



Plated Option 1

Island Appetizer Platters

**A combination of Tiger Prawns, Curry Fried Calamari,
Ginger Chicken Spring Rolls, Pakoras, Seared Scallops**

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### **Mixed House Greens**

**With Roasted Tomato, Artichoke Hearts, Sliced Almonds, Raspberry Poppy Seed Dressing**

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Choice of 3 Entrees

Home Made Black Pepper Pasta

In a Garlic White Wine Cream Sauce with Chicken, Spinach, Tomatoes, and Garlic Toast

Pork Chop

**Braised in Crabapple Syrup with Home Made Gnocchi, Roasted Vegetables and Island Grown
Apple Sauce**

8oz New York Steak

With Garlic Mash, Roasted Vegetables and Peppercorn Sauce

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### **Choice of 2 Desserts**

**Bread Pudding**

**Chocolatissimo**

**Coffee, Tea and Soft Drinks**

***\$44 per person plus tax and 15% gratuity***



## **Plated Option 2**

### **Island Appetizer Platters**

**A combination of Tiger Prawns, Curry Fried Calamari,  
Ginger Chicken Spring Rolls, Pakoras, Seared Scallops**

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Choice of 3 Entrees

Home Made Black Pepper Pasta

In a Garlic White Wine Cream Sauce with Chicken, Spinach, Tomatoes, and Garlic Toast

Pork Chop

**Braised in Crabapple Syrup with Home Made Gnocchi, Roasted Vegetables and Island Grown
Apple Sauce**

8oz New York Steak

With Garlic Mash, Roasted Vegetables and Peppercorn Sauce

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### **Choice of 2 Desserts**

#### **Chocolatissimo**

#### **Mixed Berry Pie**

### **Coffee, Tea and Soft Drinks**

***\$38 per person plus tax and 15% gratuity***