



Hors D'Oeuvres

Dutch Assortment

\$15.00 per package (10 snacks per package)

Dutch Gouda Cheese
Bitterballen (ragout fritters)
Frikandel (fried Dutch sausage)
Mini Saucijzen (Pigs in Blanket)
Cooked Sausage

Aruban Assortment

\$21.00 per package (14 snacks per package)

Fried Mozzarella Sticks
Fried Calamari Rings
Coconut Shrimps
Empanadas (beef turnovers)
Breaded Shrimp
Hot Chicken Wings
Breaded Chicken Tenderloins

Minimum order for below Hors D'Oeuvres is 10 packages (each)

French Canapés

\$26.00 per package (14 snacks per packages)

Herb Cream Cheese Pumpnickel Domino
Egg Salad Topped with Walnuts on Wheat Bread
Shrimp Salad with Marie Louise Sauce on Toast
Crab Meat Salad on Wheat Bread
Salmon Tartar with Red Onion Compote on Rye Bread
Chicken Salad with Raisins on French Bread
Roast Beef with Mustard and Creamy Horseradish

Spanish Tapas

\$26.00 per package (12 tapas per package)

Tomato Confit
Goat Cheese with Honey
Balsamic Marinated Mushrooms
Grilled Garlic Shrimp
Sweet and Sour Fish Cubes
Serrano Ham

Asian Delight

\$26.00 per package (6 Skewers per package)

Fish Skewers with Teriyaki Sauce
Chicken Skewers with Peanut Sauce
Beef Skewers with Garlic Sauce

Dinner Menus

The following prices are based on a minimum of 30 guests

Dinner Menu Passions á \$42.00 per person

Cream of Spinach with Marinated Shrimps

Or

Mixed Garden Greens with Bacon Bits and Crumbled Blue Cheese

Locally Caught Mahi-Mahi Filet with Mango Chutney

Or

Pork Tenderloin Medallions with Cranberry Sauce

Chocolate Brownie with Vanilla Sauce and Whipped Cream

Dinner Menu Romance á \$46.00 per person

New England Clam Chowder

Or

Beef Tenderloin Carpaccio with Roasted Pine Nuts and Pesto

Baby Snapper Filet in Almond Crust on Creamy spinach

Or

Filet Mignon topped with garlic-herb butter

Homemade Tiramisu with a Brown Lady Sauce

Dinner Menu Candle light á \$ 54.00 per person

Traditional Seafood Ceviche Cooked in Lime Juice with Creole Remoulade Sauce

Or

Prosciutto di Parma with Orange – Onion Marmalade and Garden Greens

In Captain Morgan's Rum Marinated Coconut Shrimps with Piña Colada Sauce

Or

Beef Tenderloin Skewer with a Caribbean Pepper Sauce

Baked Apple Pie with Vanilla Sauce

Buffet Menus

Instead of organizing a full service dinner we also offer the opportunity of different style buffets on a minimum of 40 guests

Aruban BBQ Buffet

(\$43.00 per person)

From the Cold Corner

Dinner rolls & Butter
Sliced Tomato, Cucumber and Onions
Potato Salad
Pasta Salad
Mixed Garden Greens
Corn Salad with Baby Shrimps
Several Dressings

From the Grill

Garlic Mashed Potatoes
Rice
Keshi Yena (Chicken Hot Pot)
Carni Stoba (Beef Stew)
Corn on the Cob
Pan Bati (Pancake)
Funchi (Corn Polenta)
Fried Banana
Local Broiled Snapper
Catch of the Day
Baby Back Ribs
Satay of Pork Tenderloin with Peanut Sauce
Grilled Rib Eye Steak

Pastry Station

Chocolate Brownie with Mango Pulp
Cheese Cake with Strawberry Sauce
Tropical Fruit Salad
Quesillo

Caribbean Buffet

(\$51.00 per person)

Dinner Rolls & Butter

Black Bean Soup with Sour Cream and Scallions

From the Salad Corner

Chunks Romaine Lettuce

Mixed Garden Greens

Sliced Onions, Tomatoes and Cucumbers

Papaya with Cottage Cheese

Palm Heart Salad with Kernel Corn and Peppers

Baby Shrimp, American Cocktail Sauce

Dressings

From The Hot Line

Broiled Rock Snapper with Sauce Creole

Coconut Curry Chicken

Fried Bananas

Steamed White Rice

From the Grill

Spicy Marinated Grilled Chicken Legs

Minute Steak

Grilled, Garlic Marinated Tuna Steak

Desserts

Sliced Fruit, Fruit Chunks, Fruit Stand

Mango Cake & Sauce

Chocolate Mousse

Passion Fruit Sponge Cake

Italian Buffet

(\$57.00 per person)

Cold Station

Focaccia with Sicilian Herb Butter
Mixed Greens with Olives
Pepperoni Salad
Roasted Bell Pepper Salad
Tuna Salad with Capers

Caesar Salad Station

Chunks of Romaine Lettuce
Bacon Bits
Parmesan Shavings
Bread Croutons
Roasted Pine Nuts
Crumbled Blue Cheese
Chopped Anchovy
Chopped Tomato
Creamy Caesar Dressing

Hot Station

Grilled Mahi Mahi Filet with Tomato Confit
Braised Chicken Thighs Arrabiatta
Creamy Seafood Pasta
Beef Tenderloin with Pesto
Garlic Mashed Potato
Risotto Rice with Mushrooms
Mixed Buttered Vegetables

Desserts

Homemade Tiramisu
Grilled Pineapple with Whipped Cream
Cassata from Ricotta Cheese and Strawberry Ice Cream

Prices are valid from January 1, 2017 until December 31, 2017
Prices are excluding 15% Service Charge, 1.5% Government Tax & 2% Health Tax