



9500 Satellite Blvd. #210 | Orlando, FL 32837 | p: 407.438.3488 | f: 407.438.3492

Tropical Paradise Menu

Displayed or Butler Passed Hors D'oeuvres



Ginger Chicken Lollipops

Lean Ground Chicken blended with Soy Sauce, Ginger, and other Spices breaded and served with Asian Barbecue Sauce

Ancho Chili Beef Skewers

Tender Beef Strips marinated in an Ancho Chili Honey marinade then skewered, grilled medium, and finished with a Rum Sauce

Melon Brochettes

Seasonal Melon Pieces skewered with Fresh Mozzarella and Italian Prosciutto

Jamaican Jerk Chicken Bites

Jerk Dusted Chicken Pieces on a Wooden Skewer with a Caribbean Coconut Glaze

Miniature Crab Cakes

Crabmeat lightly mixed with Celery, Onions, Peppers and seasoned to perfection. Pan-fried and served with a Caper Remoulade

Coconut Shrimp

Crispy Large Shrimp hand-breaded with Sweet Flaky Coconut, served with a citrus-mustard dipping sauce

Polynesian Meatballs

Ground Angus Beef seasoned and rolled then glazed with a Polynesian Sauce

Southwest Chicken Spring Rolls

Southwestern-style Chicken Spring Rolls stuffed with Black Beans & Roasted Corn Salsa served with a Spicy Chipotle Sauce



Chilled Watermelon Gazpacho Shooters

The delicate flavors of Cucumber and Watermelon go hand in hand to create this sweet-and-savory chilled soup served in shot glasses and garnished with a Lime Wheel



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Scallop and Avocado Tostados

A Seared Sea Scallop sitting atop a dollop of Avocado Guacamole on a Tostado Shell

Tequila-Lime Pulled Pork

Tequila marinated Pork shredded and served on crisp Fried Plantains topped with a Mango Chipotle Salsa

Curried Chicken Phyllo

Curried Chicken Salad presented in a Crispy Phyllo Cup garnished with Mango Chutney

Caprese Skewer

Teardrop Tomato, Fresh Mozzarella and Fresh Basil leaf on a skewer drizzled with Balsamic Reduction

Beef Chimichurri Skewers

Garlic and Cilantro marinated Skirt Steak skewered and served with Chimichurri Vinaigrette

Seafood Fonduta

A creamy blend of Shrimp, Crab, Artichoke, Parmesan Cheese, and our Secret Island Seasonings served with Warm Pita Chips.



Miniature Island Beef Patties

Seasoned Ground Beef, Raisins, Shredded Carrots baked in a Flaky Pastry with a Sweet Jerk Sauce

Hawaiian Chicken Skewers

Chicken and Pineapple skewered and lightly marinated in Sherry Wine Spicy Sauce

Shrimp Canapés

Tiger Shrimp atop a Bread Croustade with Herbed Cream Cheese



Island Empanadas

An exotic Pork Mixture encased in a Flaky Turnover served with a Tangy Polynesian Sauce

Gazpacho Soup Shooters

Fresh Gazpacho - A nice refreshing cold soup of fresh tomatoes, cucumbers and cilantro

Fresh Tropical Fruit Kabobs

Chunks of Pineapple, Strawberries, and Seasonal Melons presented on a wooden skewer. Served with a Tropical Dipping Sauce.



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Add an additional \$2.00 per person for the following Hors D'oeuvres:

Tequila Shrimp Shooters

Grilled Jumbo Gulf Shrimp marinated in Cuervo Tequila & Lime served with a "Shot" of Margarita

Bacon Wrapped Scallops

Tender Scallops Wrapped in Bacon, Drizzled with Bourbon Barbecue Glaze



Ahi Tuna Canapé

Seared Ahi, Black and White Sesame Seeds, Cucumber, Wasabi Mayo and Pickled Ginger

Asian Salad Wraps

Toasted crunchy Oriental Noodles & Scallions topped with diced Grilled Chicken & Sweet Asian Dressing wrapped in Iceberg Lettuce Cups

Salmon Cakes

Pan-Seared Fresh Salmon Cakes with Herb Aioli

Fresh Salad

Citrus Salad

Artichoke Hearts, Avocado, and Grapefruit Sections over Baby Greens with a Sweet Vidalia Onion Vinaigrette

Mandarin Salad

Fresh Baby Greens with Dried Cranberries, Red Onions, Toasted Almonds and Mandarin Oranges served with a Citrus Vinaigrette

Southwestern Jicama Salad

Garden-fresh Lettuce Leaves topped with a Blend of Cheeses, Black Olives, Tomatoes, Onions, and Peppers. Topped with Fried Jicama Strips and served with Ancho Chili Salad Dressing





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Floribbean Salad

Baby Greens, Caramelized Pecans, Grilled Pineapple, Sliced Strawberries and Crumbled Goat Cheese with a light Citrus Vinaigrette

