



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

# Tropical Paradise Menu

## 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

### 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



### 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 Wonton

A Seared Sea Scallop sitting atop a dollop of Avocado Crema on a Wonton

### Tequila-Lime Pulled Pork

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

### 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





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### **Seafood Fonduta**

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

### **Ahi Tuna Canapé**

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

### **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**

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

### **Tequila Shrimp Shooters**

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

### **Fresh Tropical Fruit Kabobs**

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

### **Bacon Wrapped Scallops**

Tender Scallops Wrapped in Bacon, Drizzled with Bourbon Barbecue Glaze

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## Fresh Salad

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### **Citrus Salad**

Artichoke Hearts, Avocado, and Grapefruit Sections over Baby Greens with a Sweet Vidalia Onion 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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### **Mandarin Salad**

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

### **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



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## Side Dishes

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Rice Pilaf  
Roasted Rosemary New Potatoes  
Green Beans Almandine  
Cheddar Cheese Mashed Potatoes  
Coconut Calypso Rice  
Caribbean Rice with Pigeon Peas

Fried Sweet Plantains  
Yucca Fries  
Yucca Mash  
Brown Sugar Mashed Sweet Potatoes  
Roasted Carrots in an Orange Honey Glaze  
Grilled & Roasted Vegetables

• Served with Sweet Yeast Rolls and Butter •

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## Main Entrées

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### Vegetarian

#### **Vegetarian Empanadas**

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



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## Poultry

### **Arroz Con Pollo**

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

### **Pollo a las Brazas**

Bone-In Grilled Chicken with Garlic

### **Island Chicken**

Honey Lime Grilled Breast of Chicken with Citrus Mango Salsa

### **Bourbon Chicken**

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

### **Sweet n' Sour Chicken**

Stir-Fried with Pineapple, Sweet Onions, Bell Peppers, and homemade Sweet n' Sour Sauce

### **Chicken Kebabs**

Served with Coconut Curry Sauce

## Pork

### **Mojo Roasted Pork**

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

### **Pernil Al Horno**

Authentic shredded roasted Pork

### **Caribbean Pork Medallions**

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

### **Honey-Pineapple Glazed Ham**

Served with Creole Mustard

## Beef

### **Teriyaki Ginger Sirloin**

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

### **Boneless Barbecue Ribslets**

Tender marinated Boneless Ribslets topped with an Asian Honey Barbecue Sauce



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### **Beef Ropa Vieja**

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

### **Polynesian Pepper Steak**

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

## Seafood

### **Cilantro-Lime Shrimp Skewers**

Marinated Fresh Water Shrimp, with a Tropical Fruit Salsa



### **Summer Salmon**

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

### **Pan Seared Whitefish**

Pan Seared Fresh Whitefish topped with Creamy Mango Butter Sauce

### **Jumbo Shrimp Skewers**

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

### **Citrus Salmon**

Citrus and Ginger Poached Fresh Atlantic Salmon with Lime Crème Fraîche

### **Seafood Paella**

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

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## Stations

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### **Honey-Pineapple Glazed Ham Carving Station**

Served with Creole Mustard & sliced Sweet Yeast Rolls.

### **Caribbean Pork Loin Carving Station**

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

### **Ahi Tuna Carving Station**

Sushi Grade Ahi Tuna seared to perfection and rolled in both Black & White Sesame Seeds. Served with Lemon Aioli and Fried Wonton Skins.