



SPINNAKER BEACH CLUB

8795 Thomas Drive • Panama City Beach, FL 32407
www.SpinnakerBeachClub.com 850.234.7892 ext. 3

BUFFET MENU

Build Your Own Menu Pricelist (50 person minimum)

\$18.00*/Person Menu: Choice of 5 Light Appetizers/Salads and 1 Dessert. Includes Unlimited Coffee, Tea & Sodas.

\$22.00*/Person Menu: Choice of 4 Light Appetizers/Salads, 2 Heavy Appetizers and 2 Desserts. Includes Unlimited Coffee, Tea & Sodas.

\$25.00*/Person Menu: Choice of 3 Light Appetizers/Salads, 2 Heavy Appetizers, 2 Light Entrées, 1 Heavy Entrée OR 1 Carving Station, 2 Sides and 2 Desserts. Includes Unlimited Coffee, Tea & Sodas.

\$30.00*/Person Menu: Choice of 3 Light Appetizers/Salads, 3 Heavy Appetizers, 2 Light Entrées, 1 Heavy Entrée OR 1 Carving Station, 2 Sides, and 2 Desserts. Includes Unlimited Coffee, Tea & Sodas.

\$35.00*/Person Menu: Choice of 3 Light Appetizers/Salads, 3 Heavy Appetizers, 2 Lights Entrées, 1 Heavy Entrée, 1 Carving Station, 3 Sides and 3 Desserts. Includes Unlimited Coffee, Tea & Sodas.

*Food and Beverage prices subject to 18% gratuity (added before tax) and 7.5% tax.

CARVING CHEF: \$50 per Carving Station

LINEN (tax included):

\$5.00 per Guest Table Linen, \$.50 per Linen Napkin, \$20.00 per Buffet Table Linen (includes skirting)

MENU CHOICES

Light Appetizers and Salads

Tropical Fruit Tray
Fresh Vegetable Tray
Assorted Cheese Tray with Fresh Grapes
Caesar Salad
Mixed Green & Assorted Vegetable Salad with a variety of dressings
Fried Three Cheese Ravioli with Smoky Tomato Puree
Mini Meatballs with Roasted Red Bell Pepper Marinara
Creamy Queso Dip with Authentic Chorizo Sausage & Tortilla Chips
Vegetable or Spring Rolls with Sweet Chili Cilantro Glaze or Soy Sauce

Heavy Appetizers

Pan Seared Crab Cakes with Caper & Green Onion Aioli
Chilled Peeled Shrimp with Ginger Cilantro Cocktail Sauce & Lemon
Coconut Breaded Grouper Fingers with Citrus Tartar Sauce & Lemon
Seared Beef Crostini's with Caramelized Onion & Herb Cream Sauce
Roasted Chicken Satay Glazed with Thai Peanut Sauce
Buffalo Style Chicken Wings with Bleu Cheese & Ranch Dressing
Crispy Fried Chicken Tenders with Honey Mustard or Ranch Dressing
Trés Amigos - Salsa, Guacamole & Queso Dip with Tri-Colored Tortilla Chips
BBQ Pulled Pork Mini Sliders

Light Entree Selections

Slow Cooked BBQ Pulled Pork
Caribbean Grilled Mahi
Roasted Chicken Balsamico with Cherry Peppers & Sautéed Artichoke Hearts
Cilantro & Lime Jerked Chicken Breast

Heavy Entree Selections

BBQ Glazed Ribs
Coconut Fried Grouper Fingers with Citrus Tartar Sauce and Lemon
Grilled Shrimp Primavera tossed with Bow-Tie Pasta & a Creamy Porcini Mushroom Sauce
Grilled Grouper with Fresh Melon Salsa
Pasta Table: Includes a Variety of Pastas, Sauces, and Fresh Garden Vegetables
Taco Table: Includes Seasoned Beef, Chipotle Chicken, Green Chili Pork, Shredded Cheeses, Sour Cream, Pico de Gallo, Lettuce and Tomato

Carving Stations (All Served with Appropriate Condiments, Fresh Baked Rolls & Butter)

Slow Roasted Prime Rib of Beef with Au Jus & Creamy Horseradish Sauce
Herb & Garlic Crusted Inside Round of Beef with Au Jus
Herb Roasted Loin of Pork with Green Peppercorns
Honey Glazed Pit Ham with Pineapple Chutney
Oven Roasted Turkey Breast with Cranberry Sauce

Side Selections

Steamed Seasonal Vegetables
Oriental Stir-Fry
Asparagus & Peppers
Garlic Sautéed Green Beans
Honey Glazed Baby Carrots
Whipped Garlic Mashed Potatoes
Herb & Garlic Roasted New Potatoes
New Orleans Style Dirty Rice
Saffron Yellow Rice with Peas & Cilantro
Wild Mushroom Risotto
Fresh Assorted Baked Rolls

Desserts

Key Lime Pie
Peanut Butter Pie
New York Style Cheesecake with Mascarpone Strawberry Sauce
Assorted Fresh Baked Cookies & Brownies
Fried Camel Cheesecake Burrito with Powdered Sugar
Chocolate Fondue with Fresh Fruit
Triple Layer Chocolate Cake

Bar Options

Domestic Beers, Imported Beers, Wine by the glass, Wine by the bottle, House Liquors, Premium Liquors & Champagne by the Bottle