

Caribbean Café Menus

Appetizers

Brie & berries in puff pastry
Chicken potstickers with Asian dipping sauce
Crab balls with chipolte aioli
Coconut shrimp
Fruit & cheese platter
Grilled mango shrimp
Guacamole/salsa with homemade flour tortilla chips
Hot artichoke dip puff pastry
Hummus & house made spicy chip
Jerk grilled jumbo scallops
Island Jumbo Lumb Crab in Coconut Mango Sauce
Jumbo shrimp cocktail
Macadamia chicken bites
Mini cuban sandwiches
Peanut chicken satays
Prosciutto de parma wrapped asparagus
Seared tuna on wanton crisp
Shrimp potstickers
Smoked fish dip with homemade chips
Spinach & feta triangles
Spring rolls
Sweet & sour meatballs
Tenderloin carpaccio teardrops
Tequila jalapeno chicken bites
Tomato, basil, mozzarella crostini

Salads

Caribbean mixed greens, mango, strawberry, and avocado with a honey cumin dressing
Mozzarella, tomato, and polenta croutons, with balsamic vinaigrette
Roasted corn, red pepper, hearts of palm, and avocado with a rice wine vinaigrette
Spinach with strawberry vinaigrette
Traditional Caesar
Greek Salad with cherry tomatoes, cucumbers, feta, red onion with lemon/mint vinaigrette

Entrees

Chicken Tropical with apricot/mango in an herb sauce, topped with toasted coconut
Crab cakes with roasted red pepper sauce
Grilled jerk pork medallions with rum glaze
Islamorada lobster, pan-sauteed medallions in garlic/keylime butter
Jamaican jerk chicken with mango/papaya salsa
Macadamia crusted jumbo shrimp with mango salsa
Matecumbe chicken piccata with artichoke hearts, sundried tomato, capers, garlic & lemon
Mango & coconut shrimp
Mojo slow-roasted pulled pork with David's secret Caribbean sauce

Onion encrusted yellowtail snapper with keylime chardonnay sauce
Pork or steak tenderloin au poivre with peppercorns, mushrooms in a brandy cream sauce
Rum glazed steak & satays
Sesame encrusted mahi with ginger, carrot puree, cucumber noodles & a saffron cous-cous
Tequila-lime chicken grilled with cilantro, garlic, scallions
Tuna Caribbean with sesame rice noodles & wasabi cream

Wedding Menu – Sample Menus

Jamaican Jerk Chicken Dinner:

Comes with toasted coconut rice, tropical salad, selection of grilled vegetables, jalapeno corn bread.

Cost: \$37.00/person

Pig Roast or BBQ (Very Tropical):

The Pig Roast dinner comes with black beans, rice, grilled vegetables, grilled pineapple, mango salsa, salad and coconut bread.

Cost: \$40.00/person · Grill & Chef Fees: \$200.00

Seafood Pasta Station (This is a wedding favorite):

The Chefs prepare guests' dinners tableside. Each guest creates their own unique dinner from selections of: shrimp, scallops, mussels, calamari, chicken, julienne vegetables, mushrooms, tomatoes, spinach, broccoli, onions, garlic, wine, pesto, alfredo, marinara, and of course several pastas. This option includes fresh salad and baked breads.

Cost: \$47.00/person · Chef Fee: \$150.00 per chef

Surf-n-Turf:

Grilled filet mignon & grilled mango shrimp, roasted herb potatoes, grilled portabello mushroom, traditional ceaser salad, garlic bread.

Cost: \$60.00/person

Islamorada Dinner:

Island Snapper with key lime sauce, rum glazed beef, garlic mashed potatoes, steamed vegetable medley, caribbean salad, fresh baked bread.

Cost: \$45.00/person

Sunset Dinner:

Crab cakes with Roasted Red Pepper, Jerk Grilled Pork Medallion Herb Rice/Orzo Medley, grilled sweet potatoes with run glaze. Island Salad.

Cost: \$45.00/person

Rehearsal Dinners (All Rehearsal Dinners \$25.00/person)

BBQ Dinner: BBQ chicken, Pulled pork, Spicy island beans, Mozz & tomato pasta salad, Island pineapple slaw

Asian Theme Dinner: Chicken Potstickers, Seared Tuna Sushimi, Thai Peanut Chicken Satays, Rice Noodle Salad, Coconut Stirfry Tropical Rice.

Mexican Theme Dinner: Chicken Fajitas, Beef Burritos, Enchiladas, Guacamole, Salsa, Sourcream, Cheese, Tortilla Chips, Lettuce, Tomatos.

Italian Theme Dinner: Caeser Salad, Shrimp Alfredo w/ Bowtie, Penne Marinara, Meatballs, Sausage, Homebaked Bread/butter.