

# CANEEL BAY

ST. JOHN, U.S. VIRGIN ISLANDS



*Banquet Menus*

# CANEEL BAY

ST. JOHN, U.S. VIRGIN ISLANDS

## *Tropical Bounty Culinary Morning*

Learn about our seasonal offering Breadfruit, Tania, Genip, Soursop, Sugar Apple, Bush Tea and other plants. Follow with an interactive cooking demonstration incorporating local bounty given by one of our award winning chefs.

Minimum 6 people,  
Maximum 20 people  
2 hour class duration

**\$40 per person**  
**Chef Attendants \$125 each**

*48-hour advance cancellation notice  
required to avoid penalty*

*All food and beverage prices are subject to a 21% service charge  
Prices are subject to changes based on market prices*

# CANEEL BAY

ST. JOHN, U.S. VIRGIN ISLANDS

## *Sunrise Breakfast Buffet*

### **Beverages**

Orange juice, grapefruit juice and juice of the day  
Coffee, decaffeinated coffee and selection of teas

### **Food**

Seasonal fresh fruits and berries  
Assorted breads and rolls,  
butter, preserves, Coral Bay honey, local spreads  
Cereals and Caribbean muesli  
Whole milk, low fat milk and skim milk  
Fruit and plain low fat yogurts  
Caribbean pastries, croissants,  
danishes, muffins and banana bread

**Minimum 25 people**

**\$32 per person**

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## *The Caneel Breakfast Buffet*

*Please choose five of the following*

Coffee, decaffeinated coffee and selection of teas

Fluffy scrambled eggs, fresh herbs  
Creamy scrambled egg, smoked salmon  
Poached eggs on toasted English muffin, creole hollandaise

Applewood smoked bacon  
Grilled smoked ham  
Pork-herb sausages  
Spiced beef sausages

Oven cured tomatoes  
Garlic-herb sautéed mushroom  
Home style fried potatoes, caramelized onions, peppers

Brioche French toast, maple syrup  
Banana pancakes, Coral Bay honey

**Minimum 25 people**

**\$40 per person**

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## *Northshore Road Breakfast Buffet*

*Please choose five of the following*

### **Beverages**

Mango nectar, papaya, pineapple and orange juice  
Coffee, decaffeinated coffee and selection of teas

### **Food**

Seasonal fresh fruits and berries,  
Healthy granola and dried fruits  
Banana bread, coffee-vanilla pound cake, local fruit preserves, Coral Bay honey  
Cereals and Caribbean muesli  
Whole milk, low fat milk and skim milk  
Fruit and plain low fat yogurts  
Coconut macaroons

Saltfish cakes and scrambled eggs  
Potato and lobster hash  
Grilled Coral Bay tomatoes  
Steamed catch of the day, creole sauce

**Minimum 25 people**

**\$50 per person**

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## *Additional Enhancements for Breakfast Buffets*

Farm fresh omelet station, array of fillings

**\$10 per person**

Tropical smoothie and juice station

**\$8 per person**

Espresso and cappuccino bar

**\$10 per person**

Minimum 25 people

**Chef Attendants \$125 each**

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## *Plated Breakfast*

### **Beverages**

*Please choose one of the following juices:*  
Orange juice, pineapple juice or grapefruit juice  
Coffee, decaffeinated coffee, selection of teas

### **Bakery Basket**

Croissants, muffins, danishes, banana bread, butter and preserves

### **First Course**

*Please choose one of the following:*  
Sliced tropical fruits, passion fruit yogurt  
Caribbean muesli with toasted coconut  
Mango, papaya and lime  
Island parfait, granola, mango and honey yogurt

### **Main Course**

*Please choose one of the following:*  
Creamy scrambled eggs on grilled rye bread, Applewood smoked bacon,  
oven roasted tomato, hash browns  
Corned beef-potato hash, poached egg, herb hollandaise  
Egg white frittata, seasonal vegetables, tomato salsa  
Cinnamon brioche French toast, vanilla strawberry compote  
Ricotta hotcakes, fresh berries, whipped cream

**\$40 per person**

### **First Course upgrade**

House smoked salmon, toasted bagel or rye points,  
red onion, ripe tomato, capers, herbed cream cheese

