

Weddings ~ Dinner

A Congratulatory Toast with a glass of Sparkling Wine at the start of Dinner. Menu includes Fresh Baked Bread and Butter, Fresh Brewed Coffee or a Selection of Herbal Teas

For parties up to 40 persons

Minimum 10 persons

Menu A

\$95 ++ per person

Starter

Portuguese Bean Soup
House-made Specialty

Salad

Seared Scallops Salad
On a Butter Leaf- Lettuce topped with Pimento Vinaigrette

Entree

Seared Tenderloin of Beef
*Topped with Wild Mushroom & Sweet Onions
Served with Potato A Gratin and Seasonal Vegetables*

Dessert

Macadamia Nut Ice Cream

Menu B

\$110 ++ per person

Starter

Crab Stuffed Mushrooms
With Roasted Garlic Mornay Sauce and Cilantro Pesto

Salad

Grilled Shrimp on Mixed Greens
Topped with Balsamic Vinaigrette Dressing

Entrees

Sauteed Fresh Island Mahimahi
*Fish Fillet topped with Sweet Chili Boursin Cream Sauce
and*

Seared Petite Beef of Tenderloin
*Topped with Wild Mushrooms and Onions
Served with Garlic Mashed Potatoes and Sauteed Seasonal Vegetables*

Dessert

Macadamia Nut Ice Cream

Prices subject to 20 % service charge and applicable sales tax

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Menu C

\$ 120 ++ per person

Starter

Chef's Ocean Duo

Seared Scallop with Pernod Drizzle & Salmon-Ahi Tartar

Salad

Chicken Caesar Salad

With Grilled Chicken tossed with Parmesan Cheese & Croutons

Entree

Broiled Spiny Lobster Tail

Topped with Citrus Sauce

and

Beef Wellington

With Port Wine Sauce

Dessert

Macadamia Nut Ice Cream

For parties up to 40 persons

Minimum 10 persons

Children Menu

\$ 30 ++ per person

Entrée

Combination of:

Mini Teriyaki Beef

Spaghetti with Marinara Sauce

Furikake Rice Ball

with Fresh Seasonal Fruits

Ice Cream

Fresh Orange Juice

Prices subject to 20 % service charge and applicable sales tax