

Island Beach Resort

Banquet Plated Luncheon

Banquet Includes:
Warm Rolls and Butter
Choice of Two Entrees~ Choice of Starch
Choice of Vegetable
Ice Tea or Coffee
Add \$1.95 for Garden Salad or Dessert
\$17.95

Citrus Tilapia

Topped in a Tangy Citrus Cream Sauce

Grilled Mahi Mahi

Marinated in Rum and Island Spices or Topped with a Warm Mango Chutney

Beef Bordelaise

Sirloin Tips, Pearl Onions and Button Mushrooms in a Port Wine Demi- Glaze Over Egg Noodles

Island Teriyaki Beef Kabob

Grilled Sirloin Tips with Onions, Tomatoes, Mushrooms, Red and Yellow Peppers Drizzled with Teriyaki Sauce

Vegetable Lasagna

Layers of Pasta, Three Cheeses and an Array of Fresh Vegetables in a Tomato Cream Sauce
Vegetables in Tomato Cream Sauce

Chicken Française

Tender Medallions of Chicken Breast Lightly Battered with Egg, Finished in a White Wine, Butter and Lemon Caper Sauce

Island Chicken

Grilled Tender Chicken Breast Marinated in Rum and Island Spices Topped with Tropical Salsa

Chicken Marsala

Tender Medallions of Chicken breast Sautéed with Mushroom and Marsala Wine

Grilled Pork Tenderloins

Grilled Pork Flavored With a Sweet Marmelitta Chutney

Caribbean Pulled Pork

Pulled Pork in a Zesty Jamaican Pineapple Barbeque Sauce

Choice of Starch:

Herb Roasted Potatoes
Augratin Potatoes add \$1.00
Rice Pilaf

Choice Of Vegetable

Fresh Vegetable Medley
Green Beans Almandine
Ratatouille Add \$1.00

Island Beach Resort

Banquet Luncheon Buffet

Buffet includes:
Garden Salad with Fresh Vegetables
Warm Rolls with Butter
Choice of Two Entrees ~ Choice of Starch
Choice of Vegetable
Chef's Choice Dessert
Ice Tea and Coffee
\$23..95 per person

Fresh Tilapia

Smothered in a Tangy Citrus Cream Sauce

Grilled Mahi Mahi

Marinated in Rum and Island Spices or Topped with a Warm Mango Chutney

Beef Bordelaise

Pearl Onions and Button Mushrooms in a Port Wine Demi-Glaze Over Egg Noodles

Island Teriyaki Beef Kabob

Grilled Sirloin Tips with Onions, Tomatoes, Mushrooms, Red and Yellow Peppers Drizzled with Teriyaki Sauce

Vegetable Lasagna

Layers of Pasta , Baked with 3 Cheeses and an Array of Fresh Vegetables with a Tomato Cream Sauce

Chicken Francaise

Tender Medallions Lightly Battered with Egg Sautéed in a White Wine, Butter and Lemon Caper Sauce

Island Chicken

Grilled Tender Breast of Chicken Marinated in Rum and Island Spices, Topped with Tropical Salsa

Chicken Marsala

Tender Medallions Sautéed with Mushrooms and Marsala Wine

Grilled Pork Tenderloins

Flavored With a Sweet Marmellato Chutney

Caribbean Pulled Pork

Pulled Pork In a Zesty Jamaican Pineapple Barbeque Sauce

Choice of Starch:

Herb Roasted Potatoes

Rice Pilaf

Augratin Potatoes Add \$1.00 per person

Choice Of Vegetable:

Fresh Vegetable Medley

Green Beans Almandine

Ratatouille Add \$1.00 per person

Lunch Buffets requires parties of 50 or more. 18% Gratuity and 3% Service fee. Prices subject to change.

Island Beach Resort

Banquet Plated Dinner

Dinner Includes:
Warm Rolls and Butter
Garden Salad
Choose Two Entrees
Choice of Starch
Choice of Vegetable ~ Chef's Choice Dessert
Ice Tea and Coffee
\$26.96

Fresh Salmon

Walnut Crusted or with a Honey Mustard Glaze,
Drizzled with a Pomegranate Reduction

Mahi Mahi (Grilled or Seared)

Grilled and Topped with a Warm Mango Chutney
Seared in a Citrus Cream Sauce

Stuffed Flounder

Flounder Stuffed with Crabmeat Dressing then Broiled
Served with Newburg Sauce

Grilled Teriyaki Beef Kabob

Grilled Sirloin Tips with Onions, Tomatoes,
Mushrooms, Red and Yellow Peppers Drizzled
With a Teriyaki Sauce

Chicken Florentine

Tender Breast of Chicken Sautéed on a Bed of
Wilted Spinach Topped with Fontina Cheese Sauce

Island Chicken

Grilled Tender Breast of Chicken Marinated in
Rum and Island Spices, with Tropical Salsa

Chicken Francaise

Tender Medallions Lightly Battered with Egg and
Sautéed in a White Wine, Butter and Lemon Capers Sauce

12 oz. Roasted Prime Rib Au Jus

Served with a Horseradish Cream Sauce
add \$4.00 per person

12 oz. NY Strip

Grilled and Finished with an Herb Butter Sauce
Add \$4.00 per person

add \$4.00 per person

Choice of Starch:

Herb Roasted Potatoes
Au Gratin Potatoes add \$1.00
Rice Pilaf

Choice Of Vegetable:

Fresh Vegetable Medley
Green Beans With Almonds

Banquet Dinners require parties of 40 or more. 18% Gratuity and 3% Service fee. All prices subject to change

Island Beach Resort

Banquet Dinner Buffet

Buffet Includes:

Garden Salad and Fresh Vegetables
Warm Rolls and Butter
Choice of Two Entrees ~ Choice of Starch
Choice of Vegetable
Chef's Choice Dessert
Iced Tea and Coffee
\$28.95 per person

Chicken Francaise

Tender Medallions, Lightly Egg Battered Sautéed with White Wine, Butter and Lemon Caper Sauce

Citrus Chicken

Tender Medallions of Chicken Sautéed with Yellow and Red Bell Peppers, Orange Segments, Finished with Spanish Sherry

Island Chicken

Grilled Tender Chicken Breast Marinated in Rum and Island Spices Topped with Tropical Salsa

Fresh Salmon

In a Flavorful Honey Mustard Glaze Or Tangy Dill Sauce

Seafood Lasagna

Layers of Pasta with Three Cheeses, Shrimp and Scallops in a Tomato Cream Sauce

Seafood Crusted Tilapia

Broiled With a Shrimp, Scallop and Crab Crust served with Citrus Cream Sauce

Mahi Mahi

Seared in a Citrus Cream Sauce or Grilled then Topped with a Warm Mango Chutney

Beef Bordelaise

Pearl Onions and Button Mushrooms in a Port Wine Demi-Glaze Over Egg Noodles

Grilled Teriyaki Beef Kabob

Grilled Sirloin Tips with Onions, Tomatoes, Mushrooms, Red and Yellow Peppers Drizzled with Teriyaki Sauce

Roasted Prime Rib of Beef

Served with Au Jus and Fresh Horseradish Cream Sauce
Add \$4.00 per person

Choice of Starch:

Herb Roasted Potatoes
Au gratin Potatoes Add \$1.00 per person
Rice Pilaf
Garlic Yukon Mashed Potatoes

Choice Of Vegetable

Fresh Vegetable Medley
Green Beans Almandine
Ratatouille Add \$1.00 per person