

# 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)

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

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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

\*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.

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