

Wedding Cocktail RECEPTION | BUFFET OPTION 2

Cocktail Reception with buffet-style hors d'oeuvres. Minimum of 20 persons, based on one hour of service. Offered between the hours of 4:00 pm to 8:00 pm. Applicable for Wedding Cocktail Hour or select Bells & Whistles events.

INCLUDES:

Premium Bar

International cheeses, toasted walnuts, grapes, dried apricots, crackers, sliced baguette 🍃

Tropical sliced fruit tray with local and imported fresh fruits 🍃 ✓

Crisp vegetable crudités, blue cheese and ranch dip 🍃 ✓

Island fried chips (yam, sweet potato, dasheen, local potato) 🍃

HORS D'OEUVRES:

Please select a total of SIX from the following options for the group

COLD:

Smoked marlin on potato pancakes

Plantain chips with guacamole 🍃 ✓

Lobster salad on endive*

California rolls

Spicy tuna tartare, grilled ciabatta, wasabi aioli

Brie cheese & pecan nuts on bread croutons 🍃

Local mahi - mango salsa on tostone

Ratatouille, olive tapenade, crostini 🍃

Seasonal melon & artisan ham ✓

HOT:

Moroccan spiced lamb lollipops

Pan-seared prosciutto-wrapped scallops

Mini crab cakes, spicy rémoulade

Jerk pork bits

Caramelized vidalia onion tart with Gruyère cheese 🍃

Goat cheese & roasted red pepper-stuffed mushrooms 🍃

Spiced shrimp, tomato, jalapeño mint salsa on a polenta crouton

Jerk chicken risotto cake, spicy cilantro aioli

*Lobster is only available when in season:

JAMAICA: July 1 - March 31 | BAHAMAS: August 1 - March 31 | ANTIGUA: July 1 - April 30

ST. LUCIA: August 3 - February 28 | TURKS & CAICOS: August 16 - March 31 | GRENADA: September 1 - April 30

BARBADOS: Year-round | When not in season, lobster will be replaced by shrimp salad.