FIVE SEASONS RESORT
Nevis, West Indies

BANQUET MENU
**DETAILS**
- Morning classics
- Buffet breakfast
- Brunch
- Breakfast breaks
- Hospitality

**MORNING**
- Morning classics
- Buffet breakfast
- brunch
- Breaks
- hospitality

**AFTERNOON**
- Buffet lunch
- Plated lunch
- Box lunch
- Catamaran sail

**EVENING**
- Hors d'oeuvres
- Receptions
- Buffet dinner
- Plated dinner
- Sweets

**BEVERAGES**
- Bar
- Wine

**FOOD FACTS**
GUARANTEE
The guaranteed number of attendees at each catered function is required at least 7 business days prior to the function. You will be charged for the guaranteed guest count or the actual guest attendance, whichever is greater. If we are not advised of a guaranteed count, the tentative number of guests will become the guaranteed count.

BUFFETS
Banquet buffets offer a specific quantity of food. A 5% allowance in food preparation over the guaranteed number of attendees will be made on all buffets.

FOOD AND BEVERAGE
All onsite food and beverage arrangements will be made through the hotel. Only food and beverage purchased through the hotel may be served on hotel property. Due to the nature of shipping food and beverage to an island resort, requests must be received 21 days prior. Any requests received after this time may incur a surcharge.

SERVICE CHARGE AND TAXES
All food and beverage prices are subject to a 18% service charge and 12% government tax. A 19% set up fee will apply to all audio visual equipment rentals.

LABOR CHARGES AND RENTAL FEES
Labor charges are applied for outdoor and off property events as follows:
Outdoor venues and restaurants at the resort: $15 per person (minimum $1,000)
Botanical Gardens: $75 per person (minimum $1,000 and maximum $4,000) plus rental fee of $8,000

PRICING
Prices shown throughout are in US dollars and per person except where explicitly stated.

AVERAGE BANQUET PRICES per person
Alcoholic beverages · · · $6 – $18 per beverage
Continental breakfast · · · $30 – $48
Buffet breakfast · · · $39 – $55
Plated breakfast · · · $28 – $32
Brunch · · · $64 – $72
Coffee break · · · $18 – $34
Buffet luncheons · · · $40 – $78
Plated luncheons · · · $38 – $62
Wine selections · · · $45 +
Sparkling wines and champagne · · · $80 +
Hors d’oeuvres hot/cold (per piece) · · · $6 – $9
Stations · · · $32 – $65
Dinner buffet · · · $125 – $185
Plated dinner · · · $132 – $185

MISCELLANEOUS ADDITIONAL CHARGES
Cashier (4-hour maximum) · · · $200
Chef attendant · · · $200
Server · · · $150
Bartender (each) · · · $150
Floral arrangements (each) · · · $75 +
Security officer (per hour) · · · $50
Dinner & cocktail linens (per table) · · · $20 +
Labour charge (added for attendance of less than 20 guests) · · · $75
Labour charge per person (applied for outdoor events at the resort ($1,000 min) · · · $15

MENU LEGEND
 настоящее gluten free  ★ dairy free
Chef attendant required
CONTACT US

Four Seasons Resort Nevis
869-469-1111
www.fourseasons.com/nevis
CONTINENTAL BREAKFASTS
Minimum 10 guests

Nevis Sunrise ⋅ ⋅ $30
Chilled local juices } passion fruit | mango | pink guava ✓
Manza’s farm sliced & whole fruit ✓
Assorted sliced breads for toasting with } butter | jam | honey
Assorted breakfast pastries } Danish | muffins | croissants
Individual plain & flavored yogurts
Assortment of cereals
with } whole | low fat | skim milk
Freshly brewed regular & decaffeinated coffee | selection of teas

Charlestown Spa ⋅ ⋅ $38
Chilled local juices } passion fruit | mango | pink guava ✓
Coconut | vanilla marinated fruit salad ✓
Assortment of cereals with } whole | low fat | skim milk
"Make your own granola bar" to include }
Dried fruits | mixed nuts | granola | low fat yogurt
Greek yogurt | whole | low fat | skim milk
Oatmeal | almond milk | raisins | coconut
Assorted sliced breads for toasting with } butter | jam | honey
Oven-fresh muffins & low-fat specialties
bagels | low-fat flavored cream cheese
Freshly brewed regular & decaffeinated coffee | selection of teas

Oualie Bay ⋅ ⋅ $48
Chilled local juices } passion fruit | mango | pink guava ✓
Granola parfait & Caribbean muesli
Individual plain & flavored yogurts
Assortment of cereals
with } whole | low fat | skim milk
Assorted sliced breads for toasting with } butter | jam | honey
Chocolate & almond croissants | bagels | plain & flavored
cream cheese
Smoked salmon with traditional condiments } egg whites
capers | sour cream | red onions
Cheese display | dried fruit | cured meats | French baguette
Freshly brewed regular & decaffeinated coffee | selection of teas
BUFFET BREAKFAST
Minimum 25 guests

Plantation Buffet · · · $39
Chilled local juices | orange | cranberry | grapefruit
Fresh tropical fruits & berries
Individual plain & flavored yogurts | oatmeal | almond milk
raisins | coconut
Assorted sliced breads & bagels for toasting with | butter | jam
honey | plain & flavored cream cheese
Assorted fresh pastries | Danish | muffins | croissants
Assortment of cereals | dried fruits | bircher muesli
with | whole | low fat | skim milk
Freshly brewed regular & decaffeinated coffee selection of teas

Hot buffet items
Scrambled eggs | cheddar | chives
choice of two | country style pork sausage | apple wood
smoked bacon | jerk chicken hash | grilled Virginia ham
choice of one | Belgian waffles | maple syrup | silver dollar
pancakes | banana | chocolate sauce | cinnamon & raisin French
toast | macerated berries
choice of one | caramelized plantains | roasted red bliss
potatoes | Johnny cakes | jerk maple spiced sweet potatoes
BREAKFAST ENHANCEMENTS

**From the Pantry**
- Sliced bananas | mango-pineapple juice ⋅⋅ $6
- Egg salad | bacon | lettuce | tomato | croissant ⋅⋅ $12
- Fresh fruit smoothies ⋅⋅ $10
- Coconut & vanilla marinated fruit salad ⋅⋅ $10
- Caribbean Bircher muesli | nuts | berries | raisins ⋅⋅ $8
- Fresh mango & strawberry kebabs | passion fruit crème fraiche dip ⋅⋅ $8
- Selection of cured meats | artisan cheeses ⋅⋅ $14
- House made banana bread ⋅⋅ $6
- Low fat cottage cheese ⋅⋅ $4
- Atlantic smoked salmon | bagels | condiments ⋅⋅ $12

**From the Stove**
- Turkey bacon ⋅⋅ $6
- Apple wood smoked pork bacon ⋅⋅ $6
- Chicken apple sausages or traditional pork sausages ⋅⋅ $6
- Local blood sausages ⋅⋅ $7
- Salt fish cakes ⋅⋅ $8
- Caramelized plantains ⋅⋅ $8
- Jerk maple spiced sweet potatoes ⋅⋅ $6
- Traditional breakfast potatoes & peppers ⋅⋅ $7
- Silver dollar pancakes with banana chocolate sauce ⋅⋅ $8
- Mini guava pancakes | jerk maple syrup ⋅⋅ $10
- Belgium waffles | blueberry maple compote ⋅⋅ $8
- Coconut & banana French toast | whipped cream maple syrup ⋅⋅ $10
- Breakfast sausage | fried egg | tomato | mushrooms pepper jack cheese | English muffin ⋅⋅ $12
- Traditional eggs benedict on English muffin ⋅⋅ $12
- Caribbean inspired egg white frittata | cheddar cheese spiny lobster | mango | local potatoes ⋅⋅ $16
- Shaved black forest ham | Swiss cheese | fried egg on a croissant ⋅⋅ $10
- Smoked salmon Florentine on breadfruit cake | Cades Bay oven roasted tomato | calypso hollandaise sauce ⋅⋅ $14
- Cuban breakfast sandwich | sliced jerk pork | salami Swiss cheese | avocado | pickles | fried egg ⋅⋅ $14
- Scrambled eggs ⋅⋅ $10
  - choice of 3 ingredients ⋅ spinach | tomato | mushroom red onions | pepper jack cheese | cheddar cheese | chives chorizo sausage | bell peppers
BREAKFAST ACTION STATIONS
Minimum 25 guests

