



**Sunset Reception and Gourmet Dinner
St. Peter Greathouse & Botanical Gardens
Minimum 60 Guests
2017-2018**

Enjoy four (4) hours of Unlimited Beverage Service featuring a fully stocked selection of St. Peter Greathouse Premium Brand Liquors, Red and White Wines, Imported and Domestic Beers, Variety of Soft Drinks, Juices, and Mixers.

Your Special Evening Event (4 hours) begins with a Sunset Reception with Champagne, Cocktails, and Butler passed Hors d'oeuvres for one (1) hour on the beautiful grounds of St. Peter Greathouse and Botanical Gardens. Your guests will enjoy an elegant gourmet sit down dinner in the Grand View Ballroom, which includes one each of our offerings:

Appetizer
Soup or Salad
Tropical Fruit Sorbet Intermezzo
Entrée
Dessert

House Selected Red and White Wine Service throughout Dinner

Freshly Baked Bread and Butter served throughout Dinner

Freshly Brewed Columbian Coffee, Selection of International Teas, and Cordial Service complete your Dinner

White or Ivory Linens, Chair Covers, and Chair Ties are included.

Flowers may be ordered for your celebration.



HORS D'OEUVRES

Select six choices:

HOT

Spicy Grilled Shrimp and Fresh Pineapple on a Skewer
Jamaican Jerked Chicken Skewers with Peanut Dipping Sauce
New Orleans Mini Crab Cakes with Mango Tartar Sauce
Caribbean Conch Fritters with Papaya Cocktail Sauce
Jamaican Jerked Pork Satay with Spicy Peanut Sauce
Crab and Shrimp Spring Roll with Hoison
Duck Pot Sticker with Ginger Soy
Spanikopita – Spinach and Feta Cheese in Phyllo
Skewered Mahi with Coconut Curry Dipping Sauce
Fried Dim Sum with Wasabi Ginger Orange Sauce

COLD

Premium Smoked Salmon Canapés with Dill Sauce
Tomato Bruschetta on Garlic Herb Crostini
Canapé Topped with Herbed Cheese and Walnuts
Cognac & Basil Grilled Shrimp
Skewered Fresh Mozzarella, Tomato, Basil with Balsamic
Lobster, Avocado Tortilla Crisp
Puff Pastry Straws with Parmesan and Caraway Seeds
Seared Beef Carpaccio Canapé with Horseradish Sauce
Yellow Fin Tuna Tartar with Sesame Soy Sauce Served on Exotic Chips



APPETIZERS

Select one choice:

HOT

- House made Ravioli with Quattro fromaggio, light Tomato Cream Sauce, Basil Pesto, & Shaved Parmesan
- Grilled Scallops with Tabbouleh Salsa
- Crab Cakes with Two Sauces Saffron Aioli and Cajun Tartar Sauce
- Brochette of Jumbo Shrimp and Chicken Wings with Mango Mayonnaise
- Scallop Cake with Cilantro-Lime Aioli and New Potatoes

COLD

- Fresh Mozzarella, Red and Yellow Tomato with Basil Vinaigrette
- Asparagus Packets with Creamy Lemon Aeoli
- Yellow Fin Tuna Tartar Served over Wakame Seasoned Salad with Picked Ginger and Wasabi
- Prosciutto and Pears with Balsamic Reduction over Baby Greens
- Grilled Shrimp Margarita with Avocado and Garden Tomatoes
- Langostino and Creamy Asparagus Cocktail over Greens
- Caprese Salad with Garden Tomatoes, Fresh Mozzarella, Basil and Kalamata Olives
- Tarte with Smoked Salmon and Dill over Mixed Baby Greens
- Chicken Salad with Dijon Vinaigrette over Greens
- Caribbean Shrimp Cocktail with Mango-Tomatillo Salsa



