

EVENT NAME: _____ CONTACT: _____

PERSONS: _____ DAY & DATE: _____ TIME _____

PHONE: _____ EMAIL: _____

Banquet Wight House Menu



Seated Service: _____

Cafeteria Style: _____

Special Diet/Requests:

Banquet Plus Room Charge:

- 60 guests x \$20 per person
- 120 guests x \$18 per person
- 200 guests x \$16 per person
- 250 guests x \$15 per person
- 300 guests x \$14 per person
- External Catering x \$5 per person

Soup & Salad: (2)

- Spring Mix Greens
- Hearts Of Romaine
- Shredded Cabbages
- Beets & Tomato
- Tomato Basil Soup
- Seafood Chowder
- Veggie Squash Soup

Breads: (1)

- Hawaiian Sweet Roll
- Fried Cornbread
- Johnny Cake Scones
- Dinner Rolls

Chicken: Main Dish (1)

- Hawaiian Teriyaki Chicken
- Jamaican Jerk Chicken
- Asian Orange Chicken
- Baked Garlic Chicken
- Roast Turkey Breast

Meat: Main Dish (1)

- Sweet & Sour Pork
- Jamaican Jerk Pork
- Pork Roast
- Hawaiian Beef Kalbi
- Peppered Steak Stir Fry
- Roast Beef

Fish: Main Dish (1)

- Jamaican Curry Shrimp
- Pan Fried Fish
- Seared Salmon
- Hawaiian Garlic Shrimp

Rice: Side Dish (1)

- Jamaican Rice & Beans
- Reggae Rice with Veggies
- Rice Pilaf
- White Rice
- Brown Rice

Potato: Side Dish (1)

- Mashed Potatoes
- Hashed Browns
- Potato Casserole
- Potato Salad

Medley: Side Dish (1)

- Pasta Salad
- Steamed Veggies
- Roasted Veggies
- Fried Plantain-Banana

Desserts (2)

- Jamaican no-rum cake
- Brownie Bar
- Chocolate Cake
- Pineapple Cake
- Lemon Cake
- Fruit Salad
- Berry Sorbet
- Vanilla Ice Cream
- Chocolate Ice Cream

Drink (1):

- Mango Juice
- Pineapple Juice
- Passion Fruit Juice
- Orange Juice
- Fruit Punch
- Lemonade
- Sparkling Apple
- Sprite
- Sparkling Grape

Table Treats: (1)

- Pretzel
- Trail Mix
- Root Chips
- Candy Bars
- Mint Bowl