



Option 1

Menu 1

Salad Bar

Main Course:

Bbq Ribs

Herb-Roasted Chicken

Swai Fish Filet in a Creamy Sauce

Beef Lasagna

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Sides:

Mixed Vegetables

Rice and Peas

Cassava

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Dessert:

Choose from 5 dessert options



Menu 2

Salad Bar

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Main Course:

Baked Beef in Creamy Sauce

Curry Chicken

Breaded Swai Fish Filet

Pasta Primavera

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Sides:

Mixed Vegetables

White Rice

Plantain

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Dessert:

Choose from 5 dessert options

*Exchange the fish for: Red Snapper Mahi Mahi

Menu 3

Salad Bar

Main Course:

Beef and Broccoli Stir-Fry

Chicken Fried Rice

Swai Fish Filet in Creole Sauce

Bolognese Pasta



Sides:

Mixed Vegetables

Scallop Potatoes

Macaroni and Cheese

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Dessert:

Choose from 5 dessert options

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Option 2

Salad Bar Dinner Rolls

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Main Course: Lemon Butter Red Snapper Coconut Shrimp Beef in Mushroom Sauce Chicken Alfredo Bake Chicken Alfredo Bake Sides: Roasted Baby Potatoes Rice and Peas Fried Plantain Cauliflower Gratin

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Dessert:

Choose from 5 dessert options

Option 3

Salad Bar Dinner Rolls

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Main Course: Salmon in Asparagus Sauce

Chicken Breast Filled with Plantain in Melon Sauce

> Beef Tenderloin with Rosemary Sauce

Roasted Pork with Orange Glace

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Sides:

Mashed Potato with Spinach

Buttered Egg Noodles

Herbed Rice

Roasted Seasonal Vegetable



Dessert:

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Choose from 5 dessert options

Exchange Mains for Vegan or Vegetarian Options

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Vegan Mains:

- Stuffed Bell Peppers: Filled with quinoa, black beans, corn, and salsa.
- Vegetable Stir-Fry: Tossed with tofu in a soy-ginger sauce.
- Eggplant: Breaded eggplant with marinara and filled with tofu.
- Vegetable Curry: Coconut milk-based curry with chickpeas, sweet potatoes, and spinach.
- Lentil Shepherd's Pie: Lentil and vegetable filling topped with mashed potatoes.
- Vegan Paella: Saffron rice with artichokes, peas, and roasted vegetables.

Vegetarian Mains:

- Vegetarian Enchiladas: Filled with beans, cheese, and vegetables.
- Spinach & Cheese Cannelloni: Baked pasta tubes filled with creamy cheese and spinach.
- Vegetable Moussaka: Layers of eggplant, lentils, and béchamel sauce.
- Vegetarian Lasagna
- Stuffed Acorn Squash: Filled with wild rice, cranberries, and nuts.
- Vegetarian Pot Pie: A flaky crust with a creamy vegetable filling.



Dessert Options (Choose 1)

Mini Cupcakes Brownie Bites Mousse Cups Seasonal Fruit Platter Cake: Vanilla | Chocolate | Vanilla with Strawberry





Choose 6 from each pack

Pack 1

Hot Options: Mini Spring rolls with sweet chili sauce Mini Chicken Skewers Mushroom Tempura Ham & Spinach Rolls Pizza Slices Assorted Patties Chicken Wings (Bbq Or Buffalo) Potato Croquets Meatballs Mozzarella Sticks



Cold Options: Bruschetta (tomato-basil) Chipotle Tuna Vol-au-vent Deviled Eggs

Vegetable Crudités with hummus & Ranch dip

Surimi Crab Tartlet

Tuna Salad Canapé

Vegan Sushi Rolls Filled with Avocado, Cucumber, and Carrot

Pack 2

Hot Options: Stuffed Mushrooms Beef Rolls with Cream Cheese Quiche Lorraine (mushroom or spinach) Seafood Vol-au-vent Bacon-Wrapped Scallops Crab Cakes Coconut Shrimp



Cold Options: Shrimp Cocktail Prosciutto Bruschetta Pate Canapé with Fine Herbs Assorted Sushi Cherry Tomatoes filled with pecan cream cheese Salmon in whole rye bread Cucumber & Shrimp Canapé







Includes: Coffee

Tea

Juice (orange OR apple OR pineapple)

Water

Soft Drinks (Coke, Sprite, Ginger Ale, Club Soda, Diet Coke)

One-Time Add-Ons : (Per Person)

Mini Sandwiches Fruit Bar Sweet or Salty Pastries

