

PRIVATE DINNER

MENU SELECTIONS

Guest Names

TROPICAL SUNSET

APPETIZER

THAI STYLE 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 CARIBBEAN 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

PRIVATE DINNER

MENU SELECTIONS

Guest Names

SECRET PARADISE

APPETIZER

TRIO OF SEAFOOD

Coconut Lobster Ceviche, Local
Smoked Marlin, Smoked Salmon,
Lime, 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

VEGAN MENU

Guest Names

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

PRIVATE ISLAND DINNER

MENU SELECTIONS

Guest Names

APPETIZER

LEMON CURED SALMON
Caper Red Onion Salsa,
Scotch Bonnet Aioli

SOUP

CREAM OF SWEET POTATO
AND PUMPKIN
Crispy Prosciutto, Scallion Cream,
Garlic Croutons

SALAD

SAMBUCCA SHRIMP AND
TOASTED ALMOND
Crunchy Greens,
Orange Segments, Shaved
Fennel, Citrus Vinaigrette

ENTRÉE

BLACKENED BEEF TENDERLOIN
CHAR GRILLED LOBSTER
Rosemary Parmesan Potatoes,
Roasted Vegetables, Merlot Jus,
Garlic Butter

DESSERT

DARK CHOCOLATE
INDULGENCE
Bitter Chocolate Mousse,
Hazelnut Praline,
Red Berries Coulis