

Private Dining Menus

Three Course Lunch \$24.95 per person

First Course

(Choose one)

Mix Green Salad

Caesar Salad

Second Course

(Choose a selection of three)

Butternut Squash and Wild Mushroom Pilau

Rosemary Roasted Cornish Game Hen, with Porcini Mash, Green Beans and Giblet Gravy

Panko Fried Boneless Chicken with Sautéed Spinach, Porcini Mash & Giblet Gravy

Jamaican Jerk Chicken Lollipops with Fried Cabbage Potatoes and Vidalia Onion Hash

Rum & Apple Cider Cured Pork Tenderloin with Collard Greens & Sweet Potato Puree

Wild Salmon with Dill and Whole Grain Mustard

Jumbo Lump Crab Cake with Old Bay Rouille

Braised Oxtail Stew with Rice & Peas

Dessert Course

(Choose one)

Banana Cupcake with Coconut Cream Cheese Frosting

Mango Cobbler with Vanilla Ice Cream



*All prices are not inclusive of 10% sales tax, 18% Gratuity and 4% booking fee.
All prices are subject to change.*

Three Course Dinner \$45 per person

First Course

(Choose a selection of two)

Pear and Roquefort Salad

Caesar Salad

Lemon Marinated Artichokes & Zucchini Salad

Second Course

(Choose a selection of three)

Butternut Squash and Wild Mushroom Pilau

Snow Pea Linguini over a Puree of Aubergine and Lentils

Rosemary Roasted Cornish Game Hen, with Porcini Mash, Green Beans and Giblet Gravy

Panko Fried Boneless Chicken with Sautéed Spinach, Porcini Mash & Giblet Gravy

Rum & Apple Cider Cured Pork Tenderloin with Collard Greens & Sweet Potato Puree

Rack of Lamb with Onion and Mint Pistou

Adobo Spiced Duck with Green Beans, Walnuts, Tomatoes and Blood Orange-Chipotle Reduction

Jumbo Shrimp with Avocado-Horseradish Salsa and Lobster Vinaigrette

Wild Salmon with Dill and Whole Grain Mustard

Jumbo Lump Crab Cake with Old Bay Rouille

Braised Oxtail Stew with Rice & Peas

Dessert Course

(Choose one)

Chocolate Lava Cake with French Vanilla Ice Cream

Banana Cupcake with Coconut Cream Cheese Frosting

Mango Cobbler with Vanilla Ice Cream

Four Course Dinner \$60 per person

First Course

(Choose a selection of two)

Caesar Salad

Lobster Bisque with Jumbo Lump Crabmeat

Lemon Marinated Artichokes & Zucchini Salad

Pear and Roquefort Salad

Second Course

(Choose a selection of three)

Jamaican Jerk Chicken Lollipops with Fried Cabbage, Potatoes and Vidalia Onion Hash
Rum and Apple Cider Cured Pork Tenderloin with Collard Greens and Sweet Potato Puree

Wild Salmon with Dill and Whole Grain Mustard Sauce

Spicy Tuna Tartare on Crispy Corn Cake with Avocado

Snow Pea Linguini over a Puree of Aubergine and Lentils

Jumbo Lump Crab Cake with Old Bay Rouille

Hudson Valley Foie Gras, Coconut French Toast and Cranberry Jam

Third Course

(Choose a selection of three or four)

Braised Oxtail Stew with Rice and Peas

Jumbo Lump Crab Cake with Old Bay Rouille

Filet of Beef Rossini with Porcini Mash

Butternut Squash and Wild Mushroom Pilau

Rack of Lamb with Onion and Mint Pistou

Adobo Spiced Duck with Green Beans, Walnuts, Tomatoes and Blood Orange-Chipotle Reduction

Jumbo Shrimp with Avocado-Horseradish Salsa and Lobster Vinaigrette

Dessert Course

(Choose a selection of two items)

Chocolate Lava Cake with French Vanilla Ice Cream

Mango Cobbler with Almond Biscuit Topping with French Vanilla Ice Cream

Coconut Rum & Golden Raisin Bread Pudding with French Vanilla Ice Cream

Hors D'oeuvres

\$ 2.95 per piece (25 piece minimum)

