

The Islander Resort

Banquet Menu

Hors d'oeuvres

Mini, Jumbo lump crab cakes with Cajun aioli

Shrimp cocktail, traditional, southwestern chipotle, or Caribbean marinated

Quesadillas- blackened, or grilled fish, or chicken, shrimp, or jumbo lump crab, smoked duck, or roasted assorted jerked vegetables

Bacon wrapped scallops (or shrimp) served with our grainy mustard dip, or a hoisin Barbeque sauce

Smoked salmon and herbed garlic cheese on a crustini

Tomato and crabmeat bruschetta served with roasted garlic and accompanied assorted flat bread crackers, and crustini

Cajun sausage pinwheels served with our own Cajun aioli

Mini spring rolls-chicken, beef, or shrimp, and served with a sweet and spicy Thai chili sauce

Mushroom caps stuffed with our jumbo crab meat stuffing, or a choice of lobster and scallion stuffing

Mini flat bread pizza bites with fire roasted tomatoes, fresh mozzarella, and chiffonade basil, or Jerked chicken with a mango herb cheese, and chives, or spicy shrimp and a garlic herb cheese, etc

Mini assorted quiche to include spinach, three cheese, lobster, smoked ham and cheese

Mini vegetable spring rolls with sweet and sour sauce

Salmon rosettes on cucumber wheels with crème fresh and dill

Spicy marinated meatballs with Fra Diavolo dip (or spicy tomato sauce)

Petite Vegetable or Seafood Kabobs with Thai peanut dipping sauce, or sweet and spicy chili sauce

Risotto cakes made with wild mushrooms, apple cider cured bacon, and parmesan cheese

Caramelized apple and sweet onion tartlets in phyllo cups

Lamb chop lolly pops served with a mint pesto sauce

Oysters on the ½ shell with lemon, lime, key lime cocktail sauce and/or sauce mignonette

Oysters Rockefeller

Clams Casino

Oyster Bienville

Oyster Moscow

Chef Joe's Conch ceviche served in endive cups

Asian dim sum assortment served with ponzu sauce

Roasted wild mushrooms served in phyllo shells

Sushi rolls to include spicy tuna roll, marinated vegetable delight, California rolls (no raw fish) to be served with soy and wasabi cream and pickled ginger

Pigs in a blanket served with our grainy mustard dip

Blanched pencil asparagus served with prosciutto de Parma and an aged balsamic drizzle

Pork empanadas served with a spicy black bean, and cilantro dip

Coconut encrusted shrimp served with an orange and horseradish marmalade

Hummus and tapenade atop a toasted pita chip

Fire grilled jumbo shrimp served with a chipotle, or hoisin barbeque sauce

Cajun crab stuffed Pepperoncini

Endive cups stuffed with either shrimp or crab salad comprised of mango, avocado, tomato, scallion, and cilantro

Beef or Chicken satay served with sweet chili sauce and Thai peanut dipping sauce

Lightly seared yellow fin tuna sliced and served over a crisp wonton with sweet soy glaze and wasabi cream

Whipped gorgonzola mousse with red grapes and toasted walnuts served on a crustini

Crab and avocado salad served in atop sliced cucumber

Smoked mahi mahi mousse on a fried pita chip served with scallion

Seared beef tenderloin served atop a bed of arugula, and a parmesan crustini topped with roasted garlic aioli

Seared beef tenderloin served atop a bed of caramelized onions, and crustini topped with a gorgonzola mousse

Spicy sautéed rock shrimp served over a soft, garlic and herb cheese atop a crustini

Bacon wrapped lobster bites served with a whole grain mustard dip

Fire roasted tomato and garlic mousse served atop a crustini with a chiffonade of fresh basil

Lobster cakes served with a warm Meyer lemon, and butter emulsion

Action/ Carving stations

Prime Rib, served with horseradish cream and au jus

Whole Roasted New York (or Kansas City) strip slowly roasted with a Dijon and herb crust, with choice of Roasted mushroom demi glace, or roasted garlic and shallot demi glace

Roasted tenderloin of beef, served with horseradish cream and choice of au jus, roasted mushroom demi glace, or roasted garlic and shallot demi glace

Roasted Kosher salt crusted pork loin served with caramelized apples and a Hunter sauce

