

COLD LUNCH BUFFET

\$20/person*

(minimum of 40 guests)

SANDWICH & WRAP SELECTIONS

(please choose four)

Homemade Shrimp Salad Sandwich

Served on a toasted croissant with spring mix, tomato, pickle, red onion

Turkey Club

Oven roasted turkey breast, bacon, lettuce, tomato and mayo on wheat bread

Divine Swine

Sliced ham, arugula, French Brie and fig jam on French bread

Harvest Turkey

*Oven roasted turkey breast, lettuce, tomato, mayo,
French Brie and cranberry chutney on French Bread*

Big Fish Club

Oven roasted turkey, ham, lettuce, tomato, and Dijon mustard on wheat bread

Slow Roasted Sirloin Club

Medium rare sirloin, wheat bread w/spring mix, provolone, tomato, horsey sauce

Mushroom Panini

*Marinated portabella, spinach, mozzarella,
roasted red peppers and basil on toasted ciabatta*

Homemade Tuna Salad Sandwich

Served on a toasted croissant with spring, mix, tomato, red onion and pickles

California Club

*Oven roasted turkey, pepper Jack cheese, avocado, spinach, egg,
tomato and roasted garlic and herb mayo on wheat bread*

Cold Smoked Whiskey Lox Sandwich,

Wheat toast, spring mix, avocado, and horsey sauce

Chicken Cobb Wrap

Chicken, egg, blue cheese, romaine, tomato, bacon, egg, mayo

HOMEMADE SIDES

(please choose three)

Mediterranean Pasta Salad · Homemade Cole Slaw

**Potato Salad · Goat Cheese Pesto Pasta Salad · Herbed Pasta Salad
Greek Orzo Salad · Broccoli Salad · Cauliflower Salad · Asian Noodle Salad ·
Quinoa Tabouleh · Kettle Cooked Chips · Cucumber Tomato Salad**

HOMEMADE DESSERT

(please choose one)

**Fresh Baked Cookies · Chocolate Brownies · Pecan Bars · Lemon Bars
S'mores Brownies · Key Lime Bars · Candy Bar Bites
Gluten Free Espresso Torts**

+ADD HOMEMADE SOUP | \$6.75 +ADD HOMEMADE CAKE OR PIE | \$3

*Menu includes non-alcoholic beverages Prices are per person. 20% gratuity
will be added on to the final bill total. Prices are subject to change.*



BUFFET HOT ENTRÉE LUNCH #1

\$25/person*

ENTRÉE SELECTIONS

(please choose three)

Carolina Pulled Pork

Smoked and pulled pork tossed in our homemade Carolina BBQ sauce

Big Fish Jambalaya

Sautéed chicken, shrimp, crawfish and andouille sausage in a traditional spicy sauce served over saffron rice

Oven Roasted Turkey Breast

Served with homemade turkey gravy

Grilled or Caramelized Salmon

Grilled salmon is topped with lemon cream and Dijon cream and caramelized salmon is topped with shaved parm; both are served with two sides

Big Fish Seafood Cakes

Shrimp, crab and scallops blended with our house recipe Imperial sauce and served with homemade cocktail sauce

Parmesan Crusted Chicken Breast

Served over penne with homemade marinara and parm cheese

Penne Bolognese

Penne tossed with our homemade veal Bolognese sauce and topped with parm cheese

Balsamic Glazed Bruschetta Chicken Breast

Marinated and grilled chicken breast topped with bruschetta tomatoes, parm cheese and balsamic glaze served with two sides

Oven Roasted Honey Glazed Ham

Served with Dijon mustard and mayo

HOMEMADE SIDES

(please choose three)

Neva's Potatoes · Homemade Cole Slaw

Seasonal Fresh Veggie · Mac & Cheese · Big Fish Mashers

Saffron Rice · Pasta Salad · Fresh Tossed Salads

Stewed Tomatoes · Sautéed Mushrooms

FRESH BAKED COOKIES, BROWNIES OR BARS

+ADD 4 OZ. HOMEMADE SOUP | \$6.75 +ADD HOMEMADE CAKE OR PIE | \$3

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BUFFET HOT ENTRÉE LUNCH #2

\$32/person*

TABLE SHARE OR STATIONARY APPETIZERS

Big Fish Bruschetta w/Homemade Garlic Toast
Hand Breaded and Flash Fried Calamari w/Homemade Sauces
Shrimp and Vegetable Spring Rolls w/Hawaiian BBQ Dipping Sauce
Spinach and Artichoke Dip w/Fresh Tortilla Chips

ENTRÉE SELECTIONS

(please choose three)

Big Fish Shrimp Penne

Jumbo sautéed shrimp, fresh spinach, mushrooms, sundried tomatoes and basil served over penne tossed in a light lobster sauce

Parmesan Crusted Pork Loin

Served with homemade demi glaze

Cashew Crusted Alaskan Cod

Served with Myers coconut rum sauce

Big Fish Seafood Pasta

Fresh fish and shellfish in a light tomato broth with homemade garlic toast

Oven Roasted Sirloin

Served medium rare in homemade wild mushroom demi glaze

Chicken Marsala

Sliced chicken breast topped with our homemade Marsala sauce

Seafood Alfredo

Sautéed baby shrimp, scallops with fresh broccoli tossed in homemade Alfredo and served over penne

Grilled or Caramelized Salmon

Grilled salmon is topped with lemon cream and Dijon cream and caramelized salmon is topped with shaved parm

Big Fish Seafood Cakes

Shrimp, crab and scallops blended with our house recipe Imperial sauce and served with homemade cocktail sauce

HOMEMADE SIDES

(please choose three)

Neva's Potatoes · Homemade Cole Slaw · Seasonal Fresh Veggie
Sautéed Spinach · Saffron Rice · Pasta Salad · Salted Fries
Stewed Tomatoes · Sautéed Mushrooms · Sweet Potato Mashers

HOMEMADE DESSERT

(please choose two)

Carrot Cake · Key Lime Pie · Double Chocolate Cake

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