

# *Caneel Bay*



# *Banquet Menus*

## *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**

**\$40.00 per person  
Chef at \$125.00 each**

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

# *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**

**\$32.00 per person**

## *The Caneel Breakfast Buffet*

*Please choose five of the following:*

Fluffy scrambled eggs, mixed herbs  
Creamy scrambled egg, smoked salmon  
Poached eggs on toasted English muffin, créole 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

Coffee, decaffeinated coffee  
Selection of teas

**\$40.00 per person**

## *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 fruits, healthy granola and dried fruits  
Banana bread, coffee-vanilla pound cake, local fruit preserve and 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**

**\$50.00 per person**

The background of the entire page is a close-up photograph of green leaves, likely from a plant like a peace lily or similar, with prominent veins and a slightly glossy texture. The leaves are layered, creating a sense of depth and natural beauty. The overall color palette is various shades of green, from light to dark, with some highlights and shadows on the leaf surfaces.

## *Additional Enhancements for Breakfast Buffets*

Farm fresh omelet station, array of fillings  
**\$10.00 per person**

Tropical smoothie & juice station  
**\$8.00 per person**

Espresso & cappuccino bar  
**\$10.00 per person**

Minimum 25 people

**Chef attendant \$125.00 each**

# Plated Breakfast

## **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 & lime

Island parfait, granola, mango & 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 with a medley of seasonal vegetables, tomato salsa

Cinnamon brioche French toast, vanilla strawberry compote

Ricotta hotcakes, fresh berries, whipped cream

## **Beverages**

*Please choose one of the following:*

Orange juice

Pineapple juice

Grapefruit juice

Coffee, decaffeinated coffee, selection of teas

**Minimum of 6 person,  
Maximum of 25 people**

**\$40.00 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**

## *Caneel Coffee Break*

### **Beverages**

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

### **Food**

Banana bread, Coral Bay honey cream

**\$16.00 per person**

## *Turtle Bay Coffee Break*

*Please choose five of the following:*

Chocolate chip cookies, sliced fresh fruits  
Homemade granola bars  
Fruit-yogurt parfaits  
Ham-cheese mini quiche  
Mini muffins, tropical preserves, butter  
Baked ham-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

### **Beverages**

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

**Minimum of 10 people**

**\$23.00 per person**

## *Lush Citrus*

### **Beverages**

Fresh homemade lemonades;  
lemon, passion fruit & mango

### **Food**

Miniature lemon tarts  
Orange short bread  
Lime cheese cake

**\$20.00 per person**

## *Chocoholic Frolic*

### **Beverages**

Chocolate smoothie

### **Food**

Chocolate covered strawberries,  
Mini chocolate mousse,  
Chocolate macaroons

**\$22.00 per person**



## *English Traditional*

### **Beverages**

Selection of teas and herbal infusions

### **Food**

Two assorted finger sandwiches,  
Warm scones, jam,  
Whipped cream,  
Mini strawberry tart

**\$24.00 per person**

## *Hawksnest Tea Time*

### **Beverages**

Coconut water, mango ice tea

### **Food**

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

**\$24.00 per person**



## *Coffee Break Enhancements*

Platter of freshly sliced fruits and berries  
(serves 10)

**\$6.00 per person**

Antipasto platter; vegetables, olives, crudités, cold cuts  
(serves 10)

**\$9.00 per person**

Espresso & cappuccino bar

**\$10.00 per person**

## *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 coconut curls  
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 pastries including freshly baked bread and rolls  
Preserves and butter  
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

**\$85.00 per person**

**Chef Attendant \$125.00 each**

## *Additional Enhancements for Brunch*

Omelet station with array of fillings

**Minimum 50 people**

**\$10.00 per person**

# *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

1/4 pounder 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

Sliced seasonal fruit and berries

**Minimum of 25 people**

**\$55.00 per person**

**Chef Attendants \$125.00 each**

## *Additional Enhancements for Barbecue*

Bbq baby back ribs, mango-bbq sauce

**\$10.00 per person**

Garlic and herb marinated beef rib eye steak

**\$15.00 per person**

Half Caribbean spiny lobster tail

**\$30.00 per person**

# *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 Buffet**

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 of 25 people**

**\$65.00 per person**

## *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 Adult  
Chef \$125.00 each**

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

# Plated Luncheon

Please choose one dish from each category

## Beverages

Lemonade and iced tea

## Appetizer

Mixed local greens, tomato, cucumber, goat's cheese, red onion, wonton chips, grapefruit dressing

Aged prosciutto-buffalo mozzarella, tomato, basil, herb crostini

White fish-seafood ceviche, lime, chili, cilantro

Traditional Caesar salad, sun dried tomato white anchovies, garlic croutons, shaved parmesan, Caesar dressing

## Salad

Shrimp-avocado cocktail, spicy cocktail sauce

## Soup

Pumpkin-coconut soup, toasted coconut.

