

Luxe MENU | PLATED

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

APPETIZER:

Please select ONE from the following options for the group

- Pan-Seared Ahi Tuna - Green pea purée, tomato concassé, green onion, honey-sriracha vinaigrette ✓
- Deconstructed Caesar Salad - Romaine hearts, candied pecans, sun-dried tomato, garlic crostini, Caesar dressing 🌿 ✓
- Seared Jumbo Sea Scallops - Cauliflower purée, garlic turmeric cream, roasted paprika oil
- Grilled Shrimp & Corn - Grilled shrimp, creamy corn kernels, grits, smoked ham, green onion
- Smoked Fish Carpaccio - Baby greens, ripe tomato and artichoke chutney, herb crostini, lemon oil
- Crustacean Bisque - Lemon crème fraîche, cayenne-dusted grissini, scallion
- Fresh Mozzarella & Tomato Salad - Micro greens, marinated fresh mozzarella, portobello mushroom, vine-ripened tomato, Kalamata olives, virgin olive oil, fresh basil 🌿 ✓
- Island Pumpkin Soup - Coconut milk, allspice dusted grissini 🌿
- Shrimp or Vegetable Pot Stickers - Asian dumplings filled with shrimp, ponzu dipping sauce
- Spicy Melon & Pan Seared Tuna - Medium rare tuna, Scotch bonnet-marinated melon, shaved scallions, lemon oil ✓
- Manhattan Clam Chowder - Clams, root vegetables, tomato broth
- Marinated Tomato & Cucumber Salad - Shaved red onion, olive oil, apple cider vinegar 🌿

ENTRÉE:

Please select TWO from the following options for the group

- Roasted Rack of Lamb - Three-cheese polenta, grilled vegetables, oven-roasted tomato, mint-infused Merlot reduction
- Chargrilled Swordfish - Pumpkin-squash purée, green beans, Kalamata olives, tomato relish ✓
- Pan-Seared Salmon Fillet - Lima bean-onion-potato & pepper ragoût, honey teriyaki glaze, lemon parsley oil ✓
- Chicken Supreme & Shrimp Skewer - Herb-garlic mash, sautéed vegetables, thyme-scented rum sauce
- Charred Filet Mignon - Potatoes dauphinoise, grilled vegetables, caramelized onions, Cabernet reduction
- Foil-Roasted Fish Fillet - Bell peppers, onion, pumpkin, Scotch bonnet, sea salt, coconut milk, thyme, lemon
- Caribbean Chicken Curry - Coconut, root vegetables, steamed rice
- Grilled Strip Loin Steak, Shrimp & Scallop Skewer - Roasted garlic mash, sautéed vegetables, rosemary-wine reduction
- Baked Couscous, Tofu & Black Bean Cannelloni - Zucchini, squash purée, warm tomato & Kalamata olive relish, fresh basil 🌿

Luxe MENU | PLATED (CONTINUED)

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DESSERTS:

Please select ONE of the following for the group

Pear Tart - Caramelized pears, crème pâtissier, calvados cream, honeyed nuts

Coffee Cream - Traditional Italian sponge, espresso coffee, mascarpone mousse, Marsala wine sauce

Brown Sugar Pecan Pie - Maple cream, deep fried waffle crumble

Caramel White Chocolate Pavé - Layered white chocolate mousse, caramel mousse, chocolate sauce, strawberry gel, honey sugar bark

Peanut Butter Brittle Mousse - Peanut butter crunch mousse, chocolate chip cookie, white chocolate sauce, caramel popcorn

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

Blue Mountain coffee, selection of teas