

2009/10

Food and beverage packages for wedding reception

Simplicity (includes)

1-hour cocktail reception

Non alcoholic Fruit punch, soft drinks

Passed hours d`houvres

Conch fritters with cayman tartare

Jerk chicken skewers

3 Course Dinner

Choice of Starter

Classic Caeser salad with garlic croutons and shaved parmesan cheese

or

Rock Lobster bisque

Choice of Main Course

Caribbean stuffed chicken breast with Island guava sauce, and baked-cruste sweet potato

or

Grilled Atlantic salmon with sautéed spinach, garlic whipped potatoes and a creamy mustard sauce

or

Homemade Pasta sautéed with garlic, fresh plum tomatoes, black olives, capers and fresh basil,
topped with garlic shrimps.

Dessert

Wedding cake (priced separately) served with fresh fruit and ice cream

Price 38 \$ per person

Cayman Bliss (includes)

1-hour cocktail reception open premium bar

Wine- Beer – Mix Drinks does not include specialty drinks or frozen

Passed hours d`houvres

Lobster salad barquette with Tobiko caviar

Baked mozzarella and spinach gelosie

Conch fritters with Cayman Tartar sauce

Gorgonzola stuffed mushrooms

3 Course Dinner

Choice of Starter

Tropical paradise salad with avocado, tomato, mango, and a lime-basil dressing

or

Crispy pastry tartlet overflowing with lobster, shrimp, and scallops, mushrooms, creamy tarragon sauce

or

Seabass filled ravioli served with small diced tomatoes, and a ginger-lemon sauce

Choice of Main Course

Pan roasted herbed crusted chicken breast stuffed with mozzarella and spinach ,
White wine garlic creame sauce with roasted fingerling potatoes and vegetable medley

or

Pan Rum and pepper-painted local fresh catch with a citrus, mango and scotch bonnet sauce,
annatto seed rice and sweet pan-fried plantains onions, fried plantains

or

Grilled 10 oz NY Steak with green peppercorn trio sauce ,
Mascarpone –parsley crushed potatoes, French beans almondine

or

Vegetarian spinach ravioli filled with asparagus and ricotta with a tomato cream sauce

Dessert

Wedding cake (priced separately) served with fresh fruit and ice cream

Chocolate truffles

Colombian coffee and assorted teas

Price 56 per person CI \$

Sunset Serenity

1-hour cocktail reception open premium bar

Wine- Beer – Mix Drinks does not include specialty drinks or frozen

Signature drinks bar offering freshly made tropical mojito as guest approach cocktail area

Passed hours d'houvres

Seared tuna with tropical salsa on a wasabi cracker

Tuscan shrimp wrapped with pancetta

Miniature gourmet pizzas (assorted toppings)

Lobster and mango salad tartlets

Mushroom & sundried tomato pockets

3 Course Dinner

Choice of Appetizer

Spinach salad with gorgonzola cheese, spicy toasted walnuts, cherry tomatoes,
hearts of palm with balsamic vinaigrette

or

Creamy conch chowder with orange, coconut and scotch bonnet

or

Prosciutto wrapped brie cheese baked in puff pastry served on baby greens
with toasted almonds and mango vinaigrette

Choice of Main Course

Lobster and shrimp sautéed with tomato, mushrooms and scallions in a flaming brandy,
tarragon cream sauce, with braids of pasta

or

Applewood smoked bacon wrapped fillet of angus beef tenderloin, topped with arugula-parmesan
butter, roasted shallot-port wine sauce, garlic whipped potatoes,

or

Oven roasted Seabass marinated in garlic, herbs & lime, served with a peppered vodka sauce,
and crushed boniato mash

or

Whole wheat pizzicotti filled with truffled ricotta and spinach, sautéed
with Shiitake mushroom , light roasted garlic cream sauce (vegetarian)

Dessert

Wedding cake (priced separately) served with marinated fresh berries and ice cream

Chocolate truffles and Biscotti

Colombian coffee and assorted teas

Price 65 CI \$ per person

Island Elegance

1-hour cocktail Premium reception and open premium bar

Wine- Prosecco , Beer – Mix Drinks-specialty drinks

Passed hours d`houvres

Caribbean seafood empanadas

Cayman conch fritters with pink peppercorn tartare

Miniature gourmet pizzas (assorted toppings)

Lobster and mango salad on plantain chips

Mini Beef Wellington

4 Course Dinner

Choice of Appetizer

Baby field green and spinach, with honey roasted shallots, chili pistachios
with sesame toasted goat cheese and raspberry vinaigrette

Choice of Second Course

Duck ravioli with a creamy porcini mushroom sauce with pine nuts and Parmesan cheese

or

Jumbo lump crab cake with mango salsa and a lightly spiced chipotle sauce, plantain chips

or

Marinated grilled Portobello mushrooms, topped with Parma ham and melted smoked provolone
cheese served with a Barolo-truffle reduction

Choice of Main Course

Grilled applewood smoked wrapped beef tenderloin and Caribbean lobster tail,
Béarnaise sauce, garlic whipped potatoes and seasonable vegetables

or

Rum and pepper-painted sea bass with a citrus, mango and scotch bonnet sauce,
annatto seed rice and sweet pan-fried plantains

or

Whole wheat pizzicotti filled with truffled ricotta and spinach, sautéed
with Shiitake mushroom , light roasted garlic cream sauce (vegetarian)

Dessert

Wedding cake (priced separately)

Chocolate truffles and Biscotti

Colombian coffee and assorted teas

Price 85 CI \$ per person

Notes

Dinner can also be quoted without cocktail reception

A customized menu can be created on request

Wine service to compliment dinner is available with premium house wine starting at \$30

Dessert selection can be added instead of wedding cake

Outside catering also available, please contact Vico at Pappa@candw.ky