



Menu

CHOICE OF APPETIZER *(select one appetizer option)*

Watermelon Carpaccio Thin slices of seedless sweet watermelon with feta, micro greens, fingerling crisps, fresh figs and a port wine fig dressing.

Beef Carpaccio Thin slices of marinated beef, crispy capers and garlic, arugula and parmesan salad.

Scallops Cinnamon jerk spiced diver scallop on a bed of garlic sautéed baby bok choy with a scotch bonnet coconut cream.

Mushroom Cap Cumin and cilantro grilled portobello caps with a salsa verde and grilled pineapple salsa.

Spring Roll Jerk chicken springroll with microgreens, papaya and sweet chilli relish.

Island Fish Cake Chunks of white fish and seasonings, pan-fried and served with cho-cho slaw, citrus herb dressing and zesty fruit salsa.

Crispy Pork Belly Slow roasted spiced pork belly with an apple cinnamon chutney and pea shoot salad.

CHOICE OF STARTER

Garden Salad Fresh summer garden salad with cucumber, tomato, red and green peppers and grated carrot, served with your choice of salad dressing (*ranch, balsamic or Italian*).

Caesar Salad Crisp romaine lettuce tossed in a creamy Caesar dressing topped with double smoked bacon, garlic croûtons, shaved asiago and parmesan.

Greek Salad Crisp blend of romaine and iceberg lettuce topped with red and green peppers, cucumbers, tomatoes, red onions, kalamata olives and feta cheese tossed in a Greek dressing.

Arugula Salad Endive, radicchio, arugula and blistered cherry tomatoes topped with balsamic dressing and shaved parmesan.

Caprese Pasta Salad Orecchiette pasta, bocconcini cheese, cherry tomatoes, fresh basil and baby arugula and a balsamic pesto dressing.

Orzo Pasta Salad Orzo pasta, caramelized onions, green peas and feta cheese with an apple cider vinaigrette.

Pasta Primavera Salad Orzo pasta, garden fresh vegetables, fresh herbs and garlic with a Dijon vinaigrette.



CHOICE OF THREE ENTRÉES**

(all three pre-selected entree choices are due no later than 10 days before)

① **Chicken Supreme** Succulent chicken breast with your choice of one seasoning: roasted rosemary and garlic, cinnamon jerk or Peruvian spiced.

① **Grilled Salmon** Maple balsamic grilled Atlantic salmon with a mango relish and basil oil.

Bocconcini Chicken Oven roasted chicken supreme stuffed with bocconcini, oven dried roma tomatoes and spinach served with a pink peppercorn beurre blanc.

Duo Plate Handcarved striploin and panko crusted boneless chicken breast with a smoky tomato butter sauce.

Prime Rib Slowed roasted, hand carved prime rib served with housemade Yorkshire pudding with a red wine demi.

Manhattan Striploin Premium cut 8oz Manhattan striploin with a mushroom ragout and port wine reduction.

Penne Pasta Al dente penne pasta served with your choice of: tomato basil, Alfredo or rose sauce.

① **AAA Manhattan Striploin** AAA Premium cut 6oz Manhattan striploin with a mushroom ragout and port wine reduction.

① **Jumbo Shrimp** Grilled lemon garlic jumbo black tiger shrimp (3).

① **Ravioli** Braised beef ravioli with arugula cream and sundried tomatoes.

CHOICE OF DESSERT *(select one dessert option)*

Classic Cheesecake Smooth and rich New York cheesecake set with a graham cracker crust, drizzled with your choice of in-house-made toppings: strawberry, blueberry, apple caramel.

Mini Mousse Cake Dark and rich chocolate mousse layered with light vanilla and chocolate sponge, finished with a dark chocolate glaze.

Caramel Daquoise (Gluten Free) Crunchy hazelnut meringue layered with caramel buttercream finished with white chocolate and caramel.

Sticky Toffee Pudding Sticky toffee pudding, served warm with caramel sauce topped with whip cream.

Classic Tiramisu Ladyfinger sponge cake soaked in coffee syrup with branded mascarpone, topped with cocoa powder and chocolate shavings.

* plus tax and administration fee.

** maximum three entrée selections for guests to pre-select.

Entrée selections must be received no later than ten days before.

① *Two options can be chosen to create a duo combo plate.*

