

# 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 of the following 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 🍃

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.

# 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

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