Chef attendant required · · · $200 per attendant

Coconut Station · · · $10
Local green coconuts cut to order

Tropical Granola Bar · · · $10
House made tropical granola
assortment of plain & flavored yogurts
Dried fruits | mango | pineapple
cherries | figs
Assortment of nuts | seeds | raisins
m&m's | whole | low fat | skim milk

Silver Dollar Pancakes · · · $12
Maple syrup | whipped cream | chocolate
caramel sauce | macerated berries
mango coulis | chocolate chips
house made almond butter

Belgian Waffles · · · $12
Frozen yogurt | maple syrup | whipped
cream | chocolate & caramel sauces
macerated berries | passion fruit coulis

Smoothie Bar · · · $10
Assortment of seasonal fruits
vegetables | berries
mix, match & create your own smoothie

Omelets & Eggs · · · $12
Sliced mushrooms | tomatoes | red
onions | sweet bell peppers |scallions
sour cream | salsa jalapenos | bacon
chorizo sausage | ham | smoked salmon
baby spinach | shredded cheddar
Swiss cheese
with } Caribbean spiny tail lobster · · · $6

Scrambled Egg Rotis · · · $14
Scrambled eggs & toppings wrapped
in a roti shell
Sautéed mushrooms | tomatoes | sour
cream | caramelized onions | bacon | ham
chorizo sausage | jalapenos | sautéed
bell peppers | black eyed peas | salsa
jerk spiced grilled chicken | shredded
jalapeno jack | mozzarella cheese
with } Caribbean spiny tail lobster · · · $6
PLATED BREAKFASTS
Minimum 10 guests

Healthy Start · · · $28
Chilled juice \orange | cranberry | grapefruit | apple\ juice of the day
Local seasonal sliced fruit & berries \Side of cottage cheese
Blueberry bran muffin
Freshly brewed regular & decaffeinated coffee | selection of teas

Gingerland · · · $32
Chilled juice \orange | cranberry | grapefruit | apple\ juice of the day
Traditional eggs benedict on English muffin | local arugula creole hollandaise \Side of cottage cheese
Blueberry bran muffin
Freshly brewed regular & decaffeinated coffee | selection of teas

BOXED BREAKFASTS ON THE GO
All boxed breakfasts are packaged with appropriate condiments and utensils. Recommended options for deep sea fishing trips

The Early Birdie · · · $24
Freshly baked muffin
Sliced fruit cup
Apple
Individual fruit yogurt
Granola bar
Individual bottle of orange or apple juice
Freshly brewed regular & decaffeinated coffee | selection of teas

Fore · · · $28
Freshly baked muffin & cinnamon Danish
Whole fruit \Selection of cheese | mixed nuts
Individual fruit yogurt
Individual bottle of orange or apple juice
Freshly brewed regular & decaffeinated coffee | selection of teas

ON THE GO ENHANCEMENTS

One · · · $8
Chicken apple sausage | lettuce | tomato | Swiss cheese dijonaise | flour tortilla wrap

Two · · · $8
Egg salad | applewood smoked bacon | cucumber | greens sun dried tomato wrap
## BRUNCH
### Minimum 25 guests

**Alexander Hamilton • • • $64**

- Selection of chilled juices
- Sliced | whole seasonal tropical fresh fruits & berries
- Assorted freshly baked pastries | Danish | muffins | croissants
- Assorted breads | bagels for toasting | plain & flavored cream cheese
- Selection of dry cereals | whole | low fat | skim milk
- Assorted individual flavored yogurts

**Salads**
- Seasonal mixed greens | choice of Caribbean dressings
- Grilled pineapple & avocado salad 🍌
- Caribbean potato salad 🍈

**Hot buffet items**
- Scrambled eggs | fine herbs
- Caramelized plantain crusted chicken breast | grilled asparagus | passion fruit sauce 🍊 ★
- Mushroom ravioli | local spinach | fennel | saffron cream sauce
- Angus flank steak | West Indian style peas & rice | guava port reduction 🍊 ★
- Coconut & banana French toast | whipped cream
- jerk infused maple syrup

**Desserts**
- Pastry chef’s selection of miniature desserts
- Freshly brewed regular & decaffeinated coffee | selection of teas

**Nisbet • • • $72**

- Selection of chilled juices
- Sliced | whole seasonal tropical fresh fruits & berries
- Assorted freshly baked pastries | Danish | muffins | croissants
- Assorted breads | bagels for toasting | plain & flavored cream cheese
- Selection of dry cereals | whole | low fat | skim milk
- Assorted individual flavored yogurts

**Salads**
- Hydroponic mixed greens | choice of Caribbean dressings 🍌
- Caesar salad | parmesan cheese | white anchovies
- Local pumpkin & apple salad | arugula | toasted walnuts | goat cheese | hazelnut vinaigrette 🍍

**Soup**
- Seafood chowder

**Hot buffet items**
- Traditional eggs benedict | toasted English muffin | caviar | hollandaise
- Silver dollar pancakes | banana & chocolate sauce
- Jerk chicken breasts | local spinach | mango raisin chutney 🍍
- Truffled salmon | roasted plantains | red wine butter sauce 🍊
- Grilled petite filet mignon | curried breadfruit | guava jus 🍊

**Desserts**
- Pastry chef’s selection of miniature desserts
- Freshly brewed regular & decaffeinated coffee | selection of teas

*Champagne available at an additional charge*
BRUNCH ENHANCEMENTS
Minimum of 25 guests

chef attendant required · · · $200 per attendant

Roasted tenderloin of beef · · · $24
Assorted mustards | béarnaise | creamed horseradish
French baguette

Jerk roasted whole pork loin · · · $16
Tamarind jus | mango chutney | cheddar biscuits
Cajun blackened side of salmon · · · $14
Tropical fruit salsa

Caribbean roti station · · · $16
Vegetable | chicken | shrimp curry wrapped in roti shells
steamed coconut rice | mango chutney | spiced yogurt sauce
Display of garden vegetables & olives · · · $10
Assorted Caribbean dipping sauces
Seafood over ice · · · $22
Cracked crab claws | iced jumbo shrimp | oysters on half shell
with condiments
Omelet station · · · $14
Mushrooms | tomatoes | red onions | sweet bell peppers
bacon bits | ham | smoked salmon | shredded cheddar
Swiss cheese

Spiny lobster sauté · · · $26
Jerk seasoned clarified butter | shellfish | lemon jus
Sushi heaven · · · $24
Fresh sushi | assorted maki rolls | pickled ginger | wasabi | soy sauce | seaweed salad | steamed edamame | red sea salt
Pasta di estivo · · · $22
Farfalle pasta | grilled baby shrimp | fava beans
chorizo bolognese | penne pasta | confetti tomato | Parmesan
Reggiano | toasted pine nuts | basil purée
**COFFEE BREAKS**

Chef attendant required · · · $200 per attendant

**Cookies & Milk** · · · $18
Freshly baked warm jumbo cookies
Whole | low fat | skim milk
served with } chocolate | strawberry
vanilla syrups
Freshly brewed regular & decaffeinated coffee | selection of teas

**Trail Mix** · · · $20
*Build your own trail mix break with*
Salted peanuts | roasted almonds
sunflower seeds | spiced pecans | granola
golden raisins | dried cranberries
dried cherries | banana chips | wasabi
peas | dried apricots | cashews | salted
pistachios | toasted coconut shavings
Freshly brewed regular & decaffeinated coffee | selection of teas

