

COLD SMALL BITES

Minimum 2 pieces per menu item

CUCUMBER CANAPE'S

Green Goddess Hummus

sundried tomatoes, micro cilantro (vg)

Beet Hummus

roasted beets, sundried tomatoes,
micro cilantro (vg)

Chicken Salad

green apples, cranberries, celery,
fresh chives, truffle mayo

Smoke Salmon Mousse

fresh dill

SHOOTERS

Grilled Shrimp Cocktail

tropical cocktail sauce, mango,
pineapple, vodka

Elote

roasted corn, bell peppers, cotija
cheese crumbles, tajin (v)



CROSTINI BAR

Heirloom Tomato Bruschetta

garlic ricotta, balsamic drizzle

Smoke Salmon Mousse

pumpernickel bread, capers, fresh dill

Cajun Shrimp

house-made guacamole, hot honey
drizzle, micro cilantro

PASTA SALAD

Asian Rice Noodle Salad

herb oil, sriracha, coconut vinaigrette
(vg, gf)

Rotini

cherry tomatoes, roasted squash,
mozzarella balls, pesto (v)



SAVORY CONE

Tuna Tartar

spicy soy, avocado, crispy wontons, micro
greens

Chicken Salad

green apples, cranberries, celery, fresh
chives

Smoke Salmon Mousse

with fresh dill

BELGIAN ENDIVE BOATS

Whipped Goat Cheese

candied walnuts, honey drizzle, orange
zest (v,gf)

Creamy Chicken Salad

crunchy apples, cranberries, candied
pecans (gf)



HOT SMALL BITES

KEBABS

Chicken Satay

spicy peanut sauce

Jerk Chicken

pineapple salsa

Grilled Shrimp (GF)

squash, zucchini and gremolata

Grilled Salmon (GF)

house made chimichurri

Bacon Bourbon BBQ Chicken

CROSTINI

Herb Roasted Tri-Tip

tri tip, caramelized onion,
herb horseradish aioli

Mushroom Medley

caramelized onion, fig jam,
blue cheese, fresh herbs (v)

Crispy Polenta (VG)

mushroom medley or hot honey garlic shrimp

EMPANADAS

Curry Potatoes

cilantro dipping sauce (vg)

Beef

cheese blend, chimichurri

Crab & Lobster

corn relish, chimichurri, cotija cheese

Oxtail

rich brown dipping sauce

FRITTERS

requires onsite kitchen

Shrimp Fritters

with garlic lemon aioli

Vegetable Fritters

avocado aioli (vg)

Codfish Fritters

thai chili sauce

recommended add ons:

Vegan Potstickers

ginger scallion dipping sauce

Crab Cakes

with lemon green aioli



APPETIZERS

RAVIOLI

LOBSTER

herb cream sauce, herb oil

BUTTERNUT SQUASH

Sage Cream Sauce (v)

WINGS

Choose 3 Sauces

Jerk

Crispy

Buffalo

Pineapple BBQ

Thai Chili Orange

BBQ

Garlic Butter

Hot Honey

Mango Habenero



MINI SLIDERS

Vegan Patty

Brioche Bun, Caramelized Onions, House
Favorite Avocados Cream (vg)

Crispy Chicken

Provolone, Spicy Chipotle Mayo & Dill
Pickle

Sirloin Steak

house made brioche buns, Swiss cheese,
caramelized onions, avocado cream

RECOMMENDED ADD ONS:

- **CRAB CAKES**

arugula salad meyer lemon aioli

- **TURKEY MEATBALLS**

house-made marinara

- **CHICKEN & WAFFLES**

crispy chicken, honey chipotle sauce



BARS & STATIONS

GOURMET TACO BAR

Flour & corn tortillas and a variety of chips

Proteins

\$25 PP- 2 PROTEINS

\$28 PP- 3 PROTEINS

Grilled Flank Steak (gf)
Jerk Chicken (gf)
Baha Style Battered Fish
Spicy BBQ Shredded Beef (vg)

