



SAILFISH MARINA CATERING

BUFFET DINNER OPTIONS

DB I

Caesar Salad
Marinated Calamari Salad
Grilled Chicken with Roasted Red Peppers, Proscuitto, Mozzarella in a White Wine Tomato Basil Sauce
Dolphin Florentine with Spinach, Artichokes and Provolone and Parmesan Cheeses
Pasta served in an Alfredo Sauce
Fresh Seasonal Vegetables
Rolls and Butter
Assorted Mini Pastries

DB II

Soup Du Jour or Salad of Mixed Baby Greens
Grilled Breast of Chicken with a Mango Rum Sauce
Flank Steak in a Béarnaise sauce
Grouper Française topped with lemon, spinach, artichokes and mushrooms in a lemon butter sauce
Vegetable Medley
Saffron Rice
Rolls and Butter
Assorted Mini Pastries

DB III

Creamy Cole Slaw
Spinach Salad with Sun dried Tomato, Pancetta and Feta Cheese
Fried or Grilled Chicken
Medium Stone Crabs on Ice (in season only; Snow Crabs in the off season)
Pan Seared Sea Bass with Tropical Fruit Salsa
New York Sliced Strip Steak with Béarnaise Sauce
Corn on the Cob
Baked Potato
Caribbean Vegetables
Assorted Mini Pastries

DC I

Potato Salad
Cole Slaw
Mixed Green Salad with Assorted Dressings
Char Grilled Hamburgers with Assorted Condiments
Grilled Jumbo Hot Dogs
Marinated and Grilled Chicken
Barbecue Baby Back Ribs
Baked Beans
Corn on The Cob
Oven Roasted Potatoes
Assorted Mini Pastries

*All menus are Based on a 30 person minimum. Additional Charges apply for groups under 30 guests

*Fresh Brewed Gourmet Coffee & Specialty Tea accompany all dinners

* Substitutions and alterations of meals available upon request



SAILFISH MARINA CATERING

PLATED DINNER OPTIONS

All Plated Dinner options are served with rice or a choice of potato and Chef's Vegetable

PD I

Mixed Baby Greens

Baby Red Oak, Baby Romaine, Baby Red Leaf, Radicchio, Toasted Pine Nuts, Tomatoes, Marinated Potatoes and Green Beans Served with a Balsamic Vinaigrette

Choice of

Golden Breast of Chicken Pan Seared and Seasoned Breast of Chicken Served with Roasted Red Pepper and Corn Relish.

Or

Filet of Atlantic King Salmon Served with a Raspberry Key Lime Beurre Blanc Sauce
Key Lime Pie

PD II

Caribbean Greens

Mixed Tender Young Field Greens with Sliced Roma Tomatoes, Roasted Peppers, Sesame Seeds, Feta Cheese, Sliced Mango Served with Sesame Citrus Vinaigrette

Choice of

Pan Seared Yellow Tail Snapper Served with a Tropical Fruit Salsa

Or

Grilled New York Strip Steak Served with Roasted Shallot Merlot Sauce
Triple Chocolate Cake

PD III

Bahamian Conch Chowder

Caribbean Greens

Mixed Tender Young Field Greens with Sliced Roma Tomatoes, Roasted Peppers, Sesame Seeds, Feta Cheese, Sliced Mango Served with Sesame Citrus Vinaigrette

Choice of

Pan Seared Double Breast of Chicken

Topped with Bread Crumbs, Roasted Peppers, Mozzarella Cheese & Olives Served With a Sauce of Roasted Tomato Coulis Finished with Balsamic Syrup

Or

Grilled Wahoo Layered with Fresh Crab and Artichoke with a White Wine, Tomato Pine Nut Broth

Or

Filet Mignons with Stilton Cheese Served in a Port Wine Sauce
Key Lime Pie

PD IV

Shrimp Cocktail

Caesar Salad with Fresh Parmesan Cheese and Tricolor Cracked Pepper

Duet of Grilled Swordfish with a Tomato Concasse and Petit Filet Mignon served with a Béarnaise Sauce

Coconut Rum Bread Pudding

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* Meal selection counts are due five days prior. Additional charges will apply if no count is given.



