



RESTAURANT • OCEAN BAR

minimum of 35 guests required

Dinner Buffet Menu #1

Coleslaw

napa and purple cabbage, shredded carrots

Red Bliss Potato Salad

fresh herbs, mustard, red wine vinaigrette

Macaroni Salad

tomato, spinach, tri-color peppers

Corn on the Cob

Grill Station

Hamburgers & Hot Dogs

(1 attendant per 75 people)

BBQ Chicken

BBQ Ribs

Bratwurst

*lettuce, tomato, onion, relish, sauerkraut
assorted cheese*

Cookies, Brownies and Blondies

\$70 per person

A 24% service charge (29% for Beach, Pool and Cabana functions) and 6% sales tax will be added to all food and beverage charges.

\$150 per attendant



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Dinner Buffet Menu #2

Caribbean Caesar Salad

*crisp romaine, dried mango, banana nut croutons
mango caesar dressing*

Cuban White Bean Salad

Popcorn Shrimp Cocktail

Pork Belly Taco Station

pico, napa cabbage slaw
(1 attendant per 75 people)

Blackened Mahi

mango relish, lemon beurre blanc

Chimichurri Skirt Steak

Stewed Black Beans

Vegetable Medley

Miniature Dulce de Leche Cheesecake, Key Lime Pie and Dark Chocolate Cake

\$80 per person

A 24% service charge (29% for Beach, Pool and Cabana functions) and 6% sales tax will be added to all food and beverage charges.

\$150 per attendant



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Dinner Buffet Menu #3

Salad Bar

*mixed greens, olives, artichokes, tomato, cucumber, red onion,
roasted red pepper ranch, balsamic vinaigrette*

Oceania Salad

*lump crab, charred calamari, bay scallops
mandarin oranges, radicchio, romaine*

Black Bean & Corn Salad

Mustard Herb Crusted NY Strip Medallions

merlot reduction

Whole Roasted Chicken

rosemary, garlic jus

Marinated Grilled Swordfish

charred corn relish

Vegetable Medley

Fingerling Potatoes

Chef's Selection of Assorted Miniature Pastries

\$90 per person

A 24% service charge (29% for Beach, Pool and Cabana functions) and 6% sales tax will be added to all food and beverage charges.



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Dinner Buffet Menu #4

Baby Arugula & Tango Salad

*candied walnuts, poached pears, sundried cherries, goat cheese medallions
champagne vinaigrette, blue cheese dressing*

Heirloom Tomato & Watermelon Salad

pickled red onion

Roasted Beet Salad

arugula, goat cheese

Paella

crab, shrimp, scallops, mussels, clams, saffron rice

Caribbean Jerk Chicken Breast

scotch bonnet peppers, mango chutney

Grill Station

Beef Tenderloin

roasted mushrooms, caramelized onions

Grilled Cold Water Lobster Tails

drawn butter, lemons

(1 attendant per 50 people)

Boiled Redskin Potatoes

Ornamental Vegetable Medley

Chef's Selection of Assorted Miniature Pastries

\$100 per person

A 24% service charge (29% for Beach, Pool and Cabana functions) and 6% sales tax will be added to all food and beverage charges.

\$150 per attendant