

Menus

Cocktails

Bacon Wrap Scallops
Deep Fried Coconut Shrimp
Smoked Salmon & Cream Cheese in Cucumber Cups
Mini Fruit Skewers
Jerk Chicken on Plantain Wheels
Curry Chicken Puffs

Starters

Roasted Butternut Squash Pumpkin Soup

Fire Cracker Tiger Shrimp nested on a Herbal Fungi Medallions, in a Scotch Bonnet, Roasted Red Pepper Coulis and Coconut Reduction accompanied by Baby Salad and Tropical Fruit Salsa.

Fresh Lumpy Crab cake, infused with Sweet Potato and Eggplant, crowned with scotch bonnet jumbo Shrimp, Roasted Red Bell Pepper Coolie, garnished with herbal essence oil, Pickled Beets and Cucumber Slaw.

Cilantro Infused Lobster, Papaya Salad, Herbal Fungi Cake, Garnish with Red Pepper Coulis and Tropical Salsa.

Vine Ripe Tomato Salad, Medallion Cuts of Plum Tomatoes Fresh Mozzarella, Salmon Rosette Drizzled with Balsamic.

Sorbets

Passion Fruit Sorbet
Mango Sorbet
Lemon Sorbet

Main-Courses

Herb Crusted Rack of Lamb, Whipped Yellow Corn Polenta
Wilted Spinach & Madeira Jus

Chicken Breast Filled with Wild Mushrooms, Bell Peppers and Plantain in a Ginger Wine Sauce
Served with Wild Rice and Grilled Asparagus

Certified Angus Beef Tenderloin, Fire Roasted Tomato Relish
Potato & Zucchini Salardaise, Pinot Noir Reduction

Roulade of Snapper Stuffed with Spinach, Bell Peppers, topped with Grilled Watermelon Salsa,
in a Pearl Onion Rosemary Sauce, Served with Sweet Potato and Breadfruit Au Gratin, Sesame
Stir Fried Vegetables, Pineapple and Cinnamon Scented Plantains

Stuffed Chicken Mousseline Laced with Shrimp, Roasted Red Bell Peppers, Spinach served with
a Ginger Wine Sauce, Garlic Mash, Julienne Stir Fried Vegetables, Tomato Chutney and Mango
Glaze

Crusted Snapper in a Mango Beurre Blanc, Lemon Grass infused served with Grilled Pineapple
Salsa, Seasoned Rice, Sesame Vegetables and Caramelized Coconut

Lamb Brushed with Mustard, Seasoned with Fine Herbs and Serviced in a Rosemary Mint Demi
Glaze along Side Layonnaise Potatoes and Grilled Asparagus

Roasted Ribeye, Mushroom Demi Served with Sweet Potato Scallop, Vegetable Medley and
Plantain Chutney

Beach Bar & Grill

Desserts

Double Chocolate Cake
Two Tone Chocolate Mousse
Coconut Mousse
Pecan Pie
Red Velvet Cake
Tiramisu

And so much more!