Whole Cuban style Roasted pig served with the sour orange au jus

Pork Loin Roulade- stuffed with chorizo, walnut, and cranberry stuffing, served with a sauce Normandy. Caramelized apples, onions, apple brandy, Demi glace, finished with a touch of cream

Boneless Smoked Ham accompanied by a pineapple bourbon glaze

Roasted fresh ham (or pork steamship) served with a Balsamic roasted shallot demi glaze

Boneless Lamb Roast stuffed with roasted garlic and served with either a chocolate mint demi glaze, or mint pesto

Roasted Turkey breast served with pan Gravy, and chilled orange, and whole cranberry sauce

Cedar Planked Mahi Mahi or Salmon quickly and lightly smoked during cooking and served with choice of Key lime, or Valencia orange Beurre Blanc, grilled pineapple and Black bean salsa, Island spiced Mango chutney

Rolled stuffed flank steak stuffed with spinach, raisins, toasted pine nuts and provolone cheese, served with a light tomato and olive sauce

Action stations

Pasta station with choice two pastas. (Penne, rotini, ziti, linguini, cheese tortellini, wild mushroom raviolis, or Lobster ravioli. Served with, Roasted tomato and basil marinara, basil pesto, and three cheese Alfredo sauce.

Accompanied by shrimp, lobster, crab, scallops, chicken, sausage a variety of fresh vegetables

Made to order Floribbean stir-fry to include choice of meats, sea foods, and fresh vegetables prepared with tropical sauces and spices served over saffron rice or Cous cous. Choices to include – Slow roasted pulled pork, jerked chicken, Key West shrimp, fresh Mahi chunks, Bermuda onion, summer squash, sweet peppers, hot peppers, black beans, sweet potato, mango, and pineapple.

Grill station Includes Cooked to order Steaks, Lobster Tails, Chops, Marinated Portabella Mushrooms, each served with the appropriate sauce

Displayed hors d'oeuvres

Sushi display to include an assortment of maki rolls and nagiri sushi, tuna sashimi, spicy conch ceviche, Wakame seaweed salad, and marinated calamari salad, Accompanied by the traditional soy sauce, pickled ginger, and wasabi paste

Spinach and artichoke dip served with toasted pita chips (also available with crab or shrimp)

Raw bar to include Oysters and clams on the 1/2 shell, marinated mussels, marinated blue crab claws
Peeled shrimp cocktail with key lime cocktail sauce, Asian marinated calamari salad, Chef Joe's conch ceviche
Smoked fish dip made with locally smoked mahi mahi served with flat bread crackers and toasted spiced pita chips. Stone crabs are available only when in season

Antipasto platter to include sliced prosciutto de Parma, Hard salami, cold sliced mild Italian sausages, marinated olives, marinated mushrooms, and assorted vegetables, served with tomato and fresh buffalo mozzarella salad dressed in choice of Italian or balsamic vinaigrette and topped with fresh basil

Fresh sliced fruit display with fresh berries and to include either a Grand Marnier or Chambord crème fraiche

Imported and domestic cheese display, served with grapes, and flat bread crackers

Baked Brie in puff pastry served with fresh berries and a raspberry glaze, with flat bread crackers

Bruschetta basket with assorted toppings to include, Fire roasted tomato spread, hummus, tapenade, roasted garlic, fresh tomato and basil chiffonade dips

Taco/Fajita/Nacho station to include seasoned ground beef, chili marinated skirt steak, and cilantro and lime marinated chicken served with soft warm corn tortillas, and or crunchy taco shells with diced onion, tomatoes, lettuce, cheese, sour cream, guacamole, freshly made salsa, fresh lime, cilantro, and an assortment of hot sauces

Cold salads

Sweet pepper Cole slaw

Fingerling Potato salad with a apple cider vinegar and bacon vinaigrette with scallions

Pesto pasta salad with either, grilled chicken, or fresh shellfish, and assorted roasted vegetables
With a pesto vinaigrette

Marinated assorted wild mushrooms

Chilled Hearts of palm salad with a caper vinaigrette

Grilled vegetables to include zucchini, asparagus, yellow squash, portabella, and Bermuda onions
With aged balsamic drizzle

Roasted pepper salad with shaved red onions, capers, balsamic vinegar and Olive oil

