

# Private CANDLELIGHT DINNER

A selection of menu options for both guests from each course is required in ADVANCE.

All selections MUST be finalized and submitted to your Wedding Planner.

## APPETIZER

Guest 1    Guest 2

**Shrimp Carpaccio** - Fried capers, tomato, dill, shaved Parmesan, caviar, micro greens, lemon-herb oil  
**Seared Sushi Grade Ahi Tuna** - Pineapple relish, micro greens, spiced pecans, herb oil, ponzu glaze  
**Cashew & Vegetable Summer Roll** - Scotch Bonnet infused sweet & sour glaze  
**Grilled Chicken Waldorf Salad** - Apples, celery, walnuts, grapes, herb-sour cream dressing  
**Watermelon Carpaccio** - Arugula, Feta, candied pecans, tomato, lemon-mint vinaigrette  
**Asian Beef Salad** - Pink roasted Beef striploin, Napa cabbage, vermicelli noodles, cilantro, carrots, peppers, celery, onion, ginger-lemongrass dressing, crushed peanuts  
**Pan-Seared Jumbo Sea Scallops** - Green pea purée, roasted mushroom slivers, bacon-herb crumbs, truffle essence, basil oil  
**Sesame-Panko Crusted Shrimp Balls** - Celery slaw, ginger-Teriyaki glaze, green onion  
**Panko Crusted Crab Cake** - Sriracha aioli, green papaya slaw, cilantro-lime dressing  
**Seafood Bisque Cappuccino** - Cayenne dusted puff pastry cheese twist, nutmeg crème fraîche

## SALAD

Guest 1    Guest 2

**Seasonal Garden Greens & Roasted Beetroot** - Caramelized pecan, poached pear, goat cheese, crouton, Sherry vinaigrette  
**Heart of Baby Romaine Lettuce** - Sun-dried tomato, Kalamata olives, cucumber, honey balsamic vinaigrette  
**Grilled Vegetable Salad Timbale** - Zucchini, squash, eggplant, onion, peppers, Feta crumbles, aged balsamic reduction, extra virgin olive oil  
**Deconstructed Caesar Salad** - Romaine heart, tomato, blue cheese crumbles, bacon, crisp, red radish, Caesar dressing, green onion

*Menu items are subject to change without notice.*

# Private

## CANDLELIGHT DINNER (CONTINUED)

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### ENTRÉE

Guest 1    Guest 2

- Surf & Turf** - Charred Filet Mignon & Lobster Tail Creamy potato, parmesan broiled tomato, green beans, merlot reduction
- Chargrilled Boston Cut Striploin Steak** - Red onion confit, panko-fried blue cheese praline, green asparagus, broiled tomato, potato purée, red wine-thyme reduction
- Herb Crusted Rack Lamb** - Three cheese polenta, braised leeks, radish, asparagus, olives, rosemary-cabernet reduction
- Not So Traditional Surf & Turf** - Grilled salmon fillet, shrimp & Chorizo skewer, Sweet potato, green beans, scotch bonnet infused beet root purée, saffron garlic cream
- Island Spice Rubbed Chicken Supreme & Seared Scallops** - Creamy potato, pumpkin purée, sautéed market vegetables, thyme infused rum sauce
- Prosciutto & Sage Wrapped Pork Scaloppini** - Potato cake, braised mushroom, asparagus spears, Marsala sauce
- Snapper & Clams en Papillote** - Potato, carrots, pumpkin, peppers, onion, thyme, tomato, leeks, white wine-coconut cream sauce
- Pan-seared Tofu and Beans** - Ratatouille vegetables, grilled plantain, chunky tomato sauce
- Eggplant Cannelloni** - Cream spinach, roasted pumpkin, caponata, pesto oil, goat cheese, panko crumbs

### DESSERT

Guest 1    Guest 2

- Mango & White Chocolate Cheesecake** - Mango compote, white chocolate crumble
- Dark Chocolate Cake** - Chocolate cake, layered Appleton rum cream
- Coconut Pineapple Pie** - Chantilly cream, vanilla sauce
- Coffee Peanut Butter Verrine** - Coffee mousse, peanut butter cream, crisp nut brittle
- Peach Cream** - Baked peach cream, burnt caramel, tropical fruits
- Cherry Meringue** - Baked meringue, cherry compote, chocolate cream
- Spiced Yogurt Panna Cotta** - Yogurt and spice cream, watermelon salad
- Fruit Soup** - Sweet honey, citrus juice, seasonal fruits, sugar crisp

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