



DINNER

THE ISLANDER \$ 6 9

Served with Fresh Bread & Butter

SALAD

The Pointe House Salad

Baby Lettuce, Heirloom Tomatoes, Crisp Cucumber,
Roasted Vegetables and Red Wine Vinaigrette

ENTRÉES

Guests to select entrée at event

Mahi a la Plancha

Citrus And Garlic Marinated Wild Caught Mahi Mahi,
Buttermilk Mashed Potatoes, Caramelized Onions and
Sautéed Kale with a Red Pimiento Vinaigrette

Pan Roasted Chicken Breast

Chef Marinated Free Range Chicken, Buttermilk Mashed
Potatoes, Caramelized Onions, Sautéed Kale and
Creamy Roasted Garlic Sauce

Crispy Pork Milanese

Flash Fried Pork Loin, Buttermilk Mashed Potatoes,
Caramelized Onions, Sautéed Kale and Lemon Piccata Sauce

Vegetarian

A vegetarian dish is always available upon request.

DESSERT

Key Lime Tart

Burnt Meringue

Citrus Salad and Toasted Coconut.

*All prices are per person. Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness.*



B A Y V I E W \$ 7 9

Served with Fresh Bread & Butter

APPETIZERS

Choose One, Served Family Style

Chips 'N' Dips

Toasted Chickpea Hummus, Fiery Pico De Gallo,
Street Corn Guacamole, Assorted Chips and Crisp Veggies

Shrimp Ceviche

Cucumber, Jalapeño, Red Onion and Avocado in Citrus Juices

Island Chicken Skewers

Guava BBQ Glazed with Crispy Cabbage Slaw

SALAD

Grilled Caesar Salad

Romaine Lettuce, Garlic Croutons,
Parmesan Shavings and Caesar Dressing (No Anchovies)

ENTRÉES

Guests to select entrée at event

Mahi and Shrimp a la Plancha

Citrus and Garlic Marinated Wild Caught Mahi and Gulf Shrimp,
Potatoes Au Gratin, Grilled Asparagus with a Lemon Piccata Sauce

Pan Roasted Chicken Breast

Chef Marinated Free Range Chicken, Potatoes Au Gratin,
Grilled Asparagus and Creamy Roasted Garlic Sauce

Tenderloin of Beef

Roasted Whole and Sliced to Order, Potatoes Au Gratin,
Grilled Asparagus and Hunter's Sauce

Vegetarian

A vegetarian dish is always available upon request.

DESSERT

Seasonal Fruit Cheesecake

Salted Caramel Sauce

*All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*



BEACH FRONT \$ 8 9

Served with Fresh Bread & Butter

APPETIZERS

Served Family Style.

Tuna Tartare

Spicy Yellowfin Tuna, Florida Avocado,
Sweet Soy Glaze and Seaweed Salad

Street Corn Guacamole

Topped With Roasted Corn, Tomatoes,
Cotija Cheese and Assorted Chips

Zucchini Carpaccio

Parmesan Cheese, Crushed Capers, Maldon Salt
and California Olive Oil

SALAD

Strawberry Salad

Baby Greens, Feta Cheese, Candied Pecans, Avocado,
Fresh Strawberries and Herb Vinaigrette

ENTRÉES

Guests to select entrée at event

NY Strip

Mashed Potatoes, Local Vegetables in European Style Butter

Pork Tenderloin

Sugar And Spice Rubbed, Mashed Potatoes and
Local Vegetables Served with Rum Sauce

Wild Caught Salmon

Honey Glazed Salmon, Garlic Mashed Potatoes, Local
Vegetables and Pepper Vinaigrette

Vegetarian

A vegetarian dish is always available upon request.

DESSERT

Pastry Chef's Tasting For Your Enjoyment

*All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*



SUNSET \$99

Served with Fresh Bread & Butter

APPETIZERS

Served Family Style.

Charcuterie Board

Imported Cheeses, Cured Meats, Pickled Vegetables, Nuts, Honey and Fruit, Grain Mustard and Grilled European Breads

Jumbo Shrimp Cocktail

Sweet Chili and Habanero Cocktail Sauce

Zucchini Carpaccio

Parmesan Cheese, Crushed Capers, Maldon Salt and California Olive Oil

SALAD

Quinoa Salad

Dried Cranberries, Baby Spinach, Shaved Kale, Blueberries, Goat Cheese and Honey Vinaigrette

ENTRÉES

Guests to select entrée at event

Bone In Rib Eye

Lobster Mac And Cheese, Local Vegetables with a Red Wine Reduction

Pan Roasted Chicken Breast

Herb Rubbed Free Range Chicken, Delmonico Mashed Potatoes, Local Vegetables with a Creamy Roasted Garlic Sauce

Wild Caught Salmon

Oscar Style, Potato Gnocchi and Creamed Corn Brulée

Vegetarian

A vegetarian dish is always available upon request.

DESSERT

Pastry Chef's Tasting For Your Enjoyment



All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.