

Wedding Cocktail RECEPTION | BUFFET OPTION 2

Cocktail Reception with Buffet-style hors d'oeuvres. Minimum of 20 persons and 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 & imported fresh fruits

Crisp vegetable crudité, blue cheese & 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 remoulade

Jerk pork bits

Caramelized vidalia onion tart with gruyère cheese

Goat cheese & roasted red pepper-stuffed mushrooms

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

Jerk chicken risotto cake with spicy cilantro aioli

*Lobster is seasonal and only available when in season:

JAMAICA: July 1 - March 31 BAHAMAS: August 1 - March 31 ANTIGUA: July 1 - April 30 ST. LUCIA: March 1 - August 1

TURKS & CAICOS: August 16 - March 16 GRENADA: September 1 - April 30 BARBADOS: Year round

When not in season, lobster will be replaced by shrimp salad.