

# ISLAND GRILLERS CATERING

Minimum of \$600



## SALADS- PRICES PER PERSON PLATED

### Caesar Salad 13

Organic crispy romaine lettuce, shaved parmesan, croutons, parmesan crisps, homemade caesar dressing

### Mango Salad 14

Organic mixed greens, mango, strawberry, toasted almonds, lemon poppy seed vinaigrette

### Watermelon Goat Cheese Salad 14

Organic romaine lettuce, fresh watermelon, fresh mint, goat cheese, bacon, balsamic glaze

### Cranberry Organic Mixed Greens Salad 14

Organic mixed greens, cheery tomatoes, red onions, pickled beets, dry cranberries with honey citrus vinaigrette

## COLD HORS D'OEUVRES- PRICE PER DOZEN

Tomato Mozzarella Picks	35
Fruit Kabobs	34
Cheese Kabobs	36
Fruit & Cheese Kabobs	44
Shrimp Cocktail	35
Chicken Salad Cucumber Cups	38
Watermelon and Bacon, Goat Cheese Bites	38
Shrimp Bruschetta	36
Tomato Avocado Toasted Crostini	35
Smoked Salmon Spread with Pita Chips (Bowl)	55
Smoked Whitefish Spread with Pita Chips (Bowl)	55

## HOT HORS D'OEUVRES- PRICE PER DOZEN

Vegetable Spring Rolls with Asian Ginger Sauce	32
Cherry BBQ Meatballs	40
Smoked Sausage Kabobs	45
Crab Cakes with Sweet Chili Aioli	48
Bacon Wrapped Dates	35
Sweet Chili Cajun Shrimp	40
Smoked BBQ Pulled Pork Sliders	45
Smoked Chicken Sliders	38
Chicken Satay with Peanut Sauce	45
Pork and Pineapple Kabobs	45
Parmesan Chicken Bruschetta	55
Beef Tenderloin Sliders	90
Burger Sliders	45
Lollipop Lamb Chops with Mustard Crémé	55
Smoke Pork Taco Bites with Pickled Onion, Jalapeño	45
Coconut Shrimp with Honey Ginger Dipping Sauce	42
Tenderloin Tomato and Potato Kabobs with Bourbon Sauce	60
Wings (Traditional or Boneless)- Mild, BBQ, Buffalo	35

# BUFFET

CHOOSE ONE SALAD, ONE STARCH, ONE VEGETABLE, ALL PACKAGES COME WITH DINNER ROLLS  
ENTRÉE PROTEIN-BUFFET PRICES PER PERSON

- Bone-In Ribeye-10 oz 55
- Beef Tenderloin Filet-7 oz 60
- Prime Rib- 10 oz 50
- Pork Tenderloin 45
- Grilled Smoked Sausage with Spicy Marinara Sauce 30
- Jerk Cherry BBQ Ribs 34
- Whitefish 8-10 oz 34
- Walleye Almondine 8-10 oz 36
- Grilled Salmon with Asian Ginger Sauce- 8 oz 36
- Lobster Tail with Lemon Butter 5-6 oz 55
- Red Snapper topped with Pineapple Salsa 6-7 oz 40
- Sautéed Chicken Breast with Roasted Tomato Sauce- 6 oz 28
- Sweet Chili Orange Glazed Chicken Bone-In 28
- Cherry BBQ Chicken 28
- Jerk Chicken 28
- Herb Oven Roasted Chicken 28

ENTRÉE STARCHES-PICK ONE STARCH FOR BUFFET

- Creamy Risotto
- Baked Potato
- Sweet Potato Carrot Mash
- Garlic Mashed Potato
- Herb Oven Roasted Potato
- Homemade Five Cheese Mac-N-Cheese
- Red Bean and Rice
- Scalloped Potatoes
- Parmesan Butter Noodles

ENTRÉE VEGETABLES-PICK ONE VEGETABLE FOR BUFFET

- Vegetable Medley
- Succotash
- Corn on the Cob
- Ginger Honey Glazed Carrots
- Steamed Broccoli

SALADS- FROM \$10-\$12 PER PERSON IN ADDITION TO PROTEIN

- Caesar Salad**  
Organic crispy romaine lettuce, shaved parmesan, croutons, parmesan crisps, homemade caesar dressing
- Mango Salad**  
Organic mixed greens, mango, strawberry, toasted almonds, lemon poppy seed vinaigrette
- Watermelon Goat Cheese Salad**  
Organic romaine lettuce, fresh watermelon, fresh mint, goat cheese, bacon, balsamic glaze
- Cranberry Organic Mixed Greens Salad**  
Organic mixed greens, cherry tomatoes, red onions, pickled beets, dry cranberries with honey citrus vinaigrette

## BUFFET RICE BOWL STATION \$19 PER PERSON

ADD SHRIMP +4 JERK CHICKEN +4.50 JERK PORK +5

- Organic Shredded Lettuce
- Black Beans
- Rosted Corn
- Brown Rice
- Pico de Gallo
- Pineapple Mango Salsa
- Avocado Salsa

## PLATTERS & SALADS

All platters and salads sizes:  
Small, Serves 25/Large, Serves 50

- Vegetable Tray \$100/180
- Fresh Fruit Tray \$100/170
- Cheese and Crostini Platter \$120/180
- Broccoli Salad \$80/140
- Cherry Chicken Salad \$120/180
- Tuna Salad \$140/220
- Pasta Salad \$90/150
- Caesar Salad \$100/180
- Quinoa Salad \$100/180
- Organic Mixed Greens Salad \$100/180