**Southern Belle** · · · $26
Carved prosciutto
Honey bourbon glazed biscuits
assortment of flavored honeys
Freshly brewed regular & decaffeinated coffee | selection of teas

**Cricketers Afternoon Tea Break** · · · $26
Curried organic chicken | banana bread
mango chutney
Herb roast beef | brie cheese
horseradish cream
Shrimp salad | tarragon profiterole
Local cucumber | Dijon cream cheese
Cinnamon raisin scones | jam
Pineapple & mango Jammie Dodgers
Assorted petit fours
Freshly brewed regular & decaffeinated coffee | selection of teas

**The Citrus Break** · · · $28
Homemade lemonade | fresh mint
Grapefruit & yogurt gratin
Exotic fruit salad filled coconuts
Lemon smoothie shots
Lemon-ginger pineapple bread cookies
Orange honey tea cakes
Mini lemon meringue | key lime tarts
Citrus infused waters | iced teas
Freshly brewed regular & decaffeinated coffee | selection of teas

**Southern Belle**
Classics
Buffet breakfast
Breaks
Hospitality
COFFEE BREAKS . . . continued

chef attendant required · · · $200 per attendant

Sweet Cravings · · · $30
Chocolate dipped almond biscotti
Mini apple blueberry tart
Guava mascarpone doughnut
Assorted macaroons
Lemon blueberry pound cake
Chocolate chip cookies
Key lime bars
Strawberry pineapple cake
Freshly brewed regular & decaffeinated coffee | selection of teas

The Natural Break · · · $32
Selection of 3 freshly pressed to order exotic juices
Homemade granola bars
Individual yogurt parfaits | mini fruit kebabs
High fiber muffins | fresh fruit compote
Assortment of dried fruits
Freshly brewed regular & decaffeinated coffee | selection of teas

Coffee | Tea Refills · · · $85 per gallon
Estimated 20 cups per gallon

BEVERAGE ENHANCEMENTS

Freshly brewed iced tea or chilled lemonade · · · $6 per guest
Fresh fruit juices | orange | grapefruit cranberry | apple · · · $7 per guest
Chilled Nevisian style fruit punch · · · $7 per guest
Assorted regular | diet sodas · · · $6 each
Sparkling | still bottled waters · · · $5 each
Premium sparkling | still bottled waters · · · $8 each
Caribbean inspired fresh fruit smoothies · · · $10 per guest
Refreshing fruit infused waters · · · $4 per guest
Fresh Nevisian green coconuts on ice · · · $9 per guest
HOSPITALITY

Estimated 10 guests served per platter or bowl

Assorted freshly baked breakfast pastries } Danish | muffins croissants · · · $36 per dozen
Selection of freshly baked cookies · · · $36 per dozen
Bagels | regular & flavored cream cheeses · · · $48 per dozen
Sliced tropical fruit display · · · $50 per platter
Assortment of whole fresh fruit · · · $36 per bowl (12 pieces)
Jumbo tropical fruit skewers | coconut yogurt sauce · · · $40 per platter
Garden vegetables | Caribbean inspired dips · · · $50 per platter
Pretzels | potato chips | mixed nuts · · · $4 each
Tri-colored tortilla chips | salsa & guacamole · · · $28 per bowl
Homemade granola bars · · · $7 each
Cinnamon raisin buns · · · $36 per dozen
Freshly popped corn kernels | melted butter | sea salt · · · $6 per bag
Cheese display | chutneys | dried fruit & sliced French baguette · · · $65 per platter
Island chips | trio of sauces · · · $32 per bowl
Assorted sandwiches & wraps · · · $72 per dozen
BUFFET LUNCH
Minimum 25 guests

The Lonely Tunnel Deli  · · · $40
Salads
Caribbean jerk chicken pasta salad
Hawaiian seafood salad | pineapple cherry tomatoes | green beans boiled eggs
Artisan lettuce | tomato | goat cheese herb dressing
Deli Selections
Selection of lunch meats & cheeses to include \jerk rubbed roast beef pineapple & honey glazed ham | herb roasted turkey
Sliced sharp cheddar | Swiss | brie cheese
Accompaniments
Sliced tomatoes | red onion | dill pickles lettuce | mustard & mayonnaise
Assortment of sliced bread | baguettes
Desserts
Caramelized lemon tartlet
Apple strudel
Chocolate brownies

The New Castle Deli  · · · $52
Salads
Roasted breadfruit avocado | green papaya | red peppers | cilantro-lime dressing
Sweet potato & pumpkin | arugula goat cheese | walnut dressing
Caesar salad | shaved parmesan | johnny cake croutons | traditional dressing
Grilled vegetable | kalamata olives feta cheese
Deli Sandwich Selections
Grilled dorado wrap | lettuce | tomato pickled cucumber | chipotle mayonnaise
Curried egg salad | avocado | tomato lettuce | brioche bun
Grilled vegetable | sun dried tomato arugula | black pepper yogurt mozzarella cheese | focaccia bread
Roasted pork loin | caramelized onions Swiss cheese | dijon mustard French baguette
Desserts
Raspberry & vanilla crème brûlée
Brownies & blondies
Banana tartlet | vanilla ice cream
BUFFET LUNCH ... continued

Gallows Gourmet Delight · · · $60

Soup
Callaloo soup | pickled okra

Salads
Curried potato salad | roasted cashews | raisins | green onion
Jerk chicken | chick peas | roasted corn | asparagus | red peppers | spiced ranch dressing
Baby artichoke | arugula | red onion | cherry tomato | walnuts | lemon vinaigrette
Hearts of palm | mango cucumber salad | bell peppers | onion | chive vinaigrette
Gourmet Sandwiches
Caribbean shrimp | avocado | cilantro | mango | cilantro-lime aioli
New England lobster roll
Chicken salad | celery | walnuts | white cheddar | artisan lettuce | panini bread
Sliced brie cheese | roasted beets | mache & apple chutney | walnut bread
Cuban sandwich | jerk roasted pork | sliced turkey | Swiss cheese | sliced pickles | chipotle mayonnaise | ciabatta bread
Desserts
Chocolate orange tartlet
Pistachio crème brulée
Maple pecan pies

The Cades Bay Buffet · · · $62

Soup
Fire roasted tomato & chipotle bisque
House made rolls | butter

Salads
Hearts of romaine | cajun croutons | whole grain mustard dressing
Tomato | roasted pineapple & avocado onion | cilantro | citrus vinaigrette ★
Roasted beets | spiced pecans | blood orange | sherry vinaigrette ★
Grilled asparagus | jumbo shrimp | kalamata olives ★

Hot Buffet Items
Seared mahi mahi | sautéed green beans | toasted coconut | tropical fruit salsa
Grilled flank steak | three bean stew au jus
Ginger tamarind glazed chicken | brown rice pilaf | pomegranate reduction ★
Bread fruit pie
Desserts
Mango & mint panna cotta
Citrus pineapple bread | berries tossed in limoncello
Raspberry & vanilla crème brulée
BUFFET LUNCH . . . continued

Nevisian Backyard BBQ · · · $70

Soups
Chilled local melon soup | mint oil
Fish & vegetable chowder | cassava dumplings

Salads
Cades Bay tomato salad | crumbled goat cheese | cilantro vinaigrette
Local curried sweet potato salad | bell peppers | onions | parsley | curry mayonnaise
Nevisian greens | tomato | cucumber | carrots | roasted pumpkin seed dressing

Hot Entrees
Grilled marinated Nevisian chicken breast | creole sauce
Grilled Jamaican jerk seasoned pork | pineapple & mango salsa
Herb marinated catch of the day | tamarind glaze
Calypso rice
Local vegetables | pumpkin | christophine droppers | carrots

Desserts
Nevisian rum cake
Mango cheese cake
Tropical fruit tart
BUFFET LUNCH . . . continued

