

# BUFFET DINNER MENUS

\$40	\$50	\$60
2 APPETIZERS	2 APPETIZERS	3 APPETIZERS
1 SALAD	1 SALAD	2 SALADS
2 ENTREES	3 ENTREES	3 ENTREES
2 SIDES	3 SIDES	4 SIDES
1 DESSERT	2 DESSERTS	2 DESSERTS

## COLD APPETIZERS

Big Fish Bruschetta with Homemade Garlic Toast  
 Seasonal Crudites with Hummus and Buttermilk Ranch Dips  
 Cheese Platter with Homemade Crackers · Shrimp Cocktail Platter  
 Herbed Goat Cheese Spread with Homemade Parmesan Crisps  
 · Tortilla Chips with Guacamole, Pico de Gallo, Black Salsa and Tomato Salsa

## HOT APPETIZERS

Jerk Chicken Skewers · Hand Breaded Chicken Tenders · Fried Cod Bites  
 Chicken Quesadillas · Spinach and Artichoke Dip · Mushroom Crostini Cocktail  
 Meatballs in Marinara · Shrimp and Vegetable Spring Rolls

## SALAD SELECTIONS

**House Salad** | field greens topped w/tomato, gorgonzola cheese, walnuts and maple walnut vinaigrette  
**Caesar Salad** | house recipe dressing w/pasteurized eggs, crisp romaine and garlic croutons  
**Big Fish Salad** | mixed greens, carrots, tomatoes, cheddar and buttermilk garlic ranch dressing  
**Chopped Salad** | with romaine, carrots, tomatoes, corn, cucumbers and buttermilk garlic ranch dressing  
**Goat Cheese Salad** | with mixed greens, aged goat cheese, toasted pecans and raspberry vinaigrette  
**Arugula Salad** | with toffee pecans, dried cranberries, Parmesan and lemon thyme vinaigrette  
**Spinach Salad** | with warm apple cider vinaigrette, bacon, mushrooms, egg and gorgonzola cheese  
**Greek Salad** | romaine, tomatoes, olives, red onions, cucumbers, feta, pepperocini and Greek dressing

*We offer buffet style service for parties of 50+ guests.*



# ENTREES

## FISH & SEAFOOD

**Big Fish Salmon**  
*grilled, caramelized  
or lemon herb*

**Seafood Cakes**  
*with lobster sauce*  
**Cashew Crusted Cod**  
*with pico de gallo*

**Big Fish Jambalaya**  
**Atlantic Flounder**  
*with seafood imperial*  
**Grilled or Blackened Mahi-Mahi**

## PASTA

**Shrimp Penne**  
**Penne with Veal Bolognese**  
**Cheese Tortellini**  
*with chicken or shrimp in  
homemade vodka sauce*

## CHICKEN

**Chicken Marsala**  
**Chicken Parmesan**  
*over penne pasta*  
**Sesame Asian Chicken**  
*with broccoli and carrots*  
**Chicken with white wine**  
*lemon sauce*

## BEEF & PORK

**Red Wine Braised Short Ribs**  
**Roasted, Sliced Sirloin**  
*with mushroom demi*  
**Carolina Pulled Pork**  
**Parmesan Crusted Pork Loin**

## VEGETABLE SIDES

**Sautéed Mushrooms · Creamed Spinach · Roasted Brussels**  
**Mixed Veggies** (zucchini, squash, red and yellow bell peppers, red onion)  
**Roasted Asparagus · Stewed Tomatoes · Cole Slaw**  
**Garlic Herb Green Beans · Sautéed Broccoli**

## STARCHES

**Neva's Potatoes · Sweet Potato Mashers · Cheddar Mac and Cheese**  
**Saffron Rice · Herb Roasted Fingerling Potatoes**  
**Big Fish Mashers · Risotto**

## HOMEMADE DESSERTS

**Chocolate Cake · Carrot Cake · Key Lime Pie**  
**Bread Pudding · Chocolate Walnut Pie**  
**Seasonal Cheesecake · Coconut Cake**

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## BUFFET DINNER ADD-ONS

### CARVING STATIONS

#### Slow Roasted Prime Rib

*served with au jus and homemade horsey sauce*

**25 to 30 people – MKT\$ · 50 to 60 people – MKT\$**

#### Oven Roasted Beef Tenderloin

*served with homemade horsey sauce and demi glaze*

**25 to 30 people - \$300 · 50 to 60 people - \$575**

#### Herb Roasted Turkey Breast

*with homemade gravy and cranberry relish*

**25 to 30 people – \$125 · 50 to 60 people - \$250**

#### Glazed Spiral Ham

*with dinner rolls, Dijon mustard and mayo*

**25 to 30 people - \$150 · 50 to 60 people - \$300**

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