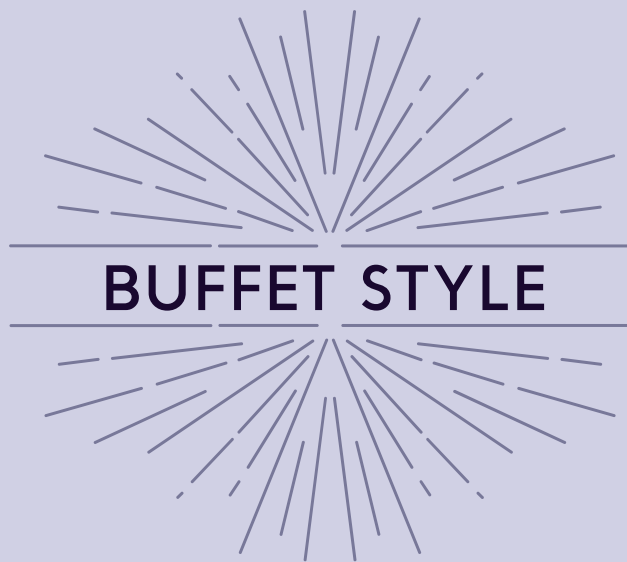




LOCAL FAVORITE

STEW CHICKEN

Slowly cooked classic stew chicken with Belizean spices

STEW PORK

Roasted pork with Belizean spices

RICE & BEANS

COLESLAW

POTATO SALAD

PLANTAINS

Baked with spices

CORN TORTILLAS

CHICKEN BBQ

SHRIMP CEVICHE

Served with homemade tortilla chips & fresh habanero

BBQ QUARTER CHICKEN

Tossed in our homemade BBQ sauce

RICE & BEANS

FLOUR TORTILLAS

LIMEY COLESLAW

POTATO SALAD

TACO BAR

SHRIMP CEVICHE

Served with homemade tortilla chips & fresh habanero

MEXICAN SALAD

Mixed greens, red onions, tomatoes, corn, crispy tortilla strips & cilantro lime vinaigrette

CHICKEN FAJITAS

BRAISED BEEF TACOS

SHRIMP TACOS

SPANISH RICE

REFRIED BEANS

SOUR CREAM

MIXED CHEESE

PINEAPPLE SALSA

CORN & FLOUR TORTILLAS

TROPICAL FLAVORS

SHRIMP CEVICHE

Served with homemade tortilla chips & fresh habanero

GARDEN SALAD

Mixed greens, tomatoes, cucumber, cabbage, carrots, onions & mango dressing

MANGO ROASTED CHICKEN

GARLIC LIME SHRIMP

Sautéed with garlic butter & fresh squeezed lime juice

PINEAPPLE FISH FILLET

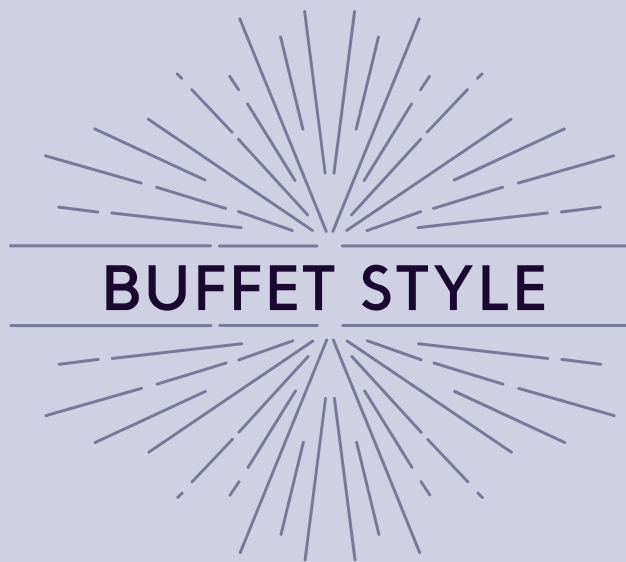
Catch of the day

COCONUT RICE

MASHED POTATOES

GRILLED PINEAPPLE

STEAMED VEGGIES



ITALIAN TOUCH

SHRIMP COCKTAIL

Horseradish & Marie Rose sauce

ITALIAN SALAD

Romaine, parmesan, tomatoes, pancetta, Italian dressing

CHICKEN FLORENTINE

Pan-seared chicken breasts served in a creamy sauce, spinach, Parmesan cheese

RIGATONI PASTA

Creamy tomato vodka sauce, green onions

LEMON LINGUINE

Linguine pasta, zucchini noodles, garlic, lemon, olive oil

ROASTED VEGGIES

ROSEMARY FOCACCIA

TOPPINGS

Olive oil, grated Parmesan cheese, balsamic vinegar, crushed pepper flakes

ASIAN ZEST

FISH CEVICHE

Ginger-soy, sesame seeds, served with homemade tortilla chips

ASIAN SALAD

Mixed green, pickled cabbage, carrots, cucumbers, ginger vinaigrette, sesame seeds

KUNG PAO

Water chestnuts, chicken, snapped peas, bell peppers, Arbol pepper

SWEET & SOUR SHRIMP

Sweet & sour sauce, pineapple, onions, bell peppers, ginger

BABY BACK RIBS

Hoisin, honey, mirin, green onions

JASMINE RICE

STEAMED VEGGIES

RICE NOODLES

Cilantro and green onions

ISLAND SMOKE & SPICE *(New)*

SHRIMP CEVICHE

Served with homemade tortilla chips & fresh habanero

CARIBBEAN COLESLAW

Crisp cabbage, carrots, sweet pineapple, lime dressingf with an island twist

JERK CHICKEN

Grilled to perfection with Jamaican hot & spicy flavor

PORK CHOP

Tropical guava-chipotle glaze

SHRIMP CURRY

Caribbean jerk shrimp in a mild curry sauce with a touch of coconut

ROASTED GARLIC MASHED POTATOES

COCONUT RICE & BEANS

STEAMED VEGGIES

FRIED PLANTAINS

HAWAIIAN PIG ROAST

DIPS TRIO

Black bean, salsa, spinach & artichoke served with
tortilla chips

WHOLE PIG (ROASTED)

