

TASTE OF THE

Caribbean

CRUZAN HORS D'OEUVRES

- Coconut Shrimp with Mango Chutney .. 2.50 each
- Tropical Lobster, Mango and Avocado Salad in Asian Spoon 2.50 each
- Lobster and Filet Kabob 3.25 each
- Miniature Jamaican Beef, Chicken or Vegetable Patties 2.50 each
- Jerk Grilled Jumbo Scallop Lollipops 2.25 each
- Mini Cuban Sandwiches 1.75 each
- Beef Empanadas..... 1.75 each
- Hearts of Palm and Avocado on Yellow Plantain 1.75 each
- Caribbean Chicken Wings 1.00 each

CALYPSO BUFFET

- ONE ENTRÉE..... 21.95 PER PERSON**
- TWO ENTREES..... 23.95 PER PERSON**
- THREE ENTREES 25.95 PER PERSON**

SALADS AND STARTERS (CHOOSE TWO)

ISLAND GREENS

Mixed Greens Boasting Mango, Strawberries, Avocado and a Honey-Cumin Vinaigrette

KINGSTON BEAN SALAD

Pigeon Peas, Onion, Vinegar, Garlic, Olive Oil, Tomatillo

CARIBBEAN SALAD PLATTER

Mangoes, Hearts of Palm and Tomatoes Drizzled with Dressing of Lime Juice, Coriander and Allspice

HAITIAN COLESLAW

Cabbage, Carrots, Mayo, Lime Juice, Dijon, Serrano Chilies and Celery Seed

JAMAICAN POTATO SALAD

Red Skinned Potatoes Tossed with Bacon, Mayo, Mustard, Cayenne, Allspice, Turmeric, Hard Boiled Eggs, Celery and Pepper Sauce

SPICY TOMATO SALAD

Plum Tomatoes, Sugar, Black Pepper, Onions, Red Chili, Lime Juice, Ginger, Soy Sauce, Coriander and Olive Oil



SEASIDE AVOCADO SALAD

Avocado Slices Tossed with Almonds, Lime Juice, Cucumbers, Tomato and Queso Blanco Served over a bed of Lettuce

TROPICAL BLISS SALAD

Avocadoes, Hearts of Palm, Red Onion Tossed with Coriander-Lime Vinaigrette

CARIBBEAN FRUIT DISPLAY

A Succulent Display of Fresh Caribbean Native Fruits Such as Fresh Coconut, Kiwi, Cantaloupe, Pineapple, Mangoes, Papaya, Passion Fruit, Guava

CRAB & COCONUT DIP

Lump Crab, Lime Juice, Coconut Milk, Jalapenos, Cilantro and Mayonnaise Presented with Plantain Chips

SIDES (CHOOSE TWO)

Mashed Yucca with Garlic

Spiced Yucca Chips with Chile and Cayenne

Sautéed Plantains

Coconut – Pecan Sweet Potatoes

Cuban Style Black Beans

Caribbean Rice

Jamaican Rice and Pigeon Peas

Arroz con Pollo

CARIBBEAN ENTREES

CUBAN CHICKEN

Tender Breast of Chicken Sautéed with Jalapenos, Garlic, Pepper, Cumin, Tomatoes, Lemon Juice and Black Beans

CARIBBEAN CHICKEN

Breast of Chicken Rolled in a Delicately Spiced Sweet Breading, then Baked with Citrus Juice and Nectarines

JERK CHICKEN

Breast of Chicken Seasoned with Brown Sugar, Soy Sauce, Cinnamon, Thyme, and Ground Red Pepper

