

The Splendid Wedding

DINNER | FOUR COURSE

Minimum of 10 persons, 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

Freshly baked bread rolls and butter

APPETIZER:

Please select ONE from the following options for the group

Grilled Marinated Prawns - Vegetable and avocado timbale, tomato-garlic cream, cilantro oil

Three Cheese Quiche Lorraine - Smoked red pepper coulis, roasted garlic, scallion

Pan-Seared Ahi Tuna - Radish, carrot and fruit salad, baby greens, ginger-sesame vinaigrette, honey-soy glaze

Thyme-Scented Fish Cake - Warm pineapple relish, oven dried tomato, sweet onion fondue, fried capers

Cream of Asparagus Soup - Paprika oil, herb crostini 🍃

Coconut-Lentil Soup - Root vegetables, nutmeg flavored croutons 🍃 🍃

Seafood Bisque - Scallion, lemon crème fraîche, cayenne dusted grissini

Island Pumpkin Soup - Coconut milk, allspice dusted grissini 🍃 🍃

SALAD:

Please select ONE from the following options for the group

Seasonal Garden Greens Salad - Ripe tomatoes, cucumber, carrot, honey-balsamic vinaigrette, herb croutons 🍃 🍃

Couscous & Raisin Salad - Microgreens, toasted almonds, parsley, herb vinaigrette 🍃 🍃

Mixed Baby Greens Salad - Sun-dried tomato, candied walnuts, wine poached pear,
goat cheese crouton, raspberry vinaigrette 🍃 🍃

R.L.T.A - Romaine lettuce, tomato, avocado purée, red radish, citrus-herb vinaigrette 🍃

The Oriental - Baby mixed greens, papaya, tomato, cucumber, scallion, radish, sesame emulsion 🍃 🍃

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DINNER | FOUR COURSE (CONTINUED)

ENTRÉE:

Please select TWO from the following options for the group

Allspice Dusted Pork Tenderloin - Sweet potato purée, grilled ripe plantains, caramelized pear, jerk sauce

Farmer's Mixed Grill - Coffee-rubbed striploin, shrimp, grilled chicken supreme, creamy mashed potato, grilled market vegetables, thyme infused red wine demi-glace

Charred Filet Mignon & Shrimp Hash - Shrimp hash, Parmesan broiled tomato, green beans, five peppercorn sauce

Crab Crusted Snapper Fillet - Grilled potato & vegetables, sauce Provençal, roasted lime-garlic oil ✓

Island Spice Rubbed Chicken Supreme - Leek, bacon & pumpkin hash, sautéed market vegetables, thyme infused rum

Pimento Infused Chicken & Mushroom Stew - Puff pastry, parsley potatoes, tomato concassé, white wine garlic cream

Garlic Marinated Shrimp & Chargrilled Chicken Breast - Sautéed seasonal vegetables, saffron rice, lemon-thyme beurre blanc ✓

Surf & Turf* - Boston-cut strip loin steak, Caribbean lobster tail, market vegetables, creamy mashed potatoes, red wine-thyme reduction

Pan-Seared Tofu & Beans - Ratatouille vegetables, grilled plantains, chunky tomato sauce 🌿 🌿

Baked Couscous, Tofu & Black Bean Cannelloni - Zucchini, squash purée, warm tomato and Kalamata olive relish, fresh basil 🌿 🌿

DESSERT:

Please select ONE from the following options for the group

Mango Coconut Verrine - Layered mousseline, crisp meringue, brandy cream

Lime Parfait - Orange soup, seasonal fruits

White Chocolate Marquise Cherry Jubilee - Sugar nut crisp

Citrus Shortcake - Grand Marnier cream, traditional shortcake, orange salad, ice cream

Chocolate Rum Fruit Cake - Chocolate crunch crisp, Appleton rum sauce

Sticky Coconut Rice - Mango Jell-o, lemon shortbread, sesame brandy crisp

Caramelized Peach Terrine - Brandy-rosemary mousse, honey sugar bark 🌿

Coconut & Sage Crème - Poached pear, apricot, citrus crisp 🌿 🌿

*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.