

Latin-Caribbean Buffet

*Your Choice of **two** of the following*

Bacon Wrapped Boneless Pork Loin | served with an ancho cream sauce. [carved]

Jerk Roast Pork Loin | served with tropical mango salsa [carved]

Mojo Pork | fork-tender braised pork shoulder in Cuban mojo sauce

Chicken Havana | charbroiled breast marinated with Latin seasonings and served with barbecued black beans, sauteed peppers & monterey jack cheese

Caribbean Chicken | grilled jerk chicken with mango salsa

Tofu Island Ratatouille (vegan)

Tofu Thai Curry (vegan)

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*and your choice of **one** of the following*

Ropa Vieja | Cuban seasoned tender braised beef

Churrasco Steak | served with cilantro chimichurri (requires a chef)

Pan Seared Snapper | with curry-lime butter sauce

Florida Grouper | with tarragon soubise and pea tendrils

Mahi Mahi Martinique | marinated in Caribbean spices and rum, served with a mango relish

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Cilantro Basmati or Island Rice | Cuban Black Beans with Chopped White Onion Garnish

Fried Plantains | Grilled Market Fresh Vegetables with Ginger Lime Sauce

Fresh Baked Dinner Rolls and Sliced Local Cuban Bread with Creamy Butter

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|--------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Per Person Price: | \$39.90 per person for 50+ Guests Flat fee of \$1995 for up to 50 guests Includes China (real or single use), Flatware and Water Goblets at place-settings |
| Labor: | Supervisor and Chefs at \$250 plus \$225 per Server or Bartender |
| Sales Tax: | 7% (Hillsborough locations 7.5%), unless tax exempt |
| Service Charge: | 15% |

POPULAR ADDITIONS

- Bananas Foster and Cherries Jubilee w/ Vanilla Ice Cream or Piña Colada Bread Pudding w/ Vanilla Sauce or Miniature Viennese Dessert Table
- Add Hot Pressed Cuban Sandwiches (Chef to prepare) with Black Bean Soup with Onions
- Add standard Guest Table Linens and Linen Napkins for approximately \$5-\$8 per guest



BBQ Menu

Garden Vegetable Crudit  served with Peppered Artichoke Dip or Hummus
Delectables Garden House Salad Or Caesar Salad
Fresh Fruit Cactus Tree (Skewered Fruit Served with Honey-Lime Yogurt)

Your Choice of Two of The Following

BBQ Chicken Quarter, Beef Brisket, BBQ Pulled Pork, BBQ Pulled Chicken, Brats with Onions and Peppers,
Smoked Sausage Or Black Bean Veggie Burgers

Your Choice of Three of The Following

Creamy Potato Leek Salad, Traditional Coleslaw, Garlic Roasted Potatoes, BBQ Baked Beans

Jumbo Fudge Brownies and Blondies or Assorted Cookies
Iced Tea Served with Sugar and Lemon

Per Person Price: \$35.90 per person for 50+ Guests
Flat fee of \$1795 for up to 50 guests
Includes Single Use China and Flatware

Labor: Supervisor and Chefs at \$250 plus \$225 per Server or Bartender

Sales Tax: 7% (Hillsborough locations 7.5%), unless tax exempt

Service Charge: 15%

POPULAR ADDITIONS

- Add \$2.50 per person to include freshly brewed coffee served with cream and sugar
- Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Add Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option
- Add standard guest table linens and linen napkins for approximately \$5-\$8 additional per guest



Luncheon Grill Menu

Garden Vegetable Crudit  Served with Peppered Artichoke Dip or Hummus

Delectables Garden House Salad Or Caesar Salad

Fresh Fruit Cactus Tree (Skewered Fruit Served with Honey-Lime Yogurt)

Your Choice of Two of The Following

Char-Grilled Sirloin Burgers, Boneless Grilled Chicken Breast, BBQ Pulled Chicken, All-Beef Hot Dogs,
BBQ Pulled Pork, or Black Bean Veggie Burgers

(the above served with fresh baked buns, cheese, lettuce, tomatoes, onion, appropriate condiments and
big kosher pickles

Your Choice of Three of The Following

Creamy Potato Leek Salad, Traditional Coleslaw, Garlic Roasted Potatoes, BBQ Baked Beans

Jumbo Fudge Brownies and Blondies or Assorted Cookies

Iced Tea Served with Sugar and Lemon

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|--------------------------|-----------------------------------------------------------------------------------------------------------------------|
| Per Person Price: | \$33.90 per person for 50+ Guests Flat fee of \$1695 for up to 50 guests Includes Single Use China and Flatware |
| Labor: | Supervisor and Chefs at \$250 plus \$225 per Server or Bartender |
| Sales Tax: | 7% (Hillsborough locations 7.5%), unless tax exempt |
| Service Charge: | 15% |

POPULAR ADDITIONS

- Add \$2.50 per person to include freshly brewed coffee served with cream and sugar
- Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Add Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option
- Add standard guest table linens and linen napkins for approximately \$5-\$8 additional per guest



Brunch

Brunch Buffet Menu

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Nut Breads

Choice of Salad: Waldorf, Caprese, Caesar
or Garden House Salad, served with Two Homemade Dressings

Assorted Homemade Biscuits, Croissants, Bagels and Rolls served with Cream Cheese, Butter, Lox Spread, Onion Rings, Tomatoes, and Capers

Choice of Hand Carved Oven Roasted Turkey Breast, Apricot Glazed Ham or Apple Whiskey Pork Loin served with Stone Ground Mustard, Mayonnaise and Cranberry Chutney

Omelet Station—Omelets freshly prepared by our Chef, with a choice of Cheese, Green Peppers, Onions, Tomatoes, Sautéed Mushrooms, Crumbled Bacon, etc.
(We recommend one Omelet Chef per every 35 guests)

Waffle Station—Fresh Waffles prepared by our Chef, accompanied by Warm Maple Syrup, Whipped Cream, Chocolate Chips, Pecans, Strawberries, and Blueberries
OR
Florida Orange Cream Cheese Stuffed French Toast
Served with Butter and Syrup

Cheese Blintzes with Strawberry or Blueberry Sauce Toppings

Potato Pancakes served with Sour Cream and Apple Sauce

Fresh Orange and Cranberry Juice, Freshly Brewed Coffee served with Cream and Sugar

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| Per Person Price: | \$39.90 per person for 50+ Guests Flat fee of \$1995 for up to 50 guests Includes China (real or single use), Flatware and Water Goblets at place-settings |
| Labor: | Supervisor and Chefs at \$250 plus \$225 per Server or Bartender |
| Sales Tax: | 7% (Hillsborough locations 7.5%), unless tax exempt |
| Service Charge: | 15% |

POPULAR ADDITIONS

- Substitute the Omelet station with Quiche at no additional charge
- Biscuits and Sausage Gravy
- Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option
- Add standard guest table linens and linen napkins for approximately \$5-\$8 additional per guest

