

# Full Day

## BREAKFAST

### TREASURES

Assorted Pastries and Muffins, Fruit platter

Beverages-Juices, still and sparkling water & sodas

### LITE BITES

#### Charcuterie & Cheese Platter

Salami, Mortadella, Prosciutto,

Brie, Gorgonzola, aged Cheddar, Gouda, Mango chutneys, and assorted cracker

### LUNCH

#### Cold & Hot Canapés

Aromatic vegetable summer spring roll with sweet chili sauce 

Shrimp or Chicken spring roll with assorted vegetables sautéed in sesame seed oil

#### Appetizers

Delicately flavored Black Olive Hummus with fresh Pita

#### Caprese Salad

Heirloom Tomatoes, Fresh Buffalo Mozzarella, basil, Balsamic Reduction

#### Shrimp Cocktail

Poached Shrimp with Prive' traditional cocktail sauce

#### Entrée

#### Grilled Beef Loin

Sautéed in Red Wine Sauce and served with a Caribbean infused yellow rice with mixed vegetables

#### Organic Chicken Breast Supreme

sautéed with a white wine sauce and served with homemade baked potato and bacon sautéed cremini mushrooms

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### Caicos Snapper

Freshly caught caicos snapper, Italian vegetable Ratatouille and lemon beurre blanc

## Summer Desserts

Aromatic seasonal fruit Tarts with Lemon Curd

Traditional Caribbean Rum Cake with Bambarra rum syrup

Chia seed Coconut Parfait with Wild Berries 

Dark or White Chocolate Mousse

Executive Chef's Crème Brûlé

## Evening Bites

Pepperoni Pizza

Spicy 

Vegetarian 

Gluten free 

Vegan 

Contains Nut 

*Kindly advise us of any food allergies*

**It's not about recipes nor menus, it's about sharing a passion which is served on a plate**