Cucumber and red onion with Roasted vine ripened tomatoes and a sherry vinaigrette

Sliced heirloom tomatoes with basil and fresh mozzarella dressed with choice of Italian red wine or balsamic
vinaigrette

Fresh fruit salad, including melons and grapes, and pineapple

Tossed salad with mixed baby greens assorted toppings and dressings

Spinach salad with egg, bacon, and warm apple and horseradish dressing

Caribbean Tiki salad with mixed greens, grilled pineapple, hearts of palm, toasted almonds, gorgonzola cheese
and a passion fire vinaigrette

Caribbean chopped salad with mixed baby greens, mango, and apple cider cured bacon, gorgonzola, and Garlic
croutons with Raspberry vinaigrette

Traditional Caesar salad

Tuna, Chicken, Shrimp, and lobster salad served with either a traditional green salad or soft rolls

Mediterranean Tortellini salad, with roasted tomatoes, artichokes, hearts of palm, feta, olives and a basil, and a
Meyer Lemon vinaigrette

Mixed greens topped with garlic croutons and served with mango, strawberry, and avocado salsa, with a
cilantro- lime vinaigrette

Arugula salad served with roasted wild mushrooms, crispy prosciutto ham, cherry tomatoes, parmesan cheese
And a white truffle vinaigrette

Soup

Black bean Soup with chorizo sausage (also vegetarian)

Roasted butternut squash Cream

Posole

Islander Conch Chowder

Clam Chowder (New England or Manhattan style)

Callaloo soup (a traditional island soup)
Oven roasted tomato and Gorgonzola Bisque
Apalachicola Oyster stew
She-Crab bisque
Guinness and sharp cheddar soup with garlic crouton
Chef Joes Famous Western style chili (that's without beans)
Roasted corn and green chili chowder
Cream of wild mushrooms with a white truffle drizzle

Southern

Jalapeno cornbread
Biscuits with honey butter
Sweet pepper cole slaw
Southern style potato salad
Macaroni salad
Green bean salad
Mustard or collard greens
Macaroni and cheese
Drunken cowboy beans
Corn on the Cobb
Pulled pork bbq, with soft rolls
Smoked Barbeque beef brisket
BBQ (chicken, ribs, pork) served with either a mild Sweet onion, spicy chipotle,
Or mustard based golden barbeque sauce
Old fashioned fried chicken
Traditional Apple Pie
Sliced watermelon
Ambrosia

Cajun, Creole or Florida, Caribbean

Coconut curried chicken, fish, scallops, lobster, or shrimp served with saffron rice pilaf
Mojo roasted chicken or Pork loin chops with a sour orange brown sauce
Warm water rock lobster tail with fresh herbs, and key-lime butter
Wet Jerked chicken or pork served with whipped Boniato potatoes
Seared Fresh catch with shrimp, jalapeño, and pineapple relish
Fresh catch either grilled, or panko, onion, or plantain crusted and served either
Key lime, Valencia orange, or passion fruit beurre blanc
Caribbean black beans and turmeric spiced yellow rice pilaf
Jambalaya with chicken, shrimp, and sausage, and assorted vegetables
Red beans and rice with andouille sausage
Chicken breast, or seared boneless pork chops served with a spicy shrimp Creole sauce
Blackened (fish, chicken, etc.) served with citrus wedges
Slow roasted chipotle chicken breast
Sautéed catch with braised fennel and Valencia oranges

Asian

Assorted dim sum
Pot stickers (steamed or fried)
Romaine and arugula salad with friend wonton matchsticks, cherry tomatoes, carrot sticks,
And a tangy ginger dressing
Assorted spring rolls served with sweet and spicy Thai dipping sauce
Fresh Catch steamed in banana leaves with Baby Bok Choy, and a Sweet Soy Glaze

Beef and broccoli stir-fry with water chestnuts
1/4 crispy roasted duck served with a mandarin orange demi glaze finished with scallions
Roasted pork with sesame-orange glaze, or dark rum
Fresh catch with wasabi crust, served with a sesame ginger glaze
Red Curry Cashew chicken and vegetables
Soy-honey shrimp with stir-fried vegetables

