

DINNER BUFFET MENUS

(Minimum of 50 Guests)

All Dinners are served with our Jungle-riffic Bread Basket of Assorted Dinner Rolls, Grissini, Flatbreads, and Creamy Butter Freshly Brewed Regular & Decaffeinated Coffee and Teas

THE SUNSET BUFFET

COLD SELECTION

A Selection of International Cheeses and Tropical Fruit Garnish
Mixed Wild Field Greens, Classic Caesar Salad with Parmesan
Fresh Mozzarella with Plum Tomatoes
Marinated Mushrooms

FROM CHAFING DISHES

Grilled Salmon or Mahi Mahi – The Freshest Catch of the Day
Roast Sirloin of Beef with Hunter Sauce
Chicken Piccata
Garden Fresh Vegetable
Rice Pilaf, Garlic Smashed Potatoes

DESSERT

New York Cheesecake, Banana Bread Pudding
Key Lime Squares, Double Chocolate-Chocolate Cake

THE GRANDE BUFFET

COLD SELECTION

A Selection of International Cheeses and Tropical Fruit
Mixed Wild Field Greens, Cold Smoked Norwegian Salmon
Fresh Mozzarella with Plum Tomatoes, Classic Caesar Salad
Marinated Baby Artichokes, Grilled Summer Vegetables

FROM CHAFING DISHES

Roast Grouper with Corn and Chive Butter
Baby Lamb Chops with Mint Sauce
Roast Fingerling Potatoes, Broccoli Spears Polonaise, Calico Rice

CARVING STATION*

Roast Tenderloin of Beef, Cognac Demi-glaze
Roast Breast of Turkey, Cranberry sauce

DESSERT

Tiramisu, Chocolate Crusted Key Lime Pie
Toasted Coconut Flan, New York Style Cheese Cake
Double Chocolate-Chocolate Cake

*Carver's Fee @\$125 per Chef / 1 Chef per 100 Guest

*Please refer to our Reception Stations Menus if you would like to add Sushi Boat, Pasta Station, And Viennese Table.
We will be glad to customize a Menu to impress your Guest.*