Pinney’s Beach BBQ · · · $80

Salads
Curried fingerling potato salad | bacon | cucumber | mustard vinaigrette ★
Baby spinach | sun-dried tomatoes | cashew nuts | red onion
papaya seed dressing ★
Watermelon | heirloom tomato | mint | feta cheese | dijon emulsion
green papaya & raisin coleslaw ★

From the Grill
Catch of the day | escabeche ★
Mango bbq chicken ★
Wagyu beef burgers | pretzel buns ★
All beef kosher hot dogs
Bbq pork ribs | pink guava bbq sauce ★
Assortment of cheese | sliced red onions | pickles | sauces | vegetable chips

Sides
Baked potatoes | herb sour cream | bacon | chives
Blackened tamarind lime corn on a stick
Manza’s grilled vegetable skewers

Desserts
Mini pecan pies
Passion fruit cream fruit tart
Nevisian fruit cake
Pineapple upside down cake

Enhancements
Herb marinated spiny tail lobster · · · $28
Aged 7 ounce sirloin · · · $22
Jerk & citrus grilled salmon · · · $18
Rum glazed shrimp · · · $16
Herb butter local pot fish en papillote · · · $14
THREE COURSE PLATED LUNCH OPTIONS
Choice of soup or salad, entrée selection, rolls & butter, dessert selection, coffee & tea
Minimum 10 Guests

Soups | Salads select one
Nevisian conch chowder | droppers
Pumpkin & coconut soup | herb cream | toasted coconut curls
Carrot & ginger soup | conch fritter
Chilled mango & coconut soup | petite crab salad
Chilled black bean & coconut soup | scotch bonnet crème fraîche
Avocado & shrimp cocktail | apple | pineapple curry | frisée
Mango & arugula | red onion | shaved carrot | toasted pumpkin seeds | mango-citrus dressing
Jicama slaw | spiced cashews | orange supreme
Classic caesar salad | parmesan crostini | caesar dressing

Entrees
Jerk chicken cobb salad with greens | chick peas egg | avocado | blue cheese crumbles | tomato | bacon bits creamy creole dressing · · · $48
Caesar salad | parmesan cheese | cajun dusted croutons | caesar dressing · · · $32
Jerk chicken caesar salad | parmesan cheese | cajun dusted croutons | caesar dressing · · · $44
Jumbo shrimp caesar salad | parmesan cheese | cajun dusted croutons | caesar dressing · · · $48
Lobster caesar salad | parmesan cheese | cajun dusted croutons | caesar dressing · · · $52
Chilled Caribbean lobster salad | baby spinach | asparagus fig vinaigrette · · · $58
Chipotle marinated dorado | baby potato spinach salad | warm bacon vinaigrette · · · $50

Entrees . . . continued
Blackened free range chicken breast | breadfruit pepper ragout natural jus · · · $48
Pineapple rum marinated pork chop | sweet coconut risotto sautéed mushrooms | red curry sauce · · · $56
Shrimps brochette | lime butter sauce | steamed coconut rice · · · $54
Grilled New York steak | local rosemary wedged potatoes | blue cheese mis de pain caramelized shallot & arugula salad · · · $62

Desserts
Cinnamon apple tart | vanilla ice cream
White chocolate pyramid | honey roasted pineapple & raspberry sauce
Caramelized mango curd tart | pineapple & raspberry sorbet
Strawberry cream dome | brandy snap basket citrus sorbet
Trio spice cake | cinnamon ice cream | mango tartlet vanilla sauce
Passion fruit & mango glazed cheese cake mixed berry compote
**BOX LUNCH** Make it a sandwich or wrap
*Boxed lunches are packaged with appropriate condiments and utensils*

Jerk chicken | bibb lettuce | tomato | cucumber sourdough bread · · · $34
Grilled vegetables | brie | red pepper hummus | herb foccacia · · · $32
Turkey club | crisp bacon | pepper jack cheese | sofrito mayonnaise · · · $36
Curried organic chicken salad | banana bread | mango chutney · · · $36
Garlic roasted beef | horseradish cream | brie cheese | arugula whole wheat panini · · · $38

*Sandwiches and wraps are accompanied by one each of the following*
Potato chips
Chef’s selection of pasta or vegetable salad
Whole fresh fruit
Fresh baked cookie or muffin
Choice of one soft drink or bottled water
CATAMARAN SAIL

Full and half day sails aboard large catamarans make for popular daytime excursions — with sails including stops for snorkeling at remote locations such as White House Bay, Ballast Bay or Shitten Bay.

Daytime cruises can be enhanced with canapés passed onboard, or with a delicious beach luncheon catered by Four Seasons Resort Nevis. Unlimited beverages are included.

Tents, lounge chairs, umbrellas, water sports activities, enhanced beverage service and a disc jockey or calypso band may also be arranged through your conference services manager.

CATAMARAN SAIL WITH PRIVATE BEACH BBQ

Minimum 25 guests

Pinney’s Beach bbq lunch buffet menu on page 17 is recommended for this sail ($80 per person). Menu selection will be priced in addition to the sail pricing listed below.

Catamaran Sail 4 – 6 hour sail · · · $125 per guest
Includes a selection of rum, beer and soda

Sailing Extras

Additional beverages · · · on consumption
Chef attendant · · · $200 each
Bartender provided by Four Seasons Resort · · · $150
Off-site catering fee · · · $3,000
Rental & beach clean up fee · · · $3,000
20’ x 20’ tents · · · $500 each
Lounge chairs · · · $15 each
Beach umbrellas · · · $15 each
Volleyball net rental · · · $250
Disc jockey · · · $500 per hour
Watersports equipment · · · pricing upon request
CATAMARAN SAIL WITH LUNCH ONBOARD
Minimum 25 guests
Maximum of 30-60 guests depending on vessel

Onboard Menu · · · $80
Assorted deli sandwiches
vegetable chips
Chardonnay poached shrimp (3)
traditional condiments
Rice paper rolls | Caribbean spiny lobster
green mango & papaya | sweet chili dip
Rainbow potato salad | chive
bacon vinaigrette
Spiced beef salad | crispy shallots
tomato | cucumber | spring onions
Poached salmon | citrus compote |
arugula lettuce
Tropical fruit platter
Assorted cookies & brownies
Catamaran lunch is an optional add-on to
the Catamaran Sail outlined below.

Catamaran Sail
4 – 6 hour sail · · · $125 per guest
Includes a selection of rum, beer and soda

Sailing Extras
Additional beverages · · · on consumption
Chef attendant · · · $200 each

SUNSET CATAMARAN SAIL
Sail along the coast of Nevis and watch
the sun set over the Caribbean Sea. See
native pelicans dive for mullets and
flying fish, feel twilight’s cool breeze
and sip cold drinks from the open bar
onboard while enjoying island nibbles
prepared by our chef.
Live music such as a steel pan duo may
be arranged upon request. The sail is a
perfect start to dinner at leisure in one
of our on-site restaurants or a private
group beach dinner arranged with your
conference services manager.

Sunset Sail Hors d’oeuvres
· · · $6 each
Cades Bay tomato shooter | celery
cayenne pepper
Grilled hearts of palm salad | green
mango & chili
Pesto marinated bocconcini | cherry
tomato skewer
Stuffed button mushroom | eggplant
caviar | cherry tomato
· · · $7 each
Watermelon cubes | goat cheese
balsamic pipette
Mild jerk chicken pico de gallo
Prosciutto ham | tomato-melon crostini
West Indian curry chicken salad
grilled banana bread
· · · $8 each
Curried prawn salad | pineapple
black sesame seeds
Lobster medallion | asparagus & mango
on brioche
Smoked duck | pickled green papaya
on crostini
California rolls

Minimum 24 pieces per selection. A chef
attendant ($200 each) will be required for
orders exceeding 24 pieces. Catamaran
hors d’oeuvres are an optional add-on to
the Catamaran Sail outlined below.

