

Luxe 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

- Pan-Seared Ahi Tuna - Green pea purée, tomato concassé, green onion, honey-sriracha vinaigrette ✓
- Deconstructed Caesar Salad - Romaine hearts, candied pecans, sun-dried tomato, garlic crostini, Caesar dressing 🌿 ✓
- Seared Jumbo Sea Scallops - Cauliflower purée, garlic turmeric cream, roasted paprika oil
- Grilled Shrimp & Corn - Grilled shrimp, creamy corn kernels, grits, smoked ham, green onion
- Smoked Fish Carpaccio - Baby greens, ripe tomato and artichoke chutney, herb crostini, lemon oil
- Crustacean Bisque - Lemon crème fraîche, cayenne-dusted grissini, scallion
- Fresh Mozzarella & Tomato Salad - Micro greens, marinated fresh mozzarella, portobello mushroom, vine-ripened tomato, Kalamata olives, virgin olive oil, fresh basil 🌿 ✓
- Island Pumpkin Soup - Coconut milk, allspice dusted grissini 🌿
- Shrimp or Vegetable Pot Stickers - Asian dumplings filled with shrimp, ponzu dipping sauce
- Spicy Melon & Pan Seared Tuna - Medium rare tuna, Scotch bonnet-marinated melon, shaved scallions, lemon oil ✓
- Manhattan Clam Chowder - Clams, root vegetables, tomato broth
- Marinated Tomato & Cucumber Salad - Shaved red onion, olive oil, apple cider vinegar 🌿

ENTRÉE:

Please select TWO of the following for the group

- Roasted Rack of Lamb - Three-cheese polenta, grilled vegetables, oven-roasted tomato, mint-infused Merlot reduction
- Chargrilled Swordfish - Pumpkin-squash purée, green beans, Kalamata olives, tomato relish ✓
- Pan-Seared Salmon Fillet - Lima bean-onion-potato & pepper ragoût, honey teriyaki glaze, lemon parsley oil ✓
- Chicken Supreme & Shrimp Skewer - Herb-garlic mash, sautéed vegetables, thyme-scented rum sauce
- Charred Filet Mignon - Potatoes dauphinoise, grilled vegetables, caramelized onions, Cabernet reduction
- Foil-Roasted Fish Fillet - Bell peppers, onion, pumpkin, Scotch bonnet, sea salt, coconut milk, thyme, lemon
- Caribbean Chicken Curry - Coconut, root vegetables, steamed rice
- Grilled Strip Loin Steak, Shrimp & Scallop Skewer - Roasted garlic mash, sautéed vegetables, rosemary-wine reduction
- Baked Couscous, Tofu & Black Bean Cannelloni - Zucchini, squash purée, warm tomato & Kalamata olive relish, fresh basil 🌿

- 35 -

SET-UP FEE: US \$14.00 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 60 days prior to arrival.

Luxes MENU | PLATED (CONTINUED)

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Applicable for select Bells & Whistles events.

DESSERTS:

Please select ONE of the following for the group

Pear Tart - Caramelized pears, crème pâtissier, calvados cream, honeyed nuts

Coffee Cream - Traditional Italian sponge, espresso coffee, mascarpone mousse, Marsala wine sauce

Brown Sugar Pecan Pie - Maple cream, deep fried waffle crumble

Caramel White Chocolate Pavé - Layered white chocolate mousse, caramel mousse, chocolate sauce, strawberry gel, honey sugar bark

Peanut Butter Brittle Mousse - Peanut butter crunch mousse, chocolate chip cookie, white chocolate sauce, caramel popcorn

Chocolate Rum Fruit Cake - Appleton rum sauce, chocolate crunch crisp

Blue Mountain coffee, selection of teas