

Bananas Group Menu 2

Passed Hors d'Oeuvres

**Tomato & Basil Crostini & Whipped feta
Mini Tannia Fritters , Mango Raita**

Honeyed carrot and Ginger soup (vegan)

or

Locally caught Wahoo Carpaccio, Focaccia toasts and horseradish cream

or

Goat cheese, roast pumpkin, date Salad over local Organic Greens

or

Chicken Summer Rolls with peanut sauce

Lobster Linguini Light saffron cream

or

Marinated Skirt Steak, Salsa verde, Garlicky Oven Potatoes

or

Mushroom Chili, Coconut Cream, Brown Basmati (Vegan)

or

Pan seared Mahi Mahi, Herb butter, Roast Tomato Couscous, Tahini green beans

Coconut cake

or

Rummy Pineapple crumble, Vanilla ice-cream

or

Dark Chocolate Mousse with Baileys & Whipped cream

110 USD pp plus 12 %Tax 15% service