REEF CHICKEN

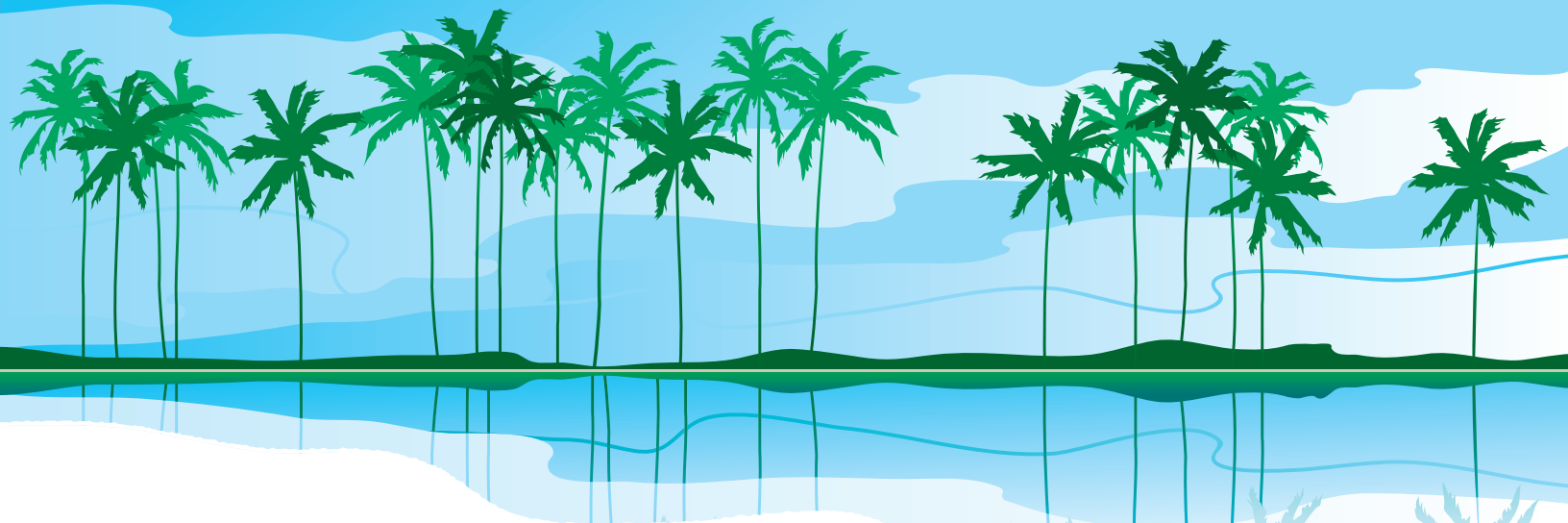
Chicken Glazed with a Delectable Sauce of Dark Rum, Lime Juice, Ginger, Cloves, Cinnamon, Garlic and Hot Pepper Sauce. Topped with Mango Chutney

PALM TREE KABOBS

Your Choice of Chicken or Beef Kabobs Skewered with Peppers, Onions, Tomatoes and Mushrooms

TROPICAL PORK LOIN

Roasted Pork Loin with Sauce of Orange, Ginger, Soy Topped with Sweet Potato Ribbons and Mango Chutney



GINGER TURKEY

Tender Breast of Turkey Accented with Apricot Jam, Ginger, Dry Sherry, Brown Sugar and Lemon Juice

CORAL TURKEY

Turkey Breast with Peach Preserves, Scallions, Garlic, Hot Pepper Sauce, Lime Juice and Soy Sauce

CARNE GUISADA

Sirloin Cubed with Onions, Garlic, Tomatoes, Sherry, Cumin, Paprika, Oregano Parsley and Yellow Plantains

PANAMANIAN PAELLA

Chicken, Cubed Pork, Lobster, Clams, Shrimp and Sausage Cooked Paella Style with Rice, Peppers, Garlic, Tomatoes, Chick Peas and Stuffed Olives

MANGO-GINGER SWORDFISH

(ADD 2.00 PER PERSON)

Swordfish Steaks Marinated in Ginger, Lime and Sherry. Baked then Topped with Fresh Mango –Papaya Relish

BAHAMIAN MAHI MAHI

(ADD 2.00 PER PERSON)

Fresh Mahi Mahi Filets Dredged in a Rum-Lime Marinade Laced with Oregano.

ADOBO RUBBED TUNA STEAKS

Tuna Steaks Rubbed with Adobo Paste of Red Pepper Flakes, Ginger, Turmeric, Nutmeg, Allspice, Orange Peel Grilled and Topped with Avocado Salsa

BARBADOS FLYING FISH

Flounder Filets Marinated in Lime Juice, Green Pepper, Onion, Chives, Thyme and Parsley. Dipped in Egg and Breaded then Fried Crisp. Garnished with Limes

CARIBBEAN LOBSTER (MARKET PRICE)

Broiled Lobster with Onions, Garlic Parsley, Tobasco, Mushrooms, Topped with Bread crumbs

Above Served with Coconut Corn Bread and Banana Bread

BAHAMA BREEZE SWEETS

Barbados Bananas Flambe 3.95 Per Person *

**Requires station attendant*

Calypso Flan in Martini Glass 2.75 each

Pina Colada Bread Pudding 2.50 per person

Pineapple Upside Down Cupcakes 2.25 each

Coconut Macaroons 1.25 each

Bacardi Rum Cake 38.00 each

Coconut Cake 38.00 each

Key Lime Tart with Mango Rum Sauce . 36.00 each

• Pricing for this Menu is based on 100 Guest Minimum, Lesser Numbers will incur surcharge



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