

2012 Food and beverage packages for wedding reception

All packages are inclusive of cocktail reception and dinner



Calypso Dream (includes)

1-hour cocktail reception

Non alcoholic Fruit punch, soft drinks

Passed hours d`houvres

Conch fritters with cayman tartare

Guava BB chicken skewers

Miniature Pizzette

3 Course Dinner

Choice of Starter

Tropical paradise salad with avocado, tomato, mango, and a lime-basil dressing

or

Coconut Shrimps with Mango dipping Sauce

or

Local Roasted pumpkins soup with plantain chips

Choice of Main Course

Chicken scallopine with artichokes, capers and lemon sauce,
with farmer's fresh vegetable medley West Indian rice or wild mushrooms risotto (Pick one)

or

Herb Rubbed pork tenderloin jack Daniel sauce, griddle corn cake calypso potatoes, tobacco onions

or

Grilled Local Catch

Calypso whipped potatoes and a Cayman Style roasted tomatoes sauce

or

Pasta of the day or vegetarian selection (Pick One)

Dessert

Wedding cake (priced separately) served with fresh fruit and ice cream

Price \$ 40 per person

Menu Upgrades

Pepper steak + \$1 Beef Striploin steak or Rib eye Steak + \$3.50 Lobster Cayman Style + \$3.50



Cayman Breezes (includes)

1-hour cocktail reception open premium bar

Wine- Beer – Mix Drinks does not include specialty drinks or frozen

Passed hours d`houvres

Lobster salad barquette with Tobiko caviar

Coconut chicken salad in a phylo cup

Conch fritters ,cayman Tartrare

Gorgonzola stuffed mushrooms

3 Course Dinner

Choice of Starter

Spinach salad with gorgonzola cheese, spicy toasted walnuts, cherry tomatoes
hearts of palm and balsamic vinaigrette

or

Creamy conch chowder with orange, coconut and scotch bonnet

or

Prosciutto wrapped brie cheese baked in puff pastry served on baby greens
with toasted almonds and mango vinaigrette

Choice of Main Course

Lobster and shrimp sautéed with tomato, mushrooms and scallions in a flaming brandy,
Tarragon cream sauce, with braids of pasta

or

Pan Sautéed Fresh local Catch

Sundried tomato garlic and herbs , drizzled with honey and balsamic glaze ,
Cauliflower mush and sautéed spinach

or

Grilled 10 oz NY Steak, sautéed onion and mushrooms, roasted shallots and red wine sauce,
Cilantro crushed potatoes, French beans mediterraneo

or

Vegetarian Pasta **or** Risotto (pick one)

Dessert

Wedding cake (priced separately) served with fresh fruit and ice cream
Colombian coffee and assorted teas

Menu Upgrades

Beef tenderloin + \$5

Price \$ 50 per person



Tradewind Rhapsody (includes)

1-hour cocktail reception open premium bar

Wine- Beer – Mix Drinks does not include specialty drinks or frozen

Signature drinks bar offering freshly made tropical mojito or tropical Bellini

Passed hours d`houvres

Stilton and port wine foam - Grilled Garlic rosemary shrimps -Miniature gourmet pizzas (assorted toppings)

Lobster and mango salad on philo cup - Mushroom & sundried tomato pockets- oriental beef skewers

3 Course Dinner

Choice of Appetizer

Baby Field and herbs, greens, figs and walnuts, sherry vinaigrette

or

House smoked Wahoo carpaccio with salmoriglio dressing and arugula salad

or

Marinated grilled Portobello mushrooms, topped with Parma ham and melted smoked provolone cheese served with a Barolo-truffle reduction

Choice of Main Course

Lobster and shrimp sautéed with tomato, mushrooms and scallions in a flaming brandy,

Tarragon cream sauce, with braids of pasta

or

Apple wood smoked bacon wrapped fillet of Angus beef tenderloin, topped with arugula-parmesan butter, roasted shallot-port wine sauce, garlic whipped potatoes,

or

Pan Roasted Rosemary scented Seabass

over seafood reduction slowly poached sliced potatoes , topped with snow peas confetti

or

Roasted Pumpkin and Mascarpone Risotto (vegetarian)

Dessert

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

Colombian coffee and assorted teas

Price \$ 60 per person

Menu Upgrades

Add Soup or pasta Course +3 \$ add Sorbet before main course +1.5 \$



Island Allure Buffet Dinner (includes)

1-hour cocktail Champagne reception and open premium bar

Wine- Sparkling Wine, Beer – Mix Drinks does not include specialty drinks or frozen

Passed hours d`houvres

Bacon wrapped plantain -Caribbean seafood spring roll -Cayman conch fritters with pink peppercorn tartare –
Baby lamb chops mojito dipping sauce Lobster and mango salad on plantain chips-Mini Beef Wellington

Dinner Caribbean Buffet

Appetizer

A selection of Freshly-Baked White and Whole Grain Bread Rolls with whipped butter and garlic butter

Mixed Winter Green Salad with Savory dressing

Traditional Caesar Salad with aged Parmesan and herb croutons

Island ceviche spoons

Caribbean Gaspacho shooters

From the Chafer

Chicken Piccata, with articoque, capers, tomatoes and lemon white wine sauce

Grilled Local Catch with roasted tomato-onions and pepper Cayman Style

Lobster Filled Ravioli with crustacean sauce

Carvery

Slow Roasted Island spiced pork, tropical fruit salsa

Blue Mountain, braised beef short rib, Red wine shallots reduction

Sides

Farmers Market vegetables medley,

Garlic Mashed Potatoes and

Rice and Peas

Fried plantain,

Dessert

A selection of Chocolate Tortes, Cakes, Pecan Tarts and Cheesecakes

Warm Chocolate lava cake with vanilla ice cream

Chocolate Fountain with fresh fruit and marshmallow skewers

Menu Upgrades

Pasta Station \$3 PP, Paella Station \$5 PP,

Add Carving Station PP =Roast beef \$3, Roasted leg of Lamb \$4, Beef Prime Rib \$6, Pork tenderloin \$3

Price \$ 55 per person

FYI

Dinner can also be quoted without cocktail reception

A customized menu can be created on request

**Wine service to compliment dinner is available
With premium house wine starting at 30 \$**

Dessert selection can be added instead of wedding cake

Outside catering also available, please contact Vico at Pappa@candw.ky

Pappagallo Cake Sample Collection