Chilled potato-leek soup, white truffle oil

## 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-sundried 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 \$48.00 per person**

**Three course menu \$58.00 per person**

**Four course menu \$70.00 per person**

# *Caneel Cruiser To Go Lunch*

*Please choose one dish from each category*

## **Beverages**

Bottled water  
Soft drink

## **Salads**

Fusilli pasta salad, sundried 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 & Wraps**

Roasted turkey, Applewood smoked bacon, mustard spread, tomato wrap  
Aged prosciutto, tomato, mozzarella, panini  
Caesar chicken 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

**\$35.00 per person**



## *Sunset Cocktail Cruise*

1 1/2 Hour Cruise Duration

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

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

**\$75 per person**

## *Caneel Boat Charter*

Minimum 40 people

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

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

## *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 & onions brochettes

### **Desserts**

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

**Minimum 30 people**

**\$120.00 per person**  
**Chef Attendants \$125.00 each**

# Welcome Dinner Enhancements

## Passed hors d'oeuvres:

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

## Salad Station:

Caesar salad, romaine lettuce, garlic-parmesan 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 & sashimi  
Soy sauce, wasabi, pickled ginger  
Chilled jumbo shrimp  
Lemons & cocktail sauce  
Red snapper ceviche, chili, cilantro, lime  
Marinated mussels, brioche-herb crust

## West Indian Station:

Chicken & vegetable roti's  
Seafood roti  
Cucumber raita  
Mango chutney  
Peas & rice

## Carving Station:

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

## Hot Buffet:

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

**\$125.00 per person**  
**Chef Attendants \$125.00 each.**

# Caribbean Dinner Buffet

## Salads

Local organic greens, wonton chips. Assorted dressings to include:  
balsamic vinaigrette, parmesan cream, grapefruit

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 Entrées

Grilled local fish, St. Lucian tomato-onion sauce  
Lemon, garlic & 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 spiny 1/2 lobster tail fresh herbs, orange butter sauce

**\$30.00 per person.**

Barbecued baby back ribs, mango-bbq sauce

**\$10.00 per person.**

Garlic-herb marinated beef rib eye steak

**\$15.00 per person.**

Assorted specialty breads

## Desserts

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

## Beverages

Coffee, decaffeinated coffee  
Selection of teas

**\$100.00 per person**  
**Chef Attendant \$125.00 each**

## *Cold Hors d'Oeuvres*

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 & 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 person**

## *Cold Vegetarian Selections*

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**

## *Hot Hors d'Oeuvres*

Mini crab cakes with lemon caper aioli  
Shrimp satay with mango sauce  
Beef patty, coconut curry dip  
Chicken patty  
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 person**

## *Hot Vegetarian Selections*

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

**\$60 per dozen**

## *Island Fritter Selections*

**\$72 per dozen**

- Nevis conch fritter, calypso hot sauce **\$6.00 each**
- Crab-chive fritter, chili dip **\$6.00 each**
- Tofu-chic pea fritter, tamarind bbq sauce **\$6.00 each**
- Saltfish fritter, sweet-sour dip **\$6.00 each**
- Lobster-pumpkin fritter, mango dip **\$6.00 each**

## *Hospitality Selections*

- Vegetable crudité & dips **Large \$325, medium \$250, small \$125**
- Imported cheese selection, fruit & crackers **Large \$500, medium \$350, small \$225**
- Sliced tropical fruit & berries **\$10.00 per person**
- Tortilla chips, guacamole & salsa **\$16.00 per bowl**
- Dry snacks **\$10.00 per bowl**
- Mixed nuts **\$16.00 per bowl**
- Selection of miniature pastries **\$48.00 per dozen**
- Home baked cookies **\$36.00 per dozen**
- Assorted finger sandwiches **\$42.00 per dozen**
- Assorted tortilla wraps **\$44.00 per dozen**
- Chicken wings (fried, bbq, dry rub roasted) **\$18.00 per person**

# *A La Carte Dinner Selections*

## **Cold Appetizers**

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, sundried tomatoes,  
parmesan, white anchovy, garlic crouton

Lobster salad, salad bouquet, mango-chili dressing

Baby arugula salad, poached pear, blue cheese,  
vanilla roasted walnuts, aged balsamic dressing

## **Hot 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

Butternut-pumpkin bisque, coconut dumplings

Lobster bisque with corn fritters

Local conch chowder, conch croquette

## **Sorbet course**

Champagne sorbet

Lime sorbet

Passion sorbet



# *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*

# *A La Carte Dinner Selections*

## **Our Signature Entree Combinations (Additional \$20.00 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 & 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 & coconut cake, fruit coulis

Gingersnap-pumpkin cheese cake, vanilla bean cake

**Three Course Menu \$115.00**

**Four Course Menu \$135.00**

**Deluxe Five Course Menu \$145.00**



### **Indoor Function**

We are please to offer two entrée options  
for your event for an additional  
**\$15.00 per person**

### **Outside Function**

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

## *International Buffets*

Each theme is \$50.00 per person.

### **Beverages**

Coffee, decaffeinated coffee. Selection of teas

## *Virgin Island Theme*

Banana leaf baked Mahi 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

## *Yardie 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 & 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 madeleine's

# *Tropical Elegance Plated Dinner*

## **Passed Hors d'oeuvres**

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

## **Dinner**

### **Soup**

Conch volute, garlic crouton

### **Appetizer**

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, 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

**\$175.00 per person.**

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