

Wedding reception 3 Course Plated Dinner Menu 2012

The Reef Menu

Appetizer

Tekka Roll
Grain Mustard Vinaigrette
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Entrée

Flamed Grilled Garlic Chicken Rosemary,
Scented Couscous, Baby Vegetables, Sun
Dried Tomato Pesto
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Dessert

Tropical Key Lime Pie
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US \$42.50 per person

Colliers Menu

Appetizer

Island Ceviche
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Entree

Blackened Snapper Guacamole
Grilled Vegetable and Saffron Rice
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Dessert

Exotic Crème Brule
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US \$48.95 per person

Castaways Menu

Appetizer

Seared Rare Yellow Fin Tuna with Baby
Spinach Leaves and Sweet Mustard
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Entree

Filet Mignon with Roasted Garlic Mash
Seasonal vegetables and Mushroom Sauce
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Dessert

Dark Chocolate Mousse with Raspberry
Coulis
ନଠର

US \$52.95 per person

The Silver Palm Menu

Appetizer

Beef Carpaccio
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Entree

Seafood Mixed Grill with Corn Chive
Mashed Potatoes, Vegetable & Mango
Succotash Coconut Curry Sauce
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Dessert

Warm Apple Strudel served with Cayman
Rum vanilla Sauce
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US \$54.95 per person

Service charge 20% will be added to all food and beverages charges.