



## **SPECIALTY BUFFETS**

*All Specialty Buffets served with Iced Tea*

### **SOUTH OF THE BORDER BUFFET**

Wood-Fired Chicken with Mango Salsa, Beef Fajitas with Grilled Onions & Peppers, Warm Flour Tortillas, Fresh Pico de Gallo and Guacamole, Cheese Enchiladas, Mexican Rice, Refried Beans, Chili con Queso with Tostado Chips, Tres Leches

### **CATTLEMAN'S BUFFET**

Wood-Fired Roast Sirloin with Caramelized Onions and Cabernet Sauce, Fresh Fruit Display, Sautéed Vegetables, Roasted Red Potatoes, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea

### **LIGHTHOUSE BUFFET**

Blackened Pork Chop, Marinated Teriyaki Beef Skewers, Shrimp Scampi, Caribbean Rice, Fresh Fruit Display, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea

### **CARIBBEAN BUFFET**

Mahi-Mahi with Tequila Lime Butter, Jerk Pork with Grilled Pineapple Slices and Dried Plums, Chili-Crusted Chicken over Rasta Pasta with Oven Roasted Tomato Sauce, Caribbean Rice, Grilled Vegetables, Cheesecake with Raspberry Puree & Iced Tea

### **ITALIAN BUFFET**

Fresh Tossed Green Salad with Italian Dressing, Cucumber, Mozzarella & Red Onion, Grilled Chicken Fettuccini Alfredo, Lasagna with Meat Sauce, Italian Meatballs with Marinara Sauce, Garlic Bread, Italian Crème Cake

### **BIG TEX HAMBURGER BAR**

1/3 pound all-beef Hamburgers, Hot Dogs, Baked Beans, Chili, American & Shredded Cheddar Cheese, Potato Salad, Chips, Lettuce, Tomato, Pickles, Onions, Sweet Pickle Relish, Warm Cobbler



***CATERING FARE WITH A COASTAL FLAIR!***

TABLE-SIDE, PLATED SERVICE  
AVAILABLE



## **SPECIALTY BUFFETS**

(Minimum of 50 Guests or add \$2.00 per person)

*All Specialty Buffets served with Iced Tea*

### **MEDITERRANEAN BUFFET**

Stuffed Pasta with a White Wine Shallot Sauce, Herb Roasted Chicken, Sautéed Vegetables, Roasted Red Potatoes, Caesar Salad, Warm Rolls & Butter, Cheesecake with Raspberry Puree

### **LUAU BUFFET**

Shrimp Scampi, Char-Grilled Chicken Skewers, Marinated Teriyaki Beef Skewers, Fresh Fruit Display, Rice Pilaf, Sautéed Vegetables, Cheesecake with Raspberry Puree

### **YUCATAN BUFFET**

Carne Asada, Shrimp Enchiladas, Refried Beans, Mexican Rice, Fresh Fruit Display, Warm Flour Tortillas, Tres Leches

### **ISLAND BUFFET**

Fresh Fruit Display, Coconut Fried Shrimp with Orange Marmalade Sauce, Shrimp Enchiladas, Char-Grilled Chicken with Lemon Garlic Butter, Sautéed Vegetables, Red Roasted Potatoes, Warm Rolls and Butter, Cheesecake with Raspberry Puree & Iced Tea

### **WESTERN SKY BUFFET**

Petite Filet with Blue Cheese and Mushroom Sauce, Garlic Mashed Potatoes, Sautéed Vegetables, Fresh Fruit Display, Warm Rolls & Butter, Apple Pie

### **TEXAS RIVIERA BUFFET**

London Broil served with Mushroom Sauce, Pan-Fried Red Snapper with Cucumber and Papaya Relish, Fresh Fruit Display, Caribbean Rice, Sautéed Vegetables, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea



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### **SEAFOOD BUFFET**

Blackened Red Snapper, Crab Cakes, Peel and Eat Shrimp, Greek Shrimp Salad, Garlic Roasted Red Potatoes, Sautéed Green Beans with Carrots, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea

### **COASTAL BUFFET**

Black Peppercorn and Salt Encrusted Prime Rib with Horseradish Cream and Au Jus, Fresh Gulf Blackened Shrimp, Baked Potato, Sautéed Vegetables, Fresh Fruit Display, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea

### **HAWAIIAN BUFFET**

Roasted Suckling Pig, Pineapple Tree with Selected fresh fruits, Ambrosia Salad, Baked Mahi-Mahi, Rice Pilaf, Sautéed Vegetables, Chicken Skewers, Pineapple Upside-Down Cake & Iced Tea

### **OUTBACK BUFFET**

Rack of Lamb Marinated in a Demi-Glaze Mint Sauce, Shrimp Scampi served over a Caribbean Rice, Sautéed Vegetables, Fresh Fruit Display, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea

### **SURF & TURF BUFFET**

Petite Filet with Stilton Cheese and Mushroom Sauce, Succulent Crab Legs served with drawn butter, Fresh Gulf Blackened Shrimp, Twice Baked Potato, Caesar Salad, Warm Rolls & Butter, Cheesecake with Raspberry Puree & Iced Tea



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AVAILABLE



## LUNCH BUFFET MENUS

### BASIC CONFERENCE LUNCH MENU

Assorted Pre-Made, Half-Cut Deli Sandwiches: Smoked Turkey Breast & Swiss Cheese, Cured Ham & Sharp Cheddar Cheese, Tuna Salad, Chicken Salad and Vegetarian Spread, Served on Wheat Bread & White Sourdough Rolls with Sliced Tomatoes & Lettuce, Relish Tray, Pasta Salad, Fruit Salad, Assorted Chips, Assorted Desserts (e.g. mini-cakes, tarts, bars and pastries)

#### MENU 1

Fresh Fruit Display, Char-Grilled Chicken Breast with Black Beans, Avocado & Sour Cream, Vegetable Rice, Seasonal Sautéed Vegetables, Rolls & Butter, Apple Pie & Iced Tea

#### MENU 2

Tossed Salad with Salad Dressing, Blackened Pork Chops, Garlic Mashed Potatoes, Buttered Baby Carrots, Rolls & Butter, Cherry Pie & Iced Tea

#### MENU 3

Caesar Salad, Herb Roasted Chicken, Parsley New Potatoes, Grilled Vegetables, Rolls & Butter, Chocolate Cake & Iced Tea

#### MENU 4

Fresh Fruit Display, Southern Fried Chicken, Scallion Mashed Potatoes, Sweet Corn and Red Peppers, Rolls & Butter, Fudge Brownies & Iced Tea

#### MENU 5

Marinated Mushroom & Artichoke Salad, Penne Pasta with Marinara Sauce and Italian Sausage, Sautéed Green Beans, Garlic Bread, Cheesecake w/ Raspberry Puree & Iced Tea

#### MENU 6

Fresh Fruit Display, London Broil served with a Mushroom Sauce, Red Roasted Potatoes, Peas & Carrots, Rolls and Butter, Apple Pie & Iced Tea

### BOX LUNCHES

*FOR A DAY AT THE BEACH, FOR THE TRIP HOME OR GOIN' FISHIN'!*

Choice of any of the following Combinations:

Roast Beef & Provolone, Ham & American, Turkey & Swiss or Vegetarian  
(with Herb Cream, Sprouts, Avocado & Tomato);

All Box Lunches accompanied with Chips, Cookie & Side Salad



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TABLE-SIDE, PLATED SERVICE  
AVAILABLE





## **PLATED LUNCHEONS**

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*Plated luncheons served with tossed salad, vegetable medley,  
fresh baked bread with butter, iced tea and dessert*

