

SPECIALTY STATIONS

SOUP STATION

Tomato basil bisque and choice of seafood gumbo or crab bisque.

Served with assorted crackers and crusty breads.

\$8.95 per person / Add Caesar and house salad \$3.00

PASTA STATION- CHEF ATTENDED

Choice of Two Pastas

Linguine | Cavatappi | Bowtie | Cheese Tortellini

Choice of Two Sauces

Crescent city sauce | Red Pepper Alfredo | Classic Marinara

Parmesan Basil Cream | Rockefeller Sauce

Add on per person for pasta station

Sautéed Shrimp... 5.50 | Blackened Chicken... 4.50 | Roasted Vegetables... 4.00

\$14.00 per person

SEAFOOD STATION

*Jumbo chilled shrimp, sautéed mussels in a white wine butter tomato broth,
oysters on the half shell, and seafood ceviche.*

Served with citrus fruits, cocktail sauce, assorted crackers and breads.

\$22.00 per person

MASHTINI BAR- CHEF ATTENDED

MASHED IDAHO AND ROASTED SWEET POTATO BAR

Choice of 5 toppings | Additional toppings \$1.00 per person

Sour Cream | Chopped Bacon | Minced Scallions | Mushroom demi Glace

Caramelized Onions | Sun-Dried Tomatoes | Pepper Relish | Candied Pecans

Parmesan Cheese | Brown Sugar | Mini Marshmallows | Grated cheddar

\$10.95 per person

Add Premium Toppings:

Herb Marinated Grilled Shrimp | Blackened Shrimp or Chicken

Sock it to me fried shrimp | \$4.00 per person

Minimum 30 guests required | Chef Fee of \$50.00 not included on Chef attended Stations

Blue Fish Restaurant | 3551 St. Johns Avenue | Jacksonville, FL 32205 | (904) 387-0700

CARVING STATIONS

Roasted Prime Rib

*Fresh thyme and garlic roasted black Angus beef.
Served with Au Jus and Horseradish cream sauce.*

\$17.95

Jalapeño and Brown sugar glazed Pit Ham.

Served with Creole Mustard and Sun-Dried Cherry Rum Sauce.

\$9.00

Herb Seared Tenderloin Of Beef

*USDA prime tenderloin of beef roasted and served with
Green Peppercorn Demi Glace and horseradish chive sauce.*

\$22.95

Herb Roasted Turkey Breast

*Boneless breast of Turkey rubbed in fresh herb butter and slow roasted.
Served with roasted vegetable Turkey Gravy and Creole Mustard sauce.*

\$12.00 per person

*All carving stations are a 20 person minimum
All prices reflect being added to an existing buffet or used to meet
our minimum spend specified on the date you have chosen.*

ST. JOHNS DINNER BUFFET

SALAD STATION

Choice of Two

House Salad

Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, red cabbage, tomatoes, and cucumbers.

Caesar Salad

Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croûtons and Parmesan cheese.

Marinated tomato cucumber tray

Topped with basil infused olive oil and fresh herbs.

ENTRÉE SELECTION

Choice of Two \$39.95 | Choice of Three \$44.95

Chicken Picatta – *Sautéed chicken breast topped with a lemon caper butter sauce.*

Grilled Salmon – *Fresh salmon fillets lightly grilled and topped with a tomato basil beurre blanc.*

Sirloin Bordelaise – *Slow roasted sirloin sliced and topped with a mushroom bordelaise. Shrimp*

Shrimp Mac and Cheese – *Sautéed shrimp served over white cheddar macaroni and cheese.*

Sesame Chicken – *Marinated boneless chicken breast dredged in sesame flour and seared golden brown. Served over fried spinach and topped with a ginger remoulade.*

Herb Roasted Pork Loin – *Sliced and topped with an apple brandy cream sauce.*

Crescent City Mahi – *Fresh Mahi seared and topped with our crescent city sauce.*

SIDE SELECTIONS

Choice of Two

Fresh buttery mashed potatoes

Rice Pilaf

Fresh vegetable du jour

Honey and chive glazed carrots

Scored red skin potatoes

Green beans with toasted almonds

PACKAGE INCLUDES

Assorted dinner rolls with butter, coffee, tea, and soda

25 person minimum on all buffets

THE AVONDALE BUFFET

SALAD STATION

Choice of Two

House Salad

Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, red cabbage, tomatoes, and cucumbers

Caesar Salad

Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croûtons and Parmesan cheese.

Marinated tomato cucumber tray

Topped with basil infused olive oil and fresh herbs.

ENTRÉE SELECTION

Choice of Two \$42.95 | Choice of three \$46.95

Pecan Crusted Chicken – Seared chicken breast topped with a pecan relish and a Dijon horseradish cream sauce

Thai Grouper – Fresh Atlantic grouper sautéed and topped with a Thai curry sauce.

Key Lime Shrimp and Scallop Linguine – Fresh local shrimp and scallops sautéed and tossed in a key lime butter sauce. Served over linguine pasta.

Roasted Beef Tenderloin – Whole roasted beef tenderloin sliced and topped with a red wine mushroom demi.

St. Augustine Mahi – Fresh local Mahi grilled and topped with a roasted shallot crab sauce.

Chicken Marsala – Pan seared chicken breast topped with shitake mushroom marsala sauce.

Seared Pork Tenderloin – Tender pork tenderloin seared, roasted, sliced and topped with a tomato butter sauce

SIDE SELECTIONS

Choice of Two

Fresh buttery mashed potatoes

Honey and chive glazed carrots

Rice Pilaf

Scored red skin potatoes

Fresh vegetable du jour

Green beans with toasted almonds

PACKAGE INCLUDES

Assorted dinner rolls with butter, coffee, tea, and soda

25 person minimum on all buffets

SUNDAY MORNING BUFFET

SALAD STATION

Choice of Two

House Salad

Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, red cabbage, tomatoes and cucumbers

Caesar Salad

Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croûtons and Parmesan cheese.

Potato Salad

Southern-style potato salad served chilled

Pasta Salad

Cavatappi pasta with julienne vegetables in a sun-dried tomato pesto dressing.

Cole Slaw

Freshly made in house

Seasonal Fresh Fruit Platter

With berries and fresh orange cream

ENTRÉE SELECTION

Choice of three \$23.95 | Choice of four \$27.95

Vegetable Quiche - Baked with asparagus, mushrooms, onions & peppers. Topped with cheese.

Shrimp & Grits - Gulf shrimp served over stone ground grits with mushrooms & green onions.

Scrambled Eggs - Fresh scrambled eggs topped with cheddar cheese.

Waffles with Syrup and Butter - French toast battered waffles served with syrup and whipped butter.

Chicken Picatta - Sautéed chicken breast topped with a lemon caper butter sauce.

Fried Chicken - Crispy fried boneless breast of chicken served with choice of sauce.

Grilled Salmon - Fresh salmon fillet grilled and topped with a tomato-basil beurre blanc.

Biscuits and Gravy - House-made sausage gravy served with freshly baked biscuits.

Crescent City Fish Du Jour - Fresh catch seared and topped with tomato cream sauce.

SIDE SELECTION

Choice of two

*Bacon
Sausage
Mashed Potatoes*

*Stone Ground Grits
Rice Pilaf
Biscuits*

*Breakfast Potatoes
Fresh Vegetable Du Jour*

ADDITIONAL ITEMS

Add extra side item \$3 per person | Add chef attended omelet station \$6 per person

Package Includes assorted rolls and butter, coffee, tea & soda