Eggplant Hummus spread on Homemade Coco Bread

Quinoa Pumpkin Salad on Seedless Cucumber

Artichokes and Minced Chicken Croquettes with Mango Mustard Tartar Sauce

Jerk Chicken Lollipops

Creole Mustered Chicken Skewers

\$3.95 per piece (25 piece minimum)

Smoked Salmon Roulades with Dill Cream

Petite Tropé Crab Cakes

Curry Dusted Sea Scallops

Habanero Spiked Shrimp Skewers

Deep Fried Crawfish Beignets

Spiced Shrimp with Cocktail Sauce

Clams Rockefeller

\$6.95 per piece (25 piece minimum)

Adobo Spice Lobster Tail

Rack of Lamb with Onion - Mint Pistou

"Pit Grilled" Filet Minion

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Buffet Menu

(25 person minimum)

Brunch \$25 per person

Dinner \$45 per person

All Buffets include homemade bread with Lentil & Artichoke Tapenade
Soft drinks including Sodas, Coffee, Iced Tea & Fruit Juices

Choice of One

Mix Green Salad with Basil Vinaigrette

Tropical and Fresh Fruit Platter

Choice of Three for Dinner, Choice of Four for Brunch

Butternut Squash and Wild Mushroom Pilau

Curry Chicken

Rum & Apple Cider Cured Pork Tenderloin

Braised Oxtail Stew

Jerk Chicken Lollipops

Coconut French Toast with Cinnamon Whipped Butter & Maple Syrup

Apple Wood Smoked Bacon

Turkey Sausage

Granola with Golden Raisins, Milk and Yogurt

Choice of Three Sides

Caribbean Collard Greens

Sautéed Green Beans

Fried Plantains

Rice & Peas

Macaroni & Goat's Cheese

Sweet Potato Mash

Dessert

Banana Cupcakes with Coconut Cream Cheese Frosting

&

Hand Dipped Chocolate Covered Strawberries

Buffet Enhancements

Carving Station with Attendant (minimum 25 people)

Filet Mignon with Spinach, Roquefort, and Shoestring Salad with Rossini Demi \$12.00 per person

Baked Ham with Maple Mustard \$6.00 per person

Jerk Roasted Turkey with Cranberry Apple Chutney \$5.00 per person

Omelet Station with Attendant (minimum 25 people)

Vegetarian (onions, peppers, tomatoes, mushrooms, and cheese) \$4.00 per person

Meat & Vegetable (above plus bacon, chorizo and/or turkey sausage) \$5.00

Bloody Mary & Mimosa Bar \$9 per person



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Beverage Packages

Island Tour Open Bar

\$35 per person for first two hours
\$12 per person each additional hour

Includes the following:
House Liquor Cocktails

Red & White Wines

Beers

(Dominion Lager, Dominion Seasonal, Bud Light, New Castle)

Island Cruise

\$45 per person for first two hours
\$17 per person each additional hour

Includes the following:

Call Brands

(Stolichnaya Brands, Ketel One, Tanqueray, Mt. Gay Rum, Cruzan Brand Rum, Tres Generaciones Tequilas, Jack Daniels, Maker's Mark, Laphraoig 10 yr., Macallan 12 yr., Dewars, Seagram's 7, Bushmill's Irish Whiskey)

Red & White Wines

Beers

(Hoegaarden, Heineken, Murphy's Stout)

Tropé Getaway

\$55 per person for first two hours
\$22 per person each additional hour

Includes the following: Full Open Bar

(Excluding Remy & Courvoisier XO, Johnny Walker Blue, Bottled Wine List, Moet Nectar Imperial Rose & Dom Perignon, and Select Others)

Hosted Bar

Select Three (3) Specialty Cocktails from Menu	\$8 ea.
One Red & White Wine from Glass List	\$7 ea.
Any Two Imported Beers	\$6 ea.
Any Two Domestic Beers	\$5 ea.
Drinker's Choice Cocktails	TBD

** Will be selected and priced accordingly*

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