

RECEPTION HORS D'OEUVRES

CHOOSE 4

US\$30 Per Person

GAZPACHO SHOOTERS

With Shrimp Salsa

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### WEST INDIAN PUMPKIN BISQUE

*With Nutmeg Crema*

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GREEN APPLE & GRENCH BRIE BITES

With Lavender Honey Drizzle

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### CALLALOO STUFFED MUSHROOM CAPS

*With New Zealand Cheddar Cheese*

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CARAMELIZED ONION, SUN DRIED TOMATO & GOAT CHEESE TARTS

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### TEMPURA SWEET PLANTAINS

*With Tamarind Aioli*

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FLATBREAD SQUARES

Example: Mushroom, Arugula & Mozzarella ~ Short Rib Cheddar ~ Margherita

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### ESCOVITCH STYLE "PEPPA" SHRIMP

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COCONUT SHRIMP

On Sugar Cane Skewers

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### CONCH FRITTERS

*With Roasted Garlic Scotch Bonnet Aioli*

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ACKEE & SALTFISH VOL-AU-VENT

With Tomato Salsa

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### ALLSPICE SMOKED LOCAL FISH

*With Pickled Onion on Crostini*

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SMOKED MARLIN WRAPPED MELON BALLS (supplement \$3pp)

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### CEVICHE SPOONS

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TRADITIONAL STAMP 'N' GO

(Codfish Fritters)

With Scotch Bonnet Aioli



JERK SAUSAGE & CALLALOO FRITTERS

With Tamarind Jerk Aioli

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**JERK CHICKEN SKEWERS**

*With Jerk BBQ Glaze*

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CURRIED CHICKEN TARTLETS

With Spiced Mango Chutney

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**BLUE MOUNTAIN COFFEE & COCOA CRUSTED PORK SKEWERS**

*With Chipotle Agave Glaze*

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MOJO PULLED PORK

With Citrus Braised Onions on Yucca Tostones