



**WESTIN**  
HOTELS & RESORTS

**OUR  
LUCAYA**  
Beach & Golf Resort  
Grand Bahama Island

  
**Sheraton**  
HOTELS & RESORTS

## 2005 Banquet Menus

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## **Continental Breakfast Buffet**

*All Continental Breakfasts will have a service time of 1½ hours and will include Whole Fruit Display, Orange, Apple and Graperfruit Juice, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Specialty Teas.*

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### **Sunrise Continental**

Display of Sliced Tropical Fresh Fruits  
Fresh Butter Croissants  
Assorted Fruit Turnovers  
Assorted Breakfast Muffins  
Accompanied by Sweet Butter, Marmalade and Assorted Jams  
Low Fat, Plain and Fruit Yogurt  
Assorted Dry Cereals and Granola with Whole and Skim Milk

\$17.50 per person

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### **Gold Coast Continental**

Display of Sliced Tropical Fresh Fruits  
Fresh Butter Croissants  
Rustic Scones  
Assorted Fruit Turnovers  
Assorted Muffins  
Accompanied by Sweet Butter, Marmalade and Assorted Jams

\$15.25 per person

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## Breakfast Buffet

*All Breakfast Buffets will have a service time of two-hours and will include an assortment of Freshly Baked Pastries, Orange, Apple and Grapefruit Juices, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Specialty Teas.  
Minimum of 30 Guests*

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## Full American

Display of Sliced Tropical Fresh Fruits  
Fresh Butter Croissants  
Assorted Danish and Muffins  
Rustic Scones  
Accompanied by Sweet Butter  
Marmalade and Assorted Jams  
Scrambled Eggs with Cheddar Cheese and Chives  
Smoked Bacon and Grilled Sausage Links  
Home Fried Potatoes with Peppers and Onions  
Local Fruit Pancakes with Maple and Strawberry Syrup

\$23.95 per person

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## Our Lucaya Healthy Breakfast

Sliced Fresh Fruit Platter  
Seasonal Melons, Pineapple, Papaya, Strawberries  
Assorted Cereals  
Corn Flakes, Bran Flakes, Shredded Wheat  
Low Fat or Non Fat Milk  
Plain Yogurt  
Sliced Banana Nut Bread and Bran Muffins  
Scrambled Egg Beaters  
Turkey or Chicken Sausage  
Breakfast Potatoes with Fresh Herbs

\$24.95 per person

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## Plated Breakfast Menus

*All breakfasts include a plated display of Tropical Fresh Fruits served with Cottage Cheese, a basket of Freshly Baked Pastries, Orange, Apple or Grapefruit Juices, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Specialty Teas.*

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### Scrambled Eggs and Coconut French Toast

*A breakfast favorite together with our signature dish*  
Served with Grilled Sausage Links and Warm Maple Syrup

\$18.75 per person  
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### Homemade Corned Beef Hash

With Poached Eggs and  
Breakfast Potatoes

\$18.00 per person  
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### Fluffy Scrambled Eggs

*With Cheddar Cheese and Sautéed Mushrooms*  
Served with Smoked Bacon, Grilled Sausage Links  
And Home Fried Potatoes with Onions, Peppers  
Grilled Tomato and Fresh Herbs

\$17.50 per person  
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### Individual Vegetable Quiche

Sun-Dried Tomato Cream, Roasted Asparagus  
and Poached Baby Pear

\$15.00 per person  
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## Morning Break

*All Breaks will have a service time of thirty minutes and will include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Specialty Teas.*

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## Bahamian Break

A colorful and tantalizing display of Sliced Tropical Fresh Fruits, Coconut Tarts, Pineapple Tarts, Mini Corn Muffins and Banana Nut Bread. Accompanied by Sweet Butter, Marmalade and Assorted Jams and Fruit Juices.

\$14.95 per person

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## Coral Reef Pastry Basket

Freshly baked Assorted Danish, Plain and Chocolate Croissants. Accompanied by Sweet Butter, Marmalade and Assorted Jams and Fruit Juices.

\$12.95 per person

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## The Eye Opener

Mini-Apple Cinnamon Turnovers, Homemade Brownies, Fresh Fruit Tartlets, Chocolate Éclairs and Assorted Fruit Juices.

\$12.95 per person

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## Bagel Corner

An assortment of Bagels, sure to please everyone. Includes Cinnamon Raisin, Sesame, Poppy Seed, Plain and our famous Everything Bagel.

Accompanied by Cream Cheese, Sweet Butter, Marmalade and Assorted Jams and Fruit Juices.

