

Wedding Reception

Menu 1

Hours d` oeuvres

Lobster-Mango salad in a phyllo cup

Jerked chicken spiedini

Conch fritters with scotch bonnet tartar sauce

Bacon wrapped plantains

3 Course Dinner

Choice of Appetizer

Classic Caesar

baby romaine salad tossed in a creamy Caesar dressing
rustic croutons and shaved organic , hardboiled egg parmesan cheese
or

Caribbean Seafood Cakes

Tropical Salad, spicy tartare sauce

or

Pumpkin filled Ravioli

sage butter, candied tomatoes and parsley pesto

Choice of Main Course

Local Catch of the Day

Chef choice of preparation

or

Chicken Breast

Pan seared Herb crusted, Mushrooms brandy cream sauce

Seasonable vegetable

or

Tuscany Gemelli Pasta

sautéed with shrimps, Lobster tomato cream sauce, green peas

Dessert

Wedding Cake (priced separately)

Price \$ 52 per person

Add on /replace one main course: Rib Eye or NY Steak +\$6

8oz Beef Tenderloin +\$12.00 /Sautéed Lobster over pasta +\$5 Surf and turf + \$15

Menu 2

Hours d` oeuvres

Vegetable spring rolls with Thai Chili Sauce
Shrimp Dynamite with sweet chili sauce
Jerk chicken spiedini guava glaze
Conch Fritters spicy tartare sauce
Prosciutto wrapped with pears and Stilton cheese

3 Course Dinner

Choice of Appetizer

Arlecchino Salad

mixed green leaves, red grape tomato, fresh blueberries, dried apple chips,
sunflower seeds with raspberry vinaigrette

or

Wahoo carpaccio

Extra virgin Olive oil ,oregano . lemon , garlic dressing

or

Portobello Mushrooms napoleon

Smoked provolone , roasted cipolloni and truffle demi

Choice of Main Course

Slow Braised CAB Short Rib

chianti-rosemary reduction, celeriac whipped potatoes with seasonable greens

or

Local Catch

chef choice of preparation

or

Chicken Bracciole

stuffed with black forest ham, baby Swiss cheese, farmers market vegetables
Dijon mustard, white wine cream sauce

or

Pumpkin ravioli

sage butter and candied tomatoes

Dessert

Wedding Cake (priced separately)

Price \$ 57 per person

*Add on /replace one main course: Rib Eye or NY Steak + \$3
8oz Beef Tenderloin + \$6 /Sautéed Lobster over pasta + \$5 Surf and turf + \$10*

Menu 3

Hours d` oeuvres

Guava Glazed Chicken brochette
Conch fritters with scotch bonnet tartar sauce
Bacon wrapped plantains
Grilled pears, prosciutto and Stilton
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

Tuna tartare

served with teriyaki glaze, avocado and seaweed salad

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,
bacon-mushroom potato Lyonnais, carrots quenelle

or

Parsley and Basil Crusted Pan Roasted Local Catch

sautéed with white asparagus, French beans, red grape tomato, black-green olives and martini sauce

or

Porcini Mushrooms Risotto (vegetarian / gluten free)

Dessert

Wedding Cake (priced separately)

Price \$ 65 per person

Add on /replace one main course

Chilean Seabass + \$ 5 surf and turf +\$ 5

Menu 4

Buffet Dinner (minimum of 30 guests)

Hours d` oeuvres

Bacon wrapped plantain - Vegetable spring rolls with ginger-soy dipping sauce
Stamp and go fritters with spicy tartare –
Dynamite shrimps Thai chili sauce, Jerked guava Chicken spiedini

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
Cayman style potato salad

From the Chafer

Chicken Bracciole, mushrooms and creamy wine sauce,
Grilled Local Catch chef choice of preparation
Pumpkin filled ravioli with sage butter
Blue Mountain, braised beef short rib port wine reduction
Jerked pork with honey rum glaze

Sides

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

Dessert

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

Price \$ 55 per person

Menu Upgrades

Add Carving Station PP

Jerk chicken + \$3 Roasted leg of Lamb +\$3 Beef Prime Rib+\$5, Stuffed pork +\$3
Dessert buffet + \$10

A la carte menu

You can create your own menu by selecting additional food items from the following
Price will be quoted accordingly

FIRST/SECOND COURSE –

Simple Caesar with toasted pine nuts, shaved parmesan and rosemary croutons

Red and yellow tomato salad with mozzarella, basil pesto and balsamic reduction

Tender spinach leaves tossed in balsamic vinaigrette with hearts of palm, Gorgonzola cheese, and spicy walnuts

Lion Fish ceviche

Tuna tartare served with teriyaki glaze, avocado and seaweed salad

Grilled Portabella mushroom with provolone cheese, truffle sauce, glazed pearl onions

Crab Cakes with garlic aioli

Peppe Nappa Salad mixed green leaves, red grape tomato, diced feta, artichoke heart, sun flower seeds roasted tomato vinaigrette

Wahoo Carpaccio salmoriglio dressing and baby arugula

Warm Octopus and Potato Salad

Short rib ravioli, red wine and mushrooms reduction

Lobster Ravioli Crustacean sauce

Blue Crab filled agnolotti with saffron-tomato essence

MAIN –COURSE

Pan Seared Queen Snapper Cayman stile sauce , rice and beans , fried plantain and vegetable medley

Blackened Mahi-Mahi cauliflower tabuli, candied tomatoes and beets , fresh fruit salsa and orange sauce

Black Grouper Mediterranean style vegetable and parsley pesto

Coffee Crusted Atlantic salmon white wine and dill cream sauce , pommes noisette , asparagus bundle

New Zealand Lamb Rack oven roasted pistachio crusted rack of lamb potatoes fondue, braised Cipollini and long beans almondine

Niman Ranch Pork Tenderloin with roasted butternut squash, red apple, blueberries sauce

Cavatelli sautéed with Lobster and Shrimp, diced tomato mushrooms and scallions in a flaming brandy cream sauce with a touch of peperoncino

Pan Roasted Chilean Seabass green asparagus diced celeriac and saffron vanilla sauce

Grilled herb-and garlic-NY strip , yellow beans tossed with olive-shallot butter and double baked Yukon gold potatoes

Asian “Surf and Turf”: Beef steak, Shitake Mushroom and Black Tiger Shrimp firecracker

Surf and Turf = Grilled CAB beef tenderloin, Truffle red wine reduction and Garlic Roasted Lobster Tail

FYI

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

Pappagallo Cake Sample Collection