Sunset Sail
1 hour sail · · · $80 per person
2 hour sail · · · $90 per person
Includes a selection of rum, beer and soda
**HORS D’OEUVRES**

*Hors d’oeuvres are priced per piece. Minimum of 24 pieces for each selection*

**Cold**

Lobster medallion | asparagus & mango on brioche ⋯ $8
Lobster roll | chervil ⋯ $8
California rolls ⋯ $8
Pinney’s Beach conch ceviche shooter ⋯ $7.5
Tuna taco | wasabi mayo ⋯ $8
Cades Bay tomato shooter | celery | cayenne pepper ⋯ $5
Smoked duck | pickled green papaya on crostini ⋯ $8
Foie gras mousse | mango chutney | toasted brioche ⋯ $9
Cilantro shrimp | habanero mango salsa | corn bread crouton ⋯ $8
West Indian curry chicken salad | grilled banana bread ⋯ $6
Pesto marinated bocconcini | cherry tomato skewer ⋯ $6
Mild jerk chicken pico de gallo ⋯ $7
Vietnamese shrimp spring roll | mango vinaigrette ⋯ $8
Curried prawn salad | pineapple | black sesame seeds ⋯ $8
Deviled organic farm eggs | spiny lobster | bacon caviar ⋯ $9
Smoked salmon rose | spiced mascarpone | pickled shallots | focaccia ⋯ $8
Herb scented fingerling potatoes | horseradish cream | chives ⋯ $6
Proscuitto ham | tomato-melon crostini ⋯ $7
Grilled hearts of palm salad | green mango & chili ⋯ $6
Peppered tuna loin | mini caponata | saffron mayonnaise ⋯ $8
Stuffed button mushroom | eggplant caviar | cherry tomato ⋯ $6
Watermelon cubes | goat cheese | balsamic pipette ⋯ $7
HORS D’OEUVRES . . . continued

Hot
Cajun shrimp mini corn dog | mango ketchup · · · $8
Spiny lobster hushpuppies | calypso hot sauce · · · $9
Spiced beef empanadas | coconut dip · · · $7
Hanger steak | sweet plantain pincho | chimichurri sauce · · · $8
Guava braised short rib | creamy mashed potato · · · $9
Tandoori chicken on a stick | cucumber | lime yogurt · · · $7
Coconut crusted shrimp skewers | passion fruit dip · · · $8
Jerk chicken lollipops | curry dip · · · $8
Oxtail quesadilla | avocado & cilantro | sour cream · · · $8
Saffron paella risotto balls · · · $8
Vegetable curry samosa | cilantro & cucumber yogurt · · · $7
Spanikopita of spinach & feta cheese · · · $6
Guava bbq bacon wrapped scallops · · · $9
Conch fritters | scotch bonnet sauce · · · $8
Mini crab cakes | jerk aioli · · · $8
Seared lamb chop | red onion | pickled papaya · · · $9
Carib beer battered mahi mahi bites | sweet bell peppers | cajun tartar sauce · · · $8
Goat’s cheese & tomato tart | truffle essence · · · $8
Cauliflower tempura lollipops | curry aioli · · · $7
Vegetable spring roll · · · $7
Mini shrimp toast · · · $8
Pulled pork | twice baked potato · · · $8
RECEPTION STATIONS & BUFFET ENHANCEMENTS
Minimum 25 guests

Caribbean Seafood Festival · · $65
Iced jumbo shrimp
chipotle cocktail sauce
Cracked crab claws | mango sauce
Oysters on the half shell | mignonette horseradish
Caribbean seafood ceviche shooters

Caribbean Roti Station · · $46
Chicken | seafood | vegetable curry
handmade roti shells
Mango chutney | spiced yogurt
Steamed coconut rice & red peas
Breadfruit salad | red peppers | cilantro green pawpaw | herb vinaigrette
Mango | cucumber pepper salad
hot & sour dressing

Stir Fry & Shu Mai Station · · $48 select three
Glass noodle salad
Seared duck | fresh ginger | cabbage cashews
Steamed snapper | scallions “hos sin jeung”
Hunan pork | pineapple | water chestnuts sesame rosemary oil
Mongolian beef | crisp oriental vegetables
Stir-fry chicken | snow peas | pine nuts
Vegetable fried rice

Sushi and Dim Sum Station  · · $54
Fresh sushi | sashimi | pickled ginger wasabi | soy sauce
Chef’s assortment of sushi rolls
Chef’s assortment of dim sum | shrimp chicken | vegetable
Assortment of Asian dipping sauces
Seaweed salad
Steamed edamame | red sea salt

Baked Potato Station · · $40
Sour cream | bacon bits | cheddar cheese green onion
Grilled corn | grilled chicken lump crabmeat

Nevisian Mini Burger Station · · $42
Crab cake | avocado chutney grilled tomato
Chorizo | beef sliders | grilled plantains mango chutney
Chipotle chicken | manchego cheese cilantro | grilled pineapple wedge
Mango ketchup | orange chipotle ketchup barbecue ketchup
Coconut slaw
Sea salted plantain | breadfruit yucca chips
RECEPTION STATIONS & BUFFET ENHANCEMENTS
...continued

Pasta Station · · · $40
Penne pasta | orzo | five cheese tortellini
Sauces } chipotle marinara | blue cheese cream | olive oil & basil pesto
Accompaniments } cherry tomatoes
baby spinach | green peas | olives
fresh basil | roasted garlic | Manza’s farm vegetables | toasted pine nuts | chicken shrimp | shaved Parmesan

Antipasto Display · · · $34
Char-grilled vegetables | marinated mushrooms | assorted olives | pickled vegetables | sun dried tomatoes
marinated mozzarella | salami prosciutto
Artisan bread selection

Artisan Cheese Board · · · $46
Aged gouda | Parmigiano Reggiano
Spanish mancheños | Maytag blue
Saint André triple cream | fig jam
lavender honey
Dates | grapes | spicy almonds
Raisin walnut bread & crackers

Salad Bar · · · $32
chef attendant suggested
Romaine heart lettuce | mixed greens
baby spinach seasoned to order
Dressings } ranch | caesar | French balsamic vinaigrette
Toppings } cherry tomatoes | mushrooms
roasted corn | olives | avocado | cucumber
carrots | shredded cheese & croutons
add jerk grilled chicken · · · $38
add grilled shrimp · · · $46

Paella · · · $42
Jumbo shrimp | scallops | calamari
mussels | chicken | chorizo | onions
garlic | tomato | herbs & saffron
pineapple grain rice
French loaf croutons & rouille

Crab Catcher · · · $38
Lump crab cake, pan seared to order and accompanied by papaya cilantro salsa
green papaya slaw | mango aioli
chipotle mayonnaise

Soup & Grilled Cheese · · · $40
Local vine ripe tomato soup | spiny lobster | avocado | buffalo mozzarella grilled cheese
**THE BUTCHER’S BLOCK**

The finest meats and fish carved to order by uniformed chefs. Butcher’s block stations presented with chef’s choice bread selections

**Chorizo Crusted Pork Loin** $240 each

- **serves approximately 20 guests**
- Rum jus

**Herb Roasted Whole Turkey** $265 each

- **serves approximately 20 guests**
- Cranberry & mango chutney | giblet gravy

**Caribbean Salmon Coulibiac** $280 each

- **serves approximately 20 guests**
- Blackened salmon | wild rice | spinach baked in puff pastry | crab & corn cream

**Whole Caribbean Grouper** $270 each

- **based on availability**
- Fruit salsas | mustard sauce

**Herb & Grainy Mustard Crusted Leg of Lamb** $280 each

- **serves approximately 12 guests**
- Thyme jus | oregano & black pepper fingerling potatoes

**Roasted Tenderloin of Beef** $280 each

- **serves approximately 12 guests**
- Assorted mustards | béarnaise | creamed horseradish | French baguette
BUFFET DINNERS

Welcome to Nevis ⋅ $125

Soup
Traditional callaloo soup with crab meat

Salads
Island baby greens | assorted Caribbean dressings
Cod fish | cucumber & hearts of palm | lemon basil oil
Black bean | corn & rice salad
Grilled bananas | curry coconut dressing

