mint Jus

~Grilled Jerk Marinated Pork

~Seared Pork Medallions w/ Fig Marsala Sauce

~Garlic Roasted Leg of Lamb w/ Tamarind Mint Demi*

“BEEF”

~Peppercorn Crusted London Broil w/ Mushroom Shallot Sc.

~Jack Daniels Skillet Steak*

--Sliced Tenderloin of Beef w/ Peppercorn Cabernet Sc.*

~“Floribbean Style” Beef Roast w/ Cabernet Demi (melt in your mouth tender) “NOT SPICY”

Tender Shredded Beef Latino (Ropa Vieja)

~Slow Roasted Prime Rib of Beef w/ Rosemary Garlic Jus*

“FRESH SEAFOOD”

~Broiled Snapper w/ Creole Sc. or Citrus Butter Sc. *

~Crab Crusted Snapper *

~Jerk Salmon

~Broiled Key lime Grouper w/ Coconut Mojito Sc. *

~Five Onion Crusted Salmon

Lobster Scampi *

***Indicates sur charge on item**

“Depending on your venue layout or set up, additional equipment rentals may be needed to execute service”

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Also available

“Themed Buffets Options”

The Italiano

- Caesar Salad **or** Caprese Salad
- Chicken Parmesan, Roasted Rosemary Chicken, Beef Lasagna, Chicken Marsala, Chicken Piccata, Broiled Snapper (with a pesto cream sauce, sun-dried tomatoes, and roasted garlic). Chianti Beef Pot Roast, *Braised Osso Bucco (veal shanks), Italian Sausage w/ Peppers & Tomatoes (Choose Two)
- Zucchini Basil Sauté or Steamed Broccoli (Choose One)
- Linguine Pasta w/ Extra Virgin Olive Oil & Basil **or** Italian Risotto
- Garlic Bread

Nuevo Latino

Cuban

- Mixed Greens or Caesar Salad
- Mojo Roasted Chicken, Picadillo, Forever Roasted Pork, Ropa Vieja, Pan Seared Snapper w/ Creole Sc. Or Garlic Clam Sc (choose 2) *Shrimp
- White Rice or Seasoned Yellow Rice w/ Black Beans
- Sweet Plantains
- Crusty Bread

The Luau

- Island Chili Peppers & Spices Grilled Chicken
- Grilled Mahi- Mahi w/ Mango Pineapple Salsa
- Kalua Pulled Pork
- Polynesian Fried Rice w/ Coconut Milk
- Sliced Roasted Sweet Potatoes w/ Honey & Toasted Coconut
- Banana Fritters
- Sliced Seasonal Melon or Peaches

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Picnic in the Caribbean

- *Tossed Mixed Salad **or** Caribbean Coleslaw **or** *Conch Salad **or** Island Cucumber Citrus Salad*
- *Sweet Plantains, Steamed Vegetable Medley **or** Green Beans w/ Matchstick Carrots (choose one)*
- *Grilled Jerk Pork, Grilled Tamarind Jerk Chicken, Curried Chicken, Brown Stew Chicken, Stewed Oxtails, *Salt Fish, Broiled Grouper w/ Creole Sc, Grilled Chicken w/ Mango Rum BBQ Sc.....(choose 2)*
- *Seasoned Peas & Rice **or** Sweet Potato Stuffing **or** Fungi **or** *Macaroni & Cheese*
- *Sweet Soft Rolls*

Southern Style

Soul Food

- *Mixed Greens **or** Old South Cabbage Slaw **or** Caesar Salad*
- *Home Style Beef Pot Roast, Chicken (Garlic Rubbed Roasted, Fried **or** BBQ), Fried Fish n Grits, Broiled Fish w/ Lemon Pepper Butter Sc., Honey Baked Ham w/ Cider Pineapple Sc., Smothered Pork Chops, Ribs smothered or bbq) (Choose 2)*
- *Collard Greens, Cabbage, Country Green Beans, Steamed White Rice, Pigeon Peas w/ Rice, *Macaroni n Cheese, Southern Rice Pilaf, Lima Beans, Yellow Rice, Roasted Sweet Potato w/ Cinnamon Butter, Black-eyed Peas (choose 3)*
- *Corn Bread, Soft Rolls, Cheddar Biscuits, Johnny Cakes (Choose One)*

Mexican Taco Bar

- *Mixed Greens w/ Chipotle Vinaigrette*
- *Grilled Steak, Ground Beef, Garlic Pork & Corona Grilled Chicken (choose two)*
- *Lettuce, cheese, fresh salsa, sour cream, guacamole, peppers, onions, olives, crispy taco shells, soft tortilla shells*
- *Refried Beans*
- *Spanish Rice*

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"This Package" DOES NOT Include"

Dessert, Tables, Chairs, Linens, Set up/ Breakdown of Event Site (venue), however available

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