

BUFFETS

Minimum guest guarantee of 25 people
Please understand that buffets are a style of service and does not imply "all you can eat"
Note that these are only menu suggestions; custom menus are available upon request

BIG KAHUNA

\$24 per guest

Includes your choice of a plated Beach House side salad,
chef's choice of a starch and seasonal vegetable,
fresh bread with butter and a non-alcoholic beverage.

~ Select **one** Entree from each category
~ Add an additional Entrée for \$7 more per guest

VEGETARIAN

Black Bean and Roasted Corn Cakes

*Served with our poblano cream sauce
and topped with mango salsa*

Queso Cavatappi Pasta

*Beach House queso "alfredo" with
sautéed onions, bell peppers and poblanos*

POULTRY

Roasted Chicken Breast

with Gorgonzola and sun dried tomatoes

Broiled Jamaican Jerk Chicken

Dry rubbed with authentic island spices

Braised Ginger and Garlic Chicken

With red bell peppers and grilled pineapple

Hawaiian Cordon Blue

*Grilled chicken breast topped with
ham, pineapple, pepper jack, and Teriyaki*

SEAFOOD

Sesame Seared Ahi Tuna

With a ginger-wasabi glaze

Oven Roasted Salmon

Served with Poblano cream sauce

Grilled Mahi Mahi

Topped with pineapple-strawberry salsa

Baked Grouper Filet

Topped with mango salsa

Grilled Prawns

Sugar cane skewered with Diablo or Jerk spice

**The prices listed represent food cost for
buffet-style service, and do not include tax or gratuity.
Plated dinners may incur an extra charge
and will be asked to pre-order.
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custom menus are available upon request*

ISLAND PARTY BUFFETS

HAWAIIAN LUAU

\$20 per guest

- Hawaiian Cordon Bleu (*Grilled chicken breast topped with pineapple, ham, pepper jack, and teriyaki glaze*)
- Carnitas (*Slow roasted with our Dos XX braising sauce*)
- Grilled Mahi Mahi (*topped with pineapple-strawberry salsa*)
 - Beach House Salad OR Island Cole Slaw

- **Select 2 sides**

Black Beans, Caribbean Rice, Sauteed Seasonal Vegetables
Corn on the Cobb or Roasted Squash

*Condiments Include: Fresh dinner rolls with butter,
House-made Chipotle Mayonnaise,
Stone ground mustard and limes*

Add Ginger and Garlic Prawn Skewers for \$4 per guest

Add Cookies, Brownies or Both for \$3 per person

ST. LUCIA STREET FAIR

\$18 per person

- Dinner Rolls or Beach House Cornbread
- Beach House Salad Bar or Spinach Salad
 - Island Cole Slaw
 - Mango Salsa
 - Sweet Plantain Chips

- **Select 2 Entrees**

Carnitas (Slow roasted with our Dos XX braising sauce)

Steak Barbacoa (Slow roasted and shredded skirt steak)

Diablo Steak (Thinly sliced skirt steak grilled with a spicy diablo sauce)

Jerk Chicken Breast (6oz chicken breast rubbed and basted in a traditional Jamaican Jerk seasoning)

Poblano Cream Chicken (Grilled chicken breast topped with a delicious poblano chili cream sauce)

Queso Mac & Cheese (An island favorite, macaroni and cheese with a little added spice)

- **Select 2 sides**

Black Beans, Caribbean Rice, Green Rice, Sweet Potato Fries
Fajita Veggies, Roasted Squash or Corn on the Cobb

*Add Shrimp Skewers (\$3/person)
(Ginger and Garlic Shrimp on a Sugarcane Skewer)*

*Add Dessert (\$2/person)
Brownies, Cookies, Mango Cheesecake or Key Lime Pie*



THEMED BUFFETS

BBQ BEACH BUFFETS

TIDAL WAVE TACO BAR

\$13 per person

- Chips and Salsa with Guacamole (*select 2 of our house salsas*)
- Fresh Flour or Corn Tortillas, Black Beans, Green Rice
 - **Select 2 Filling Choices**
Carnitas, Jerk Chicken or Sautéed Vegetables
Condiments include: Lettuce, Cilantro, Pico de Gallo, Shredded Cheese, Limes and Sour Cream
 - Choose Cookies, Brownies or both

BEACH VOLLEY BALL BAR

\$14 per person

- Hamburgers or Grilled Chicken
- served with buns, sliced cheese, lettuce, tomato, and onion.
Condiments include: House-made Chipotle Ketchup, mustard and mayonnaise
 - Island Cole Slaw
 - Potato Chips
 - Fresh Baked Cookies

Add \$2 per guest for Hand Cut French Fries

WHERE THE BOATS LEAVE FROM

\$16 per person

- Caribbean Rice, Black Beans, Beach House Cornbread and Island Cole Slaw
 - **Select 2 entrees**

Jerk Chicken Breast with Grilled Pineapple, Diablo Shrimp Skewers or Blackened Mahi Mahi Filets

- Choose Cookies, Brownies or both

PLATTERS AND PARTY TRAYS

Designed to serve 30 guests

FRESH ASSORTED VEGETABLE PLATTER \$55

Crisp seasonal vegetables served with poblano ranch.

Add Pepitas or Hummus for \$10

FRESH FRUIT TRAY \$55

Enticing array of fresh seasonal fruits.

CHEESE PLATTER \$70

Variety of cheeses served with crackers.

APPETIZERS

Prices are per guest

Chips, Salsa and Guacamole	\$4	Coconut Shrimp	\$5
Chips, Queso and Guacamole	\$4	Mahi Mahi Shark Bites	\$5
Avocado Egg Rolls	\$4	Carnitas Sliders	\$6
Wings	\$4	Diablo Shrimp Skewers	\$6
Cheese Quesadillas	\$4	Queso Nachos	\$6
-Add Chicken, Steak or Carnitas	\$2	-Add Chicken, Steak or Carnitas	\$2
-Add Shrimp	\$3	-Add Shrimp	\$3
Jerk Chicken Skewers	\$5	Sesame Seared Ahi for 3 guests	\$11