



**Lunch:** Select One Soup, Three Salads, Three Entrees, Three Sides, Three Desserts

## **Asian Buffet \$55**

**Buffet menus are designed to accommodate a minimum of 20ppl**

Dinner rolls can be added when finalizing your menu.

### **Soups**

*Thai Coconut Chicken Soup*

*Miso Soup*

*Tom Yum Soup*

### **Salads**

*Asian Chopped Salad with crispy wonton, ginger soy dressing*

*Soba Noodle Salad with julienne vegetables and mango chili garlic dressing*

*Crispy Tofu Salad with tangy sesame dressing*

*Vermicelli Noodle Salad with shitake mushrooms, green mango and Teriyaki dressing*

*Thai Noodle Salads with sesame garlic dressing*

*These items have been selected to meet the diverse dietary needs of our clients. We will be happy to answer any questions you may have.*



### **Entrees**

*Stir-Fried Beef with Spring Onions*  
*Sweet Chili Glazed Wild Caught Salmon*  
*Soy Marinated Flank Steak with Shiitake Mushroom Demi*  
*Sweet and Sour Shrimp Skewer*  
*Stir Fry Chicken thigh*  
*Pork Red Curry with Coconut Sauce*  
*Coconut Curry Red Snapper*  
*Chili Sweet Soy Pork with Grilled Pineapple*  
*Hoisin Chicken Udon Noodles*

### **Sides**

*Vegetable Fried Rice*  
*Mixed Vegetable Stir Fry*  
*Steamed Jasmine Rice*  
*Asian Style Baked Onion Potatoes*  
*Sesame Chili Broccoli*

### **Desserts**

*Coconut Rice Pudding*  
*Lemongrass Panna Cotta*  
*Mango Panna Cotta*  
*Thai Banana Custard*  
*Tapioca Pudding*  
*Mini Chinese Donut*  
*Mini Japanese Cheese Cake*  
*Assorted Regional Mini Pastries*

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## **Mexican Buffet \$55**

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### **Soups**

*Chicken Tortilla Soup*  
*Mexican Corn Soup*  
*Green Posole*  
*Chile Poblano Cream Soup*  
*Chipotle Black Bean Soup*

### **Salads**

*Fajita Salad with Seasoned, Sliced Chicken, Roasted Peppers, Onions, Creamy Ancho  
Chili Dressing*  
*Mexican Street Corn Salad Chipotle Lime Dressing*  
*Mixed Green Salad with Jicama, Hearts of Palm, Queso Fresco, Honey Lime Vinaigrette  
Dressing*  
*Mexican Chop Salad with Smoked Chicken, Avocado, Grapefruit, Fried Tortillas and  
Chili Agave Vinaigrette*  
*Mexican Kale Salad with jalapeno slices and zesty cilantro lime dressing*

### **Sauces & Condiments**

*Salsa, Guacamole and Sour Cream, Queso Blanco, Queso Oaxaca, Queso Chihuahua,  
Chopped Cilantro, Fresh Lime Wedges*

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### **Entrees**

*Chicken and Beef Fajitas with Soft Flour Tortillas, Sour Cream, Salsa Fresca and Guacamole*

*Herb Marinated and Grilled Chicken with Mole*

*Achiote Marinated Red Snapper Veracruz*

*Beef Enchiladas*

*Chicken Enchiladas*

*Flat Iron Steak with Chipotle and Wild Mushrooms*

*Tamale Oaxaqueno Tamale Oaxaqueno soaked masa with lime chicken, mole negro wrapped in banana leave and steam*

*Chipotle Lime Glazed Pork Shoulder*

*Achiote Rubbed Grouper with Peppers, Onions, Chilies and Wrapped in Banana Leaf*

*Grilled Skirt Steak with Guajillo Sauce*

### **Sides**

*Steamed White Rice*

*Chili Black Beans*

*Refried Beans*

*Pinto Bean and Chorizo Sausage Ragout*

*Arroz Rojo*

*Chili Lime Roasted Vegetables*

*Sweet Corn, Tomatoes, Asparagus*

### **Desserts**

*Tres Leches*

*Mexican Rice Pudding*

*Sopapilla*

*Chocolate Trifle with Orange Pomegranate Pudding*

*Chocolate Flan*

*Coconut Flan*

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## **Jamaican Buffet \$55**

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### **Soups**

*Chicken and Pumpkin Soup*

*Fish Tea*

*Peppercot Soup*

*Vegan Red Peas Soup*

### **Salads**

*Mix Garden Salad with Shaved Carrots, Baby Tomato, Cucumber Slices, Thousand  
Island or Citrus Vinaigrette*

*Shredded Cabbage Slaw with Julienne Trio Peppers, Carrots, Onions with Orange lime  
Vinaigrette*

*Traditional Macaroni Salad*

*Creamy Potato Salad with Green Peas, Boiled Eggs and diced Carrots*

*Red Beans and Mango Salad with Diced Peppers and Onions*

*Jerk Chicken Salad*

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### **Entrees**

*Authentic Jerk Chicken made with Mama Darkie Special Jerk Rub*

*Curry chicken*

*Escovietch Fish (please Specify Boneless or Bone in)*

*Brown Stew Fish*

*Curry Goat*

*Braise Oxtail with broad Beans*

*Curry Conch*

*Roast Pork*

*Jerk Pork Shoulder*

### **Sides**

*Steamed Seasonal Vegetables*

*Rice and Peas*

*Steamed White Rice*

*Festivals*

*Bammy*

*Fried Sweet Plantain*

*Vegan Stew Peas*

### **Desserts**

*Coconut Rum Glazed Bread Pudding*

*Sweet*

*Potato Pudding*

*Fruit Cake*

*Pineapple Upside Down*

*Coconut Gissarda*

*Creme Caramel*

*Fruit Tart*

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## **Caribbean Buffet \$55**

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### **Soups**

*Bahamian Fish Chowder*

*Sancho*

*Soupa de Pollo Cuban Style*

*Black Bean Soup*

### **Salads**

*Dominican Tabbouleh Salad with tomato, onion, parsley, fresh mint, lime juice, olive oil*

*Creole Pasta Salad*

*Mixed Green Salad with shredded carrots, shaved red onions, shredded mango, citrus vinaigrette*

*Cuban Black Bean Salad*

*Puerto Rican Mix Seafood Salad*

*Spinach Salad with mango passion fruit dressing*

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### **Entrees**

*Mojo Roast Pork*  
*Cuban Style Roast Chicken Adobo*  
*Pan Seared Grouper with white wine tomato basil sauce*  
*Grill Skirt Steak with sundried tomato chimichurri*  
*Bone-in Poulet en Sauce*  
*Coriander Chili Rub Flat Iron Steak with sauté peppers and onions*  
*Rum Glazed Slow Pork Shoulder with pineapple raisin salsa*  
*Achiote Rubbed Grouper with sauté peppers, onions, baby tomatoes*

### **Sides**

*Steamed White Rice*  
*Black Beans*  
*Fried Sweet Plantains*  
*Congri*  
*Roasted Vegetables*  
*Djon Djon Rice*  
*Yucca A La Mojo*  
*Sauté Green Bean Almandine*

### **Desserts**

*Tres Leches Pudding*  
*Rice Pudding*  
*Coconut Panna Cotta*  
*Coconut Flan*  
*Alfajores*  
*Tres Leche Cake*

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