

Bananas – Group Menu 3

Passed Hors D'oeuvres

Jamaican Beef Patties

Mixed Root Vegetable Chips

Mini Fish Beignets

Cream of Mushroom Soup

parmesan crisp

Tuna Carpaccio

arugula & pesto

Creamy Lobster Gratin

Roast Beet, Goat Cheese & Toasted Hazelnut Salad

Local Lobster Tail (out of the shell) in a Coconut Red Thai Curry Sauce

basmati rice

Pan Seared Mahi Mahi

lemon butter sauce or Jamaican jerk seasoning

Braised Moroccan Lamb Shanks

garlic mashed potatoes, mixed fresh vegetables

Organic Grass-Fed Beef Medallions

tamarind glaze & mashed sweet potato

Baked Gnocchi

roast pumpkin & gorgonzola sauce

Fudgy Chocolate Tart

berry coulis

Banana Crème Brûlée

Coconut Cake

Warm Pecan Tart

vanilla ice cream

Coffee and Tea

\$115 USD per person plus 12% tax and 15% service