

# Elegance 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:

Roasted Pumpkin & Spinach Tart - sweet onion chutney, toasted sesame

Marinated Shrimp Salad - Vegetables, lemon-cilantro oil

Cream of Mushroom Soup - Garlic cream, herb crostini

Coconut Scented Red Peas Soup - Root vegetables, cinnamon croutons

Chicken & Potato Cake - Citrus & pineapple stew, green onion, curry-garlic cream

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

Chicken Soup - Root vegetables, tender chicken pieces, noodles, chopped herbs

Seasonal Local Greens - Roasted beet root, goat cheese, asparagus, candied nuts, sherry-mustard vinaigrette

## ENTRÉE

Please select ONE from the following options for the group:

Grilled Chicken Supreme - Pumpkin rice cake, broiled tomato, green beans, rosemary-wine sauce

Farmer's Platter - Grilled beef striploin, shrimp & chicken brochette, garlic mashed potato, wilted greens, merlot reduction

Blackened Mahi Mahi Fillet - Roasted pumpkin, sautéed spinach, steamed rice, creole sauce

Pan-Seared Snapper Fillet - Grilled potato, vegetable caponata, sauce Provençal

Braised Lamb & Mushroom - Puff pastry, root vegetables, olives, cabernet-mint reduction

Fire Roasted Pork Tenderloin - Oven baked sweet potato, allspice flavored fruit chutney, island jerk sauce

West Indies Vegetable Curry - Cauliflower, root vegetables, steamed rice, fried plantains, coconut curry sauce

Seafood Pasta Shrimp - Bay scallops, squid, mussels, grape tomatoes, hot pepper, white wine garlic-herb sauce

Sichuan Style Tofu - Grilled spiced mushrooms

Sweet Potato & Chickpea Curry - Grilled pita crisps