

CABANA CLUB

The Beginning

French Baguette, Olive Oil and Rosemary Focaccia bread, Flat Bread
Baba ghanoush & Hummus
Marinated Olives & Sun Dried Tomatoes
Assorted Serrano and Salami
Grey Goose Martini Selection
Sushi & Sashimi Platter
Antipasti plate

In Between

Iced Melon Bisque with a hint of grenadine

The Middle

Grilled Caribbean Lobster tail
Seared Cajun Tuna Steak with basil and plum tomato confit
Grilled Veal Chop
Marinated crispy Pork belly

On the Side

Caribbean Black Rice, Roasted Potatoes
Corn on the Cob
Assorted vegetables

On the other Side

Safe from Chicken, Lamb, Beef, Shrimp & Vegetable
With garlic sauce, Spicy Tomato Salsa
Tatziki Sauce, Peanut Sauce, Green Chilli Sambal, Mango-Lime Relish
Shredded lettuce and pita pocket

The Final

Crème Brulee
Tiramisu
Strawberry Cups with Custard

Accompanied By

Hogue Gewurztraminer, Washington State
Laboure- Roi Macon Villages, France
Sokol Blosser Pinot Noir, Oregon
Franciscan Magnificat Cabernet Sauvignon, Napa Valley, California
Late Harvest Errazuriz Sauvignon Blanc, Chile