Hot Buffet Items
Grilled mahi mahi | peas & rice | papaya | mojito butter sauce
Jerk marinated chicken breast | grilled vegetables | guava sauce
Jumbo conch fritters | cajun remoulade & lime sour cream
West Indian style curried mutton | boiled yucca root bread fruit
Macaroni & cheese pie

Carving Station
Jerk roasted suckling pig | apple ginger gastrique
Candied cinnamon sweet potatoes

Dessert Station
Banana chocolate bread pudding | pina colada sauce
Lemon coconut cake | meringue
Mango tart & vanilla cream
Warm rum baba | tropical fruit chutney
BUFFET DINNERS . . . continued

Born in the U.S.A . . . $135

Soup
Potato chowder | cheddar cheese & bacon

Salads
Certified angus beef steak tip | spinach salad | peppers | onions
Blackened chicken strips | chopped garden salad
Artichoke & spinach dip | pita chips | tortilla crisps
Creamy coleslaw salad

From the Grill
All beef kosher hot dogs
Wagyu burgers
Traditional barbecued baby back ribs
Lettuce | tomatoes | pickles | relish | ketchup | mustard mayonnaise | selection of cheeses

Hot Buffet Items
Buffalo chicken wings | blue cheese dip | hot sauce
Homemade chili con carne | nachos | garnishes
Pan seared red snapper | herb buttered orzo
Bourbon and molasses pork loin medallions
rosemary roasted squash

“As you like it” Baked Potato Station
Sour cream | bacon bits | cheddar cheese | green onion
grilled corn | grilled chicken | lump crabmeat

Desserts
NY cheesecake
Warm apple crisp with vanilla sauce
Bourbon chocolate pecan tarts
Home baked cookies & brownies

St. Christopher . . . $140

Soup
Spiced clam & corn chowder | chipotle cream

Salads
Mixed baby lettuce | toasted walnut | goat cheese
sweet red onion vinaigrette
Belgian endive | frisee pears | toasted almond vinaigrette
Arugula | shaved fennel | citrus | shrimp | avocado | tomatoes
cilantro lime dressing
Orzo pasta | orange segments | long stem artichoke hearts
toasted almonds

Hot Buffet Items
Tuscan style grouper | white bean ragout | sautéed shrimp calaloo | tomato caper relish
Roasted hanger steak | plantain-chorizo mash
mango & tomato chutney
Marinated chicken breasts | sweet potato wedges
Jack Daniels glaze
Roasted maple root vegetables
Twice baked potatoes | tarragon & Caribbean lobster

Desserts
Mixed berry trifle
Chocolate savarins
Tropical fruit tart
Fruit salad
BUFFET DINNERS . . . continued

**Windward Ways** • $155

Soups
- Goat water | johnny cakes
- Island spiced pumpkin & sweet potato soup

Salads
- Chunky curry chicken salad | apples | grapes | chopped walnuts
- Mixed bean & chorizo salad | chili | vinaigrette
- Tamarind scented beef salad | green papaya | green mango scallions | cilantro | crispy shallots
- Tuna nicoise | white anchovies | kalamata olives | eggs | potato
- Freshly baked rolls | sweet butter

**From the Stove 🍳**
- Chicken | seafood | vegetable curry wrapped in handmade roti shells
- Mango chutney | spiced yogurt

**Hot Buffet Items**
- Seared pork loin medallions | mango papaya | bbq sauce
- Broiled wahoo filet | creamy cannellini beans | red onion risotto peach chutney
- Coconut ginger & lemon grass marinated jumbo shrimp skewers
- Roasted ground provisions

**Desserts**
- Banana cheese cake
- Vanilla crème brulée
- Cinnamon rice pudding
- Coffee rum cake

**Seafood Under the Stars** • $185

Soup
- Lobster & red pepper bisque

**Seafood Over Ice** - 4 pieces total per person
- Iced jumbo shrimp | green lipped mussels | oysters | condiments

Salads
- Char-grilled octopus salad | black olives | fried capers | preserved lemon dressing
- Caribbean spiny tail lobster cocktail | avocado | tomato | spicy calypso dip
- Mixed field greens | curried crab | citrus | passion fruit dressing
- Cous cous | tomatoes | parsley | lemon & extra virgin olive oil
- Freshly baked rolls | sweet butter

**From the Grill 🍛**
- Grilled Caribbean lobster tail | jerk seasoned clarified butter
- Grilled petite medallions of beef | madeira jus

**Hot Buffet Items**
- Grilled shrimp & scallops | caramelized ripe plantains | tropical fruit salsa
- Pan seared red snapper | marinated tomatoes | leek butter
- Cajun chicken breast | roast garlic | rosemary mashed breadfruit
- Lobster mac n cheese pie | fine herbs
- Lobster roti | coconut rice

**Desserts**
- Chocolate dipped pineapple
- Citrus profiteroles
- Tropical flan
- Selection of rum cakes
PLATED DINNERS
A custom menu may be created by our dedicated culinary team.
Minimum of 25 guests

Soups
Lobster bisque | mango crème fraîche · · · $16
Sweet corn veloute | butter-poached lobster | chili oil · · · $14
Creamy seafood chowder | mini johnny cakes · · · $14
Thai curry butternut squash coconut foam · · · $12
Plantain bisque | cajun spiced plantain crostini · · · $12
Chilled avocado vichyssoise chili oil · · · $14
Mushroom cappuccino | truffle crème · · · $16
Black bean soup | pickled okra | cilantro coconut cream · · · $12
Coconut lemongrass soup | tofu scallions | shiitake mushrooms · · · $12

Hot Appetizers
Caribbean lobster | green pea & chorizo risotto | lemon oil · · · $22
Seared crab cake | crispy sweet potatoes coconut lime aioli · · · $20
Grilled prawns pincho | tomato ginger chutney | radish salad · · · $18
Prince Edward island mussels red carrots | orange saffron sauce · · · $14
Cajun seared scallops | fava beans local tania puree | preserved lemon vinaigrette · · · $16

Intermezzos
Mango sorbet | chocolate tuile · · · $8
Mojito sorbet | candied orange · · · $8
Citrus sorbet | mango jelly · · · $8
Berry sorbet | white chocolate leaf · · · $8

Salads and Cold Appetizers
Artisan lettuce bundle · · · $18
Poached baby pear | candied walnuts champagne dressing
Tuna Tartar · · · $20
Spiced arugula | mango vinaigrette avocado silk | fried shallots wasabi wonton crisp
Vine Ripened Tomato & Buffalo Mozzarella Napoleon · · · $18
Crouton | aged balsamic & basil oil
Lump Crab Salad · · · $20
Avocado | black beans | corn scallion emulsion
Marinated Tomato & Watermelon Salad · · · $18
Fresh ricotta | baby arugula
Caesar Salad Wedge · · · $14
Slow roasted cherry tomatoes parmesan crisp | aged balsamic
Arugula Salad · · · $16
Carrot curls | tomatoes shaved parmesan | truffle vinaigrette
Smoked Salmon Rillette · · · $16
Pencil asparagus | tequila marinated jicama | dill mustard | dijon crème fraîche
PLATED DINNERS . . . continued

**Poultry · · · $55**
- Roasted Free Range Chicken Breast
  - White bean spinach ragout | cherry tomato | smoked paprika
- Goat Cheese, Pancetta & Sun Dried Tomato
  - Filled Chicken Breast
  - Creamy polenta | vegetable bundle | cilantro cream sauce
- Flame Grilled Garlic Rubbed Chicken
  - Citrus scented couscous | petite ratatouille | charred pineapple mango chutney
- Chipotle Marinated Chicken Breast
  - Sweet potato gratin | swiss chard | tamarind jus
- Blackened Chicken
  - Peas & rice | jumbo asparagus | chimichurri