**Additional \$5.50 per person**

### **Main Course upgrade**

*Please choose one of the following:*  
Grilled petite New York steak, scrambled eggs,  
grilled tomato, home fried potatoes  
*or*  
Grilled salmon filet on a toasted English muffin, poached egg,  
wilted spinach, tomato hollandaise sauce

**Additional \$8.50 per person**

**Minimum 6 people,  
Maximum 25 people**

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# CANEEL BAY

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## *Caneel Coffee Break*

### **Beverages**

Assorted juices, soft drinks, mineral waters  
Coffee, decaffeinated coffee, selection of teas

### **Food**

Banana bread, Coral Bay honey cream

Minimum 10 people

**\$16 per person**

## *Turtle Bay Coffee Break*

*Please choose five of the following:*

### **Beverages**

Assorted juices, soft drinks, mineral waters  
Coffee, decaffeinated coffee, selection of teas

Chocolate chip cookies  
Sliced fresh fruits  
Homemade granola bars  
Fruit and yogurt parfaits  
Ham and cheese mini quiche  
Mini muffins, tropical preserves, butter  
Baked ham and cheese croissant  
Vanilla scones, jam, whipped cream  
Lemon meringue tartlets  
Variety of iced cupcakes  
Fruit skewers, passion fruit yogurt dip  
Chocolate brownies  
Two smoked salmon finger sandwiches

Minimum 10 people

**\$26 per person**

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## *Lush Citrus*

### **Beverages**

Fresh homemade lemonades;  
lemon, passion fruit and mango

### **Food**

Mini lemon tarts  
Orange short bread  
Lime cheese cake

Minimum 10 people

**\$20 per person**

## *Chocoholic Frolic*

### **Beverages**

Chocolate smoothie

### **Food**

Chocolate covered strawberries  
Mini chocolate mousse  
Chocolate macaroons

Minimum 10 people

**\$22 per person**

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## *English Traditional*

### **Beverages**

Selection of teas and herbal infusions

### **Food**

Two assorted finger sandwiches  
Vanilla scones, jam and whipped cream  
Mini strawberry tart

Minimum 10 people

**\$24 per person**

## *Hawksnest Tea Time*

### **Beverages**

Coconut water, mango ice tea

### **Food**

Mango skewers, lime  
Coconut-lime macarons  
Caramelized pineapple cake  
Whipped cheesecake mousse on strawberry slices

Minimum 10 people

**\$24 per person**

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## *Coffee Break Enhancements*

Platter of freshly sliced fruits and berries

**small \$120 medium \$200 large \$275**

Antipasto platter; olives, crudités, cold cuts

**small \$160 medium \$290 large \$365**

Espresso and cappuccino bar

**\$10 per person**

### Platters serve

small 10 to 30 people

medium 30 to 75 people

large 75 or more people

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## *Carnival Brunch*

### **Beverages**

Chilled orange, grapefruit, tomato juice  
Coffee, decaffeinated coffee, selection of teas  
Lemonade and iced tea

### **Cold Items**

Seasonal sliced fruits and berries  
Caribbean muesli with toasted coconut  
Smoked-cured salmon platter, capers, red onion, chopped egg  
Assortment of toasted bagels with cream cheese  
Local greens, garlic croutons, balsamic vinaigrette, blue cheese, lemon-sunflower seed dressings  
Tomato salad with basil, onions, buffalo mozzarella, extra virgin olive oil  
Sweet potato and pumpkin salad, curry mayonnaise  
Coconut-raisin coleslaw

### **Hot Items**

Assorted breads and rolls, butter, preserves, Coral Bay honey, local spreads  
Fluffy scrambled eggs, fresh herbs  
Applewood smoked bacon  
Brioche French toast, maple syrup  
Array of seasonal baby vegetables  
Oven roasted heirloom fingerling potatoes, caramelized onions  
Slow cooked roast beef, horseradish cream, natural jus  
Grilled catch of the day, mango-mint salsa

### **Desserts**

Lemon meringue pie  
Traditional tiramisu  
Chocolate fudge cake  
Banana cheese cake

