

Breeze In for Lunch

Includes coffee, tea or soft drink.

22

per person

Salad

House Salad

Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette.

Entrée Selections*

Shrimp & Mahi with Lemongrass Sauce Rice Bowl

Sautéed mahi mahi, shrimp, shiitake mushrooms, bok choy, sugar snap peas, edamame and bell peppers in a zesty coconut lemongrass sauce served over white rice.

Applewood Bacon & Cheddar Burger

Applewood-smoked bacon, melted cheddar cheese, crisp pickle slices, vine-ripened tomato, shaved red onions, Bibb lettuce on a toasted brioche bun.

Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan cream sauce with bow-tie pasta.

Grilled Fresh Catch of the Day

With yellow rice, green beans and lemon butter.

Coconut Shrimp

Large, crispy shrimp with yellow rice and fresh broccoli.

Black Bean BBQ Burger

Glazed with our signature guava BBQ sauce and served with melted pepper jack cheese, guacamole, vine-ripened tomato and Bibb lettuce on a toasted brioche bun.

• ADD-ONS •

Appetizer Selections

Served family style
(choose 3)

- Coconut Shrimp
- Skillet-Simmered Jerk Shrimp
- Beef Empanadas
- Warm Spinach Dip & Chips
- Chicken Quesadillas
- Conch Fritters
- Crispy Onion Rings
- Habañero Wings
- Sesame Crusted Ahi

10

per person

Delectable Dessert Trio

(sampling of all)

Mini versions of our house desserts:

- Rebecca's Key Lime Pie
- Chocolate Island
- Vanilla Crème with Seasonal Berries

7

per person

**For parties of 30 or more, please choose 3 entrée options.*



GROUP EVENT | MENUS

Delectable Dinner

Includes coffee, tea or soft drink.

25

per person

Salad

House Salad

Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette.

Entrée Selections*

Grilled Top Sirloin Steak

Juicy, 8-oz. center-cut sirloin served with our mashed potatoes and fresh steamed broccoli.

Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan cream sauce with bow-tie pasta.

Grilled Fresh Catch of the Day

With yellow rice, green beans and lemon butter.

Chipotle Beef Bowl

Sautéed beef sirloin, roasted corn and black beans in chipotle sauce served over white rice and cheese; topped with sour cream, fresh salsa, cheese and fresh avocado.

Coconut Shrimp

Large, crispy shrimp with yellow rice and fresh broccoli.

Grilled Chicken with Cilantro-Crema

With our mashed potatoes and roasted corn topped with a blend of three melted cheeses drizzled with cilantro-crema sauce.

• ADD-ONS •

Appetizer Selections

Served family style
(choose 3)

- Coconut Shrimp
- Skillet-Simmered Jerk Shrimp
- Beef Empanadas
- Warm Spinach Dip & Chips
- Chicken Quesadillas
- Conch Fritters
- Crispy Onion Rings
- Habañero Wings
- Sesame Crusted Ahi

10

per person

Delectable Dessert Trio

(sampling of all)

Mini versions of our house desserts:

- Rebecca's Key Lime Pie
- Chocolate Island
- Vanilla Crème with Seasonal Berries

7

per person

*For parties of 30 or more, please choose 3 entrée options.



www.bahamabreeze.com

Menus and prices subject to change. Gratuity and tax not included. 0517-2-DD-25

Island Indulgence

Includes coffee, tea or soft drink.

28

per person

Salad

House Salad

Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette.

Entrée Selections*

Seafood Paella

A Caribbean classic with sautéed scallops, shrimp, fish, mussels, chicken and chorizo sausage with yellow rice.

Baby Back Ribs

Glazed with our guava BBQ sauce, served with fries and cabbage-jicama slaw.

Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan cream sauce with bow-tie pasta.

Grilled Chicken with Cilantro-Crema

With our mashed potatoes and roasted corn topped with a blend of three melted cheeses drizzled with cilantro-crema sauce.

Grilled Fresh Catch of the Day

With yellow rice, green beans and lemon butter.

Grilled Top Sirloin Steak

Juicy, 8-oz. center-cut sirloin served with our mashed potatoes and fresh steamed broccoli.

Coconut Shrimp

Our famous large, crispy shrimp with yellow rice and fresh broccoli.

• ADD-ONS •

Appetizer Selections

Served family style
(choose 3)

- Coconut Shrimp
- Skillet-Simmered Jerk Shrimp
- Beef Empanadas
- Warm Spinach Dip & Chips
- Chicken Quesadillas
- Conch Fritters
- Crispy Onion Rings
- Habañero Wings
- Sesame Crusted Ahi

10

per person

Delectable Dessert Trio

(sampling of all)

Mini versions of our house desserts:

- Rebecca's Key Lime Pie
- Chocolate Island
- Vanilla Crème with Seasonal Berries

7

per person

*For parties of 30 or more, please choose 3 entrée options.



Tropical Temptation

Includes coffee, tea or soft drink.

46

per person

Appetizer (served family style)

Island Hopper

A combination of Island favorites. Jamaican chicken wings, crispy coconut shrimp, onion rings and conch fritters. Served with citrus-mustard, jerk BBQ sauce and roasted pineapple chutney.

Salad

House Salad

Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette.

*Entrée Selections**

Seafood Paella

A Caribbean classic with sautéed scallops, shrimp, fish, mussels, chicken and chorizo sausage with yellow rice.

Baby Back Ribs

Glazed with our guava BBQ sauce, served with fries and cabbage-jicama slaw.

Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan-herb cream sauce with bow-tie pasta.

Buttermilk Fried Chicken Breast

Layered with spinach, tomatoes and melted cheese over our mashed potatoes with lemon butter sauce.

Grilled Fresh Catch of the Day

With yellow rice, green beans and lemon butter.

Steak Oscar

8-oz. center-cut sirloin, topped with jumbo lump crabmeat and citrus butter sauce. Served with asparagus and mashed potatoes.

Lobster & Shrimp Linguine

Tender shrimp and lobster tossed with fresh mushrooms in a lobster brandy cream sauce.

Dessert Duo

Vanilla Crème with Seasonal Berries & Chocolate Island

**For parties of 30 or more, please choose 3 entrée options.*



Caribbean Cocktail Party

2-Hour Service Time / Served Buffet Style and/or Passed / 30-Guest Minimum

Includes coffee, tea or soft drink.

30

per person

Sesame Crusted Ahi

Seared sesame crusted Ahi tuna served chilled with greens, tomatoes, cucumber and sweet mango glaze.

Beef Empanadas

Handmade pastries filled with savory beef and potatoes.

Jamaican Chicken Wings

Marinated in authentic Jamaican jerk seasonings and served with a crisp skin.

Coconut Shrimp

Our famous large, crispy shrimp with citrus-mustard sauce.

Chicken Quesadillas

Sliced chicken with onions, sweet peppers, spinach and our three cheese blend.

Griddled and served with tomato salsa and sour cream.

Chips 'n Vine-Ripened Tomato Salsa

With crispy corn tortilla and plantain chips.

