

# The Splendid Wedding

## DINNER | FOUR COURSE

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

Freshly baked bread rolls and butter

### APPETIZER:

Please select ONE from the following options for the group

Grilled Marinated Prawns - Vegetable and avocado timbale, tomato-garlic cream, cilantro oil

Three Cheese Quiche Lorraine - Smoked red pepper coulis, roasted garlic, scallion



Pan-Seared Ahi Tuna - Radish, carrot and fruit salad, baby greens, ginger-sesame vinaigrette, honey-soy glaze

Thyme-Scented Fish Cake - Warm pineapple relish, oven dried tomato, sweet onion fondue, fried capers

Cream of Asparagus Soup - Paprika oil, herb crostini 

Coconut-Lentil Soup - Root vegetables, nutmeg flavored croutons  



Seafood Bisque - Scallion, lemon crème fraîche, cayenne dusted grissini



Island Pumpkin Soup - Coconut milk, allspice dusted grissini  

### SALAD:

Please select ONE from the following options for the group

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

Couscous & Raisin Salad - Microgreens, toasted almonds, parsley, herb vinaigrette  

Mixed Baby Greens Salad - Sun-dried tomato, candied walnuts, wine poached pear,  
goat cheese crouton, raspberry vinaigrette  

R.L.T.A - Romaine lettuce, tomato, avocado purée, red radish, citrus-herb vinaigrette 

The Oriental - Baby mixed greens, papaya, tomato, cucumber, scallion, radish, sesame emulsion  

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## DINNER | FOUR COURSE (CONTINUED)

### ENTRÉE:

Please select TWO from the following options for the group

**Allspice Dusted Pork Tenderloin** - Sweet potato purée, grilled ripe plantains, caramelized pear, jerk sauce

**Farmer's Mixed Grill** - Coffee-rubbed striploin, shrimp, grilled chicken supreme, creamy mashed potato, grilled market vegetables, thyme infused red wine demi-glace

**Charred Filet Mignon & Shrimp Hash** - Shrimp hash, Parmesan broiled tomato, green beans, five peppercorn sauce

**Crab Crusted Snapper Fillet** - Grilled potato & vegetables, sauce Provençal, roasted lime-garlic oil ♡

**Island Spice Rubbed Chicken Supreme** - Leek, bacon & pumpkin hash, sautéed market vegetables, thyme infused rum

**Pimento Infused Chicken & Mushroom Stew** - Puff pastry, parsley potatoes, tomato concassé, white wine garlic cream

**Garlic Marinated Shrimp & Chargrilled Chicken Breast** - Sautéed seasonal vegetables, saffron rice, lemon-thyme beurre blanc ♡

**Surf & Turf\*** - Boston-cut strip loin steak, Caribbean lobster tail, market vegetables, creamy mashed potatoes, red wine-thyme reduction

**Pan-Seared Tofu & Beans** - Ratatouille vegetables, grilled plantains, chunky tomato sauce ♡ ♡

**Baked Couscous, Tofu & Black Bean Cannelloni** - Zucchini, squash purée, warm tomato and Kalamata olive relish, fresh basil ♡ ♡

### DESSERT:

Please select ONE from the following options for the group

**Mango Coconut Verrine** - Layered mousseline, crisp meringue, brandy cream

**Lime Parfait** - Orange soup, seasonal fruits

**White Chocolate Marquise Cherry Jubilee** - Sugar nut crisp

**Citrus Shortcake** - Grand Marnier cream, traditional shortcake, orange salad, ice cream

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

**Sticky Coconut Rice** - Mango Jell-o, lemon shortbread, sesame brandy crisp

**Caramelized Peach Terrine** - Brandy-rosemary mousse, honey sugar bark ♡

**Coconut & Sage Crème** - Poached pear, apricot, citrus crisp ♡ ♡

\*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.