Minimum 50 people

**\$85 per person**

**Chef Attendants \$125 each**

## *Additional Enhancements for Brunch*

Omelet station with array of fillings

**\$10 per person**

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## *Island Time Barbecue*

### **Beverages**

Lemonade and iced tea

### **Salad Station**

Baby spinach, oven cured tomatoes, toasted cashew nuts, poppy seed papaya dressing  
Local watermelon, arugula, red onion and feta cheese, spicy tomato dressing  
Celery, apple and walnut salad, light herb mayonnaise  
Fingerling potato salad, bacon, chives, mustard dressing  
Caesar salad, shaved parmesan, garlic croutons, Caesar dressing

### **From the Grill**

Flamed burger  
Jerk spiced catch of the day, grilled pineapple relish  
Bbq marinated chicken leg  
Kosher beef hot dog  
Vegetable brochette, chimichurri sauce  
Corn on the cob  
Assortment of buns  
Sliced tomato, crisp lettuce, caramelized onions, pickles  
Ketchup, bbq sauce, mayonnaise, mustard  
Sweet potato fries

### **Desserts**

Double chocolate fudge brownie  
Apple-blueberry crumble  
Lemon tart  
Fresh sliced fruit and berries

Minimum 25 people

**\$55 per person**

**Chef Attendants \$125 each**

## *Additional Enhancements for Barbecue*

Bbq baby back ribs, mango-bbq sauce

**\$10 per person**

Garlic and herb marinated beef rib eye steak

**\$15 per person**

Half Caribbean spiny lobster tail

**\$30 per person**

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## *Island Lunch Buffet*

### **Beverages**

Lemonade and iced tea

### **Salad Station**

Mesclun salad, cherry tomato, cucumber, carrots, celery, apples, grapefruit dressing

Curry chicken-pear salad, raisins, celery, almonds

Vine ripened tomato-avocado salad, red onion, arugula, lemon vinaigrette

Niçoise Salad, albacore tuna, kalamata olives, red onion, slow cooked egg, house dressing

Three bean salad, crispy ham, red peppers, extra virgin olive oil

### **Appetizers**

Array of sliced breads, rolls and baguette

Atlantic smoked salmon, capers, red onions, herb cream cheese

Char grilled vegetables, feta cheese, black olives, roasted garlic dip

Aged prosciutto, melon, crumbled parmesan cheese, crostini stick

### **Hot Items**

Medallions of beef, mushroom ragoût

Catch of the day, lemon-caper ragoût

Oven roasted chicken, island stuffing, natural jus

Cheese-herb tortellini, rum cream

Array of mixed vegetables tossed in olive oil

Creamy mashed potato

### **Desserts**

Lemon meringue tart

Berry trifle

Chocolate and mocha tart

Fresh sliced fruits and berries

Minimum 25 people

**\$65 per person**

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## *Culinary Demonstration Lunch*

Please join our renowned Chefs for a cooking demonstration and lunch!  
Our chef is pleased to create a menu specifically for your group.

### **Sample menu includes:**

Lobster-mango summer rolls  
sweet chili dipping sauce

Local catch of the day  
traditional Nevisian fungi, onion-pepper ragoût

Caramelized banana crêpe's  
toasted coconut ice cream

Coffee, decaffeinated coffee, selection of teas

**Minimum 10 people,  
Maximum 20 people**

**\$50 per person  
Chef Attendants \$125 each**

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## *Plated Luncheon*

*Please choose one dish from each category*

### **Beverages**

Lemonade and iced tea

### **Appetizer**

Aged prosciutto, buffalo mozzarella, tomato, basil, herb crostini  
White fish-seafood ceviche, lime, chili, cilantro  
Shrimp-avocado cocktail, spicy cocktail sauce

### **Soup**

Pumpkin-coconut soup, toasted coconut.  
Chilled potato-leek soup, white truffle oil

### **Salad**

Mixed local greens, tomato, cucumber, goat's cheese,  
red onion, wonton chips, grapefruit dressing  
Caesar salad, sun dried tomato, white anchovies,  
garlic croutons, shaved parmesan, Caesar dressing