\$12.95 per person

*\*Add Smoked Salmon with Capers, Onions, Sprouts, Tomato, Chopped Eggs and Roma Tomatoes for \$5.95 per person*

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## Breakfast Action Station

*\$125.00 Attendant Fee per hour  
(Requires one attendant per 75 persons)*

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### **The “Ultimate Omelet Eggs to Order Station”**

With Diced Ham and Bacon, Onions, Tomatoes, Mushrooms, Peppers,  
Grated Cheddar and Swiss Cheeses

\$10.00 per person

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### **Waffle Station**

Crisp Belgium Waffles Hot off the Griddle

With Whipped Cream, Warm Maple Syrup, Toasted coconut and Fruit Compotes

\$8.00 per person

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### **Honey Baked Ham**

Slow Roasted Honey Glazed Ham

Carved to order

\$5.50 per person

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### **Fresh Island Batidas**

Tropical Smoothies made with Yogurt,

Seasonal Fresh Fruit,

Coconut Milk and Brown Sugar

Blended by an Attendant

\$5.50 per person

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## A La Carte Breakfast Items

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Soft Drinks, Mineral Waters, Bottled Juices, Iced Teas or Lemonade  
\$3.00 each  
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Starbucks Coffee, Decaffeinated Coffee, Specialty or Brewed Iced Tea  
\$60.00 per gallon  
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Variety of Chilled Juices to include Orange, Apple, or Grapefruit  
\$45.00 per gallon  
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Selection of Low Fat, Plain, and Fruit Yogurt  
\$4.00 each  
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Assorted Dry Cereals with Whole and Skim Milk  
\$3.00 each  
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Assorted Granola and Cereal Bars  
\$4.00 each  
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### **Croissant Sandwiches**

Assorted Mini Croissants with Egg, Cheese and Ham or Bacon  
\$6.00 each  
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## **Boxed Breakfast**

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### **Buccaneer**

Seasonal Whole Fresh Fruit  
Mini Muffin, Croissant and Danish Pastry  
Johnny Cake  
Individual Butter, Marmalade and Jam  
Fruit Yogurt  
Orange or Apple Juice

\$14.00 per person  
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### **Mariner**

Seasonal Whole Fresh Fruit  
Mini Muffin, Croissant and Danish Pastry  
Individual Butter, Marmalade  
Orange or Apple Juice

\$12.00 per person  
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## **Our Lucaya Brunch**

*All Brunch Menus will have a service time of two hours with a Minimum of 30 People  
\$125.00 Attendant Fee per hour  
(Requires one attendant per 75 people)*

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Freshly squeezed Orange, Apple, and Grapefruit Juices  
Fresh Sliced Tropical Fruits to include:  
Strawberries, Kiwi, Orange and Grapefruit with Honey Yogurt Dip

Assortment of Breakfast Bakeries and Mini Pastries  
Fruit Preserves and Sweet Butter

Fresh Mozzarella and Sliced Tomatoes with Olive Oil and Basil Dressing  
Assorted Field Greens with Choice of Dressing  
Rotelli Pasta with Roasted Asparagus and Red Pepper Vinaigrette  
Traditional Eggs Benedict  
Seared Mahi Mahi with Gingered Golden Ripe Pineapple Salsa  
Grilled Breast of Chicken with Portobello and Oyster Mushroom Sauce  
Potato Pancake with Sour Cream and Apple Sauce  
Pasta Primavera with Cilantro Broth

Smoked Salmon with Sliced Bermuda  
Onions, Tomatoes and Capers  
New York Bagels and Cream Cheese

### **Omelet Station**

Selection of Diced Bell Pepper, Onion, Mushrooms, Ham, Bacon, Tomato and Cheese  
Egg White and Egg Beaters Available with Omelet Chef

### **Carvery**

Peppered Beef Strip Sirloin Station  
With Cabernet Sauce

Chef's Selection of Seasonal Accompaniments

Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas, Sparkling Wine

\$55.00 per person

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# The Bay Brunch

*All Brunch Menus will have a service time of 2 hours with a minimum of 30 people  
\$125.00 Attendant fee per hour  
(Requires one attendant per 75 people)*

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Freshly squeezed Orange, Apple, and Grapefruit Juices

Selection of Pastries to include Banana Bread, Guava Pineapple Bread  
Assorted Danish & Muffins, Croissants, Bagels and served with Cream Cheese,  
Sweet Butter and a Selection of Preserves

Seasonal Sliced Fruit with Berries

Smoked Salmon with Capers, Onions, Sprouts  
Chopped Eggs and Roma Tomatoes,  
Pumpnickel Toast Points and Cream Cheese

Rosemary Rotisserie Roasted Chicken  
Pan Seared Snapper with a Tropical Fruit Relish

## Omelet Station

Prepared to order:

To include Bell Peppers, Onions, Mushrooms, Ham, Bacon,  
Tomatoes, Spinach, Swiss and Cheddar Cheese  
*(Egg Whites and Egg Beaters are available on Request)*

Mamas French Toast with Maple Syrup  
Apple Wood Bacon and Grilled Sausage  
Pan Seared Potatoes

Chocolate Cake  
Strawberry Cheesecake  
Brownies  
Coconut Pineapple Tart  
Assorted Cookies

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Teas.

