

SAMPLE MENU

CLAMBAKE

STARTERS

- Steamed Mussels and Clams in butter, garlic and beer sauce, served with Crispy Bread
- Large Steamed Shrimp served with lemon wedges and cocktail sauce

MAIN COURSE BUFFET

- Steamed 1 1/4lb Lobster served with Butter and Lemons
- Sweet and Sticky Barbecue Chicken
- Corn on the Cob
- Carolina Slaw
- Grilled Red Bliss Potatoes , parsley garlic butter

DESSERT

Watermelon Wedges

ENDLESS SUMMER BARBECUE

STARTER

- Portobello and Fontina Cheese Quesadilla, avocado crème
- Long Island Braised Duck Confit Taco, hoisin bbq sauce, Asian slaw
- House Special Guacamole , and Grilled Tomato Salsa with Blue Corn Tortilla

SAMPLE MENU

BUFFET MAIN COURSE

- Endless Summer Ginger Teriyaki Marinated Grilled Skirt Steak Served with Chimichurri and Horseradish Cream
- Coffee Rubbed Cedar Plank Grilled King Ora Salmon w lemon, EVOO, parsley sauce
- Hamburgers and Cheeseburgers, served with sliced tomato, onions
- Watermelon, Feta, Black Olive and Baby Arugula Salad, Citrus Vinaigrette
- Silver Queen Grilled Corn Salad Southwest Style
Southwest Potato Salad

DESSERT

- Watermelon Wedges
- Key Lime Pies

PAELLA AND TURF MENU

- Portobello and Fontina Cheese Quesadilla , avocado crème
- Spice Crusted Seared Tuna Skewer , with wasabi aioli
- House Special Guacamole and Grilled Tomato Salsa with Corn Tortilla Chips

SAMPLE MENU

PAELLA BUFFET MAIN COURSE

- Chef Pete's Famous Paella prepared and served to Guests from our Jumbo Paella Pan
- Shrimp, little neck clams, Mussels, Crab, Crawdad, Cromers Smoked Keilbasa, Cromers Andouille Sausage, Chicken, Peas, Roasted Peppers, Onion, Garlic and Saffron Rice
- Pete's Endless Summer Ginger Teriyaki Marinated Grilled Skirt Steak Served with Chimichurri and Horseradish Cream
- Grilled Corn Salad
- Mixed Baby Greens with Cucumber, shaved red onion, cherry tomato, white balsamic dijon dressing

DESSERTS

- Latin Spiced Watermelon and Mint Salad
- Key Lime Pies