

DINNER BUFFETS

50 person minimum

Buffets remain open for 1 and 1/2 hours

CARIBBEAN BUFFET

Assorted rolls & butter

Bahamian Shrimp Chowder

Salads

Ginger curry grilled chicken salad

Fresh tropical fruit salad

Fresh spinach, grape tomato and cucumber salad with assorted dressings

Carving Station

Whole roasted mojo marinated suckling pig

Roasted pork loin with pineapple barbecue sauce

Additional Entrees and Sides

Grilled Tilapia with mango salsa

Conch fritters with red pepper jelly

Chicken roasted with garlic, chive and thyme marinade

Eggplant, tomato & yellow squash baked with herb goat cheese

Rice and beans

Chef's selection of assorted desserts featuring Key lime pie

\$29.95 per person

DINNER BUFFETS ...

ITALIAN BUFFET

Garlic and herb focaccia bread

Minestrone Soup

Salads

Mixed green salad with assorted dressings

Tomato, basil and fresh mozzarella salad

Antipasto display with imported salamis (mortadella, sopressatta, cappicola and hard salami) garnished with giardinera vegetables, cherry peppers and olives

Pasta Station

Assorted pastas served with marinara, Alfredo and pesto sauces, a variety of toppings and cooked to order by a uniformed chef

Additional Entrees and Sides

Lasagna Bolognese (meat sauce)

Baked manicotti in white wine & herb cream sauce

Italian sausage and peppers

Grilled grouper topped with a shrimp, roma tomato, oregano & garlic sauté

Chicken Cacciatore (boneless)

Chef's selection of assorted desserts featuring Tiramisu

\$27.95 per person

DINNER BUFFETS ...

FIESTA BUFFET

Tortilla Soup

Nachos

Fresh made tortilla chips, pico de gallo, guacamole, sour cream and cilantro cheese sauce

Salads

Grilled vegetables with cilantro lime dressing

Roasted corn & black bean salad

Fresh mixed greens with assorted dressings

Fajita Station

Marinated and sautéed shrimp, beef and chicken served with onions, peppers, shredded cheese, lettuce, diced tomatoes, salsa, sour cream, guacamole and flour tortillas

Spanish Paella

Shrimp, clams, mussels, chicken and chorizo sausage with peas, olives and red and green peppers tossed with saffron rice

Additional Entrees and Sides

Cheese enchiladas with chipotle pepper sauce

Pork carnitas with salsa verde (braised pork tips in a tomatillo and mild green chile sauce)

Stewed pinto beans with cumin and mild chiles

Mexican rice

Chef's assorted desserts featuring Churros with cinnamon sugar

\$25.95 per person

*21% service charge and 6% tax will be added to all Food & Beverage orders
Radisson Resort at the Port 8701 Astronaut Blvd. Cape Canaveral, FL. 32920*

DINNER BUFFETS...

SEAFOOD BUFFET

Assorted rolls & butter

Manhattan Clam Chowder

Salads

Shrimp and pasta salad

Marinated clams and mussels in herb vinaigrette

Forest greens with assorted dressings

Carving Station

Prime Rib with mustard seed demi glace

Additional Entrees and Sides

Island crab cakes with herb tartar sauce

St. John's Chicken (boneless breast stuffed with red peppers, chives, shrimp & scallops in pimento cream sauce)

Grilled Salmon with smoked salmon & dill cream sauce

Herb rice pilaf

Seasonal fresh mixed vegetables

Chef's selection of assorted desserts featuring Chocolate Brownie Tart

\$32.95 per person

DINNER BUFFETS...

ASIAN BUFFET

Assorted rolls & butter

Egg Drop Soup

Salads

Vegetable lo mein and sesame salad

Spinach salad with chopped hard boiled eggs, crumbled bacon, chopped red onion, seasoned croutons and vinaigrette dressing

Conch and crab salad

Stir Fry Station

Marinated shrimp, chicken and beef with julienne carrots, onions, broccoli florets, snow peas, baby corn, bean sprouts, straw mushrooms and water chestnuts

Additional Entrees and Sides

Roast pork with pineapple mustard sauce

Coconut shrimp

Sesame seared tuna

Polynesian rice

Zucchini, squash and carrot sauté

Chef's assorted desserts featuring Fresh Fruit Cheesecake

\$31.95 per person