



Vedding Menu







1



## Buffet Reception Menu

Plates and cutlery is provide

## Wedding Buffet - Per Person

#### Salad - Please Select One

- Caesar—Crisp Romaine Lettuce, Creamy Caesar Dressing, Croutons, Parmesan Cheese
- Assorted Greens—with Garden Vegetables and Shallot Vinaigrette
- Strawberry Salad Spinach, Strawberry, Red Onions, Candied Walnuts, Raspberry Vinaigrette

#### Buffet Entrees - Please Select Two

- Alaskan King Salmon Teriyarki Glaze
- Pan Seared Fresh Grouper With Pineapple Glaze
- Blackened Mahi Mahi Pineapple Mango Salsa
- Red Snapper With Passion Fruit Glaze
- Braised Oxtail Jamaican Style
- Guava BBQ Baby Back Ribs Fall off the Bone
- Herd Marinated Chicken Breast Coconut Curry Sauce
- Chicken Cordon Bleu Herd Parmesan Cream Sauce
- Herb Roasted Beef Prime Rib Aujus
- Curry Chickpeas and Rice (Vegetarian)
- Jamaican Jerk Chicken Brown Stew Gravy
- Taste Of Italian Chef attend Pasta Station Made Fresh to Order

#### • Side Selections - Please Select Two

- Garlic and Chive Mashed Potatoes
- Arroz Chaufa
- Coconut Basmati Rice
- Herb Roasted Tri-Color Potatoes
- Coconut Rice Peas
- Seasonal Vegetable Medley
- Sweet Mashed Potatoes
- Sweet Fried Plantain

All prices are per person unless otherwise stated and subject to 22% service charge and 7.5% sales tax.





# Butlered Hors D'oeuvres Choices

For \$ more per-person select 2 hors d'oeuvres and one station appetizers.

## **Chilled Hors D'oeuvres and Canapes**

- Bruschetta
- Mini Caprese Crostini
- Artichoke And Spinach Crostini
- Caprese Skewers With Balsamic Glaze
- Charcuterie Cheese Board
- Ceviche in Pastry Cup
- Chilled gulf shrimp cocktail sauce

## Hot Hors D'oeuvres

- Jerk Chicken Skewers
- Chicken Stuffed Jalapenos
- Pinacolada coconut shrimp
- Scallops wrapped in bacon.
- Crispy chicken spring roll
- Mini crab cakes with bacon aioli
- Sweet and tany pineapple meat balls

### **Station Appetizers**

- Domestic and imported cheese display
- Fresh fruit display





## **Premium Plated Dinner**

Includes Butler Passed Hors d' Oeuvres and One Stationed Appetizer

## Package #1 - Per Person

Includes 2 Hors D' Oeuvers Salad, Two entrée selection. • *Caesar Salad* 

- Herb Roasted Airline Chicken
- Crab Crusted Salmon
- Herb Roasted Prime Rib.
- Blackened Mahi Mahi

## Package #2 - Per Person

Includes 2 Hors D' Oeuver Salad and Two entrée selection.

- Classic Caprese Salad
- Pan Seared Diver Scallops
- Blackened Red Snapper
- 12oz Bourbon Glazed Berkshire Pork Chop
- Herb Roasted New York Strip Mushroom Demi

## Package #3 - Per Person

Includes 2 Hors D' Oeuvers, Salad, Two entrée selection

- Gordon Salad
- Pan seared seard Grouper Pineapple Glaze
- 8oz. Filet Mignon Mushroom Demi Glaze
- 5oz Filet Mignon and Blackened Shrimp Duo Plate
- · 4oz Filet Mignon and Pan seared Grouper Duo Plate

## Package #4 - Per Person

Includes 2 Hors D' Oeuvers, Salad, two entrée selection. • Strawberry Salad

- 8oz. Filet and Lobster
- Pineapple Glazed Chilean Sea Bass
- Herb Roasted Australian Lamb Chop
- 21b Whole Maine Lobster Plate

Price Does Not Include a 22% Service Charge and 7.5% Sales Tax





3

## **Desserts Selection**

#### Add on for 10- Per Person Please Select Two Choice

- Keylime Pie Graham Cracker Crust
- Strawberry Cheese Cake
- Caramel Cheese Cake
- Carrot Cake
- Italian Cannoli
- Mini Fruit Tarts
- Coconut Macaroon (gf)
- Assorted Brownies

## We also provide a Licensed Bar

Package, or Cash Bar Option

All prices are per person unless otherwise stated and subject to 22% service charge and 7.5% sales tax.