Italian

Italian Garlic bread
Garlic roasted chicken
Herb crusted pork loin
Rock shrimp tossed with onions, garlic, and a three cheese tortellini Served in a creamy vodka tomato sauce
Chicken with artichoke, basil, and roasted red peppers
Fresh catch with smoky tomato and saffron sauce
Steamed clams, mussels, shrimp, lobster served over pasta with prosciutto and a saffron broth
Mild or spicy hot Italian Sausage with peppers and onions served with crusty bread
Pasta Alfredo (with chicken or seafood)
Seafood, meat, or vegetarian lasagna
Rock shrimp Fra Diavolo (spicy tomato sauce) over farfalle pasta
Served with freshly shredded parmesan cheese
Shellfish puttanesca assorted shellfish tossed with pasta in a fragrant tomato sauce with
Capers, Onions, Anchovies, Olives, and Fresh Basil

Southwestern

Baked squash with Rock shrimp, Queso Fresco, and Roasted Corn
Chicken, beef, or pork enchiladas with red or green chili sauce
Chili rubbed roast pork loin roasted with a honey lime glaze
Grilled Skirt steak in a chipotle, lime, and honey marinade
Marinated rib eye with caramelized sweet onions and pepper blend
Roasted chicken with a fire roaster pablano and corn rice
Spicy jumbo shrimp, served over turmeric spiced yellow rice

Vegetarian

Assorted vegetable lasagna with a roasted garlic ricotta, and an Italian three cheese blend cheese
Roasted wild mushroom and three cheese tortellini pasta
Polenta cakes with artichoke and tomato Fresca
Cheese or portabella ravioli with marinara or cream garlic Alfredo and fresh herbs
Grilled portabella steaks with fresh herbs
Ratatouille
Sweet peppers Stuffed with beans and rice and served with a spicy ranchero sauce
Three cheese Tortellini with a roasted tomato, and vodka cream sauce
Asian vegetable stir fry

Starches

Roasted Red pepper rice pilaf
Wild rice blend
Saffron rice
Stir-fry rice
Creamy risotto, with rock shrimp, roasted mushrooms, or other flavorings
Roasted red Potatoes with garlic, and parsley butter
Roasted fingerling potatoes Lyonnaise (caramelized onions and butter)
Roasted Sweet potatoes with a sweet Meyers rum glaze

Baked Potatoes with all the fixings to include
Bacon, Scallions, whipped butter, sour cream, mixed cheese
Whipped Boniato potatoes
Roasted Garlic mashed potatoes
Lobster whipped potatoes
O'Brian potatoes
Chantilly potatoes
Boston baked beans
BBQ'd beans
White beans with smoked ham

Vegetables

Assorted Grilled vegetables, with a balsamic drizzle
Oven Roasted root vegetables to include Parsnips, turnips, Rutabagas, carrots,
And tossed in a scallion and herb butter
Corn on the cob
Assorted Roasted mushrooms
Asparagus (served cold)
Honey-orange glazed carrots
Oriental vegetable stir-fry
Ratatouille
Assorted Roasted vegetables
Roasted Parsnips with and carrots with herb butter
Summer squash bake
Room temperature roasted vegetable platter
Chilled crisp green beans with roasted red peppers and toasted almonds

We recommend incorporating one or more items to be passed Butler style by the staff. Butler Service enables the costly items, (Jumbo shrimp for example) to be served to your Guest without the expense of having large quantities. Also this form of service adds a touch of elegance to any affair. Please choose any items from the appetizer list or give us your suggestions.

Please take a moment to review the list of Food items that our Executive Chef Joe Green can prepare for your special Event. All food items are prepared on property by our experienced Chef and his Staff. We are open to suggestion. If you would like something not listed, we will gladly try to accommodate your wishes. Joe and I feel giving you a list of items to choose from will give you a larger selection than a pre-set Menu. Please choose what items you prefer, and I will gladly cost out your Menu. Most Seafood items are Market Price. The Islander Resort takes pride in featuring the best service in the area. Please let me know of any way I can assist you in making your Event as hassle free as possible. We are able to accommodate Groups from as small as 20, to as large as 300. If you prefer us to choose a Menu for you, we will be happy to do so. Thank you for choosing The Islander Resort to host your event. We look forward to creating the most unique experience available with the best service and food on the Island.

Best Wishes,

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