

Group Dinner Menu 3

Passed Canapés

Jamaican Curried Veggie Patties, Mixed Root Vegetable Chips, & Mini Fish Beignets.

Appetizers

Mixed Island Greens with Passion Fruit Dressing

Locally Smoked Sword Fish with Focaccia Toast

Creamy Lobster Gratin

Goat Cheese Salad, Roast Sweet Pumpkins, Dates and Walnut.

Entrées

Thai Seafood Curry
fresh lobster, mussels, fish

Pan Seared Mahi Mahi
roast tomato couscous

Marinated Skirt Steak
salsa verde, mashed sweet potatoes.

Baked Gnocchi
roast pumpkin & gorgonzola sauce

Marinated grilled Shrimp skewers
lemon anchovy butter, steamed beans and basmati rice.

Desserts

Coconut Cake

Fudgy Chocolate Tart with Berry Coulis

Bananas Crème Brûlée

Coffee & Tea

Group Menu 3 - \$115 USD per person plus 12% tax and 15% service charge