**APPETIZER UPGRADE POSSIBILITIES
(Market Price)**

HOT

- House made Ravioli with Quattro Fromaggio, Light Tomato Sauce with Basil, Pesto and Shaved Parmesan Escargot in Wine Sauce
- House Made Lobster Ravioli with Quattro Fromaggio, Light Tomato Cream Sauce with Basil, Pesto and Shaved Parmesan
- Fresh Seafood in a Pink Peppercorn Champagne Sauce Served in a Crepe Shell
- Concha de Fresh Fish in a Cream Sauce Served in a Pastry Shell
- Spicy Stuffed Jumbo Prawns with Exotic Coulis
- Crab Stuffed Shrimp Served over Mixed Baby Greens
- Medley of Herbed Lamb Chop with Orange Marmalade Sauce, Bruchetts and Zucchini-Rice Squares

COLD

- Seafood Ceviche Cocktail with Cilantro and Lime with Exotic Chips
- Mesquite Grilled Prawns with Papaya Salsa
- Jumbo Lump Crab served in a Crab Shell with Cilantro, Red Onion, Confetti Peppers, and Lemon
- Lobster Ceviche a la Tequila with Exotic Chips
- Conche Ceviche with Exotic Chips
- Lobster Salad with Spicy Lemon Dressing and Exotic Chips
- Seared Yellowfin Tuna with Avocado, Pickled Papaya, Toasted Almonds, and Arugula
- Grilled Prosciutto Wrapped Figs, Blue Cheese and Aged Balsamic Vinegar
- Prosciutto Wrapped Greens with Thin slices of Parmesan Cheese and a Dijon Vinaigrette



SOUPS AND SALADS
Select one salad or soup:

HOT SOUPS

Tomato Basil Bisque
Seafood Minestrone
Shrimp Bisque
Carrot Soup with Orange and Tarragon
Roasted Corn Soup with roasted Red Pepper Coulis
Parsnip and Carrot Soup with ginger Crème Fraiche

COLD SOUPS

Tequila Margarita Spicy Caribbean Gazpacho
Roasted Red Pepper Soup with Star Anise
Chilled Mango and Cucumber Soup
Andalusian Gazpacho

SALADS

Classic Caesar Salad with Garlic Crouton and Shaved Parmesan Cheese

Asparagus and Citrus Salad

Mesculum Greens, Mandarin Orange and Raspberry Vinaigrette

Caribbean Melon Salad

Mediterranean Carrot Salad with Orange and Lime Zest

Spinach and Cucumber Salad with Yogurt Mint Dressing

Baby Field Greens with Goat Cheese Crouton and Raspberry Vinaigrette

Romaine Salad with Feta Dressing and Kalamata Tapanade

White and Green Bean Salad with Tomatoes and Basil Vinaigrette

Garden Greens with Cucumbers, Tomatoes and Peppers

Asparagus Salad with Lemon Pepper Aeoli

Fresh Spinach Salad with Pears, Walnuts and Gorgonzola

SOUPS AND SALADS UPGRADE POSSIBILITIES (Market Price)

SOUPS

Crab and Avocado Soup

Summer Vegetable Soup with Shrimp and Lemon

SALADS

Watercress Salad, Vine Ripe Tomatoes, Fresh Shaved parmesan with Vinaigrette

Grilled Marinated Vegetable Salad with Truffle Balsamic Vinaigrette

Soba Noodle Salad with Cucumber and Mango



ENTREES

Select one choice, or two choices for an additional \$10/person:

(If two choices, the quantity of each entrée must be received 14 days prior to the event.)

Miso Beef Tender 8 oz. with Wasabi Béarnaise and Red Pepper Puree
Braised Veal Osso Bucco with Lemon Garlic Confetti
Baked Salmon with Horseradish Crust in Vodka Sauce
Slow Roasted Prime Rib of Beef with Creamy Horseradish Sauce
Grilled Coffee Rubbed Ribeye with Medley of Beans Sauce
Seared Sea Scallops with Herb Ratatouille
Mixed Seafood in Parchment Pouches
Seared Beef Tender 8 oz. with Sun Dried Tomato Butter, Mushrooms and Arrugula
Herb and Lemon Roasted Salmon over a Bed of Roasted Potatoes and Sautéed Greens
Grilled Swordfish with Red Pepper, Cucumber and Mint Confetti
Flank Steak with Chunky Tomato Basil Vinaigrette
Pork Tenderloin with Caramelized Onions and Light Cream Sauce
Roasted Cod with Basil Pesto and Garlic Breadcrumbs

