



SUNDAY BBQ

FAMILY STYLE APPETIZER

SHRIMP & CONCH CEVICHE

Fresh tomatoes, onions, cilantro, lime juice served with
homemade tortilla chips & fresh habanero

SOUP OR SALAD

SUMMER CORN SOUP

With potatoes, fresh cream, shallots & fresh basil

SPINACH & KALE SALAD

With pickled shallots, walnuts, sharp Cheddar,
buttermilk ranch dressing

ENTREE

PORK TENDERLOIN

BBQ CHICKEN

BRAISED SHORT RIBS

POTATO SALAD

STEW BEANS

\$50 per person





TROPICAL FLAVORS

FAMILY STYLE APPETIZER

SHRIMP CEVICHE

Fresh tomatoes, onions, cilantro, lime juice served with
homemade tortilla chips & fresh habanero

SOUP OR SALAD

SUMMER CORN SOUP

With potatoes, fresh cream, shallots & fresh basil

HONEYDEW SALAD

Cucumber, mint, feta cheese & lemon olive oil

CHOICES OF ENTREE

MANGO ROASTED CHICKEN BREAST

Served with mashed potato, steamed veggies &
coconut shrimp

PINEAPPLE FISH FILLET

Served with coconut rice, steamed veggies & coconut
shrimp

\$60 per person





MENU ONE

PASSED APPETIZERS

PINEAPPLE GINGER MEATBALLS

With sesame seeds & green onions

SHRIMP TOAST

Baked shrimp on baguette, Fontina, cream cheese, crushed red pepper & shaved parmesan

CHICKEN SKEWERS

With lemon & garlic seasoning

FAMILY STYLE APPETIZER

CHEESE & CHARCUTERIE BOARD

Served with baguette, almonds and fruits compote

SALAD

MIXED GREEN

With goat cheese, almonds & berry vinaigrette

CHOICES OF ENTREE

CHICKEN FORESTIERE

Portobello mushrooms, cherry tomatoes, Madeira wine, garlic served on bed of housemade pasta

CATCH OF THE DAY

Fish filet with Cilantro & smoked paprika crust, coconut tomato sauce served with coconut rice

\$65 per person





MENU TWO

PASSED APPETIZERS

MINI BRUSCHETTA

Tomatoes, garlic, parmesan, fresh basil & balsamic glaze

FRITTERS

Veggie, Conch or Lobster with homemade Aioli

COCONUT SHRIMP SKEWERS

FAMILY STYLE APPETIZER

CHEESE & CHARCUTERIE BOARD

Served with baguette, almonds and fruits compote

SOUP OR SALAD

SPINACH & KALE SALAD

With pickled shallots, walnuts, sharp Cheddar, buttermilk ranch dressing

TOMATO & BASIL SOUP

Topped with prosciutto crisp, homemade croutons & shredded parmesan

CHOICES OF ENTREE

CHICKEN FORESTIERE

Portobello mushrooms, cherry tomatoes, Madeira wine, garlic served on bed of housemade pasta

PASTA DIAVOLA

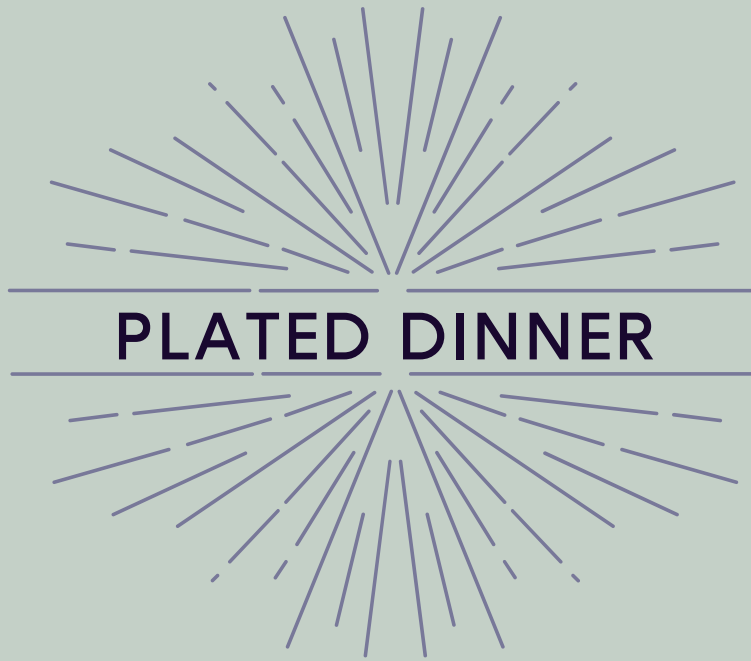
Homemade pasta, spicy Sopressata, mushrooms, cream & white wine reduction, arugula, Grana & chili flakes

CATCH OF THE DAY

Fresh fish filet, over roasted with mint, garlic, lime, melted cherry tomatoes, sweet corn & basil

