



Wedding Dinner Suggestions
Season 2016

Salads

Garden Greens
Root Vegetable Julienne
Cashew Cheese
Plantain Chips

Green Papaya Salad
Lime And Tamari Dressing
Pickled Red Onions
Toasted Macadamia

Quinoa
Raw Pumpkin
Charred Red Pepper Dressing
Baby Arugula

Roasted Beet Tartar
Young Goat Cheese
Kale Chiffonade
Passionfruit Coulis
Croutons



Starters

Seabass Tataki
Garden Cucumber And Radish
Ginger Dressing
Herb Salad
Toasted Sesame

Catch Of The Day
Braised Eggplant Paté
Red Pepper And Zucchini
Arugula Pesto

Roasted Pumpkin
Oyster Mushroom And Vegetable Ragout
Miso And Pineapple Glaze
Pumpkin Seeds

Grilled Heart Of Palm
Pickled Papaya
Mustard Greens
Roasted Garlic And Salt Cured Lime Aioli

Oven Roasted Baby Carrots
Yoghurt
Cilantro And Mint
Sourdough Croutons



Soups

Strawberry Gazpacho
Shrimp And Avocado Tartar
Basil Infused Extra Virgin Olive Oil

Chilled Watermelon And Tomato Soup
Baked Sea Bass
Italian Parsley

Sweet Potato Vichyssoise
Cilantro Cream
Black Pepper Spiced Croutons

Raw Sweet Corn And Zucchini Bisque
Cured Yellow Fin Tuna Lolipop
Lime Infused Extra Virgin Olive Oil



Entrees

Fish

(We Select Our Fish Daily At The Market Based On Freshness And Highest Quality Available, Therefore We Are Not Able To Determine In Advance Which Fish We Are Going To Serve, Bur Will Do Our Best To Find The Fish Of Your Preference)

Catch Of The Day
Papaya Pepper And Macadamia Crust
Papaya And Aji Amarillo Sauce

Catch Of The Day
Szechuan Pepper And Coriander Crust
Pineapple And Thai Basil Coulis

Catch Of The Day
Cilantro And Smoked Paprika Crust
Coconut Tomato Sauce

Catch Of The Day,
Oven Roasted With Mint, Lime And Garlic
Melted Cherry Tomatoes, Sweet Corn And Basil

Catch Of The Day
Mustard, Orange And Brown Sugar Glaze
Lemongrass and Ginger Veloute



Vegetarian/Vegan

Roasted Eggplant
Kale And Quinoa Stuffing
Parsley Cream Sauce From Cashew Butter

Mushroom, Spinach And Goat Cheese Lasagne
Tomato And Herb Emulsion
Herb Salad

Phyllo Pastry Parcel
Portobello Mushroom, Spring Onion And Mozzarella
Vegetable Ragout

Quinoa And Vegetable Cakes
Red Pepper Relish
Roasted White Onion Puree



Meat

Caribbean Braised Beef Short Rib
Rum And Ginger Flavored Glaze
Pickled Green Mango

Braised Shoulder And Roasted Loin Of Pork
Tamarind And Chili Pasilla Sauce

Caribbean Lamb Curry
Coconut Milk, Ginger, Cilantro And Chili Panameño

Herb Crusted Beef Tenderloin
Red Onion Jam
Rosemary Jus

Free Roaming Chicken Supreme
Cacciatore Sauce
Garden Herb Bouquet



Sides

(Please Choose One Each Of The Veggies And The Starches)

Veggies

Sautéed Market Vegetables
(Heirloom Carrots, Snow Peas, Broccoli And Baby Zucchini)

Ginger And Garlic Steamed Pak Choy

Tamari, Garlic And Lemongrass Braised Green Papaya

Bacon Wrapped Green Beans

Starches

Basil And Lime Infused Sweet Potato Mousseline

Passionfruit And Pepper Spiced Creamy Polenta

Roasted Garlic Flavored Whipped Potatoes

Achiote And Orange Spiked Jasmin Rice

Scalloped Potatoes

Pommes Aligot



Desserts

Coconut Mousse
Cashew Crumble
Passionfruit Curd
Mango
Mint

Dark Chocolate Ganache Tarte
Macadamia Crust
Ginger Custard
Tropical Fruit
Merengue

Vegan Lime Pie
Vanilla Macadamia Sauce
Macerated Ladyfinger Banana

Coconut Sponge Cake
White Chocolate Sauce
Pineapple And Basil

Cocnut Cacao and Chia Pudding
Sweet Avocado
Strawberry
Sesame Sablé