



Menu Option

Welcome Cocktail

Passionfruit Champagne Fizz

A sparkling blend of prosecco, passionfruit purée, and a hint of mint — served chilled with a sugared rim.

Appetizer/Soup Selections (Choose One)

Crabcakes:

Freshly breaded jumbo lump crab cakes mixed with other ingredients like breadcrumbs, mayonnaise, and mustard, bell pepper served with remoulade sauce.

Lobster & Mango Ceviche

Tender Caribbean lobster with diced mango, red onion, cilantro, and lime — served in a chilled martini glass with plantain chips.

Salad Course Selections (Choose One)

Oasis of Palm Salad

Arugula tossed with roasted pineapple, goat cheese crumble, and a house honey-ginger vinaigrette.

Caesar salad

Crisp romaine tossed with homemade Caesar dressing topped with shaved parmesan cheese and garlic herb croutons.

Butternut squash

Roasted butternut blended with sauteed onions, garlic, and other aroma to a smooth texture garnish with crème fraiche and chives.

Tomato soup

Fresh ripe tomatoes, basil and onions blended into a smooth creamy soup garnish with chive served with crunchy tostini parmesan cheese.

Entrée

Entrée Selections (Choose One per Guest)

Island Surf & Turf

Grilled filet mignon served with bearnaise sauce, paired with coconut-lime butter shrimp and garlic mashed plantains or mashed potatoes and steamed asparagus

Pan-Seared Snapper

Fillet snapper served with tropical fruit salsa, jasmine rice, and sautéed baby vegetables.

Pan-Seared Seabass

Seabass Fillet in a citrus beurre Blanc served with Pilaf black mushroom rice & bundle wrap vegetables.

Rosemary and Garlic Lamb chops

Seasoned Lamb chop finished with a demi-glace served over baked fingerling potatoes and sauteed green beans

Dessert

Creme Brulé

Lightly baked custard glazed with caramelized sugar.

Chocolate & Rum Lava Cake

Dark chocolate cake infused with Caribbean rum, served warm with coconut gelato and gold-dusted strawberries.

Finishing Touch

Espresso Martini or Spiced Chai Latte