\$36.95 per person

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## Plated Luncheons

*Plated luncheon service includes your choice of Soup or Salad, Freshly baked rolls and Sweet Butter, Entrée, Dessert and Starbucks Premium Coffee, Decaffeinated Coffee and Specialty Teas & Iced Tea.*

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### SOUPS

Chilled Gazpacho

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Conch Chowder spiked with Junkanoo Rum

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Minestrone Soup

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Wild Mushroom & Chicken Broth

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### SALADS

#### Caesar Salad

Romaine Lettuce Tossed with Shredded Parmesan Cheese, Croutons and Caesar Dressing

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#### Spinach Salad

Spinach Tossed with Beef Steak Tomato, Blue Cheese, Red Onions and Vidalia Onion Balsamic Vinaigrette Dressing

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#### Mesculin Greens and Garden Vegetable Salad

Salad with Tequila Sunrise Vinaigrette, with Hearts of Palm and Hearts of Romaine

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# Plated Luncheons

*Plated luncheon service includes your choice of Soup or Salad, Freshly baked rolls and Sweet Butter, Entrée, Dessert and Starbucks Premium Coffee, Decaffeinated Coffee and Specialty Teas & Iced Tea.*

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## Main Course

### COLD ENTREES

#### **Seared Citrus Marinated Tuna**

Over Shitake Mushrooms, Organic greens  
Served with Wasabi Vinaigrette

\$28.50 per person  
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#### **Deli Platter**

Deli Plate to include sliced Tenderloin of Beef, Smoked Turkey, Honey-Cured Ham and Pastrami, Swiss, Jack and Cheddar Cheese  
Lettuce and Tomatoes  
Red Potato Salad  
Pesto Mayonnaise, Stone Ground Mustard and Creamed Horseradish  
Focaccia Bread, Italian, Seven-Grain and Crusty French Rolls

\$26.95 per person  
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#### **Cobb Salad**

Chopped Romaine with Avocado, Grilled Chicken, Blue Cheese, Tomato, Boiled Egg, Bacon, and Creamy Ranch Dressing

\$26.50 per person  
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#### **Chicken Caesar Salad**

Chilled Grilled Chicken Breast fanned over Crisp Romaine Lettuce, Parmesan Crostini

\$25.00 per person  
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# Plated Luncheons

*Plated luncheon service includes your choice of Soup or Salad, Freshly baked rolls and Sweet Butter, Entrée, Dessert and Starbucks Premium Coffee, Decaffeinated Coffee and Specialty Teas & Iced Tea.*

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## HOT ENTREES

### **Mango and Bird Pepper Crusted Filet of Grouper**

With a Lime Cream Reduction  
Fresh Mint Whipped Potatoes  
Curried Seasonal Vegetables

\$32.00 per person

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### **Marinated Grilled Breast of Chicken**

Flavored with a Guava and Coconut Essence  
Saffron Rice  
Cumin Infused Vegetables

\$29.95 per person

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### **Mini Filet Mignon**

Grilled and served with a Port Wine Jus  
Fresh Thyme Flavored Potato Cake  
Fresh Chopped Spinach

\$36.00 per person

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## VEGETARIAN ALTERNATIVES

### **Roasted Portobello Mushrooms**

With Polenta, Fresh Basil, oven roasted Tomatoes and Asparagus

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### **Vegetable and Wild Mushroom Strudel**

Fresh Garden Vegetables combined with Parmesan Cheese and Fresh Herbs baked in a Puff Pastry Basket

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## Plated Luncheons

*Plated luncheon service includes your choice of Soup or Salad, Freshly baked rolls and Sweet Butter, Entrée, Dessert and Starbucks Premium Coffee, Decaffeinated Coffee and Specialty Teas & Iced Tea.*

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### Desserts

New York Cheesecake topped with Strawberry Compote  
\$ >

Five Spice Chocolate Mousse with Raspberry Reduction  
\$ >

Double Dutch Chocolate Cake with Raspberry Coulis  
\$ >

Cappuccino Marble Cheesecake with Myers Rum Anglaise  
\$ >

Fresh Fruit Tart with Wild Berry Compote  
\$ >

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## Luncheon Buffets

*All luncheon buffets will have a two-hour service time. Buffets include  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea.  
Minimum of 30 guests*

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### Lucayan Tiki Hut

Conch Chowder spiked with Junkanoo Rum  
Curried Crab Meat Salad  
Grilled Chicken Salad with Fresh herbs  
Mesculin Greens with a light Lemon Pepper Vinaigrette  
Rosemary Rotisserie Roasted Chicken  
Roasted Pork Loin with Apple Salsa  
Seared Tuna with Tropical Fruit Relish  
Red Beans and Rice  
Roasted Potatoes with Parmesan Cheese  
Marinated Grilled Vegetables  
Assorted Rolls with Sweet Butter

Coconut and Pineapple Tart  
Ginger Fruit Salad  
Assorted Fruit Tartlets  
Chocolate Pecan Tart

\$36.50 per person  
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### Nuevo Latino

Cuban Black Bean Soup with Sour Cream  
Tortilla Chips and Salsa  
Fresh Salad Bar with Spinach and Mixed Greens with sliced Cucumbers, Tomatoes,  
Sweet Onions, Bell Peppers, Carrots, Cheese and Bacon Bits  
Hearts of Palm with Fresh Orange Segments and Baby Greens  
Roasted Pepper Salad with Cilantro Vinaigrette  
BLT with Slow Roasted Turkey on Cuban Bread  
Pepper Beef, Cheese and Grilled Onions on Flattened Bread  
Grilled Vegetables on a Foccacia