Tri-Pepper Salad

Romaine Lettuce, Tri-color Bell Peppers, shavings of Parmesan Cheese and drizzled with Raspberry Vinaigrette Dressing

Berry Spinach Salad

Baby Spinach, Fresh Strawberries, Crumbled Feta Cheese, Cherry Tomatoes, Green Onions, Walnuts, and garnished with fresh Edible Flowers

California Dreamin'

Baby Greens with Carrots, Bean Sprouts, Onions, Cucumbers, Olives, and Tomatoes served with Big City's Own Homemade Dressing

Side Items

Rice Pilaf
Roasted Rosemary New Potatoes
Green Beans Almandine
Cheddar Cheese Mashed Potatoes
Mediterranean Cous Cous
Penne Pasta
Sweet Grapefruit Coleslaw Poppy Seed Dressing
Coconut Calypso Rice
Caribbean Rice with Pigeon Peas

Fried Sweet Plantains
Yucca Mash
Brown Sugar Mashed Sweet Potatoes
Roasted Carrots in an Orange Honey Glaze
Tri-Colored Tortilla Chips with Island Salsa
Corn Bread Muffins with Jalapeño-Honey Butter
Hawaiian Sweet Bread
Grilled & Roasted Vegetable Display

• Served with Sweet Yeast Rolls and Butter •





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Main Entrées

Boneless Barbecue Riblets

Tender marinated Boneless Riblets topped with an Asian Honey Barbecue Sauce

Mandarin Grilled Breast of Chicken

Grilled Breast of Chicken with a Mandarin Orange Glaze

Vegetarian Empanadas

Empanadas made with Rice, Squash, Bell Peppers, Shallots, Cheeses and Chipotle Sour Cream

Cilantro-Lime Shrimp Skewers

Marinated Fresh Water Shrimp, with a Tropical Fruit Salsa

Jack Daniels Chicken

Grilled Chicken topped with Roasted Peaches & Jack Daniels Glaze

Beef Ropa Vieja

Shredded, Slow-simmered Flank Steak with Onions, Bell Peppers, Garlic, Cumin, Tomato Sauce, and Cilantro

Arroz Con Pollo

Tender, Marinated Chicken tossed with Chorizo Sausage, Bell Peppers, Garlic, Tomatoes, and Cumin served over Yellow Rice



Chicken Kabobs

Tender Chunks of Chicken, Onions, and Red Peppers skewered then topped with an Apricot Demi Glace

Summer Salmon

Grilled Filet of Salmon lightly seasoned with Jerk Flavors topped with Fresh Salsa and Lemon Beurré Compose

Polynesian Pepper Steak

Tender Beef Tips, Bell Pepper, Red Onion and a Polynesian Sweet Chili Sauce

Bourbon Chicken

Tender pieces of Chicken mixed with chopped Bell Peppers in a Sweet Bourbon Glaze

Pan Seared Mahi-Mahi

Pan Seared Fresh Mahi-Mahi topped with Creamy Mango Butter Sauce

A Trio of Kebabs

Three Unique Kebabs: Chicken Kebabs served with Coconut Curry Sauce, Beef Kebabs topped with Mushroom Demi-Glaze, and Shrimp Kebabs topped with Mango Salsa



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Teriyaki Ginger Sirloin

Mandarin Orange Juice and Ginger Marinated Sirloin, sprinkled with Toasted Sesame Seeds, and served with a Teriyaki Glaze

Jumbo Shrimp Skewers

Lightly grilled Jumbo Gulf Shrimp with Pineapples & Peppers skewered on Bamboo then drizzled with a Sweet & Sour Sauce

Mojo Roasted Pork

Shredded Loin of Pork that was marinated in Key Lime Mojo and slowly baked for a tender, flavorful dish

Caribbean Pork Medallions

Tender, Roasted Jerk Pork Loin, Finished with a Jamaican Rum Demi Glace

Citrus Salmon

Citrus and Ginger Poached Fresh Atlantic Salmon with Lime Crème Fraîche

Honey-Pineapple Glazed Ham

Served with Creole Mustard and Sweet Yeast Rolls

Island Chicken

Honey Lime Grilled Breast of Chicken with Citrus Mango Salsa

Seafood Paella

Marinated Chicken, Chorizo, Fresh Seafood, Peppers, Onions, Tomatoes and Saffron Rice



Attended Station Options:

Honey Glazed Pit Ham Carving Station

Served with Creole Mustard & sliced Sweet Yeast Rolls.

Caribbean Pork Loin

Marinated in Mojo, Garlic, Orange Juice, and other spices. Served with sliced Sweet Yeast Rolls and Caribbean Rum Glaze.

Fajita Fiesta

A selection of Marinated Flank Steak & Grilled Mojo Chicken Strips, Sauteed Peppers & Onions, a Mexican Three Cheese medley, Sour Cream, and Homemade Salsa with warm Flour Tortillas for filling