



Sample \$60/person Menu

Choice of Appetizer

Pan Seared Jumbo Lump Crab Cake

Crowned with fire roasted corn salsa & chipotle cream

Coconut Shrimp

Served with jalapeño marmalade & mango-avocado salsa

Island War Tips

Grilled beef tenderloin on skewers with a coconut chili glaze & edamame

Choice of Second Course

Caribbean Salad

Mixed greens, crispy wontons, mango, hearts of palm with
caramelized pineapple vinaigrette

Caesar Salad

Crispy romaine hearts with shaved parmesan and garlic crostini

Choice of Entree

Filet Mignon

Served with caramelized onion demi glaze, mashed potatoes,
roasted tomatoes and spinach

Seared Chilean Sea Bass

Wasabi cream and a soy glaze, udon noodles and wakame salad

Blackened Mahi Mahi

Topped with mango avocado, jasmine rice and mixed vegetables

Ashley Farms Brick Chicken

Lemon herb brined all natural chicken served over mashed potatoes and
mixed vegetables with a roasted garlic jus

Choice of Dessert

"Key West Style" Key Lime Pie

Mango and raspberry puree topped with fresh whipped cream

Liquid Chocolate Cake

Accented with hazelnut gelato