

Paradise Buffet

Whether it's a Holiday Party, Anniversary, Reunion, Birthday or Company Event, our Paradise Buffet is the perfect menu for almost ANY occasion!

Packages

\$28 PER PERSON

INCLUDES 2 HOT ENTREES

\$32 PER PERSON

INCLUDES 3 HOT ENTREES

\$36 PER PERSON

INCLUDES 4 HOT ENTREES

(Minimum 50 guests for ALL packages)

Add On Hors D'Oeuvres

DOMESTIC & IMPORTED CHEESES WITH PEPPERONI, CRACKERS & MARINATED ROASTED PEPPERS \$45

CREAMY ARTICHOKE & SPINACH DIP \$45

SWEET CHERRY CRAB DIP \$45

Specialty Bars

(ADD \$3 PER PERSON)

MASHED POTATO BAR

Sweet, Yukon Jack and garlic served with a variety of toppings

ITALIAN BAR

Roasted peppers, artichoke hearts, Italian meats and cheeses with a variety of Italian breads and a tomato basil spread

SOUTH AMERICAN BAR

Beef, shredded chicken, olives, jalapenos, shredded cheese, salsa, sour cream, guacamole spread with fried corn chips and flour tortillas

Salads

Choice of 2:

GARDEN, TORTELLINI, CAESAR, GRILLED VEGETABLE OR ASIAN

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Hot Entrees

SLOW ROASTED EYE ROUND

Wrapped in bacon & topped with our horseradish cream sauce

SLOW ROASTED VODKA TURKEY BREAST

Semi-boneless breast glazed with orange & lemon vodka, served with mandarin orange stuffing

CITRUS GLAZED PORK TENDERLOIN

Stuffed with mandarin orange and cranberry salsa

GLAZED HAM

Boneless ham baked with brown sugar and maple syrup served with fresh pineapple glaze

SAUSAGE SCALLOPINE

Hot and sweet Italian sausage slowly simmered in marinara with bell peppers, onions and mushrooms

CHICKEN MARSALA

Sautéed with mushrooms and Marsala wine with a hint of rosemary

CHICKEN OR BEEF STIR-FRY

Sautéed with fresh vegetables finished with a sweet teriyaki glaze

BAKED ZITI

Baked with Italian herbs and provolone, mozzarella and parmesan cheeses

STUFFED SHELLS

Homemade pasta shells stuffed with ricotta cheese and topped with marinara sauce

ITALIAN HERB ROASTED PORK

Slow roasted tenderloin sliced with homestyle gravy and wild rice

CHICKEN A LA MARIA

Boneless chicken breast stuffed with sweet Italian sausage and smothered in a rich creamy garlic sauce

STUFFED CHICKEN CARBONARA

Fresh chicken breast stuffed with prosciutto & bacon then topped with an au poivre cream sauce

JAMBALAYA

Chicken, andouille sausage and shrimp sautéed with fresh vegetables and finished in a spicy tomato sauce

BROILED SALMON

Topped with a sweet sherry crab sauce

COCONUT TILAPIA

Finished with fresh tropical salsa

IMPERIAL STUFFED FLOUNDER

Stuffed with succulent crab imperial

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Vegetable

Choice of 1:

LAGOON MIXED BLEND

Seasoned, assorted mixed vegetables

ISLAND MIXED VEGETABLES

Assorted mixed vegetables with pineapple chunks

BROCCOLI AU GRATIN

Fresh broccoli topped with assorted grated cheeses

GREEN BEANS ALMONDINE

Fresh green beans with slivered almonds

BABY CARROTS

Fresh baby carrots in a honey glaze

Potato / Rice

Choice of 1:

GARLIC MASHED POTATOES

Mashed red bliss potatoes

ROASTED RED BLISS POTATOES

Diced, roasted and seasoned to perfection

WILD CITRUS RICE

With cranberries, mandarin orange and pineapples

SPICED PECAN & CRANBERRY STUFFING

With carrots, celery and our own spiced pecans

Dessert

ASSORTED MINI SWEETS & COFFEE STATION

The
DECK
Bar Service
(BARTENDER FEE \$50)
OPEN, CASH, OR TAB BAR AVAILABLE

<i>Top Shelf Open Bar</i>	<i>House Open Bar</i>
<i>2 hours \$20 per person</i>	<i>2 hours \$15.00 per person</i>
<i>3 hours \$25 per person</i>	<i>3 hours \$20.00 per person</i>
<i>4 hours \$30 per person</i>	<i>4 hours \$25.00 per person</i>

AT HARBOR POINTE

ADDITIONAL FEES

Carving Station \$75

18% Gratuity & 6% Sales Tax

\$200 Non Refundable Room Rental Fee Includes, Set Up, Linen Rental & Stemware

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