

Something New.....

One hour cocktail reception serving name brand liquors, house wine, champagne, assorted beers, soft drinks, juices and mineral waters

Reception

Buffet Presentation

*Caribbean and the Tropics freshest fruits served with yogurt dip
Crudités basket, a rainbow of fancy cut and whole vegetables, artfully arranged in wicker baskets, served with two dipping sauces*

Choice of six butler passed hors d'oeuvres

Chilled - *Grilled bruschetta with tomato, garlic and basil*

Sweet and sour eggplant on rice croquette

Shaved, smoked turkey with herbed goat cheese and capers

House-smoked salmon on dark rye, horseradish and cucumber

Hot - *Mini fish cakes with tarter sauce*

Conch fritters with fresh calypso dip

Fried vegetable spring rolls, mustard dip

Crisp fried chicken tenders jerk marinated, sour cream dip

Poblano, cheese & Pico quesadillas

Homemade meatballs with sour cream dip

Plated dinner serving

Choice of One

Wild mushroom bisque with Chianti cream

Leaf spinach with oven-cured vegetables, creamy stilton dressing

Tomato bisque with chevre and rosemary

Classic Caesar salad with garlic herbed croutons

Choice of One

Rosemary rubbed chicken with camembert cheese sauce

Breast of Chicken saltimbocca

Grilled Atlantic Grouper with tomato dill concasse, lemon sauce

Roasted Tenderloin of Beef served with Mushroom bordelaise sauce

Petit Filet Mignon and Crispy Nassau Grouper pan seared Creole Style

All entrees served with chef's selection of starch and vegetables

Assorted warmed rolls and whipped butters

Choice of one of our signature desserts

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



\$82

All prices are subject to applicable tax and gratuity