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
- Crisp vegetable crudités, blue cheese and ranch dip
- Island fried chips (yam, sweet potato, dasheen, local potato)

HORS D’ŒUVRES:
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.

GROUP SET-UP FEE: US $9.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 30 days prior to arrival.