

TROPICAL ACRES RESTAURANT

"OVER 56 YEARS OF EXCELLENCE"

**OFF PREMISE CATERING
SPECIAL GROUP RATES
50-300**

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PLATTER MENU

- Antipasto Platter - ten pounds of beautifully displayed Italian meats, cheeses & vegetables 85
- Baked Brie Wheel - with fruit compote, chopped nuts & crackers 60
- Crudités Platter - variety of fresh vegetables with a delicious dip 45
- Fresh Fruit Platter 50
- International Cheeses - a selection of domestic & imported 75
- Shrimp Cocktail Platter - sixty large shrimp cooked and peeled with lemon & cocktail sauce 58
- Smoked Fish Dip - accompanied by toast wedges 45
- Warm Spinach Dip - served with tortilla chips 45
- Baked Ziti - serves about twenty guests 65
- Canadian Baby Back Ribs - fifteen lbs of delicious ribs 125
- Chicken Francaise - thirty 4 oz chicken breasts 110
- Chicken Parmigiani - thirty 4 oz cutlets 125
- Cold Cut Tray - Combination of three meats & one cheese serves about thirty guests 58
- Crab Cakes - twenty five 3.5 oz cakes of premium lump crabmeat 130
- Spicy Chicken Wings - sixty to seventy wings serves about twenty five guests 52
- Vegetable Lasagna - serves about twenty guests 90
- Chocolate Dipped Strawberries - thirty fresh strawberries 60
- Fresh Strawberries – thirty strawberries with a sweet yogurt dip 45
- Key Lime Pie – serves eight to ten, our own recipe 15
- NY Cheese Cake – serves ten to twelve, our own recipe 15

DINNER BUFFET MENU

Off Premise Catering

Buffet A

Beef Top Round

Choice Angus Beef carved and served with natural gravy

Baked Virginia Ham

With a honey glaze and served with raisin sauce

Chicken Marsala

Boneless breast of chicken with mushrooms and a Marsala wine sauce

Vegetable Lasagna

Garden Fresh Vegetables layered with marinara sauce and wide egg noodles

Pork Loin Madeira

Boneless loin of pork roasted and served with Madeira wine sauce

Dolphin (Mahi) Fillet

Local filets seasoned and broiled in lemon and butter

\$23 per person

Buffet B

Roast Prime Rib of Beef

Herb Seasoned, slow roasted, carved and served with au jus

Salmon Fillet

Fresh Fillet Broiled and served with dill sauce

Seafood Lasagna

Shrimp, scallops and crabmeat layered with cheeses, wide noodles and Béchamel Sauce

Veal Rollitini

Tender veal slices rolled with two cheeses, mushrooms, artichoke hearts and spinach with fresh marinara sauce

Stuffed Loin of Pork

Boneless loin filled with old fashioned stuffing, carved with Madeira wine sauce

Roast Sirloin of Beef

Whole New York strip, herb crusted and carved at buffet with a Bordelaise

\$25 per person

Dinner Buffet Menu Includes the Following:

- Any two entrée choices (for a 3rd entrée, add \$4.00)
- Three choices from side menu
- Fresh baked bread and butter, coffee or tea

Side Menu

Garden Salad, tomato, cucumber and dressing

Caesar Salad with garlic croutons

Fresh Tomato Basil Salad

Pasta Primavera Salad

Honey Glazed Carrot

Seasoned Green Beans Amandine

Crudités – Fresh cold vegetables with sour cream garlic dip

Rice Pilaf

Baked Idaho Potato

Creamy Scalloped Potato

Roasted Red Bliss Potato

Seasonal Fruit Tray

California Vegetable Medley

Dinner Buffet Includes:

China, flatware, linen napkins, dressed buffet table, chafing dishes and all serving items. Three experienced staff for first 50 people, then 1 additional each 25 guests.

6% tax and 18% gratuity will be added to all prices.

Substitutions to personalize your menu are welcome.

50 Person Minimum

TROPICAL ACRES BAR-B-Q

Off Premise Catering

<u>Traditional</u>	<u>Ultimate</u>
All Beef Hamburgers – Grilled	Bar-B-Q Chicken & Pork Spareribs
Grilled Beef & Turkey Hot Dogs	Grilled Beef & Turkey Hot Dogs
Bar-B-Q Chicken Pieces	Marinated Steak on a Skewer – Grilled
\$16 per person	\$18 per person

- Accompaniment Tray: lettuce, tomato, onion, pickles, relish, mustard, ketchup, buns,
- Any 3 Sides from list
- Sheet Cake, Brownies, or Iced Watermelon
- Beverage Service: soft drinks, lemonade, iced tea, bottled water.

Side Choices

Red Bliss Potato Salad

Fresh Cole Slaw

Fresh Seasonal Fruit Salad

Macaroni Salad

Grilled Vegetables

Redneck Baked Beans

Corn Bread

Chilled Pasta Salad

Buttered Petite Corn on the Cob

Alternate Menu Selections

(Each selection must replace a main item from menu.)

Bar-B-Q Pork Sandwich +\$2.00

Texas Chili +\$1.00

Bar-B-Q Includes:

Quality plastic plates and flatware, paper napkins, plastic cups, ice, buffet tables, all equipment to prepare and serve, experienced staff to cook, serve and maintain food for up to three hours.

6% tax and 18% gratuity will be added to all prices.
Substitutions to personalize your menu are welcome.

50 Person Minimum

HORS D'OEUVRES MENU

50+ Guests

Suggested number of Hors D'oeuvres per person when followed by dinner is six; if the guests are not having dinner, twelve to fifteen pieces per person are recommended. Hors D'oeuvres are served butler style.

Mushroom caps stuffed with seafood

Seasoned & bacon wrapped scallops

Salmon croquettes with dill

Bahamian conch fritters

Sesame coated chicken with hoisin sauce

Fresh cantaloupe wrapped with prosciutto

Salmon mousse stuffed cherry tomato

Potato pancake with sour cream

Teriyaki marinated sirloin strips

Cocktail meatballs

Bruschetta

Grilled asparagus wrapped with prosciutto

Sliced tenderloin crostini w/ béarnaise

Caprese salad skewered

Tray of eighty pieces 150

Assorted tray of four selections (eighty pieces) 150

6% tax and 18% gratuity will be added to all prices.
Substitutions to personalize your menu are welcome.

50 Person Minimum