



Cocktail Reception and Canapes

Beverages Sample Bar Prices

Premium Brand Cocktails 89.00/12 .00 \$ Cordials and Cognac 8/15\$
Premium Wine Gl. 10-14 \$ Bottle Beer 5/7 \$ Fruit Juice /soda 3.50 \$

Hot & Cold Horse d'oeuvres

Cold

Avocado and lobster on pan brioche
Marinated conch ceviche Cayman-style salted crackers
Shrimp, avocado, and lime mojito infused on plantain chips
Vietnamese spring rolls
Lobster Mango salad banquette
Duck confit blini
Sous vide Flank Steak, parmesan shards, arugula, balsamic syrup
House-cured tequila salmon on bread-fruit chips
Bresaola rocket goat's cheese mini roll
Prosciutto wrapped asparagus
Prosciutto and melon
Smoked salmon and cream cheese pinwheels
Mozzarella and tomato spiedini balsamic glaze
Wahoo Pate on plantain chips
Capicola cornetto with herbed goat cheese
Prosciutto wrapped grissini
Buckwheat blinis with Caviar (MP)

Hot

Coconut-breaded shrimp served white mango sauce.
Conch fritters with Cayman tartar sauce
Jerk chicken skewers
Goat's cheesecake in puff pastry with red onion jam
Zucchini Parmigiana
Polenta e baccala' (creamy cod and polenta)
Artichokes Rangoon and pecorino dip
Sun-dried tomato and mushrooms spanakopita wrapped in phyllo pastry
Breadcrumbs fried mozzarella served with homemade marinara
Yucca chips, truffled brie, and honey
Ricotta and spinach swivels
Shrimp dynamite served with siracha honey sauce
Asian beef skewers
Chicken satay skewers, peanut dipping
Chicken skewers, herbs, and citrus panko crust
Italian polpettine in tomato sauce
Hawaiian meatballs
Koby -beef pig in a blanket
Italian sausage stuffed mushrooms
Bacon wrapped plantains
Miniature crab cakes chipotle mayo (4.00)
Mini beef wellingtons with mushroom and truffle (4.50 \$)
Lambchop lollipop, mint dipping sauce (5.00 \$)

Vegan Selection

Vegan Tomato tartlet with Vegan pesto **V**
Garlic and zucchini stuffed mushrooms **V**
Tomato garlic bruschetta **V**
Artichokes stuffed cherry tomato **V**

PRICE QUOTED ON REQUEST