\$70 per person





MENU THREE

PASSED APPETIZERS

MINI BRUSCHETTA

Tomatoes, garlic, parmesan, fresh basil & balsamic glaze

FRITTERS

Veggie, Conch or Lobster with homemade Aioli

STUFFED MUSHROOM CAPS

Lobster, cream cheese, mozzarella, parmesan & white wine cream sauce

FAMILY STYLE APPETIZER

ANTIPASTO PLATTER

Olives, artichoke hearts, fresh mozzarella, salami & fresh tomatoes

SOUP OR SALAD

CAESAR SALAD

Grilled romaine, homemade croutons, crispy bacon, shredded parmesan & Caesar dressing

TOMATO & BASIL SOUP

Topped with prosciutto crisp, homemade croutons & shredded parmesan

CHOICES OF ENTREE

CATCH OF THE DAY

Fresh fish filet, over roasted with mint, Grouper filet with cashews encrusted, panko, fresh herbs & lemon beurre blanc

PASTA DIAVOLA

Homemade pasta, spicy Sopressata, mushrooms, cream & white wine reduction, arugula, Grana & chili flakes

LOBSTER RISOTTO

Lobster tail, mushrooms, asparagus

\$80 per person





PLATED DINNER

MENU FOUR

PASSED APPETIZERS

RICOTTA TOAST

Honey & Ricotta toast with roasted carrots, fresh strawberries & pistachio

FRITTERS

Veggie, Conch or Lobster with homemade Aioli

PINEAPPLE GINGER MEATBALLS

With sesame seeds & green onions

SPICY SHRIMP

Cajun shrimp, guacamole atop fresh cucumber slice

FAMILY STYLE APPETIZER

ANTIPASTO PLATTER

Olives, artichoke hearts, fresh mozzarella, salami & fresh tomatoes

SOUP OR SALAD

FARMER'S SALAD

Mixed green, orange segments, shaved Gruyere, carrots, tomatoes & balsamic reduction

CARROT & COCONUT SOUP

Smooth and velvety, with red curry, lemon grass & fresh cilantro

CHOICES OF ENTREE

CHICKEN RIBBON

Chicken breast with proscuitto, Gruyere, bleu cheese, Dijonnaise sauce, garlic whipped potatoes & asparagus

SEAFOOD PASTA

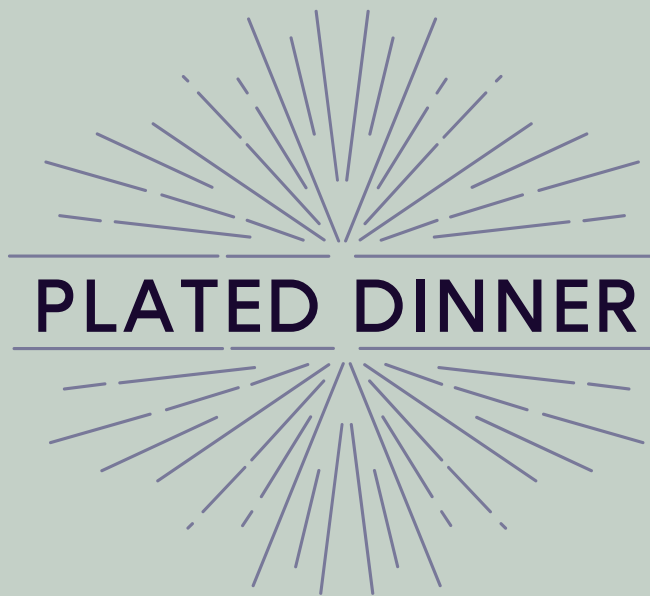
Lobster, calamari, jumbo Shrimp, cherry tomatoes, garlic, lemon, parmesan & green onions with angel hair

BEEF TENDERLOIN

With rosemary, Cabernet demi-glace, garlic whipped potatoes & grilled zucchini

\$115 per person





MENU FIVE

PASSED APPETIZERS

RICOTTA TOAST

Honey & Ricotta toast with roasted carrots, fresh strawberries & pistachio

MINI LOBSTER ROLL

Lobster tail bite on freshly baked buns with herb mayonnaise

PINEAPPLE GINGER MEATBALLS

With sesame seeds & green onions

COCONUT SHRIMP SKEWERS

BUTTERNUT SQUASH RAVIOLI

Topped with parmesan & white wine sauce

FAMILY STYLE APPETIZER

CHEESE & CHARCUTERIE BOARD

Served with baguette, Dijon mustard, almonds, artichokes, olives and fruits compote

SALAD

ROASTED BEETS & ARUGULA

With goat cheese napoleon, citrus reduction & toasted pine nuts

SOUP

CONCH CHOWDER

With potatoes, celery, cream, fresh thyme & bitters

CHOICES OF ENTREE

SHORT PORK RIBS

Rubbed with fermented black beans and stars anis, crispy polenta & apple Bourbon sauce

FILET MIGNON

8 oz center cut filet mignon served with garlic butter poached potatoes & asparagus

COLD STONE CRAB

With lemon aioli, chimichurri rice, steamed vegetables

\$130 per person