### **Entrée**

Red snapper, warm pearl couscous spinach salad, calypso salsa  
Blackened chicken breast, potato-pepper hash, broccoli, natural jus  
12 ounce strip loin steak, potato-onion gratin, asparagus, grain mustard jus  
Cajun Mahi steak, root vegetable ragoût, coconut beurre blanc  
Dry rub roasted pork loin, mash sweet potatoes, sautéed white cabbage, mango-bbq jus  
Pumpkin sun dried tomato risotto, shaved parmesan, truffle oil

### **Desserts**

Key lime pie, crème Chantilly, citrus salsa  
Vanilla pot de crème, blueberry compote  
Chocolate-mocha tart, berry coulis  
Warm macadamia nut pudding, salty caramel mousse  
Mango tart, white chocolate mousse

Selection of specialty breads from the bakery

Minimum 25 people

**Two course menu \$48 per person**

**Three course menu \$58 per person**

**Four course menu \$70 per person**

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## *Caneel Cruiser To Go Lunch*

*Please choose one dish from each category*

### **Beverages**

Bottled water

Soft drink

### **Salads**

Fusilli pasta salad, sun dried tomato, kalamata olives, arugula, citrus oil

Caesar salad, shaved parmesan, garlic croutons, Caesar dressing

Sweet potato-pumpkin salad, chive vinaigrette

Tomato, onion, buffalo mozzarella salad, extra virgin olive oil

Coconut-raisin coleslaw

### **Sandwiches and Wraps**

Roasted turkey, Applewood smoked bacon, mustard spread, tomato wrap

Aged prosciutto, tomato, mozzarella, panini

Chicken Caesar wrap

Slow cooked beef, tomato, lettuce, Swiss cheese, rye bread

Curried chicken salad, pita bread

### **Fresh Fruit**

Banana

Apple

Pear

### **Desserts**

Large chocolate chip cookie

Chocolate fudge brownie

All lunches include potato chips

**\$35 per person**

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## *Sunset Cocktail Cruise*

1 1/2 Hour Cruise Duration

### **Displayed Hors d'oeuvres**

Chilled escabèche shrimp creole cocktail sauce  
Tri color corn tortilla chips  
Guacamole, Caribbean tomato salsa, charred pineapple hummus  
Jerk chicken pinwheels, provolone cheese, avocado  
Mini island crab quiche  
Assorted fruit and cheese display  
Crackers and country bread

### **Beverages Served By Our Marine Crew**

House red  
White wine  
Wine spritzers  
Painkillers  
Rum punch  
Fruit punch  
Imported beer  
Domestic beer  
Soft drinks  
Mineral waters

Minimum 40 people

**\$75 per person**

## *Caneel Boat Charter*

1 1/2 hour charter duration  
**\$1,000 + 21% service charge**

Steel pan and keyboard duo  
**\$750**

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# CANEEL BAY

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## *Welcome Reception*

### **Passed cold hors d'oeuvres**

West Indian curried chicken salad, pita bread croutons  
Sesame seed ahi tuna, seaweed salad  
Coral Bay tomato-feta cheese bruschetta  
Chilled virgin mary shooter, chilled shrimp  
Caribbean spiny lobster rice paper roll

### **Passed hot hors d'oeuvres**

Local conch fritter, calypso dip  
Jerk chicken-pineapple brochette, spiced mango dip  
Honey-soy glazed jumbo shrimp  
Mini crab cake, lemon-caper aioli  
Ricotta-spinach empanada, yogurt dip

### **Sushi Station**

Hand rolled assorted rolls  
Soy sauce, wasabi, pickled ginger  
Seaweed salad  
Miso soup

### **Barbecue Grill Station**

Bbq baby pork ribs, mango glaze  
Cheese burger sliders, brioche bun  
Seafood skewers, orange dip  
Beef, peppers and onions brochettes

### **Desserts**

Individual chocolate mousse  
Banana crème brûlée  
Mini cheese cake  
Mango custard profiteroles

