

Hors d'oeuvres Menu

All Prices Based on 25 Pieces

Braised Mussels

In coconut lime curry broth with julienne of vegetables \$31.00

Red Stripe Beer Calamari

Marinated in beer and Florida bay spice blend lightly fried and served with a roasted red pepper Remoulade
\$29.00

Sweet Plantains and Shredded Pork

Crispy Fried Plantains topped with slow roasted BBQ Pork \$30.50

Shrimp Spring Roll

Fresh vegetables and curry spiced shrimp. Served with a Pina Colada dipping sauce
\$25.00

Sautéed Blue Crab Cake

Blue Crab with Jamaican Spices, garnished with island mango salsa \$125.00

Garlicky Shrimp

Large Char-broiled shrimp topped with garlic butter sauce and drizzled with spicy roasted tomato vinaigrette. \$31.00

Coconut Shrimp

Large Shrimp fried to a golden brown and served with our delicious Orange Marmalade with Myer's Rum® dipping sauce \$33.00

Heavy Hordeuvres (No Dinner) Parties should base the amount on 8 – 10 pieces per person

Light Hordeuvres (Dinner being Served) 4 – 5 pieces per person

Entrée Menu # 1

Blackened Beef Tenderloin Tips

Topped with Black Bean Corn Salsa, Roasted Red Pepper Remoulade

Sweet Plantains and Shredded Pork

Crispy Fried Plantains topped with slow roasted BBQ Pork

Catch or Caesar Salad

***North Atlantic Salmon**

Topped spicy mango salsa

Flame Roasted Chicken

On a pool of Passion Fruit Vinaigrette

Jamaican Jerked Pork Tenderloin

Jerk spiced rubbed flamed-grilled and served with a Captain Morgan Spiced Rum® Sauce, and roasted corn salsa

All entrees served with Coconut Rice (fish)

Garlic Mashed Potatoes (meat)

Cuban Black Beans. Banana Nut Bread, Sourdough Rolls

Key Lime Pie

*Certified Fresh Fish

\$25.90 Per Person Plus Tax (7%) and Gratuity (18.5%)

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Entrée Menu # 2

Sautéed Blue Crab Cake

With Jamaican Spices, garnished with island mango salsa

Garlicky Shrimp

Six large Char-broiled shrimp topped with garlic butter sauce and drizzled with spicy roasted tomato vinaigrette

Catch or Caesar Salad

***Macadamia Nut Encrusted Sea bass**

Served on Citrus Buerre Blanc Sauce and topped Island mango salsa

Flame Roasted Chicken

On a pool of Passion Fruit Vinaigrette

Filet Mignon

Aged and Seasoned to Perfection, 9 ounce cut

All entrees served with Coconut Rice (fish)

Garlic Mashed Potatoes (meat)

Creole Green Beans

Banana Nut Bread, Sourdough Rolls

Chocolate Mousse Pie

**Certified Fresh Fish*

\$33.90 Per person Plus Tax (7%) and

Gratuity (18.5%)

