

Elegance 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

Roasted Pumpkin & Spinach Tart - Sweet onion chutney, toasted sesame 🌿

Marinated Shrimp Salad - Vegetables, lemon-cilantro oil

Cream of Mushroom Soup - Herb crostini, garlic cream 🌿

Coconut Scented Red Pea Soup - Root vegetables, cinnamon croutons 🌿

Chicken & Potato Cake - Citrus & pineapple stew, green onion, curry-garlic cream

Garden Greens Salad - Ripe tomatoes, cucumber, carrot, herb croutons, honey-balsamic vinaigrette 🌿 ♻️

Chicken Soup - Root vegetables, tender chicken pieces, noodles, chopped herbs

Seasonal Local Greens - Roasted beet root, goat cheese, asparagus, candied nuts, sherry-mustard vinaigrette 🌿

ENTRÉE:

Please select TWO from the following options for the group

Grilled Chicken Supreme - Pumpkin rice cake, broiled tomato, green beans, rosemary-wine sauce

Farmer's Platter - Grilled beef strip loin, shrimp & chicken brochette, garlic mashed potato, wilted greens, Merlot reduction

Blackened Mahi-Mahi Fillet - Roasted pumpkin, sautéed spinach, steamed rice, Creole sauce

Pan-Seared Snapper Fillet - Grilled potato, vegetable caponata, sauce Provençal

Braised Lamb & Mushroom - Puff pastry, root vegetables, olives, Cabernet-mint reduction

Fire Roasted Pork Tenderloin - Oven-baked sweet potato, allspice flavored fruit chutney, island jerk sauce

West Indies Vegetable Curry - Cauliflower, root vegetables, steamed rice, fried plantains, coconut curry sauce 🌿

Seafood Pasta Shrimp - Bay scallops, squid, mussels, grape tomatoes, hot pepper, white wine garlic-herb sauce

Sichuan Style Tofu - Grilled spiced mushrooms 🌿

Sweet Potato & Chickpea Curry - Grilled pita crisps 🌿

Elegance MENU | PLATED (CONTINUED)

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DESSERTS:

Please select ONE of the following for the group

Coconut Banana Verrine - Layered coconut and banana mousseline, crisp meringue, brandy cream

Vanilla Parfait - Orange soup, seasonal fruits

Dark Chocolate Mousse - Cherries jubilee sauce, sugar crisp

Grand Marnier Misù - Traditional tiramisù, orange flavored, caramel mandarin compote, chocolate shavings

Caramel Rice Pudding - Traditional shortbread, candied fruits

Triple Chocolate - Baked chocolate tart, crunchy chocolate rice crisps, chocolate cream

Roasted Apple - Walnut-ginger-apricot filling

Blue Mountain coffee, selection of teas