**Beef · · · $73**
- Guava Bbq-Braised Short Ribs
  - Herb polenta | onion jam | heirloom carrots | ancho chili oil
- 8 oz Filet Mignon
  - Roasted fingerling potato | haricot verts | mushroom café oluet
- 10 oz Grilled Rib Eye
  - Sweet potato wedges | blue cheese butter & red onion confit
  - ribbon vegetables | cobert sauce
- Grain Fed Veal Medallion
  - Lobster mashed potato | baby vegetables
  - vanilla lobster sauce
- Pan Roasted Beef Filet
  - Caramelized cipollini onions | sweet potato
  - spinach mash | fig jus
- Grilled 10 oz NY Steak
  - Smoked bacon & mushrooms | yukon gold smashed potato
  - braised red cabbage | peppercorn jus

**Lamb · · · $76**
- Chocolate Mint Crusted Rack of Lamb
  - Parsnip puree | wilted greens | pomegranate balsamic reduction
- Pan-Fried 5 Spice Lamb Loin
  - Wasabi mashed potato | grilled vegetable napoleon
  - soy ginger glaze

**Fish and Seafood · · · $70**
- Coconut, Cilantro & Lemon Grass Marinated Wahoo Filet
  - Asparagus | West Indian style rice and peas
  - charred lime butter
- Pan Seared Black Bass
  - Carrot & ginger puree | pickled cauliflower & shitake
  - mushroom salad | lemongrass cream
- Roasted Caribbean Lobster
  - Corn & chive mashed potato | vegetable & mango succotash
  - light coconut curry sauce
- Cast Iron Blackened Shrimp Skewer
  - Sweet corn hash | piquillo peppers | creole mustard jus
- Seared Yellow Tail Snapper Filet
  - Steamed mussels | fennel | okra | potato | bouillabaisse sauce
- Grilled Scottish Salmon
  - Cassava dauphine | sautéed spinach | asparagus | mustard sauce
PLATED DINNERS . . . continued

Land & Sea · · · $89
Herb Marinated Grilled Hangar Steak & Lobster Tail
Plantain & bacon mash | baby carrot & green bean bundle
spiced mango beurre blanc
Petit Beef Filet Oscar
Lump crab | tomato cardamom compote | shallot potatoes
truffle hollandaise
Roasted Veal Tenderloin With Blackened Sea Scallops
Forbidden rice | spaghetti squash | port jus
Filet Mignon & Jumbo Shrimp Skewer
Red skinned potato cake | shallot | calaloo | cherry tomato sauté
merlot reduction

Vegetarian · · · $48
Manza’s Vegetable Strudel
Herb marinara | micro salad
Garden-Fresh Vegetables & Grilled Tofu
Mango curry | basmati rice | pita points
Local Pumpkin Risotto
Asparagus | parmesan | basil oil
Grilled Zucchini Bundles
Vegetable cous cous | marinara | lemon oil
Vegetable Ratatouille
Eggplant | peppers | zucchini | chickpea puree | marinara
Grilled Portobello Steak
Sauteed spinach | goat cheese | red pepper coulis

Desserts a la Carte · · · $20
Coconut Mousse
Oven roasted pineapple | strawberry coulis
Vanilla Panna Cotta
Tropical fruit salsa
Carrot Walnut Cake
Cream cheese frosting | rum & raisin ice cream
White Chocolate & Raspberry Cheese Cake
Blackout chocolate base | grand marnier strawberries
Chocolate Mocha Tart
Strawberry ice cream
Crunchy Chocolate Praline Slice
Bourbon Chocolate Pot de Crème
tahitian vanilla mousse
Crunchy Chocolate Napoleon
Vanilla ice cream
Roasted Coffee Bars
Mango parfait | vanilla mousse
Exotic Crème Brulée
Tropical chutney & coconut tuille
Warm Chocolate Cake
Vanilla ice cream | toasted pistachios | berries

For outside functions some of the plated menu items might not be suitable. Please ask for a tailor made menu from our executive chef.
DESSERT STATIONS

**Tropical Desserts** · · · $32 per guest
Pineapple macadamia tart | Tahitian vanilla mousse | Kona coffee flan
tropical bread pudding | chocolate passion fruit tart | guava cheesecake

**Caribbean Roasted Pineapple Carving** · · · $28 per guest
Vanilla roasted pineapple carpaccio
vanilla ice cream | toasted macadamia nuts | caramel sauce | whipped cream

**The Ice Cream Dream** · · · $28 per guest
chef attendant recommended
Fruit sorbets | chocolate | assorted ice creams | toasted coconut | rum infused pineapple | crushed Oreos | pecan crunch chocolate sauce | caramel sauce strawberry sauce | maraschino cherries whipped cream

**Caribbean Flambé Station** · · · $34 per guest
Warm tropical beignets | flambéed vanilla sugar | Meyers rum | caramelized bananas | vanilla ice cream | toasted coconut

**Anti-Griddle** · · · $30 per guest
Mango rum lollipops | guava lollipops chocolate lollipops

**Make Your Own Sundaes** · · · $36 per guest
Vanilla or chocolate ice cream | chocolate sauce | vanilla sauce | caramel sauce chopped brownies | sliced bananas sprinkles | chocolate chips | gummy bears | m&ms chopped | walnuts kit kat | snickers | whipped cream cherries

**AFTER PARTY TREATS**
*passed butler style*
- Oreo milk shakes
- Chocolate profiteroles
- Rum ball lollipops
- Guava jellies
- Florentine cookies
- Pecan caramel squares
- White chocolate key lime tart · · · $7 each
- Marshmallow s’mores
- Mini banana pies
- Chocolate mousse
- Assorted macaroons
- Mini apple blueberry crumble
- Flourless chocolate roulade
- Pistachio crème brulée spoons · · · $8 each
KIDS' MENU 5 – 11 years of age

Don’t Forget the Kids · · · $45
Cream of tomato soup
Grilled chicken breast
Mashed potatoes
Steamed 5 way vegetable blend
Chef’s miniature dessert buffet

Enhancements for the Kids
Mac ‘n’ cheese · · · $5
Grilled cheese sandwiches · · · $5
Hot dogs with traditional accompaniments · · · $5
Hamburgers with traditional accompaniments · · · $6
Chicken tenders · · · $6
Garden salad | choice of dressing · · · $4
French fries · · · $5
Margherita pizza · · · $6
### BEVERAGE PACKAGES

<table>
<thead>
<tr>
<th>Premium Bar</th>
<th>Deluxe Bar</th>
<th>President’s Club</th>
<th>Cordials</th>
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<tbody>
<tr>
<td>Dewars</td>
<td>JW Black</td>
<td>Glenlivet Single Malt</td>
<td>Remy Martin VSOP</td>
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<tr>
<td>Canadian Club</td>
<td>Crown Royal</td>
<td>Crown Royal</td>
<td>Courvoisier VSOP</td>
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<td>Jack Daniels</td>
<td>Wild Turkey</td>
<td>Maker’s Mark</td>
<td>Bailey’s Original</td>
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<td>Beefeater</td>
<td>Tanqueray</td>
<td>Bombay Sapphire</td>
<td>B &amp; B</td>
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<td>Smirnoff</td>
<td>Absolut</td>
<td>Ketel One</td>
<td>Drambuie</td>
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<td>Cuervo Gold</td>
<td>Sauza Gold</td>
<td>Patron Anejo</td>
<td>Grand Marnier</td>
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<td>Cruzan Dark</td>
<td>Bacardi Silver</td>
<td>Eldorado 15 Year</td>
<td>Amaretto</td>
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<tr>
<td>Myer’s Original</td>
<td>Mount Gay</td>
<td>Kahlua</td>
<td>Sambuca</td>
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### HOSTED BAR BY THE HOUR

