



BUFFET MENU

MAKE A
Reservation
1-284-340-0074
www.hendoshideout.com

Item prices are per person. Buffets must meet a minimum of 40 guests and require a custom quote.

Prices vary depending on date and time of event.

Exclusive use of the facility is available for an additional cost.

Additional terms and conditions apply.

Beverage packages and open bar are available for an additional cost.

APPETIZERS

COCONUT FRIED SHRIMP \$14

One of our signature dishes- seasoned in local spices/ coconut/ panko/sweet chili mayo

CRUDITIE \$9

Celery/ carrots/ cucumber/ pita / hummus (v) (df)

VEGGIE SPRING ROLL \$10

Julienne carrots / cabbage/ zucchini / celery / spring roll wrap / deep fried (df)

CONCH FRITTERS \$6

A blend of local spices/ homemade conch batter /served with sweet chilli aioli

CHIPS, SALSA & GUACAMOLE \$8

Tri color chips / mild salsa picante (df) (gf)

CEVICHE \$24

Chef's selection of cured local fish/ lime juice/cilantro / jalapeños / cilantro / peppers / tri color corn chips (df)(gf)

VEGETARIAN NOODLE SALAD \$10

Rice noodles / scallions / carrots / broccoli / peppers / soy sauce/ sesame seed / honey / chili (gf)(df)

WHITE BAY WINGS \$9

Coated in seasoned flour / deep fried / with assortment of dips

BUTTERMILK CHICKEN TENDERS \$9

House made tenders / seasoned flour / buttermilk soaked / served with honey mustard

SALADS

GARDEN SALAD \$11

A blend of lettuce / tomato / cucumber / carrots/ onions/ purple cabbage/ spinach/ assorted dressings (gf)(df)

SALAD BAR \$16

We'll provide a salad bar for your guests featuring: mixed greens/ tomatoes/ cucumbers/ onions/ bacon/ shaved Parmesan/ Kalamata olives/ carrots/ feta cheese/ assorted dressings (gf)

ENTREES

BBQ CHICKEN BREAST \$12

Basted in homemade tamarind rum barbecue sauce

STUFFED CHICKEN BREAST \$20

Spinach/ mozzarella cheese/ in white wine cream sauce

CARIBBEAN SMOKED BEEF BRISKET \$21

Caribbean spiced rub/ homemade barbecue sauce(gf)(df)

GRILLED MAHI WITH PINEAPPLE SALSA \$26

Chargrilled mahi/ cilantro/ onions/ peppers/ pineapple/ olive oil/ lime juice/ honey (gf) (df)

BLACKENED GROUPER \$27

Caribbean seasoning/ grilled/ lemon cream sauce/ lemon juice/ herbs

CHICKEN CURRY \$14

Chicken breast/ curry spices / chickpeas/ potatoes/ peppers/ herbs/ local roti wrap (gf)(df)

VEGETABLE CURRY \$12

Broccoli/ carrots/ chickpeas/ potatoes/ peppers/ curry spices/ local roti wrap (gf) (df)

ROASTED ASIAN PORK \$18

Lemon grass/ soy sauce/ garlic/ ginger/ honey / sesame seeds (gf)(df)

PULLED PORK TACOS \$18

Slow cooked pork/ flour tortillas/ lettuce/ cheese/ tomato/ onions

BLACKENED MAHI TACOS \$22

Caribbean blackening seasoning / black bean salsa/ lettuce/ tomato/ onions/ limes / sour cream/ guacamole

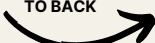
CHICKEN TACOS \$19

Lettuce / chicken breast/ pico de gallo/ avocado / cheese / guacamole/ sour cream

HENDOS CHICKEN WRAPS \$15

Grilled chicken breast/ onions/ tomato/ lettuce/ cheese/ guacamole/ bacon/ flour tortilla

CONTINUE
TO BACK





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CHECK OUT THE *Premium* ADD ONS 
www.hendoshideout.com

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ENTREES

ASIAN BBQ BABY BACK RIBS \$14

Marinated in soy sauce and Asian spices/ sesame seeds/ scallions (gf)(df)

CHEESEBURGER SLIDERS \$20

Homemade mini patties/ cheddar/ brioche bun/ lettuce/ tomato/ pickled onions / pickles

FISH SLIDERS \$24

Panko breaded snapper/ brioche/ tartar sauce/ lettuce/ tomato/ pickled onions

EGGPLANT PARMESAN \$5

Fried parmesan panko crusted eggplant

SIDE DISHES

COLESLAW \$3

Mayonnaise base / raisins/ cabbage/ carrots

SEASONED RICE \$2

Green peas/ carrots/ peppers/ coconut milk / spices

BAKED MACARONI \$7

Elbow pasta/ cheese sauce/ cheddar jack/ crumbs

SCALLOPED POTATO AU GRATIN \$5

Thin cut Idaho potatoes/ bechamel/ cheese/ herbs

RICE AND PEAS \$3

A Caribbean staple– pigeon peas/ peppers/ coconut milk/ herbs

GRILLED VEGETABLES \$6

Zucchini/ carrots/ yellow squash/ peppers (df)(gf)

CORN ON THE COBB \$5

Simmered in milk and butter (gf)

FRIED PLANTAIN \$2

(gf) (df)

COCONUT CORNBREAD \$3

PREMIUM ADD ONS

WHOLE ROASTED PIG-WE'LL SLOW ROAST A WHOLE PIG TO MAKE YOUR EVENT ONE TO REMEMBER

GRILLED LOBSTER STATION- WE WILL SET UP A GRILLING AREA AND PREPARE FRESH WHOLE LOBSTER FOR YOU AND YOUR GUESTS

DESSERTS

KEY LIME CHEESECAKE \$12

Graham crumbs/ squeeze lime/ cream cheese/ whipped cream/ cherries

COCONUT CAKE \$12

Chiffon / buttercream / coconut flakes

PAINKILLER RUM CAKE \$12

Caribbean rum cake/ coconut rum cream glazed

CHOCOLATE MOUSSE \$6

Dark chocolate/ whipped cream / cherries



PLEASE CONTACT US VIA
EVENTS@HENDOSHIDEOUT.COM
 TO BOOK YOUR EVENT.
 WE'RE HERE TO SERVE YOU AND
 YOUR GUESTS!



SCAN CODE
 TO CHECK OUT
 OUR COCKTAIL MENU