### **PEPPER STEAK**

With sweet Holland peppers, mushrooms, onions & tomato;  
Braised in a red wine sauce and served over Rice Pilaf

### **TOP SIRLOIN**

Seasoned and grilled to perfection and topped with a light demi-sauce

### **HERB CRUSTED CHICKEN BREAST**

Oven-baked and paired with a Chardonnay mushroom sauce

### **PORK LOIN MARSALA**

Served with a Marsala wine sauce and pasta

### **GARDEN CHICKEN**

Deep-fried and stuffed with broccoli, mushrooms &  
Cheddar cheese over a Rice Pilaf

### **PAN FRIED GROUPE**

Served with a choice of fire-roasted Red Pepper Garlic Sauce  
or Cilantro Cream Sauce

### **CHICKEN ROMANO**

Golden-fried and topped with Provolone cheese  
and Marinara Sauce

*Plated luncheons served with Iced Tea*



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All Menus Are Subject to 17% Charge and State Sales Tax



## **LIGHT LUNCHEONS**

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### **SEASIDE TRIO**

Shrimp, Chicken & Tuna salads with mixed greens and fresh fruit

### **SPINACH SALAD**

Topped with Cajun Fried Chicken, avocado, carrots, mushrooms, sweet onion and choice of dressing

### **CAESAR SALAD**

Romaine hearts drizzled with Caesar dressing and  
Topped with croutons & Parmesan cheese

### **CHEF SALAD**

Mixed Greens with Gulf shrimp, Swiss & Cheddar cheeses, tomatoes, boiled eggs, cucumbers & carrots

## **WORKING LUNCHEONS**

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### **CHAR-GRILLED CHICKEN CLUB**

With bacon, cheese, lettuce & tomato on a croissant

### **FRENCH DIP**

Roast Beef, mushrooms & Provolone cheese on a French roll;  
Served with French fries and Au Jus

### **CROISSANT STYLE CLUB SANDWICH**

Turkey, Roast Beef, Swiss cheese, lettuce & tomato topped with Russian dressing;  
Served with Potato salad

*Light & Working luncheons served with Iced Tea*



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TABLE-SIDE, PLATED SERVICE  
AVAILABLE





## **DINNER BUFFET MENUS**

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### **SALAD**

Mixed Greens, Sliced Tomatoes, Sliced Cucumbers, Olives, Peppers and Carrots, with Ranch and Italian Dressing

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### **CHOOSE ONE OF THE FOLLOWING ENTREES**

Char-grilled Breast of Chicken with Mango Salsa

Grilled Chicken Breast with Brazilian Tomato and Peanut Sauce

Pan-Fried Red Snapper with Cucumber and Papaya Relish

Brick Oven Roasted Gulf Shrimp with Garlic and Cilantro Butter

Grilled New York Steak with natural au jus mushroom sauce

Cordon Bleu -Chicken Breast, Capicola Ham & Swiss cheese in a Mornay Sauce

Beef Medallions topped with Shrimp and Mushrooms in a Pinot Noir Sauce

Wood Fired Roast Sirloin with Caramelized Onions and Cabernet Sauce

Black Peppercorn and Salted Encrusted Prime Rib with Horseradish Cream and Au Jus

Petite Filet with Blue Cheese and Mushroom Sauce

*Each Dinner Selection will include Salad, Sautéed Seasonal Vegetables and Roasted Red Potatoes or Caribbean Rice, plus Rolls & Butter*

### **ALSO INCLUDED**

Cheesecake with Raspberry Puree  
Iced Tea



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TABLE-SIDE, PLATED SERVICE  
AVAILABLE



### DESSERT OPTIONS

Black Forest Cake	Carrot Cake
Chocolate Mousse	Fruit Turnovers
Boston Cream Pie	Italian Crème Cake
NY Cheesecake w/ Raspberry Puree	Tiramisu
White Chocolate Bread Pudding	Apple Pie
Chocolate Dipped Strawberries	Tres Leches
Pan de Polvo Cookies	Bananas Foster
Chocolate Layered Cake	Lemon Torte

