

Island Beach Resort

Hors d' Oeuvres

Hot Hors d' Oeuvres \$40.00 50 Pieces

Pot Stickers - Pork or Chicken
Meatballs - Swedish, Italian or Barbeque
Chicken Tenders— Hot, Mild, or Jerk BBQ
Chicken Wings—Hot, Mild or Jerk BBQ
Pigs in a Blanket
Egg Rolls— Tex Mex with Salsa
Asian Spring Rolls with Sweet Chili Sauce
Coconut Chicken With Citrus Horseradish Sauce
Mozzarella Sticks with Tangy Tomato Sauce

Hot Hors d' Oeuvres \$120.00 50 pieces

Mini Crab Cakes with Chipotle
Conch Fritters with Calypso Sauce
Mushroom Caps Stuffed with Sausage and Topped with Fontina Cheese
Spanikopita with Honey Mustard
Caribbean Chicken Sate with Tropical Salsa
Teriyaki Beef Satay with Sesame Citrus Sauce
Pancetta Wrapped Pesto Shrimp Drizzled with Balsamic Reduction
Smoked Bacon Wrapped Sea Scallops
Oyster Rockefeller Baked with Creamy Spinach
Clams Casino Dressed with Pancetta & Herbs
Mini Quiche with Honey Mustard
Mini Beef Wellington with a Port Wine Demi-Glaze

Chilled Hor d' Oeuvres

Platters Small 50 ppl Large 100 ppl

Vegetable Crudite with Ranch Dipping Sauce
Sm. \$50.00 Lg. \$80.00

Fresh Seasonal Fruit with Tropical Yogurt
Sm. \$60.00 Lg. \$100.00

Domestic and Imported Cheeses with Heritage Crackers and Grapes
Sm. \$80.00 Lg. \$155.00

Roasted Vegetable Tray with Eggplant, Artichokes Portobello Mushrooms, Zucchini and Peppers
Sm. \$75.00 Lg. \$125.00

Smoked Fish Dip Served with Celery and Carrot Sticks, Jalapenos and Crackers
\$80.00 Serves 100

Smoked Salmon Rosettes on Crostini with Capers and Dill Cream Cheese Sm. \$90.00

Ceviche- Local Fresh Fish, Scallops, Shrimp, Served with Tortilla Chips and Lime Sm. \$150.00

Fresh Mozzarella, Tomato and Basil Drizzled with Balsamic Reduction and Olive Oil
Sm. \$100.00

Crostini Topped With Olive Tapenade, Hummus or Bruschetta Sm. \$100.00

Crab and Spinach Artichoke Dip Sm. \$125.00

Raw Bar

Clams On the Half Shell\$40.00 50 pcs.
Oysters on the Half Shell.....\$40.00 50 pcs.
Jumbo Shrimp Cocktail.....\$120.00 50 pcs.
Peel and Eat Shrimp.....\$30.00 50 pcs.
Steamed Mussels in Garlic and Oil\$40.00 50 pcs.

Pinwheels

Choose any 3 items:

Ham, Salami, Turkey, Prosciutto, Provolone Swiss, or American

Choice of Spread:

Sundried Tomato , Pesto or

Honey Mustard

Sm. \$90.00 50 pcs.

Island Beach Resort

Luncheon

\$13.75 per person

Luncheon Includes:

Choice of Three Entrees
Cole Slaw and French Fries
Chef's Choice Dessert
Ice Tea and Coffee

Chicken Breast

Tender Breast of Chicken Grilled, Blackened or Fried
Served on a Kaiser Roll

Chicken Ranch Wrap

Tender Pieces of Chicken Wrapped in a Flour
Tortilla with Lettuce, Tomato, Bacon, Cheese and Zesty
Ranch Dressing

Chicken Caesar Wrap

Grilled Chicken Wrapped in a Flour Tortilla with
Lettuce, Parmesan Cheese and Tangy Caesar Dressing

Stuckerburger

A 1/2 pound Portion of Ground Beef Charbroiled and
Served on a Kaiser Roll

Crispy Grouper

Deep Fried Grouper with Lettuce, Tomato and
Onion with a Zesty Tartar Sauce on a Kaiser Roll

Crispy Grouper Reuben

Deep Fried Grouper, Coleslaw, Russian Dressing and
Swiss on Grilled Rye

Turkey BLT

Fresh Turkey Breast, Bacon, Lettuce, Tomato and
Mayo on White Toast

Shrimp Salad on Croissant

A Generous Portion of Shrimp Salad, Served on a
Sandwich Size Croissant with a Medley
Of Garden Greens

Crab Cake Sandwich

Freshly Made Crab Cakes with Jumbo Lumped Crab
Meat Served on a Kaiser Roll with a
Chipotle Sauce

Caesar Salad

Romaine Lettuce Tossed with our Own Zesty
Caesar Dressing, Croutons and Parmesan Cheese
with Chicken

Banquet Facilities requires parties of 40 or more. All Prices are subject to 18% Gratuity and a 3% Service fee.

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

\$21.95 per person

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

Chicken Francaise

Tender Medallions of Chicken Breast Lightly Battered with Egg Sauteed 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 of Chicken Breast Sautéed with Mushrooms and Marsala Wine

Grilled Pork Tenderloins

Marinated in Fresh Herbs and Spices with a Sweet Marmellato Chutney

Caribbean Pulled Pork

Pork Butt in a Island Spices Slow Roasted

Choice of Starch:

Herb Roasted Potatoes
Au gratin Potatoes
Rice Pilaf

Choice Of Vegetable:

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

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

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
\$15.95

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 Fresh Seasonal Vegetables Baked to Perfection in a 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

Marinated in Fresh Herbs and Spices with a Sweet Marmelitta Chutney

Caribbean Pulled Pork

Pork Butt Marinated in Island Spices Slow Roasted

Choice of Starch:

Herb Roasted Potatoes
Au gratin Potatoes
Rice Pilaf

Choice Of Vegetable

Fresh Vegetable Medley
Green Beans Almandine
Ratatouille Add \$1.00

Banquet Lunches requires parties of 40 or more. All Prices are subject to 18% Gratuity and 3% Service fee.

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
\$26.95

Chicken Francaise

Tender Medallions of Chicken Breast, Lightly Egg Battered Sautéed with White Wine, Butter and Lemon Capers Sauce

Citrus Chicken

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

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 Dill Creamy 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 and Topped in a Citrus Cream Sauce or Grilled then Topped with a Warm Mango Chutney

Beef Bordelaise

Sirloin Tips, 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
Rice Pilaf
Garlic Yukon Mashed Potatoes

Choice Of Vegetable

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

Island Beach Resort

Banquet Plated Dinner

\$24.95

Dinner Includes:
Warm Rolls and Butter
Garden Salad
Choose Two Entrees
Choice of Starch
Choice of Vegetable ~ Chef's Choice Dessert

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 or
Seared in a Citrus Cream Sauce

Stuffed Flounder

Flounder Stuffed with Crabmeat Dressing then Broiled
Served with Newburg Sauce

Citrus Grouper

Horseradish and Citrus Crusted Grouper with Fresh
Tropical Salsa

Grilled Teriyaki Beef Kabob

Grilled Sirloin Tips with Onions, Tomatoes,
Mushrooms, Red and Yellow Peppers Drizzled with
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 of Chicken Breast Lightly Battered
with Egg and Sautéed in a White Wine, Butter and Lemon
Caper 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

Choice of Starch:

Herb Roasted Potatoes
Au gratin Potatoes
Rice Pilaf

Choice Of Vegetable:

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

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