Coconut Rice Pudding  
Flan with Fresh Seasonal Berries  
Key Lime Pie  
Tropical Fruit Salad Spiked with Tequila

\$32.00 per person  
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## **Luncheon Buffets**

*All luncheon buffets will have a two-hour service time. Buffets include  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea.  
Minimum of 30 guests*

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### **Waves BBQ Beach Bash**

Organic Mixed Greens with Tropical Fruit Vinaigrette

Dijon Potato Salad

Cole Slaw with Pineapple and Raisins

Grilled Jerk Hamburgers

Mango BBQ Chicken

Beef Hot Dogs

Roast Corn on the Cob with Nutmeg Butter

Homestyle Baked Beans with Bacon

Corn Muffins

Assorted Country Rolls with Whipped Butter

Assorted Homemade Miniature Cookies

Pecan Tart

Strawberry Cheesecake

Chocolate Brownie Tower

\$31.95 per person

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## Luncheon Buffets

*All luncheon buffets will have a two-hour service time. Buffets include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea. (Minimum of 30 guests)*

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### Our Lucaya Deli Corner

Minestrone Soup  
Caesar Salad  
Display of Sliced Parma Ham with Melon  
Red Bliss Potato Salad  
Light Flaked Tuna Tossed in Olive Oil and Balsamic Dressing  
Marinated Grilled Vegetables with Feta Cheese  
Grilled Rubeen Sandwich  
Grilled Chicken with Mozzarella and Pesto on Focaccia  
Freshly Baked Breads with Sweet Butter and Herb Flavored Olive Oil

Tiramisu  
Lemon-Lime Panna Cotta  
Chocolate Crème Caramel  
Coffee Marble Cheese Cake  
Assorted Fresh Fruit

\$29.95 per person  
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### Deli Lunch Buffet

Green Salad with Assorted Dressing  
Pasta Salad  
Marinated Tomato Salad with Red Onions, Black Olives, Feta Cheese and Herb Vinaigrette  
Selection of Deli Meats to Include:  
Ham, Roast Beef, Smoked Turkey Breast, Pastrami  
Sliced American and Swiss Cheese  
Shaved Red Onions, Sliced Tomatoes, Lettuce, Pickle Spears, Olives  
Focaccia, Rye, and Crusty French Rolls  
Sun Chips  
Sliced Fresh Fruit  
Assorted Cookies and Brownies

\$26.95 per person  
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## Box Lunch

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### **Eagle**

Lobster Roll Salad on Baguette  
Brie and Proscuitto Ham on Focaccia  
Asian Slaw  
Blue Potato Chips  
Fruit Yogurt  
Granola bar, Candy bar  
Bottled Water  
\$23.00 per person  
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### **Tackle Box**

Smoke Salmon on Rye  
With Fresh Fruit  
Sun Chips  
Orange-Ginger Chocolate Brownie  
Bottled Water  
\$21.95 per person  
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### **The Reef**

Hickory Smoked Turkey and Swiss Cheese served on a Multi Grain Baguette  
Whole Fresh Fruit  
Sun Chips  
Jumbo Cookie  
Bottled Water  
\$18.95 per person  
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### **The Lucayan**

Tender Roast Beef and Brie served on an Authentic Italian Focaccia  
Whole Fresh Fruit  
Sun Chips  
Orange-Ginger Chocolate Brownie  
Bottled Water  
\$18.95 per person  
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### **Vegetarian Delight**

Assorted Grilled Vegetable Wrap  
Fusilli Pasta Salad  
Whole Fresh Fruit  
Sun Chips  
Oatmeal Raisin Cookie  
Bottled Water  
\$16.95 per person  
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## **Afternoon Break**

*All afternoon breaks will have a 30 Minute service time. All Breaks to include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Teas and Assorted Sodas and Bottled Water.*

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### **Tropical Twist**

Display of Fresh Tropical Fruit Kabobs, served  
with a Citrus dipping Sauce  
Assorted Tropical Fruit Smoothies  
(Please select two: Strawberry, Passion Fruit, Banana, Pineapple,  
Pina Colada)  
Assortment of Yogurt Bars  
\$18.50 per person  
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### **The Movie Break**

Freshly Popped Popcorn  
Caramel and Chocolate Covered Apples  
Candy Bars, Roasted Nuts, Crackerjack and Potato Chips  
Chocolate Covered Almonds  
Ice Cream Bars  
\$18.50 per person  
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### **The Fabulous Fruit Break**

A Bountiful Array of Whole and Sliced Tropical Fruit  
Assorted Flavored Yogurts with Seasonal Berry Toppings  
Granola and Muesli  
Fruit Napoleons to Include Raspberry, Pineapple  
and Strawberry  
Assorted Mini Fruit Tarts  
\$17.50 per person  
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## **Afternoon Break**

*All afternoon breaks will have a 30 Minute service time. All Breaks to include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Tea and Assorted Sodas and Bottled Water.*

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## **Our Healthy Alternative**

Pita Slices with Hummus and Tabbouleh Dips  
Low-Fat Zucchini Bread and Carrot-Raisin Bread  
Power Bars and Granola Bars  
Selection of Sliced Fruits and Berries Assorted Fruit Yogurts

\$15.00 per person

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## **Long Island Cookie Jar**

Homemade Cookies just like our Mom used to make. Includes Coconut, Guava, White Chocolate and Dark Chocolate Cookies, Oatmeal and Peanut Butter

\$11.95 per person

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## **Death by Chocolate**

Chocolate Fondue with  
Assorted Fruit Seasonal Berries,  
Cubes of Pound & Chocolate Cake  
Chocolate Dipped Éclairs  
and Brownies.

