

"One of Nature's Best Kept Little Secrets"



DINNER MENU



BEVERAGES

OPEN HOUSE BRANDS BAR

Includes call brand liquor, wine, beer & All Mixers

.....
\$30 (One hour)

\$42 (Two hour)

\$50 (Three hour)

\$54 (Four hour)

OPEN PREMIUM BRANDS BAR

Includes premium brand liquor, wine, beer & All Mixers

.....
Add \$6

OPEN ULTRA PREMIUM BRANDS BAR

Includes ultra premium brand liquor, wine, beer & All Mixers

.....
Add \$8

BEER, WINE & SODA BAR

Includes house wines, assorted beers & sodas

.....
\$21 (One hour)

\$31 (Two hour)

\$38 (Three hour)

\$42 (Four hour)

CHAMPAGNE OR WINE TOAST

.....\$10

NON-ALCOHOLIC FRUIT PUNCH

.....\$4

UNLIMITED BOTTLED SODA BAR

.....\$10

BOTTLES OF HOUSE WINE SERVED WITH DINNER (750 ML)

Wine list available upon request.

.....\$36 per bottle

ALL ALCOHOLIC BEVERAGE PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.

COLD PASSED HORS D'OEUVRE

SHRIMP COCKTAIL

With Key Lime Cocktail Sauce and Lemons

.....\$3

CURRIED CHICKEN SALAD CROSTINI

.....\$3

CALIFORNIA ROLLS

With Soy, Pickled Ginger & Wasabi

.....\$2.50

SEARED AHI TUNA

On Gyoza Skin with Wakame, Sweet Soy & Wasabi Cream

.....\$3.50

TOMATO, BASIL & MOZZARELLA CROSTINI

.....\$2.50

TAPANADE & WHITE ANCHOVY CROSTINI

.....\$2.50

HUMMUS & PITA

.....\$2

ASIAN TUNA TARTAR

Served with Wonton Crisp & Scallions

.....\$3.50

BEEF CARPACCIO CROSTINI

Served with Horseradish Cream

.....\$3

SNAPPER CEVICHE

In Cucumber Cup

.....\$3.5

ANTIPASTO KEBABS

Olive, Fresh Mozzarella & Artichoke Hearts served with a Balsamic Dipping Sauce

.....\$3



ALL COLD HORS'DOEUVRE ARE PRICED PER PIECE UNLESS OTHERWISE NOTED.

HOT PASSED HORS D'ŒUVRE

SPINACH, FETA & FILO PIE	\$3
FIG & CARAMELIZED ONION PUFF	\$3
CAPONATA WELLINGTONS Eggplant, Peppers and Goat Cheese in Puff Pasteries	\$3
MINI QUICHE	\$2.50
WILD MUSHROOM TART	\$3
BACON WRAPPED SCALLOPS Served with Tamarind Barbecue Sauce	\$3.50
CONCH FRITTERS With Key Lime Cocktail Sauce & Lemons	\$3
COCONUT SHRIMP Served with Mango Chutney	\$3
BEEF KEBABS Served with Tamarind Barbecue Sauce	\$3
MINI CRAB CAKES Served with Key Lime Garlic Aioli	\$4
CRISPY TRUFFLE RISOTTO CAKES Served with Red Onion Marmalade	\$3.50
BAKED ARTICHOKE DIP ROLLS	\$3
PULLED PORK BARBECUE SLIDERS Served with Tamarind Barbecue and Pickle Slice	\$3
LAMB LOLLIPOPS Grilled Lamb Chops with your choice Mango Chutney or Chimmichuri	\$9

Stationary Hors d'œuvre

Crudités

Assorted Fresh Vegetables served with Ranch Dip
.....\$8

Cheese & Fruit Platter

Domestic & Imported. Served with Baguettes and Crackers
.....\$12

Jumbo Ravioli

Served with Wild Mushroom Demi-glace
.....\$8

Crostini Station

Fresh baked Crostini with your choice of any 3 toppings. Choose from Tapanade, Hummus, White Bean & Herb Puree, Tomato Basil, Baby Shrimp, Red Onion & Balsamic, Cucumber salsa, Giardinera Dip, Herbed Cheese Spread
.....\$8

Meatballs

Sweet & Sour, Barbecue, Marinara, Hawaiian, Swedish
.....\$6.5

Smoked Wahoo Pate

Sliced local smoked fish & dip with Red Onion, Capers & Mustard.
Served with Crackers & Tortilla Chips.
.....\$9

Chicken Wings

Your choice of Hot, Med, Mild, Barbecue or Rum Glazed.
Served with Blue Cheese dressing & Celery stalks
.....\$7

Vegetable Spring Rolls

Served with Asian Dipping Sauce
.....\$2/per roll

Nacho Station

Seasoned Beef, Cheese Sauce, Lettuce, Salsa, Tortilla Chips, Peppers & Olives
.....\$7

Hot Baked Jumbo Lump Crab Dip

With Crudites & Baguettes
.....\$9

Charcuterie Platter

Thinly sliced Salami, Sausages and Cured Meats.
Served with Olives, Capers, Onions, Mustards & Baguettes
.....\$12