Toppings

Shredded White Cheddar, Pickled Red Onions,
Romaine Lettuce, Scallions, Grilled Corn, Red &
Green Salsa, Sour Cream, Limes

TOSTADA BAR

Crispy Tortillas (gf)

Proteins

\$28.50 PP- 2 PROTEINS

\$30 PP- 3 PROTEINS

Braised Short Rib (gf)
Spiced Shredded Chicken (gf)
Sautéed Mushroom Medley (vg, gf)
Pesto Shrimp (gf)

Toppings

Refried Beans, Cotija Cheese, Roast Corn,
Romaine Lettuce, Avocado Salsa, Pico De
Gallo, Scallions, Sour Cream, Limes

NACHO BAR

Multicolored Nachos

Proteins

\$26.50 PP- 2 PROTEINS

\$30 PP- 3 PROTEINS

Beef (gf)
Spiced Shredded Chicken (gf)
Sautéed Mushrooms (vg, gf)
Pesto Shrimp (gf)
Spicy BBQ Shredded Beef (vg)

Toppings

Yellow Queso, Refried Beans, Roast Corn,
Cheese Blend, Jalapeno, Cilantro, Green
Onions, Romaine Lettuce, Pico De Gallo,
Sour Cream, Limes

RECOMMENDED ADD-ONS

Guacamole \$3.50

Refried Beans with Cotija Cheese \$4.65

Cilantro Lime Rice \$3.50



BARS & STATIONS CONT'D

PASTA BAR

\$25PP

2 pastas
2 sauces
1 protein
2 toppings

\$33.50PP

2 pastas
2 sauces
2 protein
3 toppings

\$38.50PP

3 pastas
3 sauces
3 protein
3 toppings

PASTA

- Penne
- Linguini
- Pappardelle
- Gnocchi
- Spaghetti

SAUCES

- Alfredo (v)
- Marinara (vg, gf)
- Pink Vodka (v)
- Pesto (v)
- Bolognese
(vegan upon request)

PROTEIN

- Grilled Herb Chicken (gf)
- Turkey Meatballs (gf)
- Garlic Shrimp (gf)
- Plant based Meatballs (gf)

TOPPINGS

- Parmesan Cheese
- Chili flakes
- Sauteed Vegetable

RECOMMENDED ADD ONS:

- **Garlic Bread (V)** \$3.50 PP
- **Lobster Ravioli** chunky lobster cream sauce \$15.50 PP
- **Butternut Squash Ravioli** \$13.50 PP
sage sauce, plant base sausage crumble (V)

- **Mushroom Medley (V, GF)** \$3.50 PP
- **Lobster Ravioli** \$15.65 PP
- **Cesar Salad (V)** \$3.65
- **Rasta Pasta (V)** \$10.65
roasted vegetables, parmesan cream sauce

BARS & STATIONS CONT'D

\$15.50PP

CHARCUTERIE BOARD

seasonal fresh vegetables, roasted red pepper dip, beet and green goddess hummus



CRUDITE

premium cheeses, artisan breads, seasonal fruits, roasted nuts, house-made jams and spreads, crisp vegetables, accompaniments



SALADS

MOST SALADS CAN BE MADE VEGAN

Farmers Market House Salad

mixed greens, red onions, fruits, candied pecans, salad toppings, shaved parmesan, creamy herb house dressing (V)

Arugula

Blue cheese crumble, candied nuts, shaved parmesan, citrus vinaigrette (v, gf)

Roasted Corn Salad gf

heirloom tomatoes, avocado, jalepenos, cucumbers, onions, bell peppers, elote dressing (v,gf)

Lemon Parm Kale Salad

lemon marinated kale, parmesan cheese, red onions, candied pecans, croutons

Garden

mix greens, cherry tomatoes, cucumbers, red onions, croutons, citrus vinaigrette or ranch dressing.

