



# THREE COURSE PRIVATE PARTY MENU

**\$85 PER GUEST**

## FIRST COURSE

### **CRAB, SHRIMP AND CORN CHOWDER**

#### **FRESH**

mixed green lettuces, cucumber, radish, heirloom cherry tomatoes  
served with your choice of dressing

#### **ORGANIC KALE CAESAR**

romaine, raddichio, toasted hemp seed

## ENTREES

### **GRILLED 7oz. FILET OF BEEF**

served with an au poivre sauce, island vegetables and  
your choice of roasted sweet potato, sea salt baked potato or steak fries

### **ORGANIC CHICKEN BREAST**

served with island vegetables and your choice of roasted sweet potato, sea salt baked potato or steak fries

### **BLACKENED SALMON**

with brown sugar, jalapenos and pecans, roasted butternut squash, spinach salad

### **RASTA PASTA**

shrimp, little neck clams, mussels & king crab with garlic,  
white wine, fresh tomatoes, sun-dried tomatoes, hearts of artichoke  
and sweet basil tossed with angel hair pasta and Parmesan cheese

### **CRISPY CRAB STUFFED GROUPER**

tropical nut, corn flake and plantain crust, jasmine rice, pineapple togarashi butter sauce

## DESSERTS

### **COCONUT CREAM PIE**

light as feather coconut cream mousse pie with toasted coconut and whipped cream

### **3 LAYER KEY LIME**

homemade layers of key lime mousse with a graham cracker crust and whipped cream

[DATE]

Yabba Island Grill Personal Menu \$85 Per Person

Price DOES NOT Include Beverages, 22% Service Charge or Applicable Taxes. Menu Items Are Subject To Availability 10 31 22