Minimum 30 people

**\$120 per person**  
**Chef Attendants \$125 each**

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## *Cold Hors d'Oeuvres*

Minimum order two dozen per selection

Ahi tuna tartar, pickled ginger, wasabi mayo  
Roast tenderloin beef stacks, pepper rémoulade  
Lump crab-lime salad, brioche croutons  
Eggplant caviar, roasted peppers, endive  
Spiny lobster-mango rice paper roll  
Deviled lobster cocktail, toasted brioche  
Conch ceviche, pineapple salsa, seasoned pepper  
Grilled pear wrapped in prosciutto and arugula, cheese dip  
Chicken Caesar Thai roll, parmesan, cilantro dip  
Cinnamon duck breast, apple relish, brioche toast  
Smoked salmon tartar, fly fish caviar, red bliss potato cup  
Crab claws cocktail, lemon mayonnaise

**\$60 per dozen**

## *Cold Vegetarian Selections*

Minimum order two dozen per selection

Vegetable maki rolls, wasabi-ginger aioli  
Grilled vegetable gazpacho shooter  
Gorgonzola tomato tart, fruit chutney  
Warm vegetable-ricotta cheese tartlet  
Chèvre onion tartlet

**\$55 per dozen**

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## *Hot Hors d'Oeuvres*

Minimum order two dozen per selection

Mini crab cakes with lemon caper aioli  
Shrimp satay with mango sauce  
Beef patty, coconut curry dip  
Chicken patty, coconut curry dip  
Seafood-ginger pot sticker, soy-ginger sauce  
Shrimp spring rolls, mango dip  
Chicken spring rolls, Calypso sauce  
Coconut shrimp, Calypso-sweet chili sauce  
Breaded baby red bliss potato cake, sour cream, American caviar  
Jerk marinated chicken fritter, Calypso dressing  
Baby lamb chop lollipop, tamarind bbq sauce

**\$72 per dozen**

## *Hot Vegetarian Selections*

Minimum order two dozen per selection

Truffle-parmesan risotto croquette  
Curried vegetable patty, fresh herbs  
Spanakopita of spinach and feta cheese  
Vegetable spring roll, sweet-sour sauce

**\$60 per dozen**

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## *Island Fritter Selections*

Minimum order two dozen per selection

Nevis conch fritter, calypso hot sauce  
Crab-chive fritter, chili dip  
Tofu-chicpea fritter, tamarind bbq sauce  
Saltfish fritter, sweet-sour dip  
Lobster-pumpkin fritter, mango dip

**\$72 per dozen**

## *Hospitality Selections*

Imported cheese selection, fruit and crackers **small \$225, medium \$350, large \$500**  
Vegetable crudité and dips **small \$120, medium \$200, large \$275**  
Sliced tropical fruit and berries **small \$120, medium \$200, large \$275**  
Tortilla chips, guacamole and salsa **small \$120, medium \$200, large \$275**  
Dry snacks **\$10 per bowl**  
Mixed nuts **\$16 per bowl**  
Selection of mini pastries **\$48 per dozen**  
Home baked cookies **\$36 per dozen**  
Assorted finger sandwiches **\$42 per dozen**  
Assorted tortilla wraps **\$44 per dozen**  
Chicken wings (fried, bbq, dry rub roasted) **\$48 per dozen**

Hospitality platters serve

small 10 to 30 people  
medium 30 to 75 people  
large 75 or more people

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## *The Grand Caneel*

### **Passed hors d'oeuvres**

Conch fritters, mango chili salsa  
Roasted beef tenderloin, Creole rémoulade  
Chicken satay, peanut sauce

### **Salad Station**

Caesar salad, garlic croutons, shaved parmesan, Caesar dressing  
Baby spinach-arugula salad, pine nuts, sundried tomato, herb dressing  
Grilled asparagus, blue cheese crumble, hazelnut vinaigrette  
Potato-cucumber salad, mustard dressing

### **Seafood Station**

Assortment of sushi and sashimi, soy sauce, wasabi, pickled ginger  
Chilled jumbo shrimp, lemons and cocktail sauce  
Red snapper ceviche, chili, cilantro, lime  
Marinated mussels, brioche-herb crust

### **West Indian Station:**

Vegetable roti  
Chicken roti  
Seafood roti  
Cucumber raita  
Mango chutney  
Peas and rice

### **Carving Station**

Slow cooked Angus beef sirloin, natural jus  
Jerk marinated pork loin, pineapple jam

