Wedding Cocktail RECEPTION | BUFFET OPTION 2

Cocktail Reception with buffet-style hors d'oeuvres. Minimum of 20 persons, based on one hour of service.

Offered between the hours of 4:00 pm to 8:00 pm. Applicable for Wedding Cocktail Hour or select Bells & Whistles events.

INCLUDES:

Premium Bar

International cheeses, toasted walnuts, grapes, dried apricots, crackers, sliced baguette Tropical sliced fruit tray with local and imported fresh fruits Variety vegetable crudités, blue cheese and ranch dip Vallsland fried chips (yam, sweet potato, dasheen, local potato) Vallsland fried chips (yam, sweet potato, dasheen, local potato)

HORS D'OEUVRES:

Please select a total of SIX from the following options for the group

COLD:

Smoked marlin on potato pancakes

Plantain chips with guacamole
Lobster salad on endive*

California rolls

Spicy tuna tartare, grilled ciabatta, wasabi aoli
Brie cheese & pecan nuts on bread croutons

Local mahi - mango salsa on tostone

Ratatouille, olive tapenade, crostini

Seasonal melon & artisan ham

HOT:

Moroccan spiced lamb lollipops
Pan-seared prosciutto-wrapped scallops
Mini crab cakes, spicy rémoulade
Jerk pork bits

Caramelized vidalia onion tart with Gruyère cheese Goat cheese & roasted red pepper-stuffed mushrooms Spiced shrimp, tomato, jalapeño mint salsa on a polenta crouton

Jerk chicken risotto cake, spicy cilantro aioli

*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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GROUP SET-UP FEE: US \$9.00 PER PERSON