Grilled vegetable Display

Eggplant, Peppers, Zucchini, Yellow Squash, Red Onion, Asparagus & Carrots.
.....\$9

ALL STATIONARY HORS D'OEUVRE PRICES ARE PER PERSON UNLESS OTHERWISE NOTE

Themed Buffets

Caribbean

Pumpkin Soup, Johnny Cakes, Beef Patties, Tropical Salad Bar, Tropical Fruit Salad, Grilled Mahi with Mango Salsa, Jerked Chicken, West Indian Beef Curry, Peas & Rice, Fried Plantains, Coconut Cake, Mango Crumble, Pineapple Strudel

.....\$70

Island Bounty

Peel & Eat Shrimp, Hearts of Palm, Tropical Avocado Salad, Tropical Fruit Salad, Roasted Tamarind Barbecue Pork Loin, Grilled Sour-orange & Garlic Chicken, Sautéed Yellowtail Snapper, Yellow Rice & Black Beans, Mixed Baby Vegetables, Key Lime Pie, Key Lime Cake

.....\$85

San Juan Special

Fresh Baked Pan de Agua, Salad Bar, Sofrito Stewed Chicken, Pernil, Paella, Red Beans & Rice, Grilled Vegetable Medley, Mango Cheese Cake, Tres Leches & Fresh Fruit.

.....\$70

Cheeseburgers in Paradise

Come in your Flip Flops

Avoid all the Pop Tops

Smell the Shrimp they're beginning to boil.

Chonch Chowder, Chonch Fritters

Grilled to Order Angus Beef Burgers with build your own

"Cheeseburger in paradise, Heaven on earth with an onion slice" topping bar,

Lettuce, Tomato Heinz 57 and French Fried Potato

A big Kosher Pickle and a Cold Draft Beer and Margaritas

"Living on Sponge" Cake and Key Lime Pie

.....\$65

ALL THEMED BUFFET PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.

Themed Buffets

Surf & Turf

Fresh Rolls, Caesar Salad, Caprese Salad, Roasted Red Pepper Salad,
New York Strip Steak, Local Lobster Tails, Au Gratin Potatoes, Corn on the Cob,
Grilled Mixed Vegetables, Brownies, Mango Cheese Cake, Fruit, Macadamia Nut Cookies.
.....\$125

Prime Rib Paradise

Fresh Rolls, Peel & Eat Shrimp with Island Remoulade, Hearts of Palm Salad, Wedge Salad,
Jerk Prime Rib with Au Jus & Mango Chutney, Grilled Mahi Mahi with Sweet Peppers,
Rice Pilaf, Mashed Potatoes, Mixed Baby Vegetables, Fresh Fruit, Key Lime Cake, Cookies
.....\$95

Cuban

Plantain Soup, Cuban Bread, Fresh Greens with Mango, Avocado & Citrus Sections
Snapper Ceviche with Plantain Chips, Cuban Chicken, Pork-loin
Grilled Mahi with Pineapple Salsa, Picadillo, Tostones Mojito, Maduros
Black Beans & Rice, Flan, Tres Leches Cake, Key Lime Pie
.....\$70

Italian

Caesar Salad, Garlic Bread, Antipasto Station, Bruschetta Station, Pickled Vegetables &
Fresh Greens, Mahi Putanesca, Veal Picatta, Parmesan Crusted Chicken Breast, Baked-
Ziti, Herb Risotto, Ratatouille, Ricotta Cheesecake, Tiramisu, Biscotti
.....\$70

Southern Barbecue

Corn Bread, Biscuits, Honey Butter, Potato Salad, Coleslaw, Salad Bar
Barbecue Chicken, Smoked Brisket, Barbecue Ribs, Shrimp & Grits, Baked Beans,
Corn on the Cob, Fried Okra, Apple Pie, Cherry Pie, Sliced Watermelon
.....\$65



ALL THEMED BUFFET PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.

Grill Stations

Lamb Chops

Grilled-to-order with Mint Jelly or Chutney

.....\$9

New York Strip Steak

Grilled-to-order Maitre'd Hotel Butter

.....\$25

Rib Eyes

Grilled-to-order Maitre'd Hotel Butter

.....\$25

Churrasco

Grilled-to-order with Chimmichuri

.....\$20

Jerked Chicken Breast

Grilled-to-order with Mango Salsa

.....\$16

Lobster Tails

Grilled-to-order with Drawn Butter

.....MARKET

Jerked Mahi Mahi

Grilled-to-order with Mango Salsa

.....\$28

Caja China

Whole Roasted Pig cooked in "The Caja China" Served with Tamarind Barbecue & House Mojo

.....\$30 PER PERSON



\$150 CHEF FEE WILL BE CHARGED FOR EACH GRILL STATION. ONE CHEF PER 50 GUESTS.

Chef Stations

Caesar Salad
Tossed-to-order

.....\$16

Pasta

Assorted Fresh Vegetables, Seafood and Meat, cooked to order with your Guests choice of Marinara, Alfredo or Olive Oil & White Wine Sauces.

