

## Assorted Appetizer Platters

Choose 2
Fried Plantains
Salted Cod Fritters
Jerk Chicken Salad in cucumber cups
Mini Beef Patty's
Pulled Chicken on Plantain Chips
Shrimp Ceviche in Phyllo Cups
Chicken Satay with Cilantro and Lime

## Gourmet Salads

Choose 2
Rachel's Salad- Mixed greens, dried cherries, almonds, gorgonzola cheese with raspberry vinaigrette Spinach-Chopped egg, mushrooms, tomato and red onion with bacon vinaigrette
Mediterranean-Crisp Romaine, Feta, olives, tomato, red onion, cucumber, artichoke hearts, roasted red peppers with red wine vinaigrette
Black Bean Salad -Tossed with roasted peppers red onion in a Mojo vinaigrette
Gorgonzola- Gorgonzola cheese, toasted pecans, Bosc pears, mixed greens with balsamic vinaigrette
Southwestern- Baby greens, tomato corn salsa, avocado, crispy tortillas with tomato chipotle vinaigrette
Potato and Beet Salad-Yukon gold potato and fresh roasted beets tossed in a house made aioli
Pasta Salad-Bowtie pasta, toasted pine nuts, asparagus, plum tomato, sweet basil and shaved parmesan Orecchiette Pasta Salad-Broccoli, sun dried tomato, ricotta salata, sweet roasted garlic, basil and extra virgin olive oil

## Entrees

Choose 4

## Braised Chicken in Soffritto

Grilled Tilapia- With lime tomato and corn
Roasted Pork Ribs -With caramelized onions and sweet peppers Jerk Chicken- Jamaican inspired spicy grilled chicken

Braised Oxtails - in a rich brown sauce with a scotch bonnet kick
Escoveitch Fish-crispy fish topped with a spicy onion pickle
Jerk Pork- Jamaican inspired spicy grilled pork
Dominican Slow Roasted Beef -Over Mashed Yucca
Roasted Kalabasa- Garden fresh kalabasa tossed with sweet spices and olive oil roasted till tender
Beef or Pork Ribs- With caramelized onions and sweet pepper
Curried Chicken - Bone in Chicken simmered in a coconut curry

## Bajan Pepperpot

Chili Rum Glazed Tilapia- Roasted tilapia brushed with lightly spiced rum chili glaze
**Mojo Shrimp- Grilled Gulf Shrimp tossed with garlic, sour orange, and extra virgin olive oil
Jamaican Jerk Salmon with Pineapple Mango Salsa- Spicy grilled North Atlantic salmon topped with housemade pineapple mango salsa drizzled with lime aioli

## Side Dishes

Choose 2
Rice Pilaf
Rice and Peas
Roasted Red Potatoes
Sautéed Vegetables
Rice and Red Beans
Crispy Sweet Plantains
Lyonnaise Potatoes

## Dessert

Price includes 1 of the following desserts
Occasion Cake
Mini Pastries and Gourmet Cookies
Fresh Fruit
Coffee, Tea, Soda Also Included

## Additional Desserts

**Chocolate Fountain
Bananas, Strawberries, Pineapples, Marshmallows, Pound Cake, Rice Crispy Treats, Pretzels
**Ice Cream Sundae Bar
Vanilla and Chocolate Ice Cream, Chocolate Syrup, Caramel, M\&M's, Crushed Oreos, Gummy Bears,
Sprinkles, Whipped Cream, Cherries
**Cotton Candy Machine
**Make Your Own Cupcakes
Chocolate and Vanilla Cupcakes with icing, and various toppings including sprinkles, crushed Oreos, M\&Ms, crushed pretzels, Reese's Pieces, etc.

> ** Demi Tasse Bar

With espresso, cappuccino, herbal teas and cordial cart with brandies, Cognacs and after dinner liqueurs. Chocolate cordial cups, Strawberries and fresh whipped cream.

