

Hurricane Package Plated Dinner \$85 a Person Minimum 100 Guests Required.

<u>Carving Station</u> New York Strip Loin Au Poivre with Brandy Peppercorn Sauce

Butler Passed Premium Hors D'oeuvres (Pick 4)

Ahi Tuna Tartare with Ginger and Scallion on a Wonton Plank Turks and Caicos Conch Fritter with Fiery Cocktail Sauce with a Lemongrass Ponzu Sauce Mini Beef Empanada with Green Chile Ribbon Tamarind BBQ Chicken Breast Skewer Shrimp Spring Roll with Lemongrass Ponzu Sauce Grilled Vegetable Brochette with Basil Pesto Drizzle Greek Spanakopita with Spinach, Feta Cheese and Pine Nuts Olive and Sundried Tomato Tapenade on Crostini Round Mediterranean Mezze Grazing Station Tuscan White Bean Spread Tabouleh Salad Lemon Scented Marinated Olive Mix Herbed Bocconcini Mozzarella Marinated Artichoke Hearts Dolmas with Tzatziki Sauce Served with Italian Bread, Grilled Pita Points and Lavosh Crackers

First Course

Classic Caesar Salad with Hearts of Romaine, Shaved Parmesan and toasted Garlic croutons - Fresh Baked Petits Pains Served with Sweet Butter

Main Course

Pan Seared Island Spiced Chicken Breast with Papaya Mango Chutney - Fried Plantains, White Rice and Black Beans

Chef Choice Cake Coffee and Selection of Hot Teas



Staff/ Rental Truck

Commissary Kitchen Rental 10 Hours 4 Chef 1 Kitchen Manger/Load Set Up 10 Hours 6 Servers 5 Hours- We Bus Tables after food is served Cake Cutting Included if it applies to your event. 1 Dishwasher 5 Hours Reset Kitchen Day After. Company Sprinter/Gas to Venue. Bartending Available Upon Request

Disposables Are Gold or Silver Please Pick on color.

Disposable Appetizer Plate China Salad Plate China Dinner Plate Water Goblet China Salad Disposable Cups Tea, Lemonade, water Disposable Coffee Cups Disposables Cake Plate Cocktail Napkin Flatware Fork Flat ware Knife **Aluminum Pans for Leftover Food Final Sale will reflect 20% Administration Fee and Taxes.