

Passed Hors D' Oeuvres

OPTION 1

Blackened Chicken

Served on a Corn Cake with Scotch Bonnet Crème Fraiche

Jerk Beef Sliders

Served with Pear & Mint Chutney

Mini Fish Taco Topped

Served with Avocado and Pineapple Guacamole (Seasonal)

Spicy Chicken Wings with Sweet Chilli Sauce

Breaded Fish Fingers with a Jerked Tartar Sauce

Vegetable Spring Rolls

Chicken Skewers

Chicken Kebabs

Ackee and Saltfish Boat

Caramelized Tomato Bruschetta

Select 3 of the above Hors d' Oeuvres

Prices are per person and are based on a two hour maximum service time.

OPTION 2

Crab Salad with Spiced Pineapple

Served on a Plantain Chip

Plantain Crusted Crabcake

Served with Papaya and Bell Pepper Relish

Tangerine Shrimp Ceviche

Served on a Wonton Chip

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

Prices are subject to change without notice.

Coconut Marinated Grilled Shrimp
Served on Corn Cake with Cucumber and Pickled Ginger Relish

Jerk Beef Quesadilla
Served with Mango Chutney

Coconut Breaded Shrimp
Served with a Sweet Chili Sauce

Select 4 of the above Hors d' Oeuvres (including Option 1)

Prices are per person and are based on a two hour maximum service time.

OPTION 3

Sesame Crusted Tuna Nachos
Served with Ginger Wasabi Aioli

Salmon Croquemoussier
Served with Siracha Remoulade

Yuzu Cured Tuna on Toasted Baguette
Served with Shaved Dikon and Chives

Roasted Bacon Wrapped Mini Pepper
Filled with Seafood, Pineapple & Ginger Bell

Crab Roll with Spicy Lemon Aioli

Smoked Salmon Rosette
Served with Capers, Chopped Bermuda Onion and Cream
Cheese on a Potato Blini

Smoked Marlin and Vodka Pickled Scotch Bonnet Shooters

Select 5 of the above Hors d' Oeuvres (including Option 1 and 2)

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STATIONS

Chef attendants available @ \$100 per attendant.
One chef attendant per 50 guests is recommended.
Two hour service maximum, unless otherwise noted and based on a two-hour maximum service time.

Savory Stations

Domestic and Imported Cheese Display

Served with Fresh Island Fruit, Spiced Nuts and Dried Fruit
Assorted Crackers

Crudites

Display of Fresh Cut Seasonal Vegetables and Lavash
Served with Buttermilk Vegetable Dip and Callaloo Dip

Gourmet Flatbreads

Grilled Chicken, Basil, Tomato and Roasted Garlic,
Callaloo, Artichoke and Feta Cheese Prosciutto, Fontina Cheese
and Fresh Tomato Sauce

Pasta Amore!

Gemelli Pasta & Cheese Tortellini
Tomato Sauce & Candied Garlic Cream Sauce
Toppings include: Diced Chicken, Sautéed Mushrooms, Italian
Sausage, Pesto, Roasted Red Peppers, Artichokes, Shredded
Parmesan and Red Pepper Flakes
Rosemary Rustic Ciabatta
Bread Sticks and Tomato Basil Focaccia
*Added Sautéed Shrimp and Scallops,
person*

Hong Kong Dim Sum

Vegetable Spring Rolls
Fried Chicken Wontons

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Pork Pot Stickers
Served in Dynamite Sauce and Sweet Chile Glaze

Yucatan Ceviche

Citrus Marinated Seafood with Jalapenos, Diced Tomatoes,
Avocado, Mango, Cucumbers, Onions and Cilantro
Fresh Tomatillo Salsa
Tortilla and Plantain Chips

Sushi Tokyo

Assorted Makimono & Nigiri with Soy Sauce, Wasabi &
Pickled Ginger
Sushi Chef

Crispy Cones

The following will be served in savory cones.

Pick three...

Chicken & Mango Cilantro Salad
Smoked Salmon Mousse with Cucumbers
Mushroom Risotto
Fresh Brushetta
Tuna Tartare with Scallions
Southwest Pork with Peppers & Onions
Greek Salad
Asian Beef & Snow Peas
Chipotle Shrimp with Avocado

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Sweet Stations

Mini Cupcake Bar

(Ordered per dozen)

Vanilla and Chocolate Cupcakes Topped with Your Choice of Vanilla and Chocolate Butter Cream Frosting, Assorted Sprinkles, Mini Chocolate Chips, Chopped Nuts and Flavored Sugar Crystals
*Specialty Cupcakes are available. For more details, please ask your catering specialist.

Perfectly Parfait

Chocolate Pudding, Vanilla Pudding, Lemon Yogurt
Butter Pound Cake, Chocolate Buttermilk Cake
Toppings of: Vanilla Meringue Cookies
Seasonal Berries, Granola, Assorted Nuts, Mini Chocolate Chips, Oreo Pieces and Toasted Coconut Flakes

Strawberry Shortcake

Fresh strawberries and Grand Marnier Marinated Strawberries
Homemade Butter Pound Cake
Toppings of: Heavy Whipped Cream, Orange Zest, Powdered Sugar
and Chocolate Shavings

Fabulous Fondue

Dark or Milk Chocolate Fondue
Served with Strawberries, Bananas, Pineapple, Marshmallows, Pound Cake, Lady Fingers and Pretzel Sticks

Cheesecake Lollipops (per dozen)

White & Dark Chocolate Dipped Cheesecake Lollipops with your choice of: Assorted Chopped Nuts, Sprinkles, and Toasted Coconut

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