



HORS D'OEUVRES

*MINI LUMP CRAB CAKES
TOPPED WITH CITRUS MUSTARD SAUCE*

NEW ORLEANS STYLE BARBEQUED SHRIMP

*CONCH FRITTERS
SERVED WITH SPICY COCKTAIL SAUCE*

*COCONUT CHICKEN
SERVED WITH ORANGE AND MANGO SALSA*

DINNER BUFFET

*CALYPSO BABY GREENS SALAD
BABY BIBB, SPINACH AND ARUGULA
TOPPED WITH CITRUS FRUITS, AVOCADO, RASPBERRIES AND CRANBERRIES
RASPBERRY WALNUT VINAIGRETE*

*GRILLED JAMAICAN JERK SPICED FILET MIGNON
SERVED WITH HORSE RADISH CREAM*

*SAUTEED MAHI MAHI
SAUTEED IN LEMON SLITTER AND WHITE WINE
TOPPED WITH TROPICAL FRUIT SALSA*

BLACK BEANS WITH CLANTRO RICE

STEAMED ASPARAGUS & HONEY AND MINT GLAZED BABY CARROTS

FRESH BAKED ARTISAN BREADS

DESSERT

CAKES

CHOCOLATE DIPPED STRAWBERRIES