### **Hot Items**

Grilled lamb chops, tamarind glaze  
Catch of the day, pepper-honey ragoût  
Rosemary-garlic roasted potatoes  
Array of mixed vegetables and ground provisions

### **Dessert Station**

Tropical fruits kebab, ginger-coconut dip  
Caribbean queen cake  
Apple almond tart  
Carrot cup cake, Carnival color cream cheese icing  
Pineapple vanilla cake  
Glazed banana pie

Minimum 50 people

**\$125 per person**

**Chef Attendants \$125.00 each**

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## *Caribbean Dinner Buffet*

### **Salads**

Local organic greens, wonton chips, assorted dressings to include:  
balsamic vinaigrette, parmesan cream, grapefruit vinaigrette  
Grilled hearts of palm, sweet bell pepper salad, lemon vinaigrette  
Caribbean conch-papaya slaw  
Coral Bay tomato salad, feta cheese, red wine vinaigrette  
Iced shrimp with traditional condiments

### **Hot Items**

Grilled local fish, St. Lucian tomato-onion sauce  
Lemon, garlic and herb roasted chicken, thyme jus  
Grilled Black Angus sirloin, spicy jerk marinade, red onion sauce  
Nevis dove pork, island chutney sauce  
Penne pasta, garlic, herbs, kalamata olives, light tomato cream  
Basil gratin potatoes  
Grilled organic local vegetables  
Tofu-eggplant parmesan

### **Enhancements**

Grilled half caribbean spiny lobster tail, fresh herbs, orange butter sauce

**\$30 per person**

Bbq baby back ribs, mango-bbq sauce

**\$10 per person**

Garlic-herb marinated beef rib eye steak

**\$15 per person**

Assorted specialty breads

### **Desserts**

Pineapple cake  
Tropical fruit salad  
Key lime cheesecake  
Passion fruit tart  
Chocolate rum cake

Minimum 50 people

**\$100 per person**

**Chef Attendants \$125 each**

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## *International Buffet Enhancements*

### *Virgin Island Theme*

Banana leaf baked Mahi, onion, lime, garlic  
Grilled asparagus, local chili aioli  
Saltfish, sweet potato, tomato salad  
Jerk spiced chicken, tortilla, hot sauce  
Coconut Johnny cakes  
Local style green banana curry

### *Puerto Rico/Spanish Theme*

Chicken-clam paella, saffron  
Seafood escabèche, pickled bell pepper  
Mixed salad greens, passion fruit dressing  
Adobo-roasted yams

### *Jardie Grill Theme*

Bbq pork roast, banana chutney  
Blue crab-green papaya slaw  
Jamaican spice grilled sirloin  
Roasted seasonal vegetables

### *St. Lucia Beach Theme*

Pumpkin-Tania soup, coconut dumplings  
Tamarind glazed lamb chops  
Breadfruit-pineapple salad  
Curried prawns and calamari, fresh coconut milk

### *Patisserie Theme*

Coffee chocolate cake  
Marinated strawberries  
Grand Marnier crème brûlée  
Chocolate profiteroles  
Red velvet cupcake, Caribbean color cream cheese frosting  
Lemon madeleines

**Each theme is \$50 per person**

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## *Tropical Elegance Plated Dinner*

### **Passed Hors d'oeuvres**

Coconut shrimp, spicy orange dip  
Charred chicken satay, chili lime sauce  
Truffle-parmesan risotto croquette  
Seared lamb loin, garlic pita, local eggplant relish

### **Dinner**

#### **Soup**

Conch velouté, garlic crouton

#### **Salad**

Warm goat cheese croquette, Coral Bay greens,  
citrus segments, sherry vinegar emulsion

#### **Entrée**

Broiled Anegada lobster tail, Thai-ginger sauce,  
coconut infused jasmine rice, tropical fruit relish, seasonal vegetables

*or*

Herb-mustard 8 ounce beef filet, native sweet potato gratin,  
grilled asparagus, brandy-veal jus.

#### **Dessert**

White chocolate-banana tart,  
piped dark chocolate mousse, raspberry coulis  
Mignardises

**\$175 per person**

*48-hour Advance Cancellation Notice  
Required to Avoid Penalty.*

*All food and beverage prices are subject to a 21% service charge  
Prices are subject to changes based on market prices*

# CANEEL BAY

ST. JOHN, U.S. VIRGIN ISLANDS

## *A La Carte Dinner Selections*

Please select one item per course and two entrees.