\$17.50 per person

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## A La Carte Beverages

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Coffee (Regular and Decaffeinated)	\$60.00 per gallon
Hot Water (for tea)	\$60.00 per gallon
Juice	\$45.00 per gallon
Ice Tea	\$45.00 per gallon
Lemonade	\$45.00 per gallon
Fruit Punch	\$45.00 per gallon
Hot Chocolate	\$60.00 per gallon
Soft Drinks	\$ 3.00 each

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## A La Carte Snacks

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Bagels with Cream Cheese	\$36.00 per dozen
Danish, Muffins, Croissants	\$36.00 per dozen
Cookies	\$34.00 per dozen
Brownies	\$34.00 per dozen
Assorted Cereal	\$3.00 each
Yogurt	\$4.00 each

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## Plated Dinners

*Plated Dinner service includes your choice of Appetizer or Soup or Salad, Freshly baked rolls and Sweet Butter, Entrée, Dessert and Starbucks Coffee, Decaffeinated Coffee and Specialty Teas.*

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### (COLD) APPETIZERS

#### **Herb Scented Grilled Tuna**

With a Gin and Guava Fruit Glaze served with Tender Greens

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#### **Chilled Shrimp Cocktail**

With a Zesty Mango Cocktail Sauce and Crispy Leeks

*\*Please add an additional \$4.00 to any entrée*

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#### **Smoked Salmon**

With Capers and Onions

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### (HOT) APPETIZERS

#### **Crab Cakes**

With Papaya Mango Salsa on Wilted Greens

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#### **Wild Mushroom and Cheese Ravioli**

With Lobster Nage sauce and Fresh Herbs

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#### **Vegetable Spring Roll**

With a Raspberry Plum Sauce

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## **Plated Dinners**

*Plated Dinner service includes your choice of Appetizer or Soup or Salad, Freshly baked rolls and Sweet Butter, Entrée, Dessert and Starbucks Coffee, Decaffeinated Coffee and Specialty Teas.*

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### **(HOT) SOUPS**

Wild Mushroom & Chicken Broth

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Creamy Conch Chowder

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Native Pumpkin Bisque with a hint of Cinnamon

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Velvet Lobster Bisque

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Dungeness Crab Soup with Sherry Cream

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### **(COLD/CHILLED) SOUPS**

Chilled Caribbean Mango and Papaya Soup

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Gazpacho

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## Plated Dinners

*Plated Dinner service includes your choice of Soup or Salad, Freshly baked rolls and Sweet Butter, Entrée, Dessert and Starbucks Coffee, Decaffeinated Coffee and Specialty Teas.*

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### SALADS

#### Caesar Salad

Romaine Lettuce Tossed with Shredded Parmesan Cheese, Croutons and Caesar Dressing

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#### Caprese Salad

Fresh Plum Tomatoes and Buffalo Mozzarella with Scallions, Aged Balsamic Vinaigrette and Cracked Black Pepper

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#### Grilled Portobello Mushroom and Fresh Spinach Salad

With Sun Dried Cranberries and Island Herb Vinaigrette

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#### A Tangle of Red Lettuce and Tender Mache

with Caramelized Walnuts and Feta Cheese and Tomatoes with Wild Berry Vinaigrette

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#### Tender Greens with Island Citrus Fruits and Cucumbers

In a Honey Balsamic Vinaigrette

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## Plated Dinners

*Plated Dinner service includes your choice of Soup or Salad, Freshly baked rolls and Sweet Butter, Entrée, Dessert and Starbucks Coffee, Decaffeinated Coffee and Specialty Teas.*

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### ENTREES

#### **Bahamian Broiled Lobster Tail**

With Citrus Butter Sauce  
Salt Crusted Potatoes  
Ginger Glazed Asparagus  
\$63.50 per person  
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#### **Herb Crusted Filet Mignon with Horseradish Sauce**

Fondant Gruyere Potatoes  
Jumbo Asparagus with Key Lime Butter and Nutmeg  
\$57.00 per person  
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#### **Tenderloin of Beef**

Served with Wild Mushrooms and Aged Cognac Sauce  
Mediterranean Vegetable Risotto with Infused Saffron Oil  
Caramelized Bermuda Onions  
\$55.95 per person  
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#### **Jerk Sirloin Steak with Blue Cheese Drizzle**

Served over Roasted Potatoes  
With Coconut Cream Spinach and Three Nut Salsa  
\$52.50 per person  
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#### **Herb Crusted Sea Bass**

On Spinach with Saffron Ginger cream  
Served with Fresh Thyme Flavored Potato Cake  
\$49.95 per person  
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#### **Cajun Spiced Grouper Filet**

