

Mermaid Buffet

Cocktail Hour

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

VEGETABLE CRUDITE DISPLAY

fresh cut garden vegetables arranged around chef's special dip

Salad

Select (1) One

freshly baked breads and rolls served with herb butter

FRESH GARDEN SALAD

fresh garden spring mix tossed with cucumbers, grape tomatoes and peppers served with a variety of dressings

CLASSIC CAESAR SALAD

crispy romaine hearts tossed with our classic caesar dressing, and grated parmesan cheese, topped with herb croutons

Main Entrées

Select (2) Two

TOP SIRLOIN ROAST BEEF

seasoned, slow roasted and hand carved served with horseradish cream and port au jus

CHICKEN MARSALA

sautéed succulent chicken breast smothered in a mushrooms marsala wine sauce

GRILLED PACIFIC SALMON FILET

with a bourbon bbq glaze

SEAFOOD ALFREDO

fettuccini tossed with shrimp, scallops and crabmeat in a delicious creamy classic alfredo sauce

SUPREME TROPICAL GRILLED CHICKEN

tender grilled chicken breast with toasted coconut served with a cilantro mango/papaya salsa

FETTUCCINI A LA VODKA

fresh fettuccini pasta tossed with baby spinach in a pink vodka sauce

LASAGNA CLASSICA

our version of the italian classic with fresh ground beef, basil and ricotta cheese

MUSTARD CRUSTED MAHI MAHI

pan seared filet with fresh herbs and stone mustard rub in a lemon beurre-blanc sauce

Side Dishes

Select (2) Two

Green Beans Almondine

Rice Pilaf

Home style Mashed Potatoes

Cheddar Mashed potatoes

Steamed Vegetables

White Basmati Rice

Dessert

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES