Wedding Cocktail RECEPTION | BUFFET OPTION 1

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, crackers, sliced baguette

Tropical sliced fruit tray with local and imported fresh fruit

Crisp vegetable crudités, blue cheese dip

Island 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:

Mediterranean hummus, crisp pita chips ❖ ❖
Smoked salmon on bagel chips, capers, red onion, herb-garlic cream
Curried chicken in open-faced profiteroles, pineapple relish
Grilled bruschetta, tomato, garlic, basil ❖ ❖
Salami cornets, wheat crouton, Spanish olives, herb cream cheese
Crabmeat salad on cucumber, cilantro
Deviled egg, paprika dust ❖

HOT:

Stamp and Go (salted cod fritters)
Fish goujons, rémoulade sauce
Mini shrimp spring rolls, plum sauce
Chicken satay, peanut sauce
Bacon-wrapped plantains
Quiche Lorraine
Spanakopita

Coconut crusted shrimp skewer, sweet chili sauce Mini kofta kebab, cucumber-yogurt dipping sauce Thai style fish cakes, sweet chili sauce

Vegetable samosas 🆠



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

Crisp vegetable crudités, blue cheese and ranch dip 🐧 💸

Island 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

cheese & pecan huts 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. Dates listed are subject to change at any time due to environmental regulations. 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 and CURACAO: 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