

The Splendid Wedding

DINNER | FOUR COURSE

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

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, ginger-sesame vinaigrette, baby greens, 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

Cous Cous & Raisin Salad - Microgreens, toasted almonds, parsley, herb vinaigrette

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

R.L.T.A - Romaine lettuce, tomato, avocado puree, 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 puree, 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, white wine garlic cream, tomato concassé

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

Surf & Turf* - Boston-cut Striploin 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 Cous-Cous, 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 - Appleton rum sauce, chocolate crunch crisp

Sticky Coconut Rice - mango jello, lemon shortbread, sesame brandy crisp

Caramelized Peach Terrine - Brandy rosemary mousse, honey sugar bark

Coconut and Sage Crème - poached pear, apricot, citrus crisp

*Lobster is seasonal and only available in the islands and on dates below:

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