

Wedding Reception

Menu 1

Hours d` oeuvres

Lobster-Mango salad in a phyllo cup
Vegetarian spring rolls with sweet chili sauce
Conch fritters with scotch bonnet tartar sauce
Guava glazed Jerk chicken spiedini.

3 Course Dinner

Choice of Appetizer

Classic Caesar

Baby romaine salad tossed in a creamy Caesar dressing.
Rustic croutons and shaved organic parmesan cheese.

or

Coconut shrimps

mix baby lettuce and papaya dipping sauce.

or

Cracked Conch Chowder

Choice of Main Course

Local day boat catch

Cayman Style or Lemon and butter sauce

Chef's choice of sides

or

Herb-crusted pan seared Chicken Breast.

Mushrooms cream sauce, Homemade herbed fettuccine

or

Slow Braised CAB Short Rib

Chianti-rosemary reduction, celeriac whipped potatoes with seasonable greens.

or

Seafood Penne, creamy tomato sauce

Dessert

Wedding Cake (priced separately)

Menu 2

Hours d` oeuvres

Vegetable spring rolls with Thai Chili Sauce
Shrimp Dynamite with sweet chili sauce
Cayman style Marinated Conch on saltines
Sausage stuffed mushrooms, parmesan dust.

3 Course Dinner

Choice of Appetizer

Tropical salad,

Papaya, mango, grapefruit, segments baby mix lettuce, cherry tomato, fresh basil, and lime honey dressing
or

Baked-wrapped baby brie,

organic greens, mango chutney, toasted almond ciabatta crostini.
or

Lobster bisque with paprika grissini

Choice of Main Course

Grilled beef striploin Dianne

Scalloped potatoes, French beans, almondine
or

Blackened Mahi- Mahi / Snapper

Tropical fruit salsa, Seasonal vegetable medley, Caribbean rice and beans
or

Chicken Piccata

Lemon-white wine sauce with artichokes, tomatoes, capers
or

Fettuccine alfredo with Garlic shrimp

or

Dessert

Wedding Cake (priced separately)

Menu 3

Hours d` oeuvres

Lobster bites scotch bonnet tartar sauce
Tequila-cured salmon crostini
Spinach and mozzarella pinwheels
Brie -truffled honey on yucca chips
Mini beef wellington

3 Course Dinner

Choice of Appetizer

Tropical Salad,

Baby field greens, mango and papaya, grape tomatoes, sweet red bell pepper with lime basil dressing
or

Pumpkin Filled Ravioli

Sage butter and candied tomatoes
or

Pappagallo Famous Cracked Conch Chowder

Clementine and saffron

Choice of Main Course

Lobster and Shrimp, Buba Style

Sautéed with tomato mushrooms and scallions in a flaming brandy, tarragon cream sauce,
over braids of pasta, topped with frazzled leeks.
or

Grilled Certified Angus Beef Tenderloin

Caramelized red onion, roasted shallot-port wine sauce,
Truffled scalloped potatoes, seasonal greens
or

Herb-crusted Queen Snapper

Asparagus, French beans, red grape tomato, black-green olives and citrus beurre blanc
or

Porcini Mushrooms Risotto (vegetarian / gluten free)

Dessert

Wedding Cake (priced separately)

Menu 4

Buffet Dinner (minimum of 30 guests)

Hours d` oeuvres

Bacon-wrapped plantain - Vegetable Spring rolls with ginger-soy dipping sauce.
Conch Fritters with Spicy Aioli –
Dynamite shrimp Thai chili sauce, Jerked guava glazed Chicken skewers.

Dinner Caribbean Buffet

Appetizer

A selection of Freshly Baked White and
Whole Grain Bread Rolls with whipped butter and garlic butter.
Tropical Salad
Traditional Caesar Salad with aged Parmesan and herb croutons
Cracked conch chowder.

From the Chafer

Chicken Scaloppine, mushrooms, and creamy wine sauce,
Grilled Local Catch chef's choice of preparation.
Pumpkin-filled ravioli with sage butter.
Blue Mountain, braised beef short rib port wine reduction.

Sides

Seasonable vegetable medley,
Mac and Cheese
Scalloped potatoes
Rice and Peas
Fried plantain

Dessert

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

Current prices are quoted upon request.
Menu Items are subject to changes

Mix and Match from different menus to create your selection
Dinner can also be quoted without cocktail reception.

A dessert selection can be added instead of the wedding cake
Pappagallo Cake Sample Collection

