

Buffet Dinner Menu

Option One | \$45 per person

We require a minimum of 50 guests for a buffet style meal.



(choose two)

Seasonal Crudités Platter · Homemade Smoked Tuna Fish Dip · Bruschetta w/garlic butter crostini

Jerk Chicken Skewers · Spinach & Artichoke Dip w/tortilla chips

Domestic Cheese Platter · Mushroom Crostini · Blackened Chicken Quesadillas

SALAD COURSE

(choose one)

Caesar Salad

romaine, garlic croutons, shredded Parm, housemade Caesar dressing

House Salad

spring mix, walnuts, tomatoes, gorgonzola, maple walnut vinaigrette

Chopped Salad

romaine, corn, cucumbers, tomatoes, carrots, buttermilk garlic ranch

ENTRÉES

(choose three)

Shrimp Penne

jumbo shrimp, mushrooms, spinach, sundried tomatoes, fresh basil, light homemade lobster sauce

Seafood Cakes

crab, shrimp, scallops, light lobster sauce

Cashew Crusted Cod

with Meyers coconut rum sauce

Marinated & Grilled Chicken

with lemon rosemary jus

Grilled or Caramelized Salmon

grilled with Dijon cream sauce, caramelized with shaved Parmesan cheese

Rigatoni Bolognese

homemade veal Bolognese sauce, shredded Parmesan

Cheese Tortellini

with homemade vodka sauce, spinach, chicken

Sliced Filet Medallions

with horsey sauce

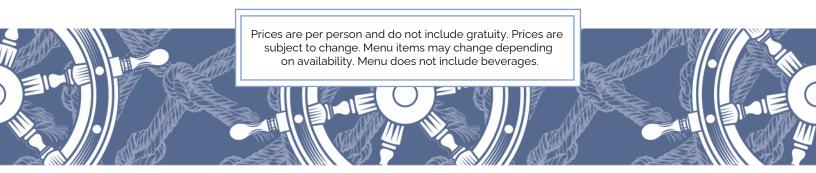
Add an additional entrée for \$5/person.



Neva's Potatoes · Creamed Spinach Big Fish Mashers · Stewed Tomatoes Saffron Rice · Sautéed Mushrooms Sweet Potato Mashers · Daily Fresh Veggie



Double Chocolate Cake Peanut Butter Pie Key Lime Pie Carrot Cake





Buffet Dinner Menu

Option Two | \$55 per person

We require a minimum of 50 guests for a buffet style meal.

APPETIZERS (choose two) —

Seasonal Crudités Platter • Shrimp & Vegetable Spring Rolls • Hand Breaded Chicken Tenders Bruschetta w/garlic butter crostini • Jerk Chicken Skewers • Crab & Asparagus Flatbread Pizza Chicken -or- Shrimp Quesadillas • Salt Air Goat Cheese Spread w/homemade Parmesan crackers Spinach & Artichoke Dip w/tortilla chips • Cheese Platter • Mushroom Crostini

SALAD COURSE (choose two)

Caesar Salad

romaine, garlic croutons, shredded Parm, housemade Caesar dressing

House Salad

spring mix, walnuts, tomatoes, gorgonzola, maple walnut vinaigrette

Greek Salad

spring mix, romaine, tomatoes, feta, onions, cucumbers, kalamata olives, pepperoncini, Greek vinaigrette

Chopped Salad

romaine, corn, cucumbers, tomatoes, carrots, buttermilk garlic ranch

Arugula Salad

toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette

ENTRÉES (choose three)

Shrimp Penne

jumbo shrimp, mushrooms, spinach, sundried tomatoes, fresh basil, light homemade lobster sauce

Seafood Cakes

crab, shrimp, scallops, light lobster sauce

Herb Crusted -or- Blackened Mahi-Mahi topped with lemon cream

Marinated & Grilled Chicken

with lemon rosemary jus

Grilled or Caramelized Salmon

grilled with Dijon cream sauce, caramelized with shaved Parmesan cheese

Stuffed Flounder

topped w/seafood imperial and lobster sauce

Cheese Tortellini

with homemade vodka sauce, spinach, chicken

Red Wine Braised Short Ribs

with pan jus

Sliced Filet Medallions

with horsey sauce

Add an additional entrée for \$5/person.

SIDES (choose three)

Neva's Potatoes • Creamed Spinach Big Fish Mashers • Stewed Tomatoes Saffron Rice • Sautéed Mushrooms Sweet Potato Mashers • Daily Fresh Veggie Baked Spiced Apples



Double Chocolate Cake
Peanut Butter Pie · Key Lime Pie
Carrot Cake · Chocolate Walnut Pie
Bread Pudding w/Sabayon Sauce





Buffet Dinner Menu

Option Three | \$65 per person

We require a minimum of 50 guests for a buffet style meal.

APPETIZERS (choose three)

Jumbo Lump Crab Dip • 21/25 Shrimp Cocktail • Fried Shrimp
Baby Seafood Cakes w/lobster sauce • Cocktail Meatballs • Crab & Asparagus Flatbread Pizza
Chicken -or- Shrimp Quesadillas • Salt Air Goat Cheese Spread w/homemade Parmesan crackers
Spinach & Artichoke Dip w/tortilla chips • Cheese Platter • Mushroom Crostini

SALAD COURSE (choose two)

Caesar Salad

romaine, garlic croutons, shredded Parm, housemade Caesar dressing

House Salad

spring mix, walnuts, tomatoes, gorgonzola, maple walnut vinaigrette

Greek Salad

spring mix, romaine, tomatoes, feta, onions, cucumbers, kalamata olives, pepperoncini, Greek vinaigrette

Chopped Salad

romaine, corn, cucumbers, tomatoes, carrots, buttermilk garlic ranch

Arugula Salad

toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette

ENTRÉES (choose three)

Pecan Crusted Halibut

with tropical fruit salsa

Jumbo Lump Crab Cakes

with tartar sauce

Grilled -or- Blackened Mahi-Mahi

with black bean salsa

Grilled -or- Blackened Rockfish

 $with\ tropical\ fruit\ salsa$

Marinated & Grilled Chicken

with lemon rosemary jus

Sesame Crusted Ahi Tuna

with wasabi cream sauce

Crab Mac 'N' Cheese

homemade recipe w/seasoned breadcrumbs

Grilled or Caramelized Salmon

grilled with Dijon cream sauce, caramelized with shaved Parmesan cheese

Stuffed Flounder

topped w/crab imperial and lobster sauce

Cheese Tortellini

with homemade vodka sauce, spinach, chicken

Red Wine Braised Beef Short Ribs

with pan jus

Sliced Filet Medalloins

with horsey sauce

Add an additional entrée for \$5/person.

SIDES (choose three)

Neva's Potatoes · Creamed Spinach Big Fish Mashers · Stewed Tomatoes Saffron Rice · Sautéed Mushrooms Sweet Potato Mashers · Daily Fresh Veggie Baked Spiced Apples · Seasonal Risotto

Add an additional side for \$3/person.

DESSERT (choose two)

Double Chocolate Cake · Tiramisu Peanut Butter Pie · Key Lime Pie Carrot Cake · Cheesecake Bread Pudding w/Sabayon Sauce Coconut Crème Cake

Prices are per person and do not include gratuity. Prices are subject to change. Menu items may change depending on availability. Menu does not include beverages.