

# PRIVATE DINNER

## MENU SELECTIONS

Guest Names

### TROPICAL SUNSET

#### APPETIZER

##### PANKO COATED FISH CAKES

Roasted Corn and Peppers,  
Lime Yogurt, Pickled Cucumber

#### SALAD

##### CRUNCHY GARDEN GREENS

Tomatoes, Snipped Herbs,  
Pear, Crumbled Blue Cheese,  
Garlic Croutons,  
Roasted Onion Balsamic Dressing

#### ENTRÉE

##### OVEN-BAKED CARRIBEAN LOBSTER TAIL AND GRILLED PROSCIUTTO WRAPPED CHICKEN SUPREME

Thyme Grilled Vegetables, Mashed  
Green Bananas, Tomato Beurre Blanc

#### DESSERT

##### MOUSSE AU CHOCOLAT

Rum-Macerated Fruits,  
Toasted Almond Brittle

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### LOVERS DELIGHT

#### APPETIZER

##### JERK SEARED BEEF CARPACCIO

Balsamic Roasted Beets, Shaved Parmesan,  
Horseradish Crème Fraiche

#### SOUP

##### CREAM OF SWEET POTATO & PUMPKIN

Crispy Prosciutto, Scallion,  
Garlic Croutons

#### ENTRÉE

##### LEMON ROSEMARY GRILLED SALMON FILLET

Mushroom Herb Risotto,  
Blistered Cherry Tomatoes & Asparagus,  
Herb Beurre Blanc

#### DESSERT

##### COCONUT CRÈME BRÛLÉE

Toasted Nut Biscotti

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### SECRET PARADISE

#### APPETIZER

##### TRIO OF SEAFOOD

Coconut Lobster Ceviche, Local  
Smoked Marlin, Smoked Salmon, Limes,  
Caper Mustard

#### SOUP

##### FIRE-ROASTED TOMATO BISQUE

Celery Crème Fraiche

#### ENTRÉE

##### GRILLED BEEF TENDERLOIN

Caramelized Onions,  
Flash Seared Greens,  
Potatoes, Merlot Beef Glaze

#### DESSERT

OUR PASTRY CHEF'S SELECTION  
OF TONIGHT'S DESSERTS

# PRIVATE DINNER

## MENU SELECTION

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### VEGAN SPECIAL

#### APPETIZER

##### CARIBBEAN ANTIPASTI PLATE

Grilled Veggies, Olives, Artichokes,  
Stuffed Grape Leaves,  
Tomato Bruschetta

#### SOUP

##### ROASTED PUMPKIN & LEEKS

Toasted Seeds, Herb Oil

#### ENTRÉE

##### LENTIL & ZUCCHINI MOUSSAKA

Tropical Garden Salad

#### DESSERT

##### LEMON TAPIOCA PUDDING

Coconut, Cardamom