

ISLAND MERMAID

Sit Down Dinner Catering Menu (Sample)

PASSED HORS D'OEUVRES MENU FOR COCKTAIL HOUR (8)

Mini crab cakes with herb aioli

Citrus-marinated ceviche

Beef / pork / chicken empanadas

Fresh tomato bruschetta on garlic crostini

Wild mushroom and goat cheese tartlets

Spinach and feta triangles

Fried calamari

Three cheese quesadilla

STATIONARY COCKTAIL HOUR DISPLAYS (2)

smoked salmon platter

Smoked salmon platter with sliced tomato, onion, creme fraiche, dill and flatbreads

carving station

Herb Marinated London Broil

red wine demi glaze

horseradish mashed potatoes

assorted, sliced mini rolls

SIT DOWN DINNER MENU

All served at the table along with fresh-baked breads with herb olive oil and house-cured olives

appetizer course

Jumbo lump crab meat, brandy and cream

plated salad course

With goat cheese, pine nuts & a strawberry balsamic dressing

entree course

vegetable quinoa cake

Sauteed spinach and shallots roasted tomato

sauteed grouper filet

White balsamic soaked tomatoes, herbed orzo and white wine beurre blanc

grilled swordfish

poblano, plantain and pineapple Caribbean fried rice and hearts of palm salsa

sliced tenderloin of beef

Garlic mashed potatoes, roasted asparagus & beef jus

DESSERT SERVICE

custom cake

Every Custom Cake is created based upon an individual consultation with our pastry chefs. They will discuss all aspects of your cake design including cake type, filling, icing, inscription & any unique design requests.

We proudly brew Starbucks coffee and it will be served tableside with dessert.