

Buffet Dinner Menu

Our buffet-style menu is designed to make planning your menu quick and simple with a variety of options to please all your guests.

Start with your choice of salad, then choose your entrees, sides, and of course dessert! Starts at \$24.99 per person (includes unlimited soft drinks)

SALAD [SELECT ONE]

THE KICK-OFF

mixed greens, tomatoes, cucumbers, pickled red onions & house baked croutons served with your choice of dressing

ENTRÉES [SELECT THREE]

LEMON PEPPER CHICKEN

grilled chicken breast seasoned with lemon and freshly ground pepper, served with a creamy lemon sauce

CHICKEN FAJITAS

warm tortillas, pico de gallo, shredded lettuce, sautéed peppers & onions, guacamole, cheddar jack cheese & sour cream

CHICKEN PARMESAN

panko crusted chicken topped with marinara sauce and mozzarella & provolone cheese

SMOKEHOUSE BBQ RIBS

succulent dry rubbed baby back ribs, slow roasted in our custom smokers with Bo's signature bbq sauce

SIDES [SELECT TWO]

CHEF'S VEGETABLES RICE & BLACK BEANS MASHED POTATOES & GRAVY Penne pasta with marinara sauce

DESSERT [SELECT ONE]

ASSORTMENT OF COOKIES & BROWNIES

FLORIDA KEY LIM PIE ADD 1.99 PER PERSON

a true "authentic" key lime pie! served with whipped cream and toasted sliced almonds

OUR TRADITIONAL CAESAR

shaved aged parmesan with house baked croutons tossed in creamy caesar dressing

GRILLED ANGUS CHURRASCO STEAK ADD 3.99 PER PERSON

served with house chimichurri sauce

SHRIMP PRIMAVERA WITH PENNE PASTA

shrimp sautéed with a medley of garden vegetables in a creamy alfredo sauce

GRILLED MAHI-MAHI

grilled, seared or blackened, topped with a garlic butter sauce

GRILLED ATLANTIC SALMON

topped with herb-butter & lemon

COUNTRY FRIED STEAK with gravy

HOMEMADE MAC & CHEESE American Fries SWEET POTATO FRIES TATER TOTS

MOLTEN CHOCOLATE CAKE ADD 1.99 PER PERSON

deep chocolate enrobed in chocolate & filled with dark chocolate truffle, served wickedly warm, unleashing a rush of molten chocolate

All Food and Beverage Pricing & Availability are Subject to Change depending on market availability.

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NOTICE: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health office for further information. Please be advised that some menu items are prepared with alcoholic beveraaes as well as nuts.