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SAILFISH MARINA LUNCH OPTIONS

LB I

Crudités with Assorted Dips
Conch Chowder
Grilled Breast of Chicken with an Herbed Sun Dried Tomato Beurre Blanc
Flank Steak in a Bordelaise Sauce
Dolphin Picatta
Vegetable Medley
Rolls and Butter
Assorted Mini Pastries

LB II

Fresh Fruit Display
Marinated Mushrooms and Artichoke Hearts
Caribbean Greens with Sesame Citrus Vinaigrette
Coconut Fried Shrimp and Mango Dipping Sauce
Grilled Pineapple Chicken Kabobs
Penne Pasta with Meatballs
Caribbean Vegetables
Rolls and Butter
Assorted Mini Pastries

PLATED LUNCH

PL I

Caesar Salad with Chicken, Shrimp, Steak, or Dolphin
Key Lime Pie
Rolls and Butter

PL II

Dolphin Picatta Served with Rice or choice of Potato and Chef's Vegetable
Key Lime Pie
Rolls and Butter

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HORS D'OEUVRES

HDI

SELECT THREE FROM ANY ONE GROUPING

Island Style Chicken Wings
Smoked Salmon and Goat Cheese Quesadillas
Bruschetta Crustini
Sesame Chicken Tenders
Cocktail Meatballs Baked Asparagus in Phyllo
Island Jerk Chicken and Herb Tart

HDII

Vegetable Turkey Pot Stickers
Mini Beef Wellington en Croute
Scallops Wrapped with Bacon
Pineapple Chicken Skewers
Smoked Salmon Bermuda Onion, Guacamole and Cream Cheese Wrap

HDIII

California Roll
Spicy Tuna Roll
Poached Shrimp with Guacamole on Lavosh
Coconut Shrimp
Portobello Mushroom Purse
New Zealand Grilled Lamb Chops
Skewered Blackened Ahi Tuna

Server Passed Hors D'oeuvres

*Hors D'oeuvres are based on a one hour time frame before meals are served



SAILFISH MARINA CATERING

BREAKS AND REFRESHMENTS

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Fresh Florida Orange Juice, Grapefruit Juice, Tomato and Cranberry Juice

Assorted Candy/Granola Bars

Homemade Brownies/Cookies

Ice Cream Novelties

Vegetable Platter

Fruit Platter

Imported and Domestic Cheese Platter

Assorted Yogurts

Chips & Salsa

Assorted Nuts



SAILFISH MARINA CATERING

BEVERAGE SERVICE

PER PERSON BEVERAGE PACKAGES

CALL BRAND

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

PREMIUM BRAND

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

BEER, WINE AND SODA BAR

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

UNLIMITED SODA PACKAGE

\$4.00 Per Person Based on a Four Hour Maximum

HOSTED CONSUMPTION BAR

Call brand
Premium brand
Martinis
Cordial, port, cognac
Domestic beer
Imported beer
Select house wine
Soft drinks

CASH BAR

Call brand
Premium brand
Martinis
Cordial, port cognac
Domestic beer
Imported beer
Select house wine
Frozen Margaritas
Soft drink

BAR FEES AND CHARGES

Bartender:
Server Passed Cocktails:
Captain's Bar at Harbor View

SAILFISH MARINA CALL BRANDS

Smirnoff
Beefeaters
J & B
Jim Beam
Seagram's 7
Bacardi
Jose Cuervo

SAILFISH MARINA PREMIUM BRANDS

Absolut
Dewars
Jack Daniels
Crown Royal
Bacardi Anejo
Jose Cuervo 1800
Tanquaray

CORDIALS, PORTS AND COGNACS

Kahlua
Sambuca
Frangelico
Grand Marnier
Bailey's
Amaretto di Saronno
Drambuie
Courvoisier VSOP
B&B

DOMESTIC AND IMPORTED BEER

Miller Lite
Budweiser
Amstel Light
Heineken
Corona

SELECT HOUSE WINES

Chardonnay
Pinot Grigio
White Zinfandel
Cabernet Sauvignon
Merlot
Sparkling Wine

*Wine list available upon request