With Cilantro, Avocado and Pineapple Coulis  
Roasted Garlic Potato Galette  
Fresh Apple and Cinnamon infused Baby Vegetables  
\$48.95 per person  
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## Plated Dinners

*Plated Dinner service includes your choice of Soup or Salad, Freshly baked rolls and Sweet Butter, Entrée, Dessert and Starbucks Coffee, Decaffeinated Coffee and Specialty Teas.*

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### **Fresh Wild Salmon**

With Pineapple Cilantro Butter  
Dill and Pesto Mashed Potato  
Medley of Harvest Vegetables

\$46.95 per person

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### **Local Bennie Crusted Mahi Mahi**

With Lemongrass infused Lobster Cream Sauce  
Coconut Infused Peas and Rice  
Tamarind Glazed Vegetables

\$45.95 per person

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### **Herb Seared Stuffed Breast of Chicken**

With Spinach and Goat Cheese and Pink Peppercorn Sauce  
Saffron Infused Rice  
Seasonal Basil Infused Baby Vegetables

\$43.95 per person

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## Plated Dinners

*Plated Dinner service includes your choice of Soup or Salad, Freshly baked rolls and Sweet Butter, Entrée, Dessert and Starbucks Coffee, Decaffeinated Coffee and Specialty Teas.*

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### DUO ENTREES

Duo of Caribbean Broiled Lobster and Medallion of Beef with Citrus Butter  
and a Port Wine Sauce

Twice Baked Potatoes with Chives and Sour Cream  
Grilled Asparagus with Sautéed Wild Mushrooms

\$72.95 per person

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Duo of Grilled Petite Filet Mignon  
With Jumbo Shrimp Scampi  
Sweet Potato and Thyme Mash  
Roasted Tomatoes on Squash

\$67.95 per person

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### VEGETARIAN ALTERNATIVES

Roasted Portobello Mushrooms with Polenta, Fresh Basil, Oven Roasted Tomatoes and  
Asparagus

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Vegetable and Wild Mushroom Strudel  
Fresh Garden Vegetables combined with Parmesan Cheese baked in a Puff Pastry  
Basket

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## Plated Dinners

*Plated Dinner service includes your choice of Soup or Salad, Freshly baked rolls and Sweet Butter, Entrée, Dessert and Starbucks Coffee, Decaffeinated Coffee and Specialty Teas.*

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### DESSERTS

New York Cheesecake topped with Strawberry Compote

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Warm Pineapple Tart served with  
Pinacolada Dressing

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Cappuccino Marble Cheesecake with Myers Rum Anglaise

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Vanilla Nougatine Mousse served  
With Red Fruits Marinated in Amaretto

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Amaretto Tiramisu

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Double Chocolate Cheesecake served  
With Chocolate Rum Glaze

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Chocolate Brandy Mousse  
Served with a Red Fruit Compote

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Key Lime Tart  
Garnished with Seasonal Fresh Berries

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Guava Cheesecake  
With a Wild Berry Sauce

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Double Chocolate Mousse Dome  
With Fresh Fruits and Vanilla Bean Sauce

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New Fashioned Strawberry Tart

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## Dinner Buffets

*All Dinner Buffets have a service time of 2 hours and will include Starbucks Coffee, Decaffeinated Coffee and Specialty Teas. Minimum of 30 guests.*

*\*\$125.00 Attendant Fee applies.*

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## Tropical Elegance

Crisp Caesar Salad with Parmesan Croutons

Greek Salad with Kalamata Olives

Tri Color Bow Tie Pasta and Smoked Artichoke Salad

Sugar Cane Marinated Shrimp Salad

Char Grilled Bahamian Lobster with Jalapeno Pineapple Butter

Pistachio Crusted Center Cut Sirloin Steak

Jerk Breast of Chicken with a Tropical Fruit Salsa

Pan Seared Grouper with Plantains and Curry Butter Cream

Au Gratin Potatoes

Basil and Saffron Roasted Vegetables

Assorted Dinner Rolls and Sweet Butter

Rich Dark Chocolate Cake

Mini Éclairs with Baileys Irish Cream

Chocolate Marble Cheesecake

Fresh Tropical Fruit Salad

Mini Fruit Tartlets

\$85.00 per person

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## Dinner Buffets

*All Dinner Buffets have a service time of 2 hours and will include Starbucks Coffee, Decaffeinated Coffee and Specialty Teas. Minimum of 30 guests.*

*\*\$125.00 Attendant Fee applies.*

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## Lucaya Indian

Roasted Shucked Corn Salad  
Caribbean Potato Salad  
Live Conch Salad Station\*  
Pinewood Smoked Chicken and Thyme Salad  
Mixed Greens with Tamarind Vinaigrette  
Apple Cinnamon BBQ Chicken  
Roasted Spearhead Red Snapper with a Mint and Pineapple Coulis  
Red Wine & Lucayan Lager Soaked Beef Flank Steak  
Slow Roasting Whole Suckling Pig with Potato, Cassava and Okra\*  
Grilled Seasonal Vegetables  
Pigeon Peas and Rice  
Indian Flat Breads

