

CARIBBEAN DINNER MENU

~ COCKTAIL RECEPTION ~

Stationary Display: (select 1)

TROPICAL FRUIT WITH DOMESTIC & IMPORTED CHEESE WITH ASSORTED CRACKERS AND BREADS
CHEF'S SELECTION OF FRESH CEVICHE SERVED WITH PLANTAIN CHIPS

Butler Passed Hors d' oeuvres: (select 3)

CROQUETAS DE JAMON OR POLLO	◆	BLACK BEAN SPRING ROLLS
BEEF OR CHICKEN EMPANADAS WITH GUACAMOLE	◆	COCONUT CHICKEN TENDERS
JERK CHICKEN TENDERS WITH HONEY MUSTARD	◆	CARIBBEAN GRILLED CHICKEN SKEWERS
COCONUT PECAN SCALLOPS	◆	CONCH FRITTERS WITH DIPPING SAUCE

~ DINNER SERVICE ~

Salad: (select 1) - Plated First Course

CARIBBEAN SALAD WITH GRILLED PINEAPPLE AND A MANGO DRESSING
TRADITIONAL CAESAR WITH CROUTONS (ANCHOVIES OPTIONAL)
FIELD GREENS WITH CUCUMBERS, TOMATOES, CARROTS AND BALSAMIC VINAIGRETTE

Entrees: (select 2) - Served on the Buffet

MOJO MARINATED PORK TENDERLOIN
GRILLED CARIBBEAN JERK CHICKEN
ROPA VIEJA SHREDDED BEEF IN RED WINE SAUCE
CURRIED SNAPPER WITH MANGO SALSA
GRILLED SKIRT STEAK WITH CHIMICHURRI SAUCE
ARROZ CON POLLO (YELLOW RICE)
COCONUT SNAPPER WITH PAPAYA
CURRIED CHICKEN **OR** GOAT WITH ROOT VEGETABLES

Side Items: (select 2)

BLACK BEANS & WHITE RICE
SWEET FRIED PLANTAINS
COCONUT RICE & CHIC PEAS
SAFFRON SPANISH RICE
MOJO YUCA
THREE BEAN SALAD

Accompaniments:

FRESHLY BAKED FRENCH BAGUETTE DINNER ROLLS

Dessert: (select 1)

CARAMEL FLAN
DULCE DE LECHE
TRES LECHES
KEY LIME PIE

Freshly Brewed Coffee & Tea Service