### OPTIONAL SIDE DISHES

Rice Pilaf	Steamed Broccoli & Carrots
Side Salad	Broccoli & Cheese Casserole
Spanish Rice	Garlic Mashed Potatoes
Charro Beans	Cole Slaw
Refried Beans	Asparagus
Green Beans Almondine	Macaroni Salad
Red Roasted Potatoes	Potato Salad
Sautéed Vegetable Medley	Sweet Corn



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## **COLD HORS D'OEUVRES**

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### **IMPORTED AND DOMESTIC CHEESE DISPLAY**

Served with Assorted Crackers  
(Serves approximately 50 guests)

### **SLICED FRESH FRUIT MIRROR**

With Gran Marnier Yogurt  
(Serves approximately 50 guests)  
~Ask about our customized Displays~

### **VEGETABLE CRUDITÉS DISPLAY**

Fresh Seasonal Vegetables with Ranch Dip  
(Serves approximately 50 guests)

### **BOILED SHRIMP**

Fresh Gulf Shrimp Boiled and Served with Cocktail Sauce and Fresh Lemons  
(Approximately 100 pieces or five pounds)

### **HOMEMADE CHIPS & FRESH SALSA**

Tortilla Chips prepared in our kitchen, Served with Fresh Homemade Salsa

### **HOMEMADE CHIPS & QUESO**

Tortilla Chips prepared in our kitchen, Served with a blend of Rotilla Tomato and Jalapenos in Queso

### **HOMEMADE CHIPS WITH GUACAMOLE, QUESO & FRESH SALSA**

Tortilla Chips prepared in our kitchen, Served with House-Made Guacamole, Queso & Salsa

### **PEEL-AND-EAT FRESH GULF SHRIMP**

Served with Spicy Cocktail Sauce and Lemon Wedges  
(Approximately 175 pieces or 5 pounds)

### **MARINATED ASPARAGUS WITH BLACKENED CHICKEN**

Asparagus Spears Marinated in a Balsamic Vinegar, Sprinkled with Chopped Egg,  
Surrounded by Grilled, Blackened Chicken Breast Slices  
(Serves Approx. 50 guests)

### **SHRIMP CEVICHE**

Gulf Shrimp Marinated in Local Citrus of Limes and Lemons with Cilantro and  
Served with Crisp Tortilla Chips (Serves Approx. 50 guests)



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## **HOT HORS D'OEUVRES**

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### **BAKED STUFFED MUSHROOMS**

Fresh Mushrooms Stuffed with Fresh Crab and Seasonings Baked to Perfection  
*(Approximately 100 pieces)*

### **SHRIMP MINI-CHIMICHANGAS**

Fresh Flour Tortillas Stuffed with Gulf Shrimp, Monterey Jack Cheese, Cheddar Cheese, Peppers, Onions, then Deep Fried and Served with Chipotle Ranch Dressing  
*(Approximately 100 pieces)*

### **CHICKEN MINI-CHIMICHANGAS**

Fresh Flour Tortillas Stuffed with Chicken, Monterey Jack Cheese, Cheddar Cheese, Peppers, Onions, then Deep Fried and Served with Chipotle Ranch Dressing  
*(Approximately 100 pieces)*

### **GRILLED CHICKEN SKEWERS**

Chicken Skewered and Char-Grilled  
*(Approximately 100 pieces)*

### **GRILLED BEEF SKEWERS**

Marinated Teriyaki Beef Sirloin Char-Grilled  
*(Approximately 100 pieces)*

### **COCONUT SHRIMP**

Shrimp Coated with a Blend of Coconut Flake and Sliced Almonds  
Served with an Orange Brandy Sauce  
*(Approximately 100 pieces)*

### **BUFFALO WINGS**

Your choice of Mild or Hot and Served with Carrots, Celery and Blue Cheese  
*(Approximately 100 pieces)*

### **SHRIMP, BEEF OR CHICKEN QUESADILLAS**

Mesquite-Grilled Shrimp, Beef or Chicken with Green Chilies and Monterey Jack Cheese in a Grilled Flour Tortilla & Served with Fresh Guacamole and Sour Cream  
*(Approximately 100 pieces)*



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## **BAR SERVICE**

Beach Park can provide  
the following bar service for a catered event.

