



## Summer Seated Gala

### PASSED HORS D'OEUVRES

*these will be served by costumed waiters on beautifully garnished trays*

*King Salmon Tartare on Roasted Sweet Beet Chips*

*Coconut Crusted Chicken on Sugar Cane Skewers  
with Grilled Pineapple Salsa*

*Flatbread Wedges with Goat Cheese and Fresh Peach-Basil Chutney*

*Jerk Pork Skewers with Avocado- Corn Relish*

*Yucca Fritters with Saffron Aioli*

*Sweet Potato Chips with Black Bean Salsa*

### 1<sup>ST</sup> COURSE

*Grilled Jumbo Shrimp*

*with Chipotle Ketchup and Lime Aioli with Lime Zest*

*Roasted Baby Beets with Yellow Beet Coulis and Toasted Pepitos*

*Cucumber Avocado Soup*

*Corn Muffins, Onion Flatbread, Olive Breads, Epi Loaves*

### ENTREE

*Tamarind Glazed Beef Tenderloin and Pan Seared Mahi Mahi  
served with Mango- Pepper Relish*

*Snap Peas, Edamame and Baby Carrots with a Lime Cilantro Butter*

*Plantain and Chive Risotto with Caramelized Shallots*

### DESSERT

*Coconut Parfait*

*layers of rum- soaked cake with coconut -mascarpone cream, chocolate  
served with a and a Chocolate Tuille*

*Key Lime Tarts*

*with Whipped Cream and Candied Lime Garnish*

*Intelligentsia Coffees and Herbal Tea*

### BAR

*Blue Moon*

*Mango Martini*

*Limón*