



### The Beach House Grill

#### Passed Hors D'Ouerves

- Tuna Tostadas, seared tuna on a blue corn tortilla with roasted corn red pepper salsa and wasabi cream
- Rice and Pea Cakes with a Santa Fe cream dipping sauce
- Saddle Bags, crispy wontons filled with herbed chicken, cilantro and lime with a ginger soy dipping sauce

#### Dinner Buffet

- Blue Mermaid Salad fresh mango, red & green pepper, Bermuda onion and red & green grapes over mixed greens with lemon pepper vinaigrette
- Wood Grilled Salmon with chipotle honey glaze
- Wood Grilled Mermaid Steak Medallions with horseradish cream
- Grilled Summer Vegetables
- Garlicky Mashed Potatoes

**\$ 40.00** (plus 9% tax and 20% service)

### Island Hopper

#### Passed Hors D'Ouerves

- Orange Ginger Spring Rolls with Thai peanut dipping sauce
- Goat Cheese and Mango Chutney filled Phillo Cups
- Rice and Pea Cakes with a Santa Fe cream dipping sauce

#### Dinner Buffet

- Blue Mermaid Salad fresh mango, red & green pepper, Bermuda onion and red & green grapes over mixed greens with lemon pepper vinaigrette
- Caribbean Cordon Blue island spiced boneless chicken breast with swiss cheese and cured ham topped with papaya pineapple salsa
- Island Rubbed Pork Loin topped with Tobago mango chutney
- Sweet Potato Hash
- Wood Grilled Vegetables

**\$ 35.00** (9% tax and 20% service)