

Sample Rehearsal Reception Menu

Appetizer Cocktail Menu

Butler style passed Appetizer's (passed for the first hour by the staff)

Chef Dan's famous Fried Pickles served with Island Sauce

Fried Bahamian Conch Fritters served with Key Lime Cocktail Sauce

Jerked Mushroom with Queso Blanco on toasted Pita

Display

Fresh seasonal Fruit and Gourmet Cheese served with Grand Marnier dipping Sauce, Lovash Crackers, and Artisan Breads

Tomato Caprese' - Beefsteak Tomatoes, Mozzarella, Fresh Basil, and Balsamic Drizzle

Thai Mahi fingers served with Spicy Sweet Chili Sauce

Smoked Fish Dip served with Assorted Crackers

Petite assorted Quiche served warm

Hot Spinach and Artichoke Dip, served with Toasted Pita Chips

Chicken Satay with Thai Peanut Sauce

Carving Station Chef fee of \$100.00 for Chef attendance

PLEASE CHOOSE ONE

Choice of Tom Turkey, spiral Honey Ham, Cajun Pork Roast, or Prime Rib served with Horseradish, Mustard, Mayo, BBQ Sauce, Bermuda Shaved Onions, Au jus, petit Hard Rolls, – **A GREAT SANDWICH PLEASER!**

Desserts

Strawberries with warm Chocolate Fondue

Islander Key Lime Pie

Petit Fours

Price per person = \$45.00 plus taxable service fee of 20% and Florida sales tax of 7.5%

Children 10 and under are \$20.00 plus taxable service fee of 20% and Florida sales tax of 7.5%. Children 5 and under are no charge.

To add Tenderloin of Beef to carving station additional \$12.00 per Person