



The best parties are spent
IN THE ISLANDS



GIVE YOUR ISLAND SPIRIT A TASTE OF THE GOOD LIFE

Host your next Caribbean-inspired event at Bahama Breeze!
Your group may enjoy a private or semi-private environment with
tableside service, an appetizer reception or buffet stations.
We are happy to customize your event based on your specific needs!

Breeze In for Lunch

Includes coffee, tea or soft drink.

22

per person

Salad

House Salad

Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette.

Entrée Selections*

Shrimp & Mahi with Lemongrass Sauce Rice Bowl

Sautéed mahi mahi, shrimp, shiitake mushrooms, bok choy, sugar snap peas, edamame and bell peppers in a zesty coconut lemongrass sauce served over white rice.

Applewood Bacon & Cheddar Burger

Applewood-smoked bacon, melted cheddar cheese, crisp pickle slices, vine-ripened tomato, shaved red onions, Bibb lettuce on a toasted brioche bun.

Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan cream sauce with bow-tie pasta.

Grilled Fresh Catch of the Day

With yellow rice, green beans and lemon butter.

Coconut Shrimp

Large, crispy shrimp with yellow rice and fresh broccoli.

Black Bean BBQ Burger

Glazed with our signature guava BBQ sauce and served with melted pepper jack cheese, guacamole, vine-ripened tomato and Bibb lettuce on a toasted brioche bun.

• ADD-ONS •

Appetizer Selections

Served family style
(choose 3)

- Coconut Shrimp
- Skillet-Simmered Jerk Shrimp
- Beef Empanadas
- Warm Spinach Dip & Chips
- Chicken Quesadillas
- Conch Fritters
- Crispy Onion Rings
- Sesame Crusted Ahi

10

per person

Delectable Dessert Trio

(sampling of all)

Mini versions of our house desserts:

- Rebecca's Key Lime Pie
- Chocolate Island
- Fresh Fruit with Mango, Strawberry & Pineapple

7

per person

For parties of 30 or more, please pre-select 3 entrée options; guests to order entrée on site. For groups of 75 or more, an entrée pre-order is required and needs to be submitted (72) hours prior to event. Prices are subject to Gratuity / Service Charge and Local Sales Tax. Menus and prices subject to change.



GROUP EVENT | PLATED MENUS

Delectable Dinner

Includes coffee, tea or soft drink.

25

per person

Salad

House Salad

Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette.

Entrée Selections*

Grilled Top Sirloin Steak

Juicy, 8-oz. center-cut sirloin served with our mashed potatoes and fresh steamed broccoli.

Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan cream sauce with bow-tie pasta.

Grilled Fresh Catch of the Day

With yellow rice, green beans and lemon butter.

Chipotle Beef Bowl

Sautéed beef sirloin, roasted corn and black beans in chipotle sauce served over white rice and cheese; topped with sour cream, fresh salsa, cheese and fresh avocado.

Coconut Shrimp

Large, crispy shrimp with yellow rice and fresh broccoli.

Grilled Chicken with Cilantro-Crema

With our mashed potatoes and roasted corn topped with a blend of three melted cheeses drizzled with cilantro-crema sauce.

• ADD-ONS •

Appetizer Selections

Served family style
(choose 3)

- Coconut Shrimp
- Skillet-Simmered Jerk Shrimp
- Beef Empanadas
- Warm Spinach Dip & Chips
- Chicken Quesadillas
- Conch Fritters
- Crispy Onion Rings
- Sesame Crusted Ahi

10

per person

Delectable Dessert Trio

(sampling of all)

Mini versions of our house desserts:

- Rebecca's Key Lime Pie
- Chocolate Island
- Fresh Fruit with Mango, Strawberry & Pineapple

7

per person

For parties of 30 or more, please pre-select 3 entrée options; guests to order entrée on site. For groups of 75 or more, an entrée pre-order is required and needs to be submitted (72) hours prior to event. Prices are subject to Gratuity / Service Charge and Local Sales Tax. Menus and prices subject to change.



Island Indulgence

Includes coffee, tea or soft drink.

28

per person

Salad

House Salad

Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette.

Entrée Selections*

Seafood Paella

A Caribbean classic with sautéed scallops, shrimp, fish, mussels, chicken and chorizo sausage with yellow rice.

Baby Back Ribs

Glazed with our guava BBQ sauce, served with fries and cabbage-jicama slaw.

Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan cream sauce with bow-tie pasta.

Grilled Chicken with Cilantro-Crema

With our mashed potatoes and roasted corn topped with a blend of three melted cheeses drizzled with cilantro-crema sauce.

Grilled Fresh Catch of the Day

With yellow rice, green beans and lemon butter.

Grilled Top Sirloin Steak

Juicy, 8-oz. center-cut sirloin served with our mashed potatoes and fresh steamed broccoli.

Coconut Shrimp

Our famous large, crispy shrimp with yellow rice and fresh broccoli.

• ADD-ONS •

Appetizer Selections

Served family style
(choose 3)

- Coconut Shrimp
- Skillet-Simmered Jerk Shrimp
- Beef Empanadas
- Warm Spinach Dip & Chips
- Chicken Quesadillas
- Conch Fritters
- Crispy Onion Rings
- Sesame Crusted Ahi

10

per person

Delectable Dessert Trio

(sampling of all)

Mini versions of our house desserts:

- Rebecca's Key Lime Pie
- Chocolate Island
- Fresh Fruit with Mango, Strawberry & Pineapple

7

per person

For parties of 30 or more, please pre-select 3 entrée options; guests to order entrée on site. For groups of 75 or more, an entrée pre-order is required and needs to be submitted (72) hours prior to event. Prices are subject to Gratuity / Service Charge and Local Sales Tax. Menus and prices subject to change.



Tropical Temptation

Includes coffee, tea or soft drink.

46

per person

Appetizer (served family style)

Island Hopper

A combination of Island favorites. Jamaican chicken wings, crispy coconut shrimp, onion rings and conch fritters. Served with citrus-mustard, jerk BBQ sauce and roasted pineapple chutney.

Salad

House Salad

Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette.

Entrée Selections*

Seafood Paella

A Caribbean classic with sautéed scallops, shrimp, fish, mussels, chicken and chorizo sausage with yellow rice.

Baby Back Ribs

Glazed with our guava BBQ sauce, served with fries and cabbage-jicama slaw.

Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan-herb cream sauce with bow-tie pasta.

Buttermilk Fried Chicken Breast

Layered with spinach, tomatoes and melted cheese over our mashed potatoes with lemon butter sauce.

Grilled Fresh Catch of the Day

With yellow rice, green beans and lemon butter.

Steak Oscar

8-oz. center-cut sirloin, topped with jumbo lump crabmeat and citrus butter sauce. Served with asparagus and mashed potatoes.

Lobster & Shrimp Linguine

Tender shrimp and lobster tossed with fresh mushrooms in a lobster brandy cream sauce.

Dessert Duo

Fresh Fruit with Mango, Strawberry and Pineapple & Chocolate Island

For parties of 30 or more, please pre-select 3 entrée options; guests to order entrée on site. For groups of 75 or more, an entrée pre-order is required and needs to be submitted (72) hours prior to event. Prices are subject to Gratuity / Service Charge and Local Sales Tax. Menus and prices subject to change.

