

Sample \$60/person Menu

Choice of Appetizer

Pan Seared Jumbo Lump Crab Cake

Crowned with fire roasted corn salsa & chipotle cream

Coconut Shrimp

Served with jalapeño marmalade & mango-avocado salsa

Island War Tips

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

Choice of Second Course

Caribbean Salad

Mixed greens, crispy wontons, mango, hearts of palm with a caramelized pineapple vinaigrette

Caesar Salad

Crispy romaine hearts with shaved parmesan and garlic crostini

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

Seared Chilean Sea Bass

Wasabi cream and a soy glaze, udon noodles and wakame salad

Tangerine Ginger Glazed Salmon

Topped with fennel, orange salad and served with jasmine rice & seasonal vegetables

Crispy Ashley Farms Free Range Brick Chicken

Seared half of boneless chicken with Caribbean spices, garlic whipped potatoes, asparagus & a roasted garlic au jus

Choice of Dessert

"Key West Style" Key Lime Pie

Mango and kiwi puree topped with fresh whipped cream

Liquid Chocolate Cake

Accented with espresso cream & hazelnut gelato