<table>
<thead>
<tr>
<th></th>
<th>Premium</th>
<th>Deluxe</th>
<th>President’s Club</th>
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<tbody>
<tr>
<td>First hour</td>
<td>$35</td>
<td>$40</td>
<td>$45</td>
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<tr>
<td>Second hour</td>
<td>$22</td>
<td>$25</td>
<td>$32</td>
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<tr>
<td>Third hour plus</td>
<td>$16</td>
<td>$20</td>
<td>$28</td>
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</tbody>
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_There is a minimum of $500 in sales per bar. In the event the minimum is not met, the difference will be charged. A full selection of fine wines is available._

### BEVERAGES ON CONSUMPTION

- Cocktails-Premium ··· $14
- Cocktails-Deluxe ··· $16
- President’s Club ··· $18
- Domestic Beer ··· $6
- Imported Beer ··· $8
- Wine by the glass ··· $14
- Sparkling Wine by the glass ··· $16
- Cordials ··· $16
- Tropical blended drinks ··· $14
- President blended drinks ··· $18
- Rum punch ··· $14
- Fruit punch ··· $5
- Soft Drinks ··· $5
- Mineral Water ··· $5

_There is a minimum of $500 in sales per bar. In the event the minimum is not met, the difference will be charged._

### MIXOLOGY CLASS

Add to your event a great activity, where experienced bartenders show the guests how to mix drinks, challenging them to create their own cocktail. Guests can compete between each other, using the other participants as the perfect “jury”. Best cocktail wins a personalized technical sheet with the creation, and can choose the name of the drink, that will stay registered forever.

**Mixology Bartender & Setup**

$650 per station

_All drinks prepared are charged on consumption based on the ingredients used._
SPARKLING
Enza Prosecco DOC, Treviso, Italy · · · $70
Louis Roederer Brut Premier, Champagne, France · · · $102
Veuve Clicquot Ponsardin Brut Rosé, France · · · $160

WHITE
Stone Barn, California, Chardonnay, 2010 · · · $45
Hanna, Russian River Valley, USA, Sauvignon Blanc, 2010 · · · $50
Benvolio, Fruili Grave DOC, Venice, Italy, Pinot Grigio, 2009 · · · $45
Château Roquefort Blanc, Bordeaux, S. Blanc & Semillon, 2010 · · · $45
Wither Hills, New Zealand, Sauvignon Blanc, 2012 · · · $55
Dr. Hermann, Mosel, Germany, Riesling, 2011 · · · $50
ICONOCLAST, Russian River Valley, USA, Chardonnay, 2010 · · · $60

RED
Santa Luz, Alba, Valle Central, Cabernet Sauvignon, 2009 · · · $45
Hahn Winery, Central Coast, USA, Cabernet Sauvignon, 2011 · · · $52
Katherine Goldschmidt, USA, Cabernet Sauvignon, 2010 · · · $55
Candor Lot 3, Central Coast, California, USA, Merlot, N/V · · · $60
Flor de Campo, California, USA, Pinot Noir, 2011 · · · $80
ICONOCLAST, Napa Valley, USA, Cabernet Sauvignon, 2009 · · · $75
Schug Carneros, California, USA, Pinot Noir, 2010 · · · $95
1. **ANNATTO**: Ground from the seeds of a flowering tree, annatto (Bixa Orellana) is native to the West Indies and the Latin tropics. The seeds are steeped in oil and used in soups, stews, rice, etc to give food an orangey-red color and wonderful flavor.

2. **BLACK PUDDING/BLOOD SAUSAGE**: A type of spicy and hot blood sausage, which can contain rice or bread.

3. **BREADFRUIT**: Tree and fruit native to the Pacific Islands and Malaysia and brought to the West Indies in the 18th century. The fruit is large with a rough green skin with small hexagonal markings. Some varieties have a spiky exterior. The flesh is white, cream coloured or yellow and has a high starch content. It is eaten boiled, roasted, or fried as a staple food.

4. **CALLALOO**: The edible spinach like leaves of the dasheen. It is also known to be the name of a soup or stew made of those leaves or other greens, okra, crabmeat and seasonings.

5. **CHORIZO**: Spanish chorizo is made from coarsely chopped Pork and Pork fat, seasoned with pimentón (paprika) and salt. It is generally classed as either picante (spicy) or dulce (mild), depending upon the type of paprika used. There are hundreds of regional varieties of Spanish chorizo, both smoked and unsmoked, which may contain garlic, herbs and other ingredients.

6. **CHRISTOPHINE**: Another term for the chayote Fruit - the chayote Fruit is used in mostly cooked forms. When cooked, chayote is usually handled like summer squash; it is generally lightly cooked to retain the crisp flavor. Though rare and often regarded as especially unpalatable and tough in texture, raw chayote may be added to Salads or salsas, most often marinated with lemon or Lime juice. Whether raw or cooked, chayote is a good source of amino acids and vitamin C.

7. **CHURRASCO**: Skirt or flank steak, which is grilled or stewed with peppers & onions.

8. **CONKIES**: A sweet cornmeal based food item popular in the West Indies. The ingredients include cornmeal, coconut, sweet potato, and pumpkin, and the mixture is cooked by steaming in banana leaves.

9. **DROPPERS**: Another term for dumplings or spinners. In the West Indies this name primarily refers to a small savory ball of dough which may be boiled alone, in soups or fried.

10. **EMPAÑADAS**: Empanadilla de carne/guava/mariscos/quesos – meat, fruit, seafood or cheese turnover usually called “empanadas” in Spanish-speaking countries.

11. **GREEN PAWPAW**: The green papaya fruit weighs an average of one to two pounds. It is pear-shaped with a true green peel and a pale translucent yellow-green flesh that bears a pocket of seeds in its central core. The flesh and the seeds are the edible part of the fruit. The flesh is similar in texture and consistency to that of a mango. It is semi-firm and succulent, easily pierced when ripe. The flesh’s flavor is lean and subtly sweet. Its seeds are tart and peppery and can be ground and used as a pepper substitute.

12. **JERK**: Jerk is a Jamaican way of cooking in which meat is dry-rubbed or wet marinated with a very hot spice mixture called Jerk spice. Jerk seasoning is traditionally applied to Pork and Chicken, but modern recipes apply jerk seasoning to fish, shrimp, shellfish, beef, sausage, lamb, and tofu. Jerk seasoning principally relies upon two items: allspice (called “pimento” in Jamaica) and Scotch bonnet peppers. Other ingredients include cloves, cinnamon, scallions, nutmeg, thyme, garlic, and salt.

13. **MUTTON**: The meat of an adult sheep is mutton, a term only used for the meat, not the living animals.

14. **PINCHOS**: Word used in Puerto Rico for kebab or meat on a stick. The most common meats used are chicken and pork.
15. PLANTAINS: Plantains or cooking bananas, are occasional fare, whether cooked green, deep-fried, mashed as tostones or boiled and seasoned. They can be allowed to mature until they are spotted outside and golden inside and then deep-fried, baked or boiled.

16. RECAO: Strong flavored herb used in soups, stew, rice, family of the coriander.

17. ROTI: Is generally an Indian bread, made from stoneground wholemeal flour. The “roti wrap” is the commercialization of roti and curry as a fast-food item in the Caribbean. The wrap roti originated in southern Trinidad in the mid-1940s by Sackina Karamath who later founded Hummingbird Roti Shop in San Fernando, Trinidad, to make it easier and faster to eat the items, as the individuals’ hands would not get as dirty. Throughout the Caribbean today, various wrapped “roti” are served, including Chicken, Conch, Beef, and Vegetable. Shrimp and Goat are also available. Because the roti acts as a wrap, numerous combinations can be made, but the most popular are curried items.

18. SALTFISH: Dried and salted cod or salt cod is cod, which has been preserved by drying after salting. Cod which has been dried without the addition of salt is stockfish. Salt cod was long a major export of the North Atlantic region, and has become an ingredient of many cuisines around the Atlantic and in the Mediterranean.

19. SOFRITO: A mixture of peppers, Green Cubanelle peppers, roasted red Cubanelle Pepper, cilantro, yellow Spanish onion, cilantro and garlic.