

## SET BANQUET MENUS

### 2 COURSE DINNER

PER PERSON 46

#### APPETIZER (CHOICE OF)

- 🌀 **Classic French Onion Soup**  
*Caramelized onions, cooked slow in a broth, parmesan croutons and melted cheese, baked in a traditional onion soup crock.*
- 🌀 **Caribbean Pumpkin and Coconut Bisque**  
*Fresh pumpkin finished with cream and toasted coconut.*
- 🌀 **Cesar Salad**  
*Fresh romaine lettuce tossed in our caesar dressing, topped with garlic croutons and fresh shaved parmesan cheese. anchovies available upon request.*

#### ENTREES (CHOICE OF)

- 🌀 **Island Chicken**  
*Two chicken breasts, grilled then basted with fresh apricot sauce. served with mashed potatoes, seasoned vegetables and pineapple salsa.*
- 🌀 **Caribbean Grouper**  
*Filet of grouper, lightly seasoned, pan seared and topped with fresh mango salsa, steamed asparagus.*
- 🌀 **Spicy Caribbean Seafood Pasta**  
*Shrimp and scallops sauteed in a spicy red sauce and served over linguini.*

### 2 COURSE PREMIUM DINNER

PER PERSON 52

#### APPETIZER (CHOICE OF)

- 🌀 **Lobster Bisque**  
*A new England style bisque made from a true lobster stock, rich and creamy with a hint of sherry and spice.*
- 🌀 **Artisian Salad**  
*Artisian lettuce, blue cheese, candied walnuts, cherry tomatoes, seasoned croutons with a raspberry vinaigrette dressing.*
- 🌀 **Jumbo Shrimp Cocktail**  
*Five fresh jumbo shrimp, "Aruban boiled" in pickling spices and chilled, served with our spicy cocktail sauce with horseradish for dipping.*

#### ENTREES (CHOICE OF)

- 🌀 **Shrimp Scampi**  
*Garlic lemon, white wine, and parmesan cheese over a bed of linguini pasta.*
- 🌀 **Filet Mignon**  
*Seasoned and grilled, served with fresh asparagus and garlic mashed potato and a port wine reduction.*
- 🌀 **Pan Seared Red Snapper**  
*Accompanied by island rice and seasoned vegetables with saffron vanilla bean cream.*



## SET BANQUET MENUS

### 3 COURSE DINNER

PER PERSON 53

#### APPETIZER (CHOICE OF)

- 🍷 **Classic French Onion Soup**  
*Caramelized onions, cooked slow in a broth, parmesan croutons and melted cheese, baked in a traditional onion soup crock.*
- 🍷 **Caribbean Pumpkin and Coconut Bisque**  
*Fresh pumpkin finished with cream and toasted coconut.*
- 🍷 **Cesar Salad**  
*Fresh romaine lettuce tossed in our caesar dressing, topped with garlic croutons and fresh shaved parmesan cheese. anchovies available upon request.*

#### ENTREES (CHOICE OF)

- 🍷 **Island Chicken**  
*Two chicken breasts, grilled then basted with fresh apricot sauce. served with mashed potatoes, seasoned vegetables and pineapple salsa.*
- 🍷 **Caribbean Grouper**  
*Filet of grouper, lightly seasoned, pan seared and topped with fresh mango salsa, steamed asparagus.*
- 🍷 **Spicy Caribbean Seafood Pasta**  
*Shrimp and scallops sauteed in a spicy red sauce and served over linguini.*

#### DESSERT (CHOICE OF)

- 🍷 **Tiramisu**  
*Classic favorite.*
- 🍷 **Island Coconut Flan**  
*Smooth and creamy with coconut and caramel sauce.*
- 🍷 **Key Lime Pie**  
*Served on a graham cracker crust with fresh whipped cream.*

### 3 COURSE PREMIUM DINNER

PER PERSON 58

#### APPETIZER (CHOICE OF)

- 🍷 **Lobster Bisque**  
*A new England style bisque made from a true lobster stock, rich and creamy with a hint of sherry and spice.*
- 🍷 **Artisian Salad**  
*Artisian lettuce, blue cheese, candied walnuts, cherry tomatoes, seasoned croutons with a raspberry vinegrette dressing.*
- 🍷 **Jumbo Shrimp Cocktail**  
*Five fresh jumbo shrimp, "Aruban boiled" in pickling spices and chilled, served with our spicy cocktail sauce with horseradish for dipping.*

#### ENTREES (CHOICE OF)

- 🍷 **Shrimp Scampi**  
*Garlic lemon, white wine, and parmesan cheese over a bed of linguini pasta.*
- 🍷 **Filet Mignon**  
*Seasoned and grilled, served with fresh asparagus and garlic mashed potato and a port wine reduction.*
- 🍷 **Pan Seared Red Snapper**  
*Accompanied by island rice and seasoned vegetables with saffron vanilla bean cream.*

#### DESSERT (CHOICE OF)

- 🍷 **Tiramisu**  
*Classic favorite.*
- 🍷 **Island Coconut Flan**  
*Smooth and creamy with coconut and caramel sauce.*
- 🍷 **Key Lime Pie**  
*Served on a graham cracker crust with fresh whipped cream.*