We are pleased to offer a third entrée option  
for your event at an additional

**\$15 per person**

### **Outside Functions**

Some of the items might not be suitable, please ask for a  
tailor made menu from our Executive Chef

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# CANEEL BAY

ST. JOHN, U.S. VIRGIN ISLANDS

## *A La Carte Dinner Selections*

### **Appetizers**

Butternut ravioli, shrimp, asparagus, mushroom,  
roasted red pepper cream

Lemon seared scallops, coconut polenta puree,  
port wine butter sauce

Warm crab cake, grilled asparagus, local greens,  
chipotle-honey vinaigrette

### **Soups**

Butternut-pumpkin bisque, coconut dumplings

Lobster bisque, corn fritters

Local conch chowder, conch croquette

### **Salads**

Tomato, buffalo mozzarella, local basil,  
balsamic syrup, grilled crostini

Angus beef carpaccio, shaved parmesan, baby arugula, truffle oil

Sesame crusted ahi tuna, seaweed salad, wasabi aioli

Caesar salad, romaine lettuce, sun dried tomatoes,  
parmesan, white anchovy, garlic crouton

Lobster salad, salad bouquet, mango-chili dressing

East end arugula, poached pear, blue cheese,  
vanilla roasted walnuts, aged balsamic vinaigrette

### **Intermezzo**

Champagne sorbet

Lime sorbet

Passion fruit sorbet

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# CANEEL BAY

ST. JOHN, U.S. VIRGIN ISLANDS

## *A La Carte Dinner Selections*

### **From the Sea**

Pan seared local queen snapper, beluga lentil pilaf,  
mango-pineapple salsa

Grilled Atlantic salmon, wasabi mash potato,  
asparagus, tomato-ginger sauce

Soy glazed grouper, bok choy, plantain rice cake,  
shitake-miso broth

Line caught Mahi on the plancha, gnocchi, leek,  
mushroom, Creole coulis

Grilled jumbo shrimp, coconut steamed rice,  
string beans, island curry sauce

Ginger-miso cobia, sautéed Asian vegetables,  
ripe plantains, Thai vinaigrette

### **From the Land**

Grilled chicken breast, mushroom-risotto cake,  
asparagus, thyme jus

Yardie roasted pork chop, sweet potato stuffing mash,  
mushroom ragoût, ginger bbq sauce

Grilled 10 ounce Angus beef sirloin, truffle-potato gratin,  
asparagus, peppercorn sauce

Herb crusted 3 boned rack of lamb, fingerling potato,  
spinach, rosemary jus

Tomato-rye bread crusted 8 ounce tenderloin, green beans,  
chèvre mash potato, rum sauce

Grilled 8 ounce filet mignon, scallop potato,  
roasted tomato stuffed mushroom, port-veal demi

Cajun roasted chicken breast, carnival rice pilaf,  
coconut-curry sauce

*All vegetables may be subject due to seasonal availability*

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# CANEEL BAY

ST. JOHN, U.S. VIRGIN ISLANDS

## *A La Carte Dinner Selections*

### **Our Signature Entree Combinations (Additional \$20 per person)**

4 ounce beef tenderloin, grilled half lobster tail, potato gratin,  
green beans, natural jus

Grilled chicken breast, lump crab cake, ginger-tomato jam, Thai curry

Ginger-miso glazed cobia, shrimp, coconut polenta cake,  
asparagus, yuzu-pepper coulis

Petite 4 ounce filet mignon, jumbo shrimp, truffle macaroni and cheese,  
chef's choice of vegetables, cabernet jus

Lamb chops, broiled half lobster, scallop potato,  
seasonal vegetables, pinot noir jus

