



Tropical Buffet Menu

Hors D'oeuvres

Tropical Fruit Kabobs | Chunks of Pineapple, Strawberries, and Seasonal Melons. Served with a Tropical Dipping Sauce.
GF

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

Bacon Wrapped Sweet Plantain | Sriracha Aioli

Shrimp Canapés | Tiger Shrimp atop a Bread Croustade with Herbed Cream Cheese

Ancho Chili Beef Skewers | Ancho Chili Honey marinade, grilled medium & finished with a Rum Sauce GF

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

Miniature Crab Cakes | Pan-fried and served with a Caper Remoulade

Coconut Shrimp | Crispy Large Shrimp breaded with Sweet Flaky Coconut. Served with Citrus Island Marmalade

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

Tequila-Lime Pulled Pork | Shredded and served on crisp Fried Plantains topped with a Mango Chipotle Salsa

Beef Chimichurri Skewers | Garlic and Cilantro marinated Skirt Steak skewered and served with Chimichurri Vinaigrette

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

Hawaiian Chicken Skewers | Pineapple & Pepper Salsa GF

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

Salads

Garden Salad Blend of Greens, Onions, Olives, Tomatoes, Cucumbers, Carrots, & Garlic Croutons, Garden Ranch & Italian Dressings

Citrus Salad Baby Greens, Artichoke Hearts, Avocado, & Grapefruit Sections, Sweet Vidalia Onion Vinaigrette

Mandarin Salad Baby Greens, Dried Cranberries, Red Onions, Toasted Almonds & Mandarin Oranges, Citrus Vinaigrette

Floribbean Salad Baby Greens, Caramelized Pecans, Grilled Pineapple, Sliced Strawberries & Crumbled Goat Cheese Citrus Vinaigrette

Sides

Roasted Rosemary Potatoes

Rice Pilaf

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 Honey Glazed Carrots

Grilled and Roasted Vegetables

Entrees

Island Chicken | Honey Lime Grilled Breast of Chicken with Citrus Mango Salsa GF

Bourbon Chicken | Chicken mixed with chopped Bell Peppers in a Sweet Bourbon Glaze

Chicken Chimichurri | Garlic and Cilantro marinated Chicken Breast. Served with Chimichurri Vinaigrette GF

Mojo Roasted Pork | Shredded Loin of Pork marinated in Key Lime Mojo GF

Pernil Al Horno | Authentic shredded roasted Pork GF

Caribbean Pork Medallions | Tender, Roasted Jerk Pork Loin, Finished with a Jamaican Rum Demi-Glace GF

Honey-Pineapple Glazed Ham | Served with Creole Mustard Beef GF

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

Beef Ropa Vieja | Shredded, Slow-simmered Flank Steak with Onions, Bell Peppers, Garlic, Cumin, Tomato Sauce, and Cilantro GF

Mango Jerk Sirloin | Topped with a Mango Glaze GF

Pan Seared Whitefish | Pan Seared Fresh Whitefish topped with Creamy Mango Butter Sauce GF

Tropical Salmon | Pan Seared Salmon with a Pineapple Beurre Blanc GF

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