

Wedding cocktail

Conch and planting balls
Grilled pineapple shrimp
Island bruschetta
(basil and garlic marinated tomatoes served in a Crostini with crumbled feta)
Pigs in the blanket
Chicken Satay with a Thai peanut Dip

Dinner

Assorted local breads - served in bread baskets with butter

To start

Roasted Beet Salad with goat cheese and slivered almonds and balsamic reduction drizzled over top

Grilled Grouper filets

Fish will be seasoned with herbs and spices and finished with lemon and butter sautéed onions and roasted peppers

Grilled Roasted Filets with basil and balsamic glaze

Sides

Island Peas n Rice

Sautéed green beans with carrots

Fried Plantains

Dessert

Assorted dessert Station

Guava Duff

Pineapple and coconut Tarts

Assorted cup cakes

Yellow, and chocolate and mini carrot cakes