

SUMMER CELEBRATION MENU

SOUTHERN CELEBRATION

\$28 / person
Minimum 30 persons

- Fried Chicken Legs, Breast and Thighs
 - Garden Coleslaw
 - Lafon's Potato Salad
 - Pineapple Watermelon Skewers
 - Summer Caribbean Salad
Shredded Romain, Red Cabbage, Green Cabbage, Cilantro, Mango Pineapple Salsa, Plantain Chips, & Mango Ginger Island Dressing
- Add chicken, tofu, or shrimp for \$4.50

SUMMER TEMPTATIONS MENU

\$32 / person
Minimum 25 persons

- Watermelon, Spinach & Feta Salad with White Balsamic Vinaigrette
 - Blackened Shrimp & Pineapple Skewers
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- Mini New England Lobster Rolls, Chimichurri Flank Steak Sliders
- _____ or _____
- Scallops in a Creamy Cajun Sauce over Linguine with Asparagus
(Order both Entrees for an additional \$18 per guest)
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- Old Bay Corn on the Cob Skewers
 - New England Blueberry Pie

MEXICAN FIESTA

\$30 / person
Minimum 10 persons. *Build Your Custom Favorite Buffet.*
Pick 1 Appetizer & 1 Entree

Appetizer Options *(choice of 1)*

- BYO Nacho's: Beef, Chicken or Shrimp with Cheese, Sour Cream, Jalapenos' and pico de Gallo
- Pork Sausage Stuffed Poblano's
- Rolled Quesadilla with Chipotle Crema

Included with all choices

- Southwest Salad
- Mini Grilled Street Corn on a stick

Entree Options *(choice of 1)*

- Chicken Or Portobello Mushroom Enchiladas'
- BYO Short Rib Barbacoa: Sour Cream, Spicy Chunky Salsa, Avocada Crema, Onions & Jalapenos diced
- Chipotle Honey Chicken Breasts and Blackened Shrimp Skewers
- Fajita bar with Chicken and Beef
- Taco bar with Chicken and Ground Beef

Includes Cilantro Lime Rice and Black Beans

Free Dessert Included!

Churros' with Mexican Chocolate OR Horchata Tres Leches Cake