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### **CASH AND HOSTED BAR**

Frozen Margaritas  
*(Liquor based; approximately 15-20 drinks)*  
Well Liquor  
Call Liquor  
Premium Liquor  
Domestic Canned  
Domestic Keg  
Premium Keg Beer  
*Shiner Bock, Heineken and all other imports*  
Assorted Soft Drinks/Bottled Water (20 oz. bottles)

### **BY THE PERSON**

House/Call Brands  
Premium Brands

### **ADDITIONAL CATERING CHARGES**

#### **LINENS FOR TABLES:**

54 inch square  
85 inch round  
52 inch x 114 inch for buffet tables

#### **NAPKINS:**

Special Color

(We accommodate with complimentary white, black or green napkins.)

#### **DECORATIONS (CENTERPIECES):**

Per Table  
Chair Covers  
Chair Transport  
Dance Floor

Sound System  
Arbor

#### **OFF-SITE CATERING - ADDITIONAL CHARGES:**

Many off-site locations charge a 10%-15% catering fee that is a percentage of the total ticket price and will be added to your bill.



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## **BREAKFAST SERVICES**

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### **BREAKFAST / COFFEE SERVICE**

Coffee, Orange Juice, Assorted Danishes, Muffins and Seasonal Fresh Fruit

### **CONTINENTAL BREAKFAST MENU**

Assorted Breakfast Breads and Pastries, Assorted Fresh Fruit Display, Assorted Bagels with Cream Cheese, Coffee (Regular & Decaf), Hot Water with Assorted Teas

### **BREAKFAST TACOS, BAGELS & DANISHES**

Breakfast Tacos, Assorted Breads and Pastries, Assorted Bagels with Cream Cheese  
Coffee (Regular & Decaf), Hot Water with Assorted Teas and Assorted Juices

### **BREAKFAST SANDWICHES, BAGELS & DANISHES**

Breakfast Sandwiches, Assorted Breads and Pastries, Assorted Bagels with Cream Cheese  
Coffee (Regular & Decaf), Hot Water with Assorted Teas and Assorted Juices

### **THE SUNRISE MENU**

Sliced Fresh Fruit, Croissants with Preserves & Butter, Scrambled Eggs, Bacon, Sausage, Hash Browns,  
Coffee (Regular & Decaf), Hot Water with Assorted Tea, Milk and Assorted Juices

### **NEW YORK STYLE BREAKFAST**

Selection of Bagels, Assorted Cream Cheese, Fresh Smoked Salmon, Capers,  
Assorted Muffins, Sliced Fresh Fruit, Coffee (Regular & Decaf),  
Hot Water with Assorted Teas, Assorted Juices, Milk, Bottled Water

### **RIO GRANDE BREAKFAST**

Huevos Rancheros, Scrambled Eggs with Chorizo, Potatoes & Onions, Corn Tortillas,  
Refried Beans, Barbacoa, Cheddar Cheese, Picante Sauce, Tomato, Jalapenos, Sliced Fresh Fruit,  
Coffee (Regular & Decaf) & Hot Water with Assorted Teas, Assorted Juices, Milk, Bottled Water

### **OLD-FASHIONED BREAKFAST**

Scrambled Eggs, Buttermilk Pancakes with Maple Syrup, Hash Browns, Sliced Fresh Fruit, Bacon, Sliced Ham,  
Coffee (Regular & Decaf), Hot Water with Assorted Teas, Assorted Juices, Milk, Bottled Water

