

SUGAR BEACH

A VICEROY RESORT • ST. LUCIA

Canapés Collection

COLD SELECTIONS

Curried Mussels
Duck Liver Foie Gras with Grapes
Guacamole Tart
Roasted Shrimp with Vegetables
Provençal Green Olive Tapenade
Tuna and Sea Bass Tartar with Lemon
Stuffed Tomatoes with Goat Cheese
Sea Bass with Aioli

HOT SELECTIONS

Acra with Sea Bass
Fresh Pissaladiere Flat Bread
Gratin Scallops with Tarragon
Shrimp Bruschetta
Provençal Mussels
Peppered Sirloin Bruschetta
Onion Tart

PETITES FOURS

Chocolate Éclair
Coffee Éclair
Pistachio Financiere
Seasonal Fruit Tart
Religieuse of Chocolate
Lemon or Almond Tart
Macaroon with Chantilly Cream
Opera
Choux
Napoleon
Chocolate Tart
Fruit Paste

\$55 per person per dozen

Prices are subject to 10% service charge, 10% VAT and 5% banquet charge;

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22.06.17

SUGAR BEACH

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Hors D' Oeuvres

Hot Selections

Smoked Salmon Medallions on Anise Crostini
\$8.00 each

Crispy Rice Chicken with Yellowfin Tuna
\$7.00 each

Green Olive Crostini with Tamarind Chutney
\$7.00 each

Shrimp Tempura
\$8.00 each

Caribbean Mini Lobster Medallions
\$10.00 each

Grilled Beef & Chicken Skewers
\$8.00 each

Mini Fish Crepes
\$8.00 each

Sugar Beach Fingerling Potatoes
\$8.00 each

Chicken Bocadillo
\$8.00 each

Crab in Filo Wonton
\$8.00 each

Fish Roti
\$7.00 each

Prices based on a minimum of 20 pieces per item. Hors D'Oeuvres may be server passed or displayed. Certain hot items are best displayed in chafing dishes.

