

Hors d'oeuvres

Chilled Selection \$4.50

Tomato bruschetta with basil
Gazpacho shooter
Ceviche of grouper
Crab salad on a crostini
Caprese skewer

Chilled Selection \$5.50

Smoked salmon rolls
Tuna and sesame soya
Smoked duck breast and peanuts
Goat cheese apple and honey
Vitello tonnato

Hot Selection \$5.50

Chicken sate with peanut sauce
Beef pinchito with chimichurri
Mini pizza margarita
Risotto croquette and truffle mayonnaise
Chicken wings and blue cheese
Grouper and popcorn

Hot Selection \$6.50

Ciabatta with pulled pork
Scallops and bacon
Crab cakes with wasabi mayonnaise
Mini eagle burger
Shrimp lollipop and mango chutney
Whiskey baby back ribs

Open Bar

◆ House Brands Menu ◆

1ST HOUR \$25 PER PERSON • ADDITIONAL HOURS \$15 PER PERSON

Palmera rum	Ponche de crema
Palmera coconut rum	Tequila silver charro
Palmera spiced rum	Balashi chill
Nostovia vodka	Balashi beer
King Charles gin	House wine red
Noble whiskey	House wine white
Canadian whiskey	Sodas
Campari	Juices
Coffee liquor	Fruit punch
Amaretto	

◆ Premium Brands Menu ◆

1ST HOUR \$35 PER PERSON • ADDITIONAL HOUR \$17.50 PER PERSON

Bacardi rum	Jack Daniels bourbon	Heineken beer
Bacardi coconut	Seagram's whiskey	Bud light
Captain Morgan	Jose Cuervo silver tequila	Budweiser
Spiced Myers rum	Sierra reposado tequila	Coors light
Stolichnaya vodka	Sambucca	House wine red
Papiomento vodka	Amaretto Disaronno	House wine white
Tanqueray gin	Malibu	Sodas
Bombay gin	Baileys	Juices
Dewar's white label	Balashi chill	Fruit punch
JW red label	Balashi beer	

Eagle Beach

plated menu

Thin sliced black angus beef, pecorino cheese,
pine nuts, arugula and balsamic

or

Potato truffle soup, herbs and toast



Grilled lambs rack, truffle sauce, seasonal vegetables
and oven roasted rosemary potatoes

or

Grilled seabass, saffron sauce, seasonal vegetables and
oven roasted rosemary potatoes



Two layer chocolate cake with vanilla ice cream

\$55 per person

Arashi

plated menu

Marinated cucumber, tomato and fresh greens balsamic dressing

or

Broccoli soup, croutons and cream



Oven roasted grouper filet, lemon garlic sauce, seasonal

Vegetables and mashed potato

or

Grilled chicken breast, caribbean orange sauce seasonal

Vegetables and mashed potato



Cheesecake

\$35 per person

Palm Beach

plated menu

Fresh cut romaine lettuce, pecorino romano, breadcrumbs
and cesar dressing

or

French onion soup, gouda cheese and toast



Grilled to perfection tenderloin, red wine sauce, seasonal
Vegetables and mashed potato

or

Marriage of the sea "grouper shrimp and scallop", lobster
Sauce, seasonal vegetables and mashed potato



Dutch apple pie with vanilla ice cream

\$39 per person

Breakfast

◆ *Buffet Option 1 - \$14.50* ◆

Freshly baked croissants, danish, muffins, waffles and English muffins

White and wheat toast

Selection of sliced cheese hams and bacon

Scramble and hard-boiled eggs

Tropical diced fruits

Syrups, butter and fruit preserves

Freshly brewed coffee

◆ *Buffet Option 2 - \$17.50* ◆

Freshly baked croissants, danish, muffins, bagels, waffles and English muffins

White and wheat toast

Selection of sliced cheese hams, sausage and bacon

Smoked salmon cream cheese and capers

Breakfast potatoes

Scramble and hard-boiled eggs

Tropical diced fruits and avocado

Syrups, butter and fruit preserves

Freshly brewed coffee

Lunch Buffet

◆ Buffet Option 1 - \$17.50 ◆

Creamy carrot soup with croutons
Greens with assorted dressings
Gado-gado wrap (indonesian salad wrap)
Grilled chicken tomato sandwich
Apple pie

◆ Buffet Option 2 - \$19.50 ◆

Broccoli soup with walnuts
Cesar salad with anchovies and egg
Bagel with smoked salmon, cream cheese and capers
Pulled pork sandwich with sweet and sour onions
Cheese cake

◆ Buffet Option 3 - \$22.50 ◆

Potato truffle soup
Pasta salad with ham, olives, tomato and peppers
Toast with beef brisket spinach and balsamic
Tomato wrap with arugula and tuna salad
2 Layer chocolate cake

French Buffet

\$49.50 per person

Appetizer

French banquette

Bouillabaisse

Salad niçoise

Crab salad

Goat cheese salad

Mix greens

Main Course

Escargots

Quiche Lorraine

Boeuff bourguignon

Entrecote

Coq au vin

Grouper in white wine sauce

Ratatouille

Pommes duchesse

Dessert

Bavarois

Italian Buffet

\$32.50 per person

Appetizer

Minestrone soup
Ciabatta with herb butter
Italian tomato salad
Bruschetta
Salami and cheeses
Marinated olives
Mixed mesclun salad

Main Course

Truffle ravioli
Lasagna Napoli
Sauce bolognaises
Sauce carbonara
Different pastas
Parmesan

Dessert

Tiramisu

Spanish Buffet

\$32.50 per person

Appetizer

Gazpacho
Corn tortilla and aioli
Octopus
Patas brava
Albondigas
Manchego
Mixed salad

Main Course

Paella
Pimento filet mignon
Tortilla espanola
Chorizo
Pescado casa
Mejilones ajo

Dessert

Churros and crème catalana

Indonesian Buffet

\$42.50 per person

Appetizer

Soto ayam soup
Kroepoek with peanut sauce
Atjar tampoer
Sour onions
Mini spring rolls
Mixed greens

Main Course

Rendang (beef stew)
Babi sate
Sate ayam
Ajam kecap (chicken stew)
Kare ikan (fish curry)
Nasi goreng
Broccoli

Dessert

Exotic fruit salad