



# BUFFET MENU

MAKE A  
*Reservation*  
1-284-340-0074  
[www.hendoshideout.com](http://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

