

Sample \$55/person Menu

Choice of Appetizer

Shrimp Spring Rolls

Crispy spring rolls with spicy sambal sauce & basil oil

Island War Tips

Grilled beef tenderloin on skewers with a coconut chili glaze & edamame

Choice of Second Course

Caribbean Salad

Crispy wontons, mango, hearts of palm & macadamia nuts
with a caramelized pineapple dressing

Cuban Black Bean Soup

Traditional with smoked pork, sour cream and red & green onions

Choice of Entree

Filet Mignon

8 oz. center cut, served with lobster and shrimp stuffed mushroom caps, caramelized onion demi glaze, mashed potatoes and spinach

Lowcountry Shrimp and Grits

Served with chorizo gravy and fried okra over a bed of sautéed spinach

Blackened Mahi Mahi

Topped with mango avocado salsa and served with jasmine rice & mixed vegetables

Ashley Farms Free Range Brick Chicken

Seared half of boneless chicken with Caribbean spices,
Boursin cheese grits, spinach & roasted garlic jus

Choice of Dessert

Warm Liquid Chocolate Cake

Accented with espresso cream & hazelnut gelato

"Key West Style" Key Lime Pie

Mango and kiwi puree topped with fresh whipped cream