Tropical Sliced Fresh Fruits  
Caramelized Rice Pudding  
Strawberry Cheesecake  
Apple Tart  
Chocolate Bourbon Bread Pudding  
Double Dutch Chocolate Cake

\$75.00 per person

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## Calypso Fever

Marinated Seafood Salad with Basil Pesto

Char-Grilled Breast of Chicken and Scallion Salad

Carrot, Raisin and Pineapple Salad

Hand Picked Mesclun Leaves with Local Fruit Vinaigrette

Herb Crusted Top Round of Beef (carved to order)\* accompanied by

Horseradish, Whole Grain Mustard and Cabernet Jus

Pan Seared Red Snapper with Mango and Mint Relish

Apple Brandy Barbeque Ribs

Chicken Calypso Bahamian Style

Roasted Potatoes with Rosemary

Saffron Rice

Seasonal Vegetables with Honey and Tarragon

Chocolate Pecan Tart

Tutti Fruity Cheesecake

Caramelized Orange Tart

Brownie Tower

Fresh Fruit with Caramon Syrup

\$72.00 per person

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## Junkanoo Beach Bash

Hand Picked Mesculin Leaves with Tropical Fruit Vinaigrette

Dijon Potato Salad

Tri Color Bow Tie Pasta

Cole Slaw with Pineapple and Raisins

Asparagus and Tomato with Basil Pesto

Beef and Conch Chili

Grilled Jerk Hamburgers

Grilled Chicken Breast with Fruit Aioli

BBQ Short Ribs

Roasted Garlic Mash

Roast Corn on the Cob with Nutmeg Butter

Corn Muffins

Assorted Country Rolls with Whipped Butter

Assorted Homemade Miniature Cookies

Seasonal Fresh Fruit

Chocolate Pecan Tart

Tutti-Fruity Cheesecake

Chocolate Brownie Tower

\$57.00 per person

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## Dinner Buffets

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### Little Italy

Minestrone Soup

Olive and Goat Cheese Salad with Fresh Oregano

Parma Ham and Penne Pasta Salad bound with Cilantro

Fresh Garden Salad with Almond Vinaigrette and Sliced Pears

Marinated Calamari Salad with Fresh Basil, Balsamic and Crack Pepper

Osso Bucco with Lime and Orange Essence

Broiled Grouper with Caper Berries

Breast of Chicken Parmesan

Grilled Seasonal Vegetables

Assorted Italian Breads and Herbed Butter

Antipasti Bar

Tortellini, Farfalle and Penne Pasta accompanied by

Smoked Tomato and Vodka Sauce, Asiago and Black Pepper

Cream Sauce and Virgin Basil Pesto

Chocolate Tart

Tiramisu

Individual Lemon Lime Panna Cotta

Marble Cappuccino Cheesecake

Individual Creme Caramel

\$68.00 per person

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## Carving Stations

*\$125.00 Attendant fee per hour  
(Requires one attendant per 75 people)*

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### **HERB CRUSTED TENDERLOIN OF BEEF**

With Bernaise Sauce and Black Truffle Demi Glaze

Serves 20

\$325.00

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### **ROASTED PRIME RIB**

Aged, richly marbled Prime Rib with Green Peppercorn cognac Cream  
And Resort Baked Rolls

Serves 30

\$360.00

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### **PEPPER CRUSTED STRIPLOIN OF BEEF**

Creamed Horseradish, Herb Mayonnaise  
Stone Ground Mustard and Cabernet Roasted Shallot Glaze

Serves 50

\$450.00

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### **ROAST TOP ROUND OF BEEF**

Au Jus, creamy Horseradish and Mustard

Serves 50

\$340.00

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### **OVEN ROASTED TURKEY BREAST**

With Orange Cranberry Relish, Mayonnaise and Mustard

Serves 40

\$300.00

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## Carving Stations

*\$125.00 Attendant fee per hour  
(Requires one attendant per 75 people)*

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### **HONEY GLAZED PORK LOIN**

With Caramelized Onion Demi and Pommery Mustard

Serves 40

\$250.00

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### **APPLE SMOKED HAM**

With Jamaican Molasses Glaze, Course Grain Mustard and Country Biscuits

Serves 40

\$300.00

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### **CRISP ROASTED SUCKLING PIG**

Hoi sin Sauce, Plum Sauce, Chimichurri

Natural Juices, Spicy Habanera Mango Chutney

Serves 75

\$375.00

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### **PISTACHIO AND GOAT CHEESE CRUSTED LAMB**

With Mint Pesto

Serves 40

\$325.00

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### **SMOKED SALMON DISPLAY**

Whole Side of Smoked Salmon

Served with Capers, Chopped Red Onions, Tomato

Chopped Egg and Cream Cheese

Melba Toast and Pumpernickel

Serves 35

\$450.00

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## ACTION STATIONS

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*For an interactive reception invite an Our Lucaya Chef to dazzle guests with his culinary masterpieces. \$125.00 Attendant Fee applies to each Action Station.*

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### **RAW BAR**

Chilled Jumbo Shrimp, Fresh Florida Stone Crab Claws (seasonal), Seafood Ceviche, Cajun Crawfish and Kiwi Mussels. Served with Orange Marmalade Spicy Cocktail Sauce, Citrus Sections, Horseradish, Tabasco and Crackers

