



## Cocktail Reception and Hours D`ouvres

### Beverages Sample Bar Prices

Premium Brand Cocktails	6.75 – 8,5 \$	Deluxe premium brand cocktail	7.5 -11\$	Cordials and Cognac	7 - 12\$
Premium Wine Gl.	8-10\$	Bottle Beer	4.5/ 5.5\$	Frozen/Tropical	7 - 9.50 \$
Mineral Water	5.50\$ liter			Fruit Juice /soda	2 /2.5\$

### Bar By the Hour Cocktail receptions only

Premium Bar: Not inclusive of frozen drinks = \$15 per 1 hour

### Hot & Cold Horse d`oeuvres

#### **Cold (2.75 Each)**

Tuna crudo with jerk mayo  
Blue cheese and port foam  
Prosciutto and melon  
Lionfish ceviche spoons  
Crab salad stuffed cherry tomatoes  
Shrimp skewers in shot glass, orange foam  
Prosciutto wrapped asparagus  
Tuna poki  
Smoked salmon /herbed cream cheese roulade  
Cream cheese and local pepper jelly  
Lobster salad barquette  
Grilled pears with blue cheese wrapped in prosciutto  
House cured tequila salmon on bread-fruit chips  
Marinated conch Cayman style, saltine crackers  
Lemongrass scented house cured salmon  
Crab and avocado napoleons  
Asian Style grilled beef flank wrapped with arugula , teriyaki sauce  
Mozzarella and tomatoes spiedini

#### **Hot (2.75 \$ Each)**

Jamaican style cocktail patties  
Spanakopita – feta –Spinach  
Mushroom and sun-dried tomato wrapped in Phyllo  
Lobster spring rolls with ginger-soy dipping sauce  
Chicken Spiedini  
Lamb Kebab with mint dipping sauce  
Miniature gourmet pizzas (assorted toppings)  
Plantain wrapped in bacon  
Shrimp tempura with sweet chili garlic sauce  
Kobe beef frank in a blanket  
Conch fritters with Cayman tartar sauce  
Italian meatballs with marinara Sauce  
Italian sausage stuffed mushroom caps  
Jerk chicken skewers  
Oriental pot stickers w/ Punzo dipping sauce  
Fried zucchini blossoms with mozzarella filling (seasonable)  
Pancetta wrapped Tuscany shrimps  
Gorgonzola stuffed mushrooms  
Coconut shrimps and mango dipping sauce  
Vegetable samosa as and mint chutney  
Bacon wrapped scallops with onion marmalade  
Arancini risotto balls with marinara sauce

### **CHEF'S SELECTION OF HORS D'OEUVRES (5 Pieces Per Person )**

*Lobster-Mango Salad , tropicale*  
*Local fresh catch ceviche*  
*Asian Style grilled beef flank wrapped with arugula , teriyaki sauce*  
*Conch fritters Cayman tartar sauce*  
*Guava glazed Chicken spiedini ,*  
*Flash fried mozzarella bites (vegetarian)*

**\$12.00 per person**

### **CHEF'S PREMIUM SELECTION OF HORS D'OEUVRES (6 pieces per person )**

*Yellow fin tuna Tartare*  
*Grilled pears and boursin*  
*Fresh conch ceviche*  
*Pancetta Wrapped Tuscany shrimps*  
*Mini beef Wellingtons with mushroom and truffle*  
*Baby lamb chop Mojito dipping sauce*

**\$15.50 per person**