



# Ristorante Pappagallo

## OPEN BAR

Premium brand Cocktails  
Cordials and Cognac  
Bottle Beer  
Mineral Water

deluxe premium brand cocktail  
Premium Wine Glass  
Frozen/Tropical  
Fruit Juice /soda

## PACKAGE BARS for Cocktail receptions only

**Premium Bar Not inclusive of deluxe brand or frozen drink  
Full Bar. Not inclusive of Cognacs, Liquors and cordials**

## PLACED HORS D'OEUVRES

Assorted cold canapés tray  
Assorted hot appetizers  
Chilled jumbo shrimp with cocktail sauce  
Coconut shrimp  
Assorted Italian bruschetta  
Assorted Italian antipasto  
European cheese platter with water biscuits  
Fruit mirror  
Fruit and cheese mirror

## CHEF'S SELECTION OF HORS D'OEUVRES

Jamaican style beef patties  
Lobster salad barquette with Tobiko caviar  
Baked mozzarella and spinach gelosie  
Conch fritters  
Gorgonzola stuffed mushrooms

## CHEF'S PREMIUM SELECTION OF HORS D'OEUVRES

Seared tuna with tropical salsa on a wasabi cracker  
Tuscan shrimp wrapped with pancetta  
Miniature gourmet pizzas (assorted toppings)  
Lobster and mango salad on plantain chips  
Baby lamb chop mojito dipping sauce  
Mushroom & sundried tomato pockets



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## PASSED HORS D'OEUVRES

### Priced by the piece

#### COLD

- Seared tuna with tropical salsa on a wasabi cracker
  - Tomato, olive and mozzarella skewers
- Smoked salmon mousse on pumpernickel rounds
  - Salami & herbed cream cheese
  - Shrimp salad canapés
- Zucchini rolls with herbed goat cheese & red pepper
  - Lobster and mango salad on plantain chips
  - Roasted garlic and brie
- Marinated conch Cayman style on saltines
  - Crab and avocado quesadillas
- Toasted crostini with herbed pesto and vine-ripened tomato
  - Roasted eggplant baba ganush with pita bread
  - Salmon tartar with fennel and lemon on toast cups

#### HOT

- Jamaican style beef patties
  - Jerked salmon brochette
  - Coconut Shrimps mango dipping sauce
- Shrimp Tempura with Sweet Chili Garlic Sauce
  - Pancetta wrapped plantains
- Miniature gourmet pizzas (assorted toppings)
  - Mozzarella and spinach baked in puff pastry
  - Bacon wrapped scallops or oysters
  - Mushroom & sun-dried tomato pockets
- Conch fritters and scotch-bonnet tartar sauce
  - Gorgonzola stuffed mushrooms
  - Cuban style meatballs
  - Miniature beef Wellington
- Peppery beef kebabs with braised pearl onions
  - Pot stickers with ginger-scallion dipping sauce
  - Tuscan shrimp wrapped with pancetta

Recommended For Cocktail reception 4 to 6 pieces per person



## Menus

### FISHEYE FANTASY

#### THREE COURSE

##### Choice of Appetizer

Mixed baby lettuce with oven-dried tomatoes, grilled asparagus, marinated mozzarella, prosciutto ribbons, balsamic vinaigrette

or

Lobster bisque with roasted corn and chorizo sausage salsa

or

Thinly sliced smoked Wahoo carpaccio, with arugula, and an olive oil, garlic, lemon and oregano dressing

##### Choice of main course

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

or

Pan seared parmesan crusted chicken medallions with a forest mushroom Marsala sauce, rosemary roasted potatoes, vegetable soufflé

or

Grilled 10 oz NY Steak ,sautéed onion and mushrooms, roasted shallots and red wine sauce, cilantro crushed potatoes .

or

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

##### Choice of dessert

Tiramisu pappagallo

or

Marinated wild berries served in pastry with vanilla bean ice cream

or

Raspberry Sorbet





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## PARADISE PLUNGE

### THREE COURSES

#### Choice of Appetizer

Jamaican Pepperpot soup

or

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

or

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

#### Choice of Main course

Pan seared fresh caught local fish, escovitch

Island rice and peas, fried plantain, vegetable medley

or

Island spiced pork tenderloin in banana leaves with roasted sweet pepper salsa, garlic whipped potatoes, tobacco onions

or

Jerked chicken penne with sun dried tomatoes, roasted garlic, Shiitake Mushrooms, fresh Torn Basil in a Light Cream Sauce

Or

Churrasco steak with sweet plantain, chimichurri sauce and west Indian vegetables

#### Choice of Dessert

Banana bread pudding with rum sauce

or

Key lime pie with whipped cream and raspberry sauce

or

Mango sorbet





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ORO VERDE

## THREE COURSES

### 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

Pan sautéed seabass marinated in garlic, citrus key lime, peppered vodka sauce with steamed seasoned vegetable and creamy boniato mash

or

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

### Choice of Dessert

White chocolate and banana mousse cake on cookie crust

or

Strawberries napoleon with fresh fruit sauce

or

Orange and pineapple sorbet





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DREAM WEAVER

## FOUR COURSES

### Starter

Boston lettuce with sweet roasted red pepper, grilled corn, avocado, and a honey-chipolte vinaigrette

### Choice of Appetizer

Stamp and Go Crab and Cod cakes with Papaya-Lime Coulis and Yucca Chip  
or

Breaded portabella mushrooms stuffed with prosciutto and provolone cheese served with radicchio salad,  
cherry tomatoes, olive oil and balsamic glaze  
or

Lobster filled tortelli with crustacean sauce

### Choice of Main Course

Blue crab stuffed strawberry grouper, with roasted lobster - sweet red pepper sauce,  
calypso mashed potatoes , plantains and French beans almonidine  
or

Lightly jerked Kurobuta Pork chop with a griddle corn cake, mango salsa and garlic whipped potatoes  
or

“Surf and turf”: 5oz herb grilled beef tenderloin with a ginger shrimp firecracker,  
wild mushroom salsa, roasted shallot and red wine sauce, Grilled Polenta and white asparagus  
or

Whole-wheat pizzicotti filled with truffled ricotta and spinach, sautéed with pearl onions and marsala

### Choice of Dessert

West Bay banana cake with white chocolate mousse and cookie crust  
or

Apple pie with caramel sauce and vanilla ice cream  
or

Green apple sorbet



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DELIA DELIGHT

## FOUR COURSE

### Starter

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 pinenuts 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

Filet Mignon wrapped with prosciutto and wild mushrooms baked in pastry served with chanterelle-  
Barolo wine reduction served with scalloped potatoes and white asparagus  
or

10 ounce Caribbean lobster tail oven roasted with lemon, garlic and paprika,  
served with drawn butter, and calypso whipped potatoes  
or

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

### Choice of Dessert

Toffee and chocolate chips cheesecake butterscotch rum sauce  
or

Marinated fresh berries with vanilla ice cream on an almond-filo nest  
or

Peanut butter and chocolate pie

