



Catering Options

Pricing ++ 7% sales tax and 20% Gratuity

APPETIZERS

(Priced per 50 Pieces)

Cucumber Canapes (cold) - \$95	Chicken Wings- \$100
Shrimp Cocktail (cold) - \$95	Stuffed Mushrooms- \$95
Bruschetta (cold) - \$100	Crab Stuffed Mushrooms-\$185
Tuna Sashimi- \$300	Egg Rolls- \$130
BBQ Meatballs- \$60	Little Smokies- \$45
Chicken Sate- \$70	Bacon Shrimp Skewers-\$150
Crab Cakes- \$130	Bacon Wrapped water Chestnuts-\$45

Displays

(Price per 50 ppl)

Cheese and Cracker Display- \$175
Spinach Dip W/Garlic Crostini- \$240
Hummus W/Pita Chips- \$165
Vegetable Display- \$165

Buffet Menu Options

2 Entrée- \$24pp/SERVED WITH 2 SIDES, AND 1 SALAD

3 Entrée- \$27pp/SERVED WITH 2 SIDES, AND 1 SALAD

ALL BUFFETS SERVED WITH DINNER ROLLS AND BUTTER

ENTRÉE OPTIONS

BEEF

Carved Sirloin

Flat Iron Steak

Sirloin Steak

Beef Stroganoff

Meatloaf

Asian Beef Skewers

Smoked Brisket-Upcharge \$4pp

Carved Prime Rib-Upcharge \$7pp

Ribeye-Upcharge \$8pp

Pork

Boneless Chops

Asian Pork Belly

Pulled Pork w/Buns

Roasted Pork Loin

Stuffed Pork Loin (Apples and Feta)

CHICKEN

Lemon Pepper chicken

Blackened Chicken

Chicken Marsala

Chicken Piccata

Jerk Chicken w/pineapple salsa

Chicken Alfredo

Cajun Chicken Pasta

Roasted Herb Boneless Chicken

Sundried Tomato Chicken

Seafood

Jerk Tuna W/Fruit salsa

Salmon

Seafood Tortellini

Shrimp and Grits

Grilled Mahi Mahi w/cucumber relish

Side Options

Grilled Asparagus
Green Bean Almondine
Roasted Bacon Brussel Sprouts
Roasted Cauliflower
Roasted Corn
Honey Glazed Baby Carrots
Steamed Vegetable Blend
Yellow Squash and Zucchini
Chefs Mac and Cheese
Whipped Horseradish Baby Red Potatoes
Mashed Sweet Potatoes
Steamed Butter and Parsley Red Potatoes
Wild Rice Pilaf
Creamy Roasted Pepper Grits
Steamed Jasmine Rice
Twice Baked Potatoes
Creamy Risotto
Cajun Jambalaya Rice
Roasted Garlic and Rosemary Potato Wedges

Salad Options

Spinach berry
Caesar
Plantation
Garden (choose 2 dressings)
Caprese
Cottage Cheese
Potato Salad
Fruit Salad
Pasta Salad
Bean Salad
Macaroni Salad
Coleslaw (chipotle or regular)

MEXICAN BUFFET

1 Entrée/2 Sides - \$15pp

2 Entrée/2 Sides - \$19pp

Beef Tacos

Seasoned Ground Beef

Diced Tomatoes

Shredded Lettuce

Shredded Cheese

Corn Shells

Steak Fajitas

Skirt Steak

Onions

Bell Peppers

Sour Cream

Flour or Corn Tortillas

Chicken/Beef Enchiladas

Slow Cooked Chicken or Seasoned

Ground Beef

Corn or Flour Tortillas

House made Enchiladas Sauce

Topped w/Queso Cheese

Tamales

Slow Cooked Chicken, Ground

Beef, or Pork

Masa Steamed to Perfection

Chicken Fajitas

Grilled Chicken

Onions and Bell Peppers

Sour Cream

Corn or Flour Tortillas

Carnitas

Slow Cooked Pork Shoulder

House made Tomatillo Sauce

Diced White Onion

Cilantro

Corn or Flour Tortillas

Side Options: Mexican Rice, Refried Beans, Elote Corn Salad or Chips and Salsa

BREAKFAST BUFFET OPTIONS

COLD CONTINENTAL - \$15pp

Fresh Fruit
Breakfast Pastries
Assorted Yogurt
Cereal
Orange Juice
Milk
Coffee

BASIC HOT - \$23pp

Scrambled Eggs
Sausage and Bacon
Breakfast Potatoes
Biscuits and Gravy
French Toast
Fresh Fruit
Pastries
Orange juice/Milk/Coffee

BRUNCH - \$29pp

Scrambled Eggs	Chicken (Marsala, roasted garlic and herb, or bruschetta)
Sausage and Bacon	Pork Loin (rosemary au jus, raspberry cream)
Breakfast Potatoes	Potatoes (garlic mashed, or steamed butter and parsley)
Biscuits and Gravy	Vegetables (mixed, honey carrots, green bean almondine)
French Toast	Mixed Green Salad (pick 2 dressings)
Fresh Fruit	Shrimp Cocktail
Breakfast pastries	Assorted Desserts
Add Omelet Station \$5pp	
Add carving station-	Smoked Salmon Display \$3pp Prime Rib \$10pp or Ham \$5pp

CHEF'S ISLAND EXPRESS MENU OPTIONS



ALOHA BUFFET- \$23/PER PERSON

Hawaiian Pulled Pork

Island Rice

Huli Huli Chicken

Zesty Sriracha

Macaroni Salad

Mild and Spicy Pineapple

Calypso Coleslaw

BBQ

Island Proteins (Choose One) \$110

5 lbs Hawaiian Pulled Pork

5 lbs Huli Huli Chicken

5 lbs Caribbean Jerk Chicken

5 lbs Garlic Chili Shrimp (Breaded or Fried)

5 lbs Tofu (Jerk, Huli Huli, or Garlic Chili)