



COMBINATION BUFFET STYLE DINNER



PLEASE CHOOSE TWO OF THE FOLLOWING MAIN COURSES:

CHARBROILED PRIME SKIRT STEAK

Marinated and Served with Wild Mushroom Madeira Sauce

CARIBBEAN CREPES

Crepes of Fresh Florida Rock Shrimp and Ahi sauteed in Garlic Butter w/
West Indian Curry, Red Onion, Red Pepper & Celery
sauteed in HoneyButter, flamed in Rum and topped with
Fresh Mango Sauce & Toasted Coconut

SEARED BLACKENED AHI

Fresh Hawiaain Ahi Tuna blackened to Medium Rare
Served on bed of Cilantro w/ Mango Salsa & Gingered Teriyaki Dipping Sauces

SEARED SALMON FILET

Topped with Lemon-Dill Sauce

BRAISED SHORT RIB MADIERA

Slow Braised Boneless Beef Short Ribs w/ Wild Mushroom Madiera Sauce

SERVED WITH:

OVEN ROASTED POTATOES

GRILLED MEDITERRANEAN VEGETABLES

Marinated Zucchini, Yellow Squash, Eggplant & Red Onion

INSALATA CAPRIESI

Beef Steak Tomatoes, Fresh Mozzarella and Sweet Basil
topped with Extra Virgin Olive Oil, Balsamic Vinegar
and Cracked Pepper

CAESAR SALAD

Crispy Romaine and Homemade Croutons
tossed in Fresh Made Egg less Caesar Dressing
and topped with Shredded Parmesan

PETITE ROMANO CIABATTA

Whipped Sweet Butter