### **Desserts**

Flourless chocolate cake, chocolate ice cream,  
mango crème anglaise

French apple tart, caramel-vanilla ice cream

Lemon-lime tart, vanilla bean whipped cream, fruit coulis

Mango tart, caramelized pineapple, passion fruit sorbet

Passion fruit crème brûlée or traditional crème brûlée

Trio of milk and coconut cake, fruit coulis

Gingersnap-pumpkin cheese cake, vanilla bean cake

**Three Course Menu \$115**

**Four Course Menu \$135**

**Deluxe Five Course Menu \$145**

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# CANEEL BAY

ST. JOHN, U.S. VIRGIN ISLANDS

## *Late Night Snack*

*Available after 9pm*

Beef sliders, sharp cheddar

**\$108 per dozen**

Turkey sliders, bbq onion, melted pepper jack

**\$108 per dozen**

Pulled pork sliders

**\$108 per dozen**

Mahi fish sliders, Creole remoulade

**\$96 per dozen**

Grilled tuna slider, ginger wasabi remoulade

**\$120 per dozen**

Bbq dried fire wings with a blue cheese and ranch dipping sauce

**\$48 per dozen**

Corn dogs

**\$84 per dozen**

Cajun dusted french fries

**small \$36 medium \$48 large \$60**

Fruit skewers

**\$48 per dozen**

Mini cup cakes

**\$48 per dozen**

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# CANEEL BAY

ST. JOHN, U.S. VIRGIN ISLANDS

## *Caneel Bay Beverage Options*

### **Package Bar Selections**

*Prices based on three hour event. The price will be reduced by half for each additional hour.*

#### **Well Brands**

Hendrick's, Gilbey's, Jim Beam, Cruzan

House wines, imported and domestic beer, bottled juices, assorted soft drinks and mineral waters

**\$40 per person**

#### **Call Brands**

Stoli, Beefeater, Cuervo Gold, Cuervo White, Dewar's, Johnny Walker Red,

Jack Daniels, Canadian Club, Mt. Gay, Cruzan Coconut, Captain Morgan, Bacardi Silver

House wines, imported and domestic beer, bottled juices, assorted soft drinks and mineral waters

**\$45 per person**

#### **Premium Brands**

Grey Goose, Belvedere, Bombay Sapphire, Tanqueray, Patron Silver, Patron Reposado,  
Chivas Regal, Glenlivet, Johnny Walker Black, Makers Mark, Bulliet Bourbon, Crown Royal,

Cruzan Single Barrel Rum, Pyrat XO Rum

House wines, imported and domestic beer, bottled juices, assorted soft drinks and mineral waters

**\$55 per person**

#### **Cordials**

Grand Marnier, Bailey's Irish Crème, Frangelico, Kahlua, Amaretto,

Di Saronno, Sambuca, Cointreau

**\$45 per person**

#### **Limited**

House wines, imported and domestic beer, assorted juices and soft drinks,  
small sparkling and still water

**\$35 per person**

#### **Children (ages 5 to 17)**

Please note that the legal drinking age in the USVI is 18

Assorted sodas and juices, small sparkling and still water

**\$25 per person**

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# CANEEL BAY

ST. JOHN, U.S. VIRGIN ISLANDS

## *Caneel Bay Beverage Options*

### **Hosted Bar**

**Charged On Consumption**

Please select the beverages to be offered

House wine by the bottle - **\$48**

Cordials - **\$13**

Tropical drinks - **\$10**

\*Frozen drinks - **\$10**

\*Virgin frozen drinks - **\$8**

Premium shelf mixed drinks - **\$10**

Call brand mixed drinks - **\$9**

Well brand mixed drinks - **\$8**

Fruit punch - **\$6**

Domestic beer - **\$6**

Imported beer - **\$7**

Non-alcoholic beer - **\$5**

Soft drinks and juices - **\$4**

Small sparkling or still waters - **\$4**

Large sparkling or still waters - **\$8**

### **By the Gallon**

Freshly brewed regular and decaffeinated Caneel Bay coffee

Assorted herbal and black teas with hot water

Fresh honey lemonade

Lemon-lime-passion fruit punch

House made fruit punch

**\$65 per gallon**

\*While the island lends itself to blended and frozen drinks,  
not all locations are suitable for blenders

**\$250 per blender**

### **Bartenders**

We will staff the appropriate number of bartenders and bars  
based on your event specifications

**\$125 per private bar set up**

**\$75 per bartender up to 3 hours**

**\$37.50 per bartender for each additional hour**

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