

516-208-8490 Caribbean Buffet Menu

### Assorted Appetizer Platters

Choose 2
Fried Plantains
Salted Cod Fritters
Jerk Chicken Salad in cucumber cups
Mini Beef Patty's
Pulled Chicken on Plantain Chips
Shrimp Ceviche in Phyllo Cups
Chicken Satay with Cilantro and Lime

# Gourmet Salads

Choose 2

Rachel's Salad- Mixed greens, dried cherries, almonds, gorgonzola cheese with raspberry vinaigrette
Spinach- Chopped egg, mushrooms, tomato and red onion with bacon vinaigrette
Mediterranean- Crisp Romaine, Feta, olives, tomato, red onion, cucumber, artichoke hearts, roasted red
peppers with red wine vinaigrette

Black Bean Salad -Tossed with roasted peppers red onion in a Mojo vinaigrette
Gorgonzola- Gorgonzola cheese, toasted pecans, Bosc pears, mixed greens with balsamic vinaigrette
Southwestern- Baby greens, tomato corn salsa, avocado, crispy tortillas with tomato chipotle vinaigrette
Potato and Beet Salad-Yukon gold potato and fresh roasted beets tossed in a house made aioli
Pasta Salad- Bowtie pasta, toasted pine nuts, asparagus, plum tomato, sweet basil and shaved parmesan
Orecchiette Pasta Salad- Broccoli, sun dried tomato, ricotta salata, sweet roasted garlic, basil and extra virgin
olive oil

# Entrees Choose 4

#### Braised Chicken in Soffritto

Grilled Tilapia- With lime tomato and corn

Roasted Pork Ribs - With caramelized onions and sweet peppers

Jerk Chicken- Jamaican inspired spicy grilled chicken

Braised Oxtails - in a rich brown sauce with a scotch bonnet kick

Escoveitch Fish- crispy fish topped with a spicy onion pickle

Jerk Pork- Jamaican inspired spicy grilled pork

Dominican Slow Roasted Beef -Over Mashed Yucca

Roasted Kalabasa - Garden fresh kalabasa tossed with sweet spices and olive oil roasted till tender

Beef or Pork Ribs- With caramelized onions and sweet pepper

Curried Chicken - Bone in Chicken simmered in a coconut curry

#### Bajan Pepperpot

Chili Rum Glazed Tilapia - Roasted tilapia brushed with lightly spiced rum chili glaze

\*\*Mojo Shrimp- Grilled Gulf Shrimp tossed with garlic, sour orange, and extra virgin olive oil

Jamaican Jerk Salmon with Pineapple Mango Salsa- Spicy grilled North Atlantic salmon topped with housemade pineapple mango salsa drizzled with lime aioli

### Side Dishes

Choose 2
Rice Pilaf
Rice and Peas
Roasted Red Potatoes
Sautéed Vegetables
Rice and Red Beans
Crispy Sweet Plantains
Lyonnaise Potatoes

### Dessert

Price includes 1 of the following desserts
Occasion Cake
Mini Pastries and Gourmet Cookies
Fresh Fruit

Coffee, Tea, Soda Also Included

## Additional Desserts

\*\*Chocolate Fountain

Bananas, Strawberries, Pineapples, Marshmallows, Pound Cake, Rice Crispy Treats, Pretzels

\*\*Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream, Chocolate Syrup, Caramel, M&M's, Crushed Oreos, Gummy Bears, Sprinkles, Whipped Cream, Cherries

\*\*Cotton Candy Machine

\*\*Make Your Own Cupcakes

Chocolate and Vanilla Cupcakes with icing, and various toppings including sprinkles, crushed Oreos, M&Ms, crushed pretzels, Reese's Pieces, etc.

\*\* Demi Tasse Bar

With espresso, cappuccino, herbal teas and cordial cart with brandies, Cognacs and after dinner liqueurs. Chocolate cordial cups, Strawberries and fresh whipped cream.