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Hors D' Oeuvres

Cold Selections

Marinated Local Fish with Tapenade Sauce
\$7.00 each

Fried Coconut Shrimp
\$7.00 each

Smoked Duck Breast
\$7.00 each

Curry Mussels
\$7.00 each

Vegetable Spring Roll
\$7.00 each

Tomato Bruschetta
\$7.00 each

Beef Carpaccio with Basil
\$8.00 each

Mini Lobster Medallions
\$10.00 each

Catch of the Day Tartar
\$7.00 each

Lime-Marinated Marlin
\$7.00 each

Grilled Shrimp & Baby Vegetables
\$7.00 each

Foie Gras Canapés
\$10.00 each

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Lunch

Appetizers

Plantain Chips & Sweet Potato

Blue Cheese Sauce, Chipotle

\$12.00

Spicy Heirloom Tomato Gazpacho

Sautéed Shrimp

\$15.00

Organic Lucian Salad

Mesclun Greens, Radicchio, Virgin Olive Oil, Aged Balsamic Vinegar

\$18.00

Fried Coconut Shrimp

Lemon, Tequila, Jalapeño, Ginger

\$22.00

Yellowfin Tuna Carpaccio

Cilantro Essence

\$21.00

Homemade Oak Smoked Salmon

Guajillo Pepper Salsa

\$21.00

Caribbean Mixed Green Salad

Shrimp, Avocado, Grapefruit, House Vinaigrette

\$27.00

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Lunch

Main Courses

Caribbean Free Range Chicken

Pan-Seared Chicken Breast, Mushrooms, Asparagus

\$38.00

Grilled Catch of the Day

Organic Vegetable Fricassee, Pesto Sauce

\$42.00

Grilled Wild Sea Bass

Japanese Style Bok Choy, Lemongrass, Ginger

\$49.00

Traditional Braised Veal Osso Bucco

Alfredo-Style Fettuccine

\$45.00

Black Angus Beef Rib Steak

Béarnaise Sauce, Shallots Confit, Shiraz Reduction, Homemade French Fries

\$55.00

Roasted & Flambé Caribbean Lobster Tail

Organic Vegetable Ravioli, Beurre Blanc Sauce

\$65.00

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Lunch

Desserts

Grandmother's Lemon Cheesecake

Fresh Fruits

\$15.00

Strawberry Fruit Soup

Shiraz Reduction, Coconut Sorbet

\$15.00

Variety of Homemade Sorbet

\$15.00

Assorted Seasonal Fruit Tart

Raspberry, Strawberry, Lemon Tart

\$15.00

Traditional Passion Fruit Crème Brûlée

Sable Breton

\$15.00

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Dinner

Appetizers

Fried & Glazed Octopus & Baby Potato Salad

Chives, Organic Lemon Olive Oil

\$21.00

Traditional Langoustine Bisque Soup

Asparagus Ravioli, Truffle Foam

\$22.00

Seafood Chowder

Baby Scallops, Shrimp, Squid, Clams, Mahi Mahi, Aioli, Saffron

\$24.00

Sautéed & Flambé Shrimp

Arugula, Garlic Chips, Nut Oil Vinaigrette, Scented Rosemary

\$30.00

Scampi Ravioli

Green Cabbage Confit, Foie Gras Emulsion, Truffle Julienne

\$26.00

Heirloom Tomato & Baby Green Salad

Sautéed Asparagus, Shitake, Duck Confit, Truffle Vinaigrette

\$28.00

Yellowfin Tuna Carpaccio

Baby Mixed Greens, Shaved Parmigiano-Reggiano, Virgin Olive Oil

\$27.00

Pan-Seared Foie Gras Scallop Taquito

Chutney Tart, Baby Lettuce Salad, Raspberry Vinaigrette

\$39.00

Poached Caribbean Lobster

Baby Green Salad, Young Vegetables Confit, Don Carlos Truffle Dressing

\$39.00

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Dinner

Main Courses - Seafood

Pan-Seared Sea Scallops Risotto Acquerello

Shaved Parmigiano-Reggiano, Grilled Ventrèche Truffle Oil

\$50.00

Roasted Wild Sea Bass

Stuffed Cannelloni, Portobello, Scented Foie Gras, Truffle Emulsion

\$52.00

Traditional Fish Soup "Bouillabaisse"

Red Mullet Sea Bass, Crayfish, Sea Scallops, Aioli Sauce

\$46.00

Rock Lobster Lasagna

Poached Clams, Duxelles Mushroom, Zucchini, Cardinal Sauce

\$54.00

Pan-Seared Red Snapper

Braised Baby Leeks, Ravioli Nicoise, Lemon Sabayon

\$49.00

Oven Roasted Codfish

Coco Blanc Fricassee, Mussel Foam, Calamari Ink Tuile

\$39.00

Caribbean Red Lobster Ravioli

Tomato Confit, Lemongrass & Mussel Emulsion

\$54.00

Rock Lobster Gratin

Fingerling Potatoes, Mousseline Sauce

\$55.00

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Main Courses - Beef & Poultry

Organic Roasted Free Range Chicken

Green & White Bean Minestrone, Thyme Jus Reduction

\$38.00

Braised Veal Osso Bucco

Milanese Style Fettuccini, Shaved Parmigiano-Reggiano, Basil, Tomato Jus

\$45.00

Roasted Black Angus Filet Mignon

Sautéed Baby Spinach, Napoleon Potatoes, Truffle, Oporto Sauce

\$55.00

Roasted Duck Breast

Spring Vegetable Fricassee, Scented Truffle, Port Jus Reduction

\$52.00

Crusted Kurobuta Pork Belly

Napoleon Potato-Truffle Millefeuille, Onion Purée, Raspberry Gastrique

\$50.00

Roasted New Zealand Rack of Lamb

Garlic, Rosemary, Crusted Eggplant & Nicoise Ravioli, Thyme Jus

\$58.00

Sautéed Colorado Veal & Filet Mignon

Fingerling Mashed Potato, Scented Truffle, Green Vegetables, Tarragon Jus

\$60.00

Surf & Turf

Roasted Lobster Tail, Filet Mignon, Spring Vegetables, Lobster-Port Sauce

\$75.00

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Desserts

Raspberry Cheesecake

Grapefruit Sorbet, Lemon & Mango Coulis

\$16.00

Tres Chocolate Mousse

Mint Ice Cream, Amaretto Almond Crumble

\$18.00

The Famous “Fraisier” Strawberry Cake

Perfumed Grand Marnier, Red Fruit Coulis

\$18.00

Assorted Berry Tart

Vanilla Ice Cream, Passion Fruit Coulis, Sable Breton

\$16.00

Warm Valrhona Fondant

Chocolate & Pistachio Ice Cream

\$18.00

Traditional Tiramisu

Vanilla Cappuccino, Chocolate Sauce

\$16.00

Aged Cheese Selection

Reblochon, Brie, Saint Nectaire, Sainte-Maure, Comté, Camembert

\$22.00

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Main Buffet Menu

Salads

Guacamole
Couscous Tabbouleh
Coleslaw Salad
Organic Mixed Greens
Grilled Seasonal Vegetables
Creole Salad

Cold Selections

Tuna Tostada
Tomato Bruschetta
Assorted Ceviche

Hot Selections

Fish Acra
Shrimp Spring Rolls
Conch Fritters

From the Grill

Angus Flank Steak Skewers
Pork Spare Ribs
Jerk Chicken Leg Confit
Rack of Lamb

Garnish

Fingerling Potatoes
Steamed Vegetable Fricassée
Christophine Gratin
White Bean Minestrone
Fried Ripe Plantain