FLOUR TORTILLAS

HAWAIIAN RICE

Pinneapple & cilantro

STEW BEANS

COLESLAW

GRILLED PINEAPPLE

(OPTION AVAILABLE TO SUBSTITUTE
ROASTED CHICKEN)

CARIBBEAN FLAVORS

TROPICAL CEVICHE

Fish, papaya, pineapple, cilantro, guajillo & pasilla

GARDEN SALAD

Mixed greens, tomatoes, cucumber, cabbage, carrots,
onions & mango dressing

HERBS CRUSTED FISH FILET

CARIBBEAN CHICKEN SKEWERS

Bell peppers, onions, pineapple

BACON-WRAPPED JUMBO SHRIMP

ROSEMARY POTATOES

CHIMICHURRI RICE

STEAMED VEGGIES

SEAFOOD LOVERS*

SHRIMP & CONCH CEVICHE

SEAFOOD CHOWDER

CAESAR SALAD

Romaine, croutons, parmesan, crispy bacon

SHRIMP CASSEROLE

Coconut milk, creole spices, bell peppers, onions,
potatoes, tomatoes

HALF LOBSTER TAIL

With lemon-garlic butter & fresh parsley

BANANA LEAF WRAPPED FISH FILET

Bell peppers, corn, turmeric & chilli-garlic marinade

**GARLIC-BUTTER POACHED
POTATOES**

COCONUT RICE

STEAMED VEGGIES

PRICES

LOCAL FAVORITES \$38

CHICKEN BBQ \$43

TACO BAR (MOST POPULAR) \$60

TROPICAL FLAVORS \$65

ITALIAN TOUCH \$68

ASIAN ZEST \$65

ISLAND SMOKE & SPICE (NEW) \$72

HAWAIIAN PIG ROAST \$55

CARIBBEAN FLAVORS \$75

SEAFOOD LOVERS \$90

Seasonal*

ALL BUFFETS INCLUDE SILVERWARE, PLATES, WATER GLASSES, LINEN.
PRICES PER PERSON IN USD
PRICES DOES NOT INCLUDE GRATUITY



BUILD YOUR OWN

1 SALAD, 2 ENTREES, 2 SIDES

1 SALAD, 2 ENTREES, 3 SIDES, 1 DESSERT

1 FAMILY DISH, 1 SALAD, 2 ENTREES, 2 SIDES

1 FAMILY DISH, 1 SALAD, 3 ENTREES, 3 SIDES

1 FAMILY DISH, 1 SALAD, 3 ENTREES, 3 SIDES, 1 DESSERT

SALADS

GARDEN SALAD

Mixed greens, tomatoes, cucumber, cabbage, carrots,
onions & balsamic

CAESAR SALAD

Croutons, capers, bacon, parmesan

TROPICAL SALAD

Mixed greens, cucumber, pineapple, watermelon,
mango-dressing

ITALIAN SALAD

Romaine, parmesan, tomatoes, pancetta, Italian
dressing

ASIAN SALAD

Mixed green, pickled cabbage, carrots, cucumbers,
ginger vinaigrette, sesame seeds

SIDES

FLOUR TORTILLAS

RICE & BEANS

MASHED POTATOES

COCONUT RICE

CHIMICHURRI RICE

CILANTRO-LIME RICE

SPANISH RICE

STEAMED VEGGIES

GRILLED ZUCCHINIS & SQUASH

COLESLAW

POTATO SALAD

BAKED POTATO

CORN ON THE COBB + \$2

GARLIC GREEN BEANS +\$2

HONEY ROASTED CARROTS

YUCCA FRIES

ENTREES

BEEF CHUCK ROAST

BELIZEAN STEWED CHICKEN

STEWED PORK

ROASTED CHICKEN LEGS

FISH FILET +\$3

Choice of blackened, pineapple glazed or herbs crust

COCONUT CHICKEN CURRY

With Belizean spices

PORK CHOPS

GARLIC-LIME SHRIMP +\$3

COCONUT SHRIMP +\$3

PORK RIBS

Honey-BBQ sauce

TROPICAL CHICKEN SKEWERS

Bell peppers, onions, pineapple

CHICKEN FAJITA

Chicken strips, bell peppers, onions & fajita seasoning

FAMILY DISH

SHRIMP CEVICHE

HOT SPINACH ARTICHOKE DIP

MEXICAN STREET CORN DIP

Served with tortillas chips

VEGAN CEVICHE

Hearts of palm

TROPICAL CEVICHE

Shrimp, mango, pineapple

MARGARITA GUACAMOLE +\$3

DESSERTS

KEY LIME PIE

ISLAND BROWNIE

RUM CAKE

UPSIDE-DOWN PINEAPPLE CAKE

TROPICAL CHEESECAKE +\$3

ALL BUILD YOUR OWN BUFFETS INCLUDE SILVERWARE, PLATES, WATER GLASSES, LINEN.

PRICES PER PERSON IN USD, DOES NOT INCLUDE GRATUITY

PRICES TO BE DISCUSS WITH BCC UPON SELECTION

