

# Wedding Reception

## Menu 1

### Hours d` oeuvres

Lobster-Mango salad in a phyllo cup  
Vegetarian spring rolls 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 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)

**Price 68 \$ per person**

# 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

#### **Portobello-Burrata Ravioli**

Tomato-Vodka cream sauce  
or

### **Dessert**

**Wedding Cake** (priced separately)

**Price \$ 74 per person**

# 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

#### **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,  
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)

**Price \$ 85 per person**

# 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  
Cracked conch chowder.

#### From the Chafer

Chicken Scaloppine , 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

#### Sides

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

#### Dessert

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

**Price \$ 75 per person**

Dinner can also be quoted without cocktail reception.

Wine service to compliment dinner is available.

**Premium house wine starting at \$ 45.**

Dessert selection can be added instead of wedding cake

**Outside catering also available, please contact [Manager@pappagallo.ky](mailto:Manager@pappagallo.ky)**

**All prices quoted are in C.I. \$ 16 % service on final bill.**

**Pappagallo Cake Sample Collection**