Wedge Salad

Ice berg lettuce, bacon bites, pickled onions, cilantro tahini, cherry tomatoes (gf)

Grilled Peach Salad

grilled peach, mini heirloom tomatoes, candied walnuts blueberry goat cheese, green goddess dressing

Marinated Beet

Arugula, goat cheese and honey, pickled onions candied walnuts (v,gf)

Arugula Caprese Salad

Heirloom tomatoes, fresh mozzarella, basil pesto, and balsamic reduction, micro basil (v, gf)



ENTREES

POULTRY

Chicken Piccata

creamy whisky sauce and soy orange glaze

5 Herb Roasted Chicken

leg quarters, fresh herbs, garlic orange citrus sauce

Jerk Chicken

Authentic chargrill with jerk sauce

Chicken Roulade

Spinach, cheese blend, sundried tomatoes,
poblano cream sauce

Parmesan Crusted Chicken

tomato and basil salsa

Herb Grilled Chicken

Creamy zough sauce or herb sauce

Roast Duck

creamy whisky sauce and soy orange glaze

Turkey Meatballs

Tomatoe cream sauce



ENTREES

SEA

Herbed Roasted Salmon

roasted red pepper sauce, corn salsa

Pan Seared Salmon

thai chili herb sauce

Red Snapper

with Salsa Verde

Pan Seared Salmon

creamy herb zhough sauce

Sauteed Garlic Herb Shrimp

crème d'échalote sauce

Seared Cod

white white creamy butter

Lobster Tail

lemon butter cream sauce

Coconut Curry Shrimp

sautéed shrimp, rich coconut cream, jamaican-inspired curry

Lobster Ravioli

lobster cream sauce



ENTREE'S

BUTCHER

Maple Bourbon Braised Short Rib

glazed carrots, fried leeks

Fillet Mignon

grilled tenderloin, herb butter, red wine
shallot reduction

7 Herb Rubbed Tri Tip

island spices, argentina style chimichurri sauce

Coffee Rub Skirt Steak

bourbon whiskey cream sauce

Grilled NY Strip

garlic herb-crusted strip steak, chimichurri,
smoked salt



Pistachio Crusted Lamb Chops

mint jelly, mint pesto

Grilled Flank

italian style salsa verde

Whiskey Braised Lamb Shanks

demi-glace, red wine, pepsi, chives

BBQ Beef Ribs

smoked paprika rub, house citrus bbq glaze

Braised Oxtail

jus sauce, butter beans, carrots

LIVE CARVING STATION

5- Herb Prime Roast

golden raisin whiskey sauce, chimichurri

ENTREES
ISLAND GARDEN

Braised Pumpkin

coconut curry sauce, crispy leeks, fried shishito

Vegan Bolognese

with pappardelle pasta

Creamy Mushroom Penne. vg

wild mushroom medley, garlic cream, thyme

Red Pepper Fettucini Pasta

fettuccini, fire-roasted red pepper sauce, basil,
cream

Creamy Basil Pesto Rigatoni

basil pesto cream, parmesan, sundried tomato

Crispy Cauliflower Steak **

cilantro tahini, olives, spiced mushrooms,
chickpea, herb oil

Vegan Meatballs

with mushroom sauce

Crispy Tofu Cutlet **

coconut curry sauce, shishito peppers

Rigatoni with Plant-Based Sausage

plant-based sausage, parmesan cream

Viral Eggplant

thai chili orange glaze, crispy leeks

Lentil Steak

french lentils, spiced chickpea, mushrooms,
smoked paprika, panko, hot honey bbq glaze

Butternut Squash Ravioli

sage cream sauce, herb oil, caramelized mushrooms



* ON-SITE KITCHEN REQUIRED

Items marked with an ** require access
to an on-site kitchen

Creamy Basil Pesto Rigatoni

SIDES

- **Herb Roasted Fingerling Potatoes**
- **Cheesy Garlic mashed**
- **Yukon Mashed Potatoes**
- **Gruyere Mashed Potatoes**
- **Fried Ripe Plantains** v,gf,vg
- **Butternut Squash Gratin**
parmesan cream, gruyere, sage
- **Spinach Mash Potatoes** vegan upon request
- **5 cheese Mac and Cheese**
- **Roasted Sweet potatoes** with corn salsa
- **Whipped Pumpkin with Maple Butter**
- **Israeli Style Couscous**
- **Rice and Peas**
- **Coconut Cilantro Lime Rice**
- **Pumpkin Rice with coconut milk**

VEGETABLES

Seasonal Roasted Vegetables

Sauteed Kale

balsamic vinaigrette, slivered almonds, pickled red onions

Sauteed Zucchini Medley

with fresh rosemary and thyme

Parmesan Grilled Asparagus

lemon-herb oil

Roasted Brussels Sprouts

honey balsamic reduction

Roasted Broccoli & Cauliflower

silvered almonds, parmesan

Roasted Wild Mushrooms Medley

thyme, rosemary & green onions

Rainbow Carrots

honey cilantro tahini

BEEF

Short Ribs

slow braised with maple pumpkin puree
sauteed mushroom, fried leeks, herb oil,
micro greens

Oxtail

braised with white beans and carrots,
white cheddar roasted garlic mash,
grilled parmesan asparagus, micro
greens

Tri Tip

marinated with herbs and various island
spices, oven roasted perfection, creamy
chimichurri sauce, spinach mashed
potatoes, seasonal roasted vegetables

CHEF'S PAIRING

CHICKEN

Airline Chicken Breast

creamy shout sauce

Jerk Chicken

jerk chicken, rice and peas, pineapple
mango salsa

Chicken Roulade

cheese blend, spinach sun dried
tomatoes, creamy poblano sauce, yukon
mash potatoes, garlic french beans

VEGAN

Roasted Eggplant Rounds

parmesan garlic noodles tomato
couli

Roast Beef

jus sauce, yukon mash, broccolini,
mushroom

Vegan Steak

bbq sauce, spinach mashed potatoes,
grilled squash

SEAFOOD

Seared Salmon

yukon mash, cilantro sauce, tomato basil
salsa, micro greens

Butter Bake Cod

white wine sauce, purple mashed
potatoes, green pea, asparagus

Seared Scallops

whipped pumpkin with maple butter,
pesto basil, wilt spinach, micro greens

Garlic Butter Lobster Tail

lemon dill pasta, asparagus cream, creme
fraiche, caviar MP

Sauteed Prawns

herb sauce, goat cheese polenta with
spinach, parmesan asparagus

DESSERT

Minimum order 15 guests **\$10PP**

ASSORTED MINI CUPS DESSERT

Strawberry Mousse
Lemon Strawberry
Tiramisu
Mango Coconut
Flourless Chocolate

MINI FRENCH DESSERT

New York Cheesecake
Cream puff
Strawberry Cake
Tiramisu
Fruit Tart
Apple Tart
Chocolate Dome
Pistachio Opera

LUXURY CREATIONS

Pistachio Opera
Raspberry Marque
Chocolate Trio
Strawberry Dome
White chocolate Mousse Box
Mango Coconut
Strawberry V
Vanilla V

CHEESE CAKES

Strawberry
New York Style
Creme Brulee
Vanilla Bean
Chocolate Marble

GOURMET COOKIES

Minimum 1 dozen per flavor **\$5.50PP**

Neapolitan | Milk Chocolate Chip | Vegan | Milk Choc Oat Chip Walnut
Oatmeal | Oatmeal with Nuts | Milk Chocolate with Caramel and Pecan
Red Velvet | Chocolate White Chocolate Oreo | Peanut Butter w Honey
White Chocolate Macadamia Nut | Snickerdoodle

BEVERAGE BAR

Classic Beverage Bar – \$8 PP

Lemonade (reg) + Iced Tea + Infused Water

- Lavender Lemonade + \$3
- Strawberry lemonade +\$2
- Shirley Temple +\$2

Island Signature Mocktail – \$12 PP

choose 2 + Iced Tea + Infused Water

- Sorrel (Jamaica)
- Tropical Punch
- Cucumber Basil Mint

Coffee & Tea Station – \$6 PP

Full Beverage Experience – \$18 PP

3 Mocktails + Coffee/lemonade + Infused Water

