

# Luxe MENU | PLATED

Minimum of 10 persons and based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.  
Applicable for select Bells & Whistles events.

## INCLUDES:

Premium Bar

## APPETIZER

Please select ONE from the following options for the group:

- Pan-Seared Ahi Tuna - Green pea purée, tomato concassé, green onion, honey-Sriracha vinaigrette
- Deconstructed Caesar Salad - Romaine hearts, candied pecans, sundried tomato, garlic crostini, Caesar dressing
- Seared Jumbo Sea Scallops - Cauliflower purée, garlic turmeric cream, roasted paprika oil
- Grilled Shrimp & Corn - Grilled shrimp, creamy corn kernels, grits, smoked ham, green onion
- Smoked Fish Carpaccio - Baby greens, ripe tomato & artichoke chutney, herb crostini, lemon oil
- Crustacean Bisque - Lemon crème fraîche, cayenne dusted grissini, scallion
- Fresh Mozzarella & Tomato Salad - Micro greens, marinated fresh mozzarella, Portobello mushroom, vine-ripened tomato, Kalamata olives, virgin olive oil, fresh basil
- Island Pumpkin Soup - Coconut milk, allspice dusted grissini (V & Vegan)
- Shrimp or Vegetable Pot Stickers - Asian dumplings filled with shrimp, ponzu dipping sauce
- Spicy Melon & Pan-Seared Tuna - Medium rare tuna, scotch bonnet-marinated melon, shaved scallions, lemon oil
- Manhattan Clam Chowder - Clams, root vegetables, tomato broth
- Marinated Tomato & Cucumber Salad - Shaved red onion, olive oil, apple cider vinegar

## ENTRÉE

Please select ONE from the following options for the group:

- Roasted Rack of Lamb - Three cheese polenta, grilled vegetables, oven roasted tomato, mint infused merlot reduction
- Chargrilled Swordfish - Pumpkin-squash purée, green beans, Kalamata olives, tomato relish
- Pan-Seared Salmon Fillet - Lima bean-onion-potato and pepper ragoût, honey teriyaki glaze, lemon parsley oil
- Chicken Supreme & Shrimp Skewer - Herb garlic mash, sautéed vegetables, thyme scented rum sauce
- Charred Filet Mignon - Potatoes dauphinoise, grilled vegetables, caramelized onions, Cabernet reduction
- Foil Roasted Fish Fillet - Bell peppers, onion, pumpkin, scotch bonnet, sea salt, coconut milk, thyme, lemon
- Caribbean Chicken Curry - Coconut, root vegetables, steamed rice
- Grilled Striploin Steak, Shrimp & Scallop Skewer - Roasted garlic mash, sautéed vegetables, rosemary-wine reduction
- Baked Cous-Cous, Tofu & Black Bean Cannelloni - Zucchini, squash purée, warm tomato & Kalamata olive relish, fresh basil