# 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 Variety Variet

#### 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

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

<sup>\*</sup>Lobster is only available when in season: