

Island Vibes DINNER | BUFFET

Minimum of 40 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.
Applicable for select Bells & Whistles events.

INCLUDES:

Beer, wine, spirits and soft drinks

SALADS & APPETIZERS:

Freshly baked rolls and bread

Mixed seasonal greens

Pasta salad, potato salad, pineapple slaw

Grilled marinated vegetables

Salad bar accompaniments and dressings

Assorted smoked and cured seafood

International cheese platter, crackers, sliced baguette

Tropical sliced fruits in season

HOT:

Grilled chicken breast, mushroom sauce

Pan-seared snapper fillet, sautéed artichokes and leeks, capers, lemon

Penne rigate, baby shrimp, basil tomato sauce

Pork medallions, caramelized apples in Brandy jus

Rosemary-roasted potatoes

Seasonal vegetables

Rice pilaf with green peas

CARVING STATION:

Roasted top sirloin, Cabernet Sauvignon reduction, horseradish, mustard sauce

DESSERT:

Our Pastry Chef's selection of international and Caribbean desserts

Blue Mountain coffee, tea