ENTRÉE UPGRADE POSSIBILITIES (Market Price)

Grilled Beef Tender and Crabmeat Stuffed Prawns Served with a Saffron Shrimp Sauce
Grilled Beef Tender with Grilled Jumbo Prawns
Grilled Beef Tender with Seared Fresh Bay Scallops
Captains Portion 16oz. Slow Roasted Seasoned Prime Rib of Beef, Baked Potato, Sour Cream and Chives
Chilean Sea Bass with Soy Truffle Batter Sauce Served with Exotic Fruit Fan
Grilled beef Tender with a Hearty Portion of Bahamian Lobster
New England Lobster Boil with Little Neck Clams, Mussels, Corn on the Cob, New Potatoes Served in their own juices with Fresh Parsley
Manhattan Veal Chop Rubbed with Fresh Herbs and Smothered in a Hearty Red Wine Sauce
Grilled French Cut Rack of Lamb Rubbed with Fresh Herbs with a Curry Sauce
Classical Osso Bucco Garnished with Fresh Citrus Granite Served with Italian Polenta
Chilean Sea Bass Served with Soy Truffle Butter Sauce Served with Exotic Fruit Fan
Cabernet Braised Short Rib with Creamy Horseradish Potatoes and Braised Leeks
King Crab Legs with Lemon and Drawn Butter
Lobster Tail, Scallops and Shrimp Skewer with Fresh Pineapple over Leeks

All meats served medium rare to medium.



VEGETARIAN ENTREES
Available for Special Dietary Requests
Select one:

Portabella Napoleon

Roasted Fresh Vegetable Kebob Served on a Bed Capellini

Gnocchi with Light Cream Pesto Sauce

Medley of Fresh Vegetable Lasagna

Medley of Grilled Vegetables Served Hot or Cold

Grilled Zucchini and Goat Cheese Roulade

Pasta Primavera with Fresh Vegetables of the Season Lightly Sautéed with Thin Shavings of Parmesan
Served over Pasta



DESSERTS

Select one choice:

Almond-Apricot Mango Triangle – A Chewy Combination Served on Coconut Shortbread, Fresh Whipped Cream with Tuile Cookie

MilleFeuilles – Flaky Layers of Pastry Baked to a Golden Brown, Filled with Lemon Custard and Exotic Fruits with Strawberry Coulis

Elegant Bailey's Cheesecake with Crème Anglaise

Pumpkin Cheesecake – Out of the Ordinary. Served with Whipped Cream with an Orange-Spice Coulis

Almond Savarin – A Delicate Almond Cake Served with Caramelized Apple-Spice Compote, Chantilly Cream with Chocolate Nut Bark, Passion Fruit Coulis

Crepes Filled with Passion Fruit White Chocolate Mousse and Tropical Fruit Compote

Double Chocolate Mousse with Raspberry Coulis

White Chocolate Brownie Cake – Served with Caramelized Pecan Topping, Chocolate Fudge and Fresh Whipped Cream and Chocolate Curls

Traditional Tiramisu

DESSERT UPGRADE POSSIBILITIES (Market Price)

Chocolate Decadence – Soft Centered Chocolate Cake Served on Vanilla Custard with Caramelized Almonds, Fresh Whipped Cream and Chocolate Shavings

Staked Florentines – Layers of Chewy Nut Cookies alternately layered with White and Dark Chocolate Mousse, Served with Creamy Espresso Sauce

Chocolate Trio – Dessert Chocolates Wrapped in Delicate Pastry with Suitable Garnish, A Florentine Cookie with Chantilly Cream Rosette with Raspberry Coulis

The Opera – Seven Layers of Goodness. Layers of Chocolate Cake, Mocha Mousse, Genoese Nut Cake and White Chocolate Served with Fresh Whipped Cream and Sunflower Tuile Cookie and Homemade Caramel.

