

Menu New Year's Dinner

Appetizers

"Catch of the Seven Seas"

Caribbean Shrimp Cocktail

with Rum-Spiked Thousand Island Sauce

Calypso Crab Mini Vol-au-Vent

with Truffle Aioli

Cannonball Arancini

Crispy Risotto Balls with Cheese

Tortuga Tuna Tartare

with Avocado and Crispy Plantains

Blackbeard's Smoked Salmon Canapés

with Cream Cheese & Dill

Accompaniments

- Pirate's Spiced Potato Wedges
- Caribbean Jasmine Rice
- Grilled Corn & Vegetable Medley
- Pasta Selection (Spaghetti and Shell Pasta)

Condiment Sauces : Tomato Sauce, Chili Sauce, Creamy Sauce, BBQ Sauce, Mushroom Sauce, Mexican Sauce

Soups

"Stormy Seas"

Roasted Pumpkin Soup

served in mini bread bowls

Seafood Chowder

with Clams, Mussels, and Shrimp

Salads

"Island Greens"

Rum-Glazed Pineapple Salad

with Arugula & Feta

Caribbean Coleslaw

with Mango and Lime Dressing

Captain's Caesar Salad

with Grilled Prawns

Bread Station

"Ship's Galley"

Assorted Rustic Breads with Flavored Butters (Garlic, Paprika, Herb)

Hardtack-Style Crackers

Indian Corner

- Butter Chicken
- Chicken Biryani
- Paneer Tikka Masala
- Chole Peshawari
- Paneer Kathi Roll
- Dal Fry
- Vegetable Biryani
- Naan & Tandoori Roti

Main Courses

"Treasure of the Caribbean"

Jamaican Jerk Chicken

with Pineapple Salsa

Grilled Mahi-Mahi Fillet

with Spiced Coconut Cream Sauce

Grilled Beef**

with Dark Rum Demi-Glace

Herb-Crusted Rack of Lamb

with Mint & Tamarind Reduction

Seafood Bounty Mix

Bell peppers, corn, onions, green mussels, cockles, clams, prawns, and mini crabs

Desserts

"Buried Treasure"

- Rum-Soaked Fruit Cake
- Chocolate Gold Coins Tart
- Tropical Panna Cotta with Mango & Passion Fruit
- Coconut Rum Balls
- Bananas Foster Tartlets
- Chocolate Fountain with Marshmallows & Fruit Skewers

