

Something Borrowed.....

Thirty minute cocktail reception offering; Martinis, Mojitos, Bahama Mamas, house wine, soft drinks, fruit juices and mineral waters

Reception

Choice of four butler passed hors d'oeuvres

Chilled - Seared rare tuna brushettas with olive and tomato

Fresh crabmeat salad profiteroles with cilantro

Ginger chicken, asparagus and lemon scented chevre in barquette

Goat cheese crostini with kalamata olive tapenade

Hot - Curried shrimp in phyllo cup

Petite lamb chops with English mint sauce

Sea scallops wrapped in smoked bacon

Teriyaki beef on brochette with hoisin sauce

Shrimp tempura with wasabi dipping sauce

Smoked chicken with black bean quesadillas

Buffet

Salad bar to include romaine and assorted greens, tomatoes, cucumber, olives, peppers, red onion, feta cheese and choice of two dressings

Caesar salad with herbed croutons

Assorted local breads, rolls and Johnny cakes

Chafing Dishes

Broiled grouper with citrus beurre blanc and melon chutney

Chicken caribe chicken pieces steamed with island spices

Barbeque ribs

Peas and rice

Macaroni and Cheese

Chefs' seasonal vegetables

Chocolate Fondue Station

To include marshmallows, melons, strawberries, bananas, pound cakes, cheesecake bites, with skewers for white and dark chocolate

A choice of red or white house wine will be served throughout dinner

Champagne toast, Custom wedding cake, Coffee and tea

Open bar as listed above to continue for an additional three hours



\$78

All prices are subject to applicable tax and gratuity