

SET BANQUET MENUS

2 COURSE DINNER

2 COURSE PREMIUM DINNER

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.

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)

- 🌀 **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.

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

APPETIZER (CHOICE OF)

- ④ **Classic French Onion Soup**
Caramelized onions, cooked slow in a broth, parmesan croutons and melted cheese, baked in a traditional onion soup crock.
- ④ **Caribbean Pumpkin and Coconut Bisque**
Fresh pumpkin finished with cream and toasted coconut.
- ④ **Cesar Salad**
Fresh romaine lettuce tossed in our caesar dressing, topped with garlic croutons and fresh shaved parmesan cheese. anchovies available upon request.

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- ④ **Spicy Caribbean Seafood Pasta**
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DESSERT (CHOICE OF)

- ④ **Tiramisu**
Classic favorite.
- ④ **Island Coconut Flan**
Smooth and creamy with coconut and caramel sauce.
- ④ **Key Lime Pie**
Served on a graham cracker crust with fresh whipped cream.

3 COURSE PREMIUM DINNER

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