



MENU

FAMILY-STYLE MENU WITH WINE PAIRINGS

FIRST COURSE

Butternut Squash Soup with Sage and Cream
Classic Caesar Salad with Parmesan and Croutons
Caprese Salad with Mozzarella, Tomato, Basil, and Balsamic Glaze

Suggested Wine:
Crisp Chardonnay or Sauvignon Blanc

OR

SECOND COURSE

Roast Chicken with Herb Gravy and Roasted Vegetables
Mushroom Ragout with Creamy Polenta (Vegetarian, Gluten-Free)
Grilled Salmon with Lemon
Dill Sauce and Asparagus
Caribbean Jerk Chicken with Mango Salsa (Spicy), Tostones
Caribbean Curry Shrimp with Coconut Rice (Spicy, Dairy-Free Option Available)

Suggested Wine
Light Pinot Noir, Sauvignon Blanc, or a Dry Riesling (for Spicy Dishes)

OR

THIRD COURSE

Chocolate Mousse with Fresh Berries
Classic Tiramisu
Fresh Fruit Tart

Suggested Wine (for dessert):
Late Harvest Riesling or Moscato

DIETARY RESTRICTIONS & CUSTOMIZATION

Vegetarian options available:
Mushroom Ragout, Creamy Polenta, Vegetable Curry

Gluten-Free options available:
Mushroom Ragout, Coconut Rice, Soups and Salads (can be prepared gluten-free)



PESCATARIAN MENU

APPETISER

Grouper Fish Tacos

Mini soft taco shells filled with seasoned grilled grouper, slaw, a squeeze of lime, and an Old Bay and chili aioli.

MAIN

Chilean Sea Bass Pan-seared fillet with vibrant island gold relish, combined with ripe mangoes, pineapples, and microgreens, roasted root vegetables, tossed black beans, diced peppers, and zesty vinaigrette.

OR

Anegada Grilled Lobster or Creole Red Snapper roasted creamy potato bake, roasted orange zest asparagus/green beans.

DESSERT

Lemon Curd Tart, ginger cookie crust

Coconut panna cotta topped with tropical fruits



TACO BAR MENU

BUILD-YOUR-OWN TACOS

TACO SHELLS

Soft Flour & Corn Tortillas

PROTEINS

Chuck Ground Beef Grilled Chicken with Cilantro-Lime
Marinade Cilantro-Lime Fish Mahi-Mahi) Vegetarian: Grilled
Veggie & Black Bean Filling

TOPPINGS & CONDIMENTS

Shredded Lettuce Diced Tomatoes Chopped Onions &
Cilantro Shredded Cheddar & Monterey Jack Cheese Sour
Cream & Guacamole Salsa Verde & Pico de Gallo Jalapeños
& Pickled Onions

SIDES

Mexican Street Corn Cilantro-Lime Rice Black Beans Nacho
Chips with Salsa & Queso Dip Fresh Fruit Salad

COST PER PERSON: \$60-\$80 (US)



MENU

CREATE YOUR OWN CLASSIC BBQ STATION

MAIN COURSES

BEEF

Grilled marinated beef tenderloin Beef kebabs Classic chuck
burgers

CHICKEN

Pineapple BBQ chicken skewers Jerk chicken

FISH

Lemon Herb Grilled Red Snapper/grouper Anegada lobster
Shrimp skewers

VEGETARIAN

Grilled vegetable skewers, bell peppers, zucchini, mushrooms
Veggie Burgers

SIDES

Roasted Potatoes with Herbs Baked Macaroni & Cheese Grilled
Asparagus Fresh Fruit Salad Fresh Garden Salad with Balsamic
Vinaigrette Classic Coleslaw Assorted Bread Rolls & Butter

DESSERT

Classic Brownies
Seasonal Fruit Platter

COST PER PERSON: \$75-\$150(US)