### **CHAMPAGNE BRUNCH**

Omelet Station, Prime Rib, Scrambled Eggs, Bacon, Sausage, Hash Browns, Pineapple tree  
of selected fresh fruits, Breakfast Potatoes, Buttermilk Pancakes, Texas-sized Salad Bar, Rice Pilaf,  
Assorted Breads & Muffins, Coffee (Regular & Decaf), Hot Water with Assorted Teas,  
Bottled Water, Milk and Champagne



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## **BREAK TIME SERVICES**

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### **AFTERNOON SWEET BREAK MENU**

Fresh-Baked Cookies, Brownies, Blondies and Cookie Bars,  
Coffee (Regular & Decaf), Assorted Hot Teas

### **AFTERNOON COOL SNACK MENU**

Ice Cream Bars, Frozen Juice Bars, Ice Cream Candy Bars,  
Drumsticks and Sundae Cups

### **ENERGY HEALTH SNACK**

Sliced Fresh Fruit, Assorted Granola Bars, Assorted Yogurts, Banana Nut Bread,  
Coffee (Regular & Decaf), Assorted Hot Teas, Bottled Water

### **FANCY MIXED NUTS**

### **COOKIE ARRANGEMENT**

### **CARNIVAL BREAK**

Large Soft Pretzels, Popcorn, Cracker Jacks, Mini-Corn Dog Bites

### **PRETZELS OR SPICY PARTY MIX**

### **POPCORN**

### **CHEESE BALL WITH CRACKERS**

### **FRESH BREWED COFFEE SERVICE**

Regular and Decaf

### **ICED TEA SERVICE**

Fresh Brewed



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## **WATERPARK GROUP MENUS**

*(All Buffets for Groups of 50 or More)*

*These menus are for groups who will be attending the waterpark and would like a meal catered.*

### **BBQ BUFFET**

Smoked Sliced Brisket, BBQ Smoked Sausage, Ranch Beans, Red Roasted Potato Salad, Cole Slaw, Pickles, Onions, and Jalapenos, Sliced Bread and Butter, Apple Pie & Iced Tea

### **FAJITA BUFFET**

Beef and Chicken Fajitas served with Warm Flour Tortillas, Shredded Cheese and Pico de Gallo, Cheese Enchiladas, Spanish Rice, Refried Beans, Chips & Salsa, Brownies & Iced Tea

### **ISLA BLANCA BBQ**

BBQ Beef & BBQ Chicken, Ranch Style Beans, Macaroni Salad, Potato Salad, Sliced Bread, Pickles, Onions, and Jalapenos, Cookies, Lemonade

### **CASTLE COOKOUT**

Fried Chicken, Mashed Potatoes with Gravy, Cole Slaw, Corn-On-The-Cob, Cookies, Lemonade

### **DELI BUFFET**

Smoked Turkey, Baked Ham, Roast Beef, Red Roasted Potato Salad, Macaroni Salad, Swiss & American Cheeses, Pickles, Lettuce & Tomatoes, Assorted Breads & Rolls, Whole Grain Mustard, Garlic Mayonnaise Spreads, Cookies & Iced Tea

### **FIESTA BUFFET**

Beef and Chicken Fajitas, Grilled Peppers & Onions, Spanish Rice, Refried Beans, Shredded Cheese, Pico de Gallo, Sour Cream, Brownies, Lemonade

### **BEACH BUFFET**

Chopped BBQ Beef Sandwiches, Potato Chips, Pickles, Onions, Jalapenos, Cookies, Lemonade

### **GROUP MEAL BAND**

Choice of Hamburger, Chicken Tenders with Country Gravy or Grilled Chicken Sandwich, Chips, Cookie, Lemonade  
*(Available in reserved area or at multiple in-park locations)*



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ANY OF THE ABOVE CAN BE MADE "ALL YOU CAN EAT"  
DURING YOUR MEAL TIME