

"One of Nature's Best Kept Little Secrets"



Catering Menu – Lunch



Caribbean Buffet

Soup & Salad

Caribbean Conch Chowder
Mixed Greens with Citrus Vinaigrette & Cashews
Tropical Grilled Vegetable Salad
Marinated Seafood Salad
Local Smoked Fish Dip & Crackers

Presented in Chafers

Grilled Catch of the Day & Mango Salsa
Marinated Pork Loin
Jerk Chicken

Accompanied By

Coconut Rice with Peas & Fried Plantains
For Dessert
Tropical Fruit Salad
Key Lime Pie

.....\$50 PER PERSON

Deli Luncheon

Salads (your choice of two)

Mixed Greens with Assorted Toppings & Balsamic Vinaigrette & Ranch Dressing
Red Bliss Potato Salad
Pasta Salad with Vegetables & Herb Vinaigrette
Tropical Slaw with Fresh Fruit

Presented on Platters

Black Forest Ham, Roast Turkey, Roast Beef, Salami
Provolone, Cheddar, American, Swiss

Accompanied By

Tomato, Lettuce, Onions, Pickles, Sprouts
Dijon Mustard, Yellow Mustard, Garlic Aioli
Mayonnaise, Horseradish Cream

For Dessert

Fresh Fruit Platter
Chocolate Madness Cake

.....\$35 PER PERSON

Old San Juan Days

Soup & Salad

Black Bean Soup
Sweet Potato Salad
Hearts of Palm & Chorizo Salad

Presented on Platters

Roast Pork Finger Sandwiches
Tortilla Espanola with Fresh Sofrito

Presented in Chafers

Sofrito Stewed Chicken
Crab Salmorejo & Arepas
Sweet Plantains
Red Beans & Rice

For Dessert

Guava Cheese Cake
Fresh Pineapple with Shaved Chocolate & Whipped Cream

.....\$45 PER PERSON

SERVICE CHARGE OF \$200 WILL APPLY IF GUARANTEE FALLS BELOW 25 GUESTS. ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE.

Oceanside Barbecue

Salads

Island Cole Slaw
Redskin Potato Salad
Red Onion, Cucumber & Tomato Salad

From the Grill

Hot Dogs
Chicken Breast
Mahi Mahi & Tropical Fruit Salsa
Beef Burgers

Presented in Chafers

Baked Beans
Chili
Corn on the Cob

Accompanied By

Basket of Buns
Cheese, Relishes, Onions, Catsup, Mustard, Mayonnaise

For Dessert

Watermelon
Apple Pie
Chocolate Brownies

.....\$42 PER PERSON

Soup & Sandwich Board

Soups (your choice of two)

Garrot Ginger
Summer Melon & Mint
Vichyssoise
Gazpacho
Island Style Conch Chowder
Pepper Pot Soup
Corn & Crab Soup
Black Bean Soup
Tortilla Soup

Salads

Traditional Mixed Greens Salad

Sandwiches (your choice of four)

Classic Italian "Hoagie"
Tuna Salad on Whole Wheat
Shrimp Salad on Croissant
Roast Beef and Swiss on French Baguette
Curry Chicken Chutney Salad Wrap
Smoked Turkey and Bacon Club Baguette
Egg Salad on Kaiser Roll
Grilled Veggie Wrap

For Dessert

Chocolate Madness Cake
Carrot Cake
Cheesecake

.....\$38 PER PERSON

PRICES REFLECT 1 HOUR OF SERVICE. SERVICE CHARGE OF \$200 WILL APPLY IF GUARANTEE FALLS BELOW 25 GUESTS.
ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE.

Island Princess

Salads

- Almond Chicken Salad
- Albacore Tuna Salad
- Shrimp Salad
- Lobster Salad
- Hummus
- Marinated Chick Peas
- Marinated Olives
- Tabouleh
- Grilled & Chilled Vegetables

Bread Display

- Multigrain
- Ciabatta
- Flatbreads

For Dessert

- Tropical Fruit Skewers & Dark Chocolate Dipping Sauce

.....\$50 PER PERSON

Fiesta Mexicana

Soup

- Tortilla Soup

Taco Salad Bar

- Pico de Gallo
- Taco Beef
- Guacamole
- Sour Cream
- Shredded Cheddar Cheese
- Shredded Romaine Lettuce
- Diced Tomatoes
- Green Onions
- Black Olives
- Jalapenos
- Lime Wedges
- Crispy Tortilla Chips
- Flour & Corn Tortillas

presented in Chafers

- Tuna Fajitas
- Chicken Fajitas
- Beef Fajitas
- Mexican Rice
- Refried Beans
- Chili con Queso

For Dessert

- Traditional Flan
- Chocolate Kahlua Cake

.....\$45 PER PERSON

SERVICE CHARGE OF \$200 WILL APPLY IF GUARANTEE FALLS BELOW 25 GUESTS. ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE

Plated Lunches

Caesar with blackened Chicken, Shrimp or Mahi Mahi

Creamy Caesar & Shaved Parmesan with Jumbo Croutons

.....\$30 PER PLATE

Snapper Taco Salad

Served in a Crispy Corn Tostada with Sour Cream
Guacamole & Black Bean Corn Salsa

.....\$35 PER PLATE

Grilled Chicken Breast

Marinated Chicken Breast, Island Vegetables & Coconut Basmati Rice

.....\$30 PER PLATE

Churrasco Steak Sandwich

Caribbean Hot Slaw, Grilled Onions, Pepperjack Cheese on a Hoagie Roll

.....\$30 PER PLATE

Sesame glazed Chicken

Served with Fried Rice & Asian style Vegetable Salad

.....\$30 PER PLATE

Chilled Sliced tenderloin

Iceberg Wedge with Grape Tomatoes, Red Onion
Crumbled Gorgonzola & Creamy Horseradish

.....\$35 PER PLATE

Fresh Mahi Mahi

Your Choice of Preparation. Blackened, Sauteed with Herbs, Jerked or Grilled.
Served with Island Vegetables & Coconut Basmati Rice

.....\$35 PER PLATE

Tropical Chop

Avocado, Hard Cooked Eggs, Cashews, Citrus Chicken, Tomato, Bacon
Queso Blanco, Hearts of Palm, Baby Spinach & Mango Mustard Vinaigrette

.....\$30 PER PLATE

Sesame Glazed Tuna

Served with Fried Rice & Asian style Vegetable Salad

.....\$35 PER PLATE

Desserts

Served on family-style platter to the table.

Key Lime Pie

Brownies

Peanut Butter Cookies

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE.