



Dinner: Select One Soup, Three Salads, Four Entrees, Three Sides, Four Desserts

Asian Buffet

Buffet menus are designed to accommodate a minimum of 20pp1

Assorted rolls can be added when finalizing your menu

Soups

Thai Coconut Chicken Soup

Miso Soup

Tom Yum Soup

Salads

Asian Chopped Salad with crispy wonton, ginger soy dressing

Soba Noodle Salad with julienne vegetables and mango chili garlic dressing

Crispy Tofu Salad with tangy sesame dressing

Vermicelli Noodle Salad with shitake mushrooms, green mango and Teriyaki dressing

Thai Noodle Salads with sesame garlic dressing

These items have been selected to meet the diverse dietary needs of our clients. We will be happy to answer any questions you may have.



Entrees

Stir-Fried Beef with Spring Onions
Sweet Chili Glazed Wild Caught Salmon
Soy Marinated Flank Steak with Shiitake Mushroom Demi
Sweet and Sour Shrimp Skewer
Stir Fry Chicken thigh
Pork Red Curry with Coconut Sauce
Coconut Curry Red Snapper
Chili Sweet Soy Pork with Grilled Pineapple
Hoisin Chicken Udon Noodles

Sides

Vegetable Fried Rice
Mixed Vegetable Stir Fry
Steamed Jasmine Rice
Asian Style Baked Onion Potatoes
Sesame Chili Broccoli

Desserts

Coconut Rice Pudding
Lemongrass Panna Cotta
Mango Panna Cotta
Thai Banana Custard
Tapioca Pudding
Mini Chinese Donut
Mini Japanese Cheese Cake
Assorted Regional Mini Pastries

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Dinner: Select One Soup, Four Salads, Four Entrees, Three Sides, Four Desserts

Mexican Buffet

Buffet menus are designed to accommodate a minimum of 20 ppl

Assorted rolls can be added when finalizing your menu

Soups

Chicken Tortilla Soup

Mexican Corn Soup

Green Posole

Chile Poblano Cream Soup

Chipotle Black Bean Soup

Salads

*Fajita Salad with Seasoned, Sliced Chicken, Roasted Peppers, Onions, Creamy Ancho
Chili Dressing*

Mexican Street Corn Salad Chipotle Lime Dressing

*Mixed Green Salad with Jicama, Hearts of Palm, Queso Fresco, Honey Lime Vinaigrette
Dressing*

*Mexican Chop Salad with Smoked Chicken, Avocado, Grapefruit, Fried Tortillas and
Chili Agave Vinaigrette*

Mexican Kale Salad with jalapeno slices and zesty cilantro lime dressing

Sauces & Condiments

*Salsa, Guacamole and Sour Cream, Queso Blanco, Queso Oaxaca, Queso Chihuahua,
Chopped Cilantro, Fresh Lime Wedges*

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Entrees

Chicken and Beef Fajitas with Soft Flour Tortillas, Sour Cream, Salsa Fresca and Guacamole

Herb Marinated and Grilled Chicken with Mole

Achiote Marinated Red Snapper Veracruz

Beef Enchiladas

Chicken Enchiladas

Flat Iron Steak with Chipotle and Wild Mushrooms

Tamale Oaxaqueno Tamale Oaxaqueno soaked masa with lime chicken, mole negro wrapped in banana leave and steam

Chipotle Lime Glazed Pork Shoulder

Achiote Rubbed Grouper with Peppers, Onions, Chilies and Wrapped in Banana Leaf

Grilled Skirt Steak with Guajillo Sauce

Sides

Steamed White Rice

Chili Black Beans

Refried Beans

Pinto Bean and Chorizo Sausage Ragout

Arroz Rojo

Chili Lime Roasted Vegetables

Sweet Corn, Tomatoes, Asparagus

Desserts

Tres Leches

Mexican Rice Pudding

Sopapilla

Chocolate Trifle with Orange Pomegranate Pudding

Chocolate Flan

Coconut Flan

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Jamaican Buffet

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Soups

Chicken and Pumpkin Soup

Fish Tea

Pepperpot Soup

Vegan Red Peas Soup

Salads

Mix Garden Salad with Shaved Carrots, Baby Tomato, Cucumber Slices, Thousand Island or Citrus Vinaigrette

Shredded Cabbage Slaw with Julienne Trio Peppers, Carrots, Onions with Orange lime Vinaigrette

Traditional Macaroni Salad

Creamy Potato Salad with Green Peas, Boiled Eggs and diced Carrots

Red Beans and Mango Salad with Diced Peppers and Onions

Jerk Chicken Salad

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Entrees

Authentic Jerk Chicken made with Mama Darkie Special Jerk Rub

Curry chicken

Escovietch Fish (please Specify Boneless or Bone in)

Brown Stew Fish

Curry Goat

Braise Oxtail with broad Beans

Curry Conch

Roast Pork

Jerk Pork Shoulder

Sides

Steamed Seasonal Vegetables

Rice and Peas

Steamed White Rice

Festivals

Bammy

Fried Sweet Plantain

Vegan Stew Peas

Desserts

Bread Pudding

Potato Pudding

Fruit Cake

Pineapple Upside Down

Coconut Gissarda

Creme Caramel

Fruit Tart

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Caribbean Buffet

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Soups

Bahamian Fish Chowder

Sancho

Soupa de Pollo Cuban Style

Black Bean Soup

Salads

Dominican Tabbouleh Salad with tomato, onion, parsley, fresh mint, lime juice, olive oil

Creole Pasta Salad

Mixed Green Salad with shredded carrots, shaved red onions, shredded mango, citrus vinaigrette

Cuban Black Bean Salad

Puerto Rican Mix Seafood Salad

Spinach Salad with mango passion fruit dressing

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Entrees

Mojo Roast Pork
Cuban Style Roast Chicken Adobo
Pan Seared Grouper with white wine tomato basil sauce
Grill Skirt Steak with sundried tomato chimichurri
Bone-in Poulet en Sauce
Coriander Chili Rub Flat Iron Steak with sauté peppers and onions
Rum Glazed Slow Pork Shoulder with pineapple raisin salsa
Achiote Rubbed Grouper with sauté peppers, onions, baby tomatoes

Sides

Steamed White Rice
Black Beans
Fried Sweet Plantains
Congri
Roasted Vegetables
Djon Djon Rice
Yucca A La Mojo
Sauté Green Bean Almandine

Desserts

Tres Leches Pudding
Rice Pudding
Alfajores
Coconut Panna Cotta
Coconut Flan
Alfajores
Tres Leche Cake

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Plated Dinner: Select One Soup or Salad, Two Entrees, One Dessert

Assorted rolls can be added when finalizing your menu

PLATED OFFERINGS

APPETIZER \$12

Pan-Seared Crab Cakes with Green Apple Shaved Fennel Slaw Caper Aioli

Lemon Grass Skewered Shrimp with Crudité Salad

Thai Sweet Chili Chicken Sauté

SOUP \$8

Roasted Corn and Crab Chowder

Classic Tomato Soup with Basil Infused Olive Oil

Curried Butternut Squash and Orange Soup

SALADS \$10

Sunlight Catering Nature Salad | Red and Golden Beets, Layered with Whipped
Goat Cheese, Frisse Salad, Sherry Tomato Vinaigrette

Artisan Baby Greens Rolls, Sliced and Served with Baby Heirloom Tomato
Halves, Micro Greens, Roasted Red Pepper Dressing

Artisan Mix Greens Bouquet with Thinly Sliced Cucumber, Baby Heirloom
Tomato, Toasted Almonds Red Wine Vinaigrette

Spinach Salad with Caramelized Pecans, Goat Cheese Crumble, Poached Pear
and Cranberry Vinaigrette

Shaved Raw Brussel Sprouts "Caesar Salad" with Roasted Garlic Crouton and
Aged Pecorino Heirloom

Tropical Baby Romaine with Mango Caesar, Coconut Crostini and Shaved
Parmesan

Wedge Salad with Tomato, Red Onion, Roast Garlic Croutons and a Smokey
Bacon and Blue Cheese Dressing

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HOT DISHES| Prices varies by proteins and some market price.

Mojo Marinated Airline Chicken Breast with Green Bean Yucca Bacon Hash and Sweet Plantains \$40

Grilled Beef Filet with Idaho Gratin Potato, Port Wine Demi and Baby Vegetables \$60

14-Hour 14hrs Braised Short Ribs with Red Wine Demi, Cipollini Onions and Creamy Mashed Potato \$60

Petite Filet Mignon "Au Poivre" with Market Vegetables, Roasted Yukon Gold Potato \$60

Miso Glazed Salmon with Spicy Stir Fried Rice, Seared Bok Choy \$50

Seared Yellow Tail Snapper Fillet with Olives, Capers, Sundried Tomato Olive Oil Emulsion and Steamed Jasmine Rice \$50

Surf & Turf of Petite Beef Filet, 1 /2 Lobster Tail with Garlic Herb Butter, Idaho Gratin or Steamed Cilantro Lime Jasmine Rice \$70

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DESSERTS \$12

Desserts are out source and will be available upon client's request

*You may select up to 2 entrees for your guests. Entree price will equal to the highest priced entree selection

Passed Hors d'Ouvres

Cold

CANAPÉS-Minimum Order of 24 Pieces

Shrimp Cocktail with spring celery, lemon wedges bloody Mary cocktail sauce

Mixed Seafood Ceviche with diced mango, shaved red onions, chiffonade cilantro, coconut milk and lime juice

Seared Ahi Tuna on Crispy Rice Cake with Wasabi Aioli and Sweet Soy Glaze

Salmon Tartare with Sweet soy, sesame seeds, chives and crispy wonton

Wild mushroom Crostini with shredded parmesan

Hot

Chef's Famous Spicy Mini Jamaican Beef Patties

Korean Style Spicy Beef Empanada

White Truffle Potato Croquette

Mini Four Cheese Mac 'n' Cheese Tartelette

Coconut Shrimp Skewers

Crispy Miso Glazed Pork Belly on Creamy Polenta Cake

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Heavy Reception

PLEASE FEEL FREE TO ENHANCE YOUR EVENT FROM OUR WIDE VARIETY OF ACTION STATIONS| EACH STATION REQUIRES A CHEF AT A FEE FOR EVERY 75 GUESTS. EACH STATIONS ARE PRICED SEPERATELY.

- PASTA BAR (MADE TO ORDER) | Pastas (select 3) | Gnocchi, Penne, Choice of Spinach or Butternut Squash Ravioli (select 3) | Alfredo, Puttanesca, Sage and Brown Butter, Marinara | Sausage, Seafood, Asparagus, Mushroom, Vegetables, Olives, Capers, Parmesan.
- PAELLA VALENCIA | Saffron Rice with Chorizo, Mussels, Clams, Shrimp, Chicken, Peppers and Garlic Aioli.
- THE "MAC" DADDY | Braised Short Ribs | Onion, Shiitake, Lobster | Green Peas, Sweetcorn, Mascarpone, Manchego, Cheddar, Pecorino |
- PARILLADA | Grilled Meats (select 3) | Skirt Steak, Chorizo, Morcilla, Chicken Sides | Chimichurri, Seasonal Vegetables Portobello Mushrooms, Garlic Butter.
- ANTIPASTI| Selection of Cured Meats, Seasonal Market Pickles, Grilled and Marinated Vegetables, Mozzarella, Olives, Cornichons.
- CHEESE DISPLAY| Chefs selections if assorted cheese displays with jams, preserves, Flatbreads, Grissini.
- CHIPS AND DIPS| Plantain, Tortilla, Warm Pita Bread, Bagel Chips, Crispy Flat Bread, Guacamole, Roasted Onion Dip, Hummus, Baba Ghanoush.

CARVING STATION MEATS/POULTRY/FISH |

- Salt and Herb Crusted Prime Rib with Horseradish Cream and Natural Jus
- Pepper Crusted Angus Tenderloin with Horseradish and Béarnaise
- Achiotte Rubbed and Herb Stuffed Porchetta with Pan Juices and Roast Apple Rum Sauce
- Citrus Brined Turkey with Brioche Chestnut Stuffing and Natural Jus
- Whole Salt Crusted Market Fish with Florida Citrus Beurre Blanc

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- Picnic Ham with Roast Pineapple Glaze
- Rum and Pineapple Brined Pork with Mango Rum Raisin Compote
- Whole Roast Suckling Pig with Pickled Red Onion

SEAFOOD DISPLAY COLD |

- (3 PIECES PP) Shellfish | Poached Shrimp, Clams, Oysters, Crab Claws, Lobster, Drawn Butter, Romesco, Brandy Cocktail Sauce, Mignonette, Lemon, Mustard Aioli
- *Sushi Bar with California, Spicy Tuna, Vegetarian, Rainbow and a Specialty roll
(Based on 5 Pieces per person)*

SLIDERS (SELECT 3) |

- Cuban | Roast Pork Country Ham, Swiss, Pickles
- Fish with Creole Spice, Green Papaya Slaw, Tartar Sauce
- Reuben Style Sandwich | Thousand Island, Sauerkraut, Pastrami, Swiss
- 80/20 | Chopped Angus and Applewood Smoker Bacon, Pepper Jack Cheese, Tomato

To ensure the safety of all our guests and to comply with local health regulations,

All our employees are trained and knowledgeable of the HACCP guidelines and are in compliance with the protocols. We are at your Service to custom design a menu and to accommodate your special requests, which will ensure the success of your event.

Leftover food may not be taken for donated to another party. To preserve and ensure food quality. Requests for special Food items are welcomed. Special order items will likely be charged in their entirety per specific ordered quantities, based upon market availability. Special meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of meal service. Special meals will be charged at market prices. Buffets and reception stations are designed for 20 guests and above. A \$150++ fee will apply for less than 20 guests. Information contained in this document is subject to change, without notice, at any time.

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