

Sample Menu

Caribbean Calypso

*... guests enter and are greeted with a chilled "Calypso"
(whipped vodka, mango rum, passion fruit, and a splash of pineapple)
while being offered tempting trays of*...*

Butlered Passed Hors D'oeuvres

(choices)

*caribbean egg rolls filled with jerk chicken
pineappleinfused soy dipping sauce*

*brie& papaya quesadilla
accompaniedwith a mango salsa*

*lobster&boursin cheese in a light flaky
phyllo pastry*

*sugar shack shrimp
sweet& spicy crispy fried shrimp*

**escovitch on carrot, pepper & onion
dressed plantain*

**optional enhancements*

Salad Course

(choices)

citruscaesar salad

*crisp romaine in a fresh citrus caesar dressing
with toasted plantains*

caribbean slaw

*blend of fresh cabbage & grated coconut
finished with a vinegar based dressing
and coconut shavings*

mixed field greens salad

*arugula, frisee, red & yellow tomatoes,
shaved coconut & avocado vinaigrette*

tomato & goat cheese salad

baby arugula with a sweet onion vinaigrette

**soy paper caesar roll*

caesar salad rolled with tomato caviar

**optional enhancements*

Dinner Entrée Selection

(choices)

**island rum seared mahimahi
dressed in a tropical fruit salsa accompanied
with fried plantains*

*jamaican jerk pork tenderloin
served with a mango, bell pepper chutney
and sweet potato mash*

*coconut chicken breast
coconut milk, garlic, red pepper & onion sauce
with pilaf of basmati rice*

**ahi tuna
drizzled with a guava-jalapeno relish
over couscous*

*macadamia crusted grouper
with a mild caramel & chili sauce*

**optional enhancements*

Dessert

(choices)

coconut cheesecake with a mango glaze

**tropical fruit crepes with
vanilla bean & cruzanrum butter sauce*

coconut bread pudding

**pineapple upside - down cake
individual cakes with
coconut crème anglaise*

*mango sorbet with a
tropical fruit compote*

**optional enhancements*