

B U F F E T

menu

S A L A D S (C h o o s e 1)

Mixed Green

Seasonal veggies, red beets, feta cheese & coconut lime dressing

Kale Caesar

A mix of Kale & Romaine with home made croutons & parmesan cheese

Spinach & Beet

With feta cheese & our honey balsamic dressing

Cajun Shrimp & Avocado Salad

Romaine lettuce, red onion and avocado in a cilantro pesto dressing

Mahi Ceviche

Served with homemade tortilla or plantain chips



S T A R C H E S (C h o o s e 2)

Garlic Mashed Potatoes

Grilled Polenta Cakes

Pineapple Cilantro Rice

Achiote Rice with Vegetables

Plantain Chips

Baked Sweet Plantains

Cauliflower Rice

B U F F E T

menu

E N T R E E S (C h o o s e 3)

Rotisserie Chicken

Garlic lime chicken roasted to perfection

Grilled Skirt Steak

Served with garlic chimichurri

Hot Garlic Shrimp

Spicy grilled shrimp with hummus

Panko Crusted Seabass

With a fire roasted tomato sauce

Grilled Mahi Mahi

With a yogurt, cilantro & lime sauce

Seared Tuna

Wesame crusted sashimi style tuna

Ravioli

Choose from lobster & goat cheese OR vegan

Vegetarian Lasagna

No pasta here - totally gluten free

BBQ Pork Ribs

Our homemade sweet & tangy sauce

Menu includes a medley of seasonal vegetables