



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

### **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

### **Scallop and Avocado Tostados**

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



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### **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**

Ground Beef encased in a Flaky Turnover served with an Ancho Chili Aioli

### **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.

### **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





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### **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



### **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

### **California Dreamin'**

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



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## 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 •

## 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





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### **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-Glace, and Shrimp Kebabs topped with Mango Salsa

### **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





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### **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, Sautéed Peppers & Onions, a Mexican Three Cheese medley, Sour Cream, and Homemade Salsa with warm Flour Tortillas for filling