.....\$30

Stir Fry Station

Assorted Fresh Vegetables, Seafood and Meat, cooked to order with your Guests choice of Fried or White Rice.

.....\$28

Dessert Flambé Station

Bananas Foster or Strawberries Romanoff made-to-order. Served with Vanilla Ice Cream

.....\$18

Prime Rib

Carved-to-order with Au Jus and Horseradish

.....\$30

Rack of Pork

Carved-to-order with Caribbean Rum Glaze

.....\$26

Roasted Leg of Pork

Carved-to-order with House Mojo

.....\$24

Roasted Leg of Lamb

Carved-to-order with Mint Jelly

.....\$30

Roasted Turkey

Carved-to-order with Gravy

.....\$24

Tenderloin of Beef

Carved-to-order with Mushroom Demi-glace

.....\$35

Salmon Baked in Puff Pastry

Carved-to-order with Creamy Dill Sauce

.....\$30

\$150 CHEF FEE WILL BE CHARGED FOR EACH CHEF STATION. ONE CHEF PER 50 GUESTS.
ALL CHEF STATION PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.

Gourmet Dinners

Starters

Pan Seared Scallops
Served with Goat Cheese Mashed Potatoes, Sherry Brown Butter & White Truffle Oil
.....\$18

Crab Cakes
Served with Tomato Key Lime Salsa & Roasted Garlic Aioli
.....\$18

Carpaccio of Beef Tenderloin
Served with Avocado & Heart of Palm salad, Shaved Parmesan & White Truffle Oil
.....\$16

Shrimp Cocktail
Served with Mango and Key Lime Cocktail Sauce
.....\$18

Spinach & Feta Pie
Served with Red Onion & Grape Tomato Salad
.....\$18

Soups

Conch Chowder
.....\$10

Tomato Basil & Chantilly Cream
.....\$10

West Indian Pumpkin
.....\$10

Corn & Crab Chowder
.....\$10

Black Bean
.....\$10

ALL GOURMET DINNER PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.

Salads

Caravela Salad

Baby Lettuce, Apple Smoked Bacon, Gorgonzola with Apple Balsamic & Jumbo Croutons\$16

Caesar

Hearts of Romaine, Grated Parmesan with Fresh Dressing & Jumbo Croutons\$16

Mediterranean Salad

Baby Lettuce, Cucumber, Red Onion, Cherry Tomatoes with Champagne Vinaigrette & Pita Croutons\$16

Caprese Salad

Fresh Mozzarella, Tomato, Basil, Olive Oil, Roasted Garlic & Balsamic\$16

The Wedge

Wedge of Iceberg lettuce, Bleu Cheese & Dressing, Chives & Grape Tomatoes\$16



ALL GOURMET DINNER PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.

Entrees

Braised Lamb Shank

Served with Mashed Potatoes, Spinach & Mushroom Sautee, Natural Jus
.....\$38

Catch of the Day

Blackened, Grilled, Jerked, Onion or Plantain Crusted.
Served with Mixed Grains & Baby Vegetables.
.....\$40

Penne Pasta

Goat Cheese, Sundried Tomatoes, Sauteed Spinach, Toasted Pine Nuts
.....\$26

Tenderloin of Beef

Served with Roasted Garlic Boniato, Wild Mushrooms & Pinot Noir Sauce
.....\$50

Herb Roasted Chicken Breast

Served with Buttermilk Mashed Potatoes, Haricot Vert, Baby Carrots & Natural Jus
.....\$30

Roast Prime Rib of Beef

Served with Truffle Macaroni & Cheese, Creamed Spinach, Au Jus & Horseradish
.....\$50

Stuffed Shrimp

Jumbo Lump Crab Stuffed Prawns. Served with Rice Pilaf, Roasted Asparagus & Bearnaise Sauce
.....\$50

Rum Glazed Duck

Served with Sweet Plantain Mash, Baby Beans, Mango Salsa & Tostones
.....\$40

Surf & Turf

½ Florida Lobster & Petite Filet
Served with Mixed Grains, Mashed Potatoes, Baby Vegetables & Duo Sauces.
.....\$60

Rack of Lamb

Served with Truffle Mashed Potatoes, Roasted Asparagus & Lamb Reduction
.....\$50

Mixed Grill

½ Florida Lobster, Lamb Chops & Duck Breast
Served with Roasted Baby Vegetables, Potatoes & Sundried Tomato Garlic Vinaigrette
.....\$65

ALL GOURMET DINNER PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.

Desserts

Cheesecake

Topped with Strawberry Coulis & Fresh Strawberries

.....\$14

Key Lime Pie

Topped with Raspberry & Kiwi Sauces

.....\$14

Chocolate Mousse Cake

Topped with Chocolate Sauce & Fresh Berries

.....\$14

Tiramisu

Topped with Chocolate & Caramel Sauces

.....\$14

Key Lime Cake

Topped with Key Lime Reduction

.....\$14

Fruit Tart

Topped with Raspberry Coulis

.....\$14

Sorbet & Fresh Fruit

.....\$14



ALL GOURMET DINNER PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.
ALL PRICING IS SUBJECT TO A 20% SERVICE CHARGE.