\$125.00 Per Person (Minimum 20 Persons)

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Create your Additional Buffet with International Corner Stations

The Mexican Corner

Cold Station

Acapulco Ceviche, Aguachile, Peruvian Ceviche, Totopos
Octopus Tostadas, Chicken Tostadas, Duck Tostadas

Hot Station

Chicken Quesadilla, Beef Fajitas, Pork Carnitas Tacos

Dressing

Guacamole, Chipotle Tomato Sauce, Pico de Gallo, Flour & Corn Tortilla

\$65.00 Per Person

The Italian Corner

Cold Station

Heirloom Tomato Salad, Mozzarella Bufalo

Pasta Station

Penne, Spaghetti, Fettuccini, Parmigiano Gnocchi, Langoustine Ravioli
Alfredo, Bolognese, Lasagna "Di Mamma", Pesto
Osso Bucco Piémontaise

Create your own Pizza

Bruschetta Di Parma, Fresh Mozzarella, Basil, Prosciutto, Fresh Arugula
Smoked Salmon, Tomato Sauce, Parmesan, Goat Cheese

\$65.00 Per Person

The French Corner

Dutch Truffle

Foie Gras, Smoked Salmon, Homemade Blinis Sour Cream

Seafood Platter

Oysters, Clams, Crab, Shrimp, Prawns, Mussels
Homemade Mayonnaise, Lime Wedges, Cocktail Sauce, Tartar Sauce

Roasted Cowboy Cut "Côte de Boeuf" & Veal Chop

Dauphinois Gratin, French Beans, Vegetable Fricassée
Béarnaise Sauce, Marchand De Vin Sauce

\$95.00 Per Person

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A la Minute Sushi Station

Sashimi Station

Yellowfin Tuna, Blue Marlin, Kingfish, Salmon, Squid, Mahi Mah, Shrimp
Chinese Fried Rice

Fried & Tempura Station

Shrimp Tempura, Deep-Fried Vegetable Tempura, Kanikama Tempura
\$55.00 Per Person

The Spanish

Royal Seafood Paella Station

Shrimp, Chicken, Squid, Mussels, Octopus, Rice, Vegetable, Chorizo
\$28.00 Per Person

The Caribbean Corner

Grilled Catch of the Day, Souski Sauce
Seafood with Lucian Sauce

Roti Station

Beef, Chicken, Shrimp, Vegetables
Grilled Caribbean Lobster
Deep-Fried Lucian Bake & Saltfish
\$60.00 Per Person

The Sweet Corner Bites

Mini Desserts Bites & Petit Fours
Mini Lemon Tart, Mini Cheesecakes, Macarons, Mini Chocolate Brownies
\$20.00 Per Person (12 pieces each)

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Caribbean Beach Barbecue

Welcome Ti Punch

Hot Selections

Fried Coconut Shrimp

Acra, Tomato Spicy Sauce

Grilled Shrimp Kebab

Duck Taco, Cabbage Chives, Soy Sauce

From the Grill

Slow Roasted Stuffed Suckling Pig

Local Seafood with Lucian Sauce

Marinated Grilled Flank Steak

Grilled Black Angus Rib Eye Steak

Kurobuta Pork Loin Marinade

Chicken, Beef and Shrimp Roti

Vegetable Provencal, Grilled Pesto Dressing

Seasonal Organic Green Vegetables

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Garnish

Creole Rice

Baby Onions

Baked Potatoes

Nicose Ratatouille Provencal

Ceviche Station "Any Style"

Shrimp-Vegetable Salad

Rice Salad

Cold Selections

Tomatoes, Crab, Avocado, Mushrooms & Marinated Ginger

Avocado & Crab Verrine

Lobster Salad, Wasabi Sauce

Tostadita Cured Marlin

Desserts

Fruit Tart

Three Chocolate Cake

Far Breton

Prune Cake with Rum

Assorted Fruit Tart

Dark Forest

Ice Cream Cake

Crepe Station

\$125.00 Per Person

Requires a Minimum of 20 Guests

Less than 30 Guests Will Be Served Family Style

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Cake Selection

Tailored Wedding Cakes can be displayed Tiered, Stacked
Cascading or Single Level

Plain Cake

Vanilla

Chocolate

Marble

Rich Fuit

Sponge Cake

Vanilla

Chocolate

Red Velvet

Almond Cake

Plain

Almond & Pistachio

Cake Filling

Vanilla infused Butter Cream

Tiramisu

Dark Chocolate Raspberry Mousse

Banana Rum Cream

Lemon Curd Mousse

Cake Icing

White Fondant

Butter Cream

\$35.00 Per Person (Minimum 20 Persons)

(Prices are based on per piece per guest)

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