\$24.95 per person

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### **SUSHI SASHIMI**

A selection of the finest Sashimi Grade Fish prepared by our authentic Sushi Chef. Served with Soy Sauce, Wasabi Mustard and Pickled Ginger

\$18.00 per person

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### **WEST END CONCH SALAD**

Enjoy made to order Conch Salad with Fresh Conch, Tomatoes, Goat Pepper, Diced Peppers, Onion and Lime. A True Bahamian Specialty

\$11.95 per person

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### **PASTA STATION**

An interactive station where our Chef will prepare a creation of Bow Tie Pasta, Penne Pasta and Tortellini Pasta with Asiago Cream Sauce, Smoked Tomato and Vodka Sauce and Wild Mushroom Sauce.

Served with Parmesean Cheese and Foccacia Bread

\$10.95 per person

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### **BACKYARD CONCH FRITTERS**

Our Local Specialty made fresh to order with

Rum Remoulade

\$7.95 per person

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### **SWEET SURRENDER**

Fresh Fruit Fritter Station

**Choose any of the following**

Pineapple, Banana, Guava, Apple, and Strawberry

Served with Tropical Fruit Preserves

\$8.50 per person

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## Cocktail Receptions

*Create the perfect cocktail reception with our a la carte selections.  
Prices are per piece with a minimum of 50 pieces.*

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### Standard

#### Hot Hors d'Oeuvres

Cajun Shrimp Quiche, Spinach quiche  
\$3.50

Sesame Chicken Tenders  
\$3.00

Conch Fritters with Rum Remoulade  
\$3.00

Thai Pork Satay with Spicy Peanut Sauce  
\$3.50

Mini Cuban Empanadas with Mango Chutney  
\$3.50

Vegetable Spring Rolls  
\$3.00

Chicken Satay  
\$3.95

Beef Satay  
\$3.95

Mushroom Tempura  
\$ 3.00

#### Cold Hors D'Oeuvres

Curried Chicken on Pumpnickel with Walnuts and Raisins  
\$3.00

Basil Croustine with Mozzarella and Tomato  
\$2.75

Smoked Salmon on Rye  
\$4.00

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## **Cocktail Receptions**

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### **Premium**

#### **Hot Hors d'Oeuvres**

Mini Crab Cakes  
\$4.95

Coconut Shrimp  
\$4.50

Assorted Dim Sum with a Spicy Chilli Mayonnaise  
\$4.75

Mini Gourmet Pizza with Caramelized Onions and Goat Cheese  
\$3.95

Mediterranean Chicken Tenders with Sundried Tomato Aioli  
\$4.00

#### **Cold Hors d'Oeuvres**

Lobster Salad on Thyme Flavored Croistini  
\$5.00

Cajun Shrimp Canape with Tropical Fruit Chutney  
\$3.95

Smoked Salmon and Chive Wrap  
\$4.50

Assorted Sushi Rolls  
\$5.50

Vegetable Maki Sushi  
\$4.00

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## Cocktail Receptions

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## Chef Selections

### Hot Hors D'Oeuvres

Seared Lamb chops with Dijon Black Peppercorn Sauce  
\$6.00

Crispy Beer Battered Scallop with Spicy Remoulade  
\$5.00

Stuffed Mushroom with Crabmeat  
\$5.25

### Cold Hors D' Oeuvres

Roulades of Beef Canapés  
*Thin Slices of Beef Wrapped around Fresh Vegetables*  
\$5.50

Lobster Medallion Canapé  
\$6.00

Tartare of Fresh Ahi on Ginger Rice Cake  
\$6.25

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## A La Carte Platters

*Create the perfect cocktail reception with our a la carte selections.*

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### **International & Domestic Cheeses**

A selection of International and Domestic Cheeses,  
French Bread and Assorted Crackers

Small Display (serves 25)

\$125.00

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Medium Display (serves 50)

\$250.00

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Large Display (serves 100)

\$500.00

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### **Our Lucaya Health Tray**

Fresh Market Vegetables served with Assorted  
Homemade Dipping Sauces for a healthy and refreshing snack

Small Display (serves 25)

\$100.00

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Medium Display (serves 50)

\$200.00

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Large Display (serves 100)

\$400.00

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### **Tropical Fruit Tray**

A selection of Tropical, Exotic and Local Fruits Fresh  
Served with Cottage Cheese and Yogurt Dip

Small (serves 25)

\$150.00

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Medium Display (serves 50)

\$300.00

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Large Display (serves 100)

\$600.00

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## Beverage Packages

*Please add \$125 for the first three hours and \$20 per hour thereafter for each Bartender.  
One complimentary Bartender will be provided for every \$350 in beverage revenue generated.*

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### Open Bar Package

A fully stocked bar featuring our Premium or Deluxe Selection of Liquors, Red and White Wines, Assorted Premium and Imported Beers, Soft Drinks, Mineral Waters, Juices and Mixers. Prices are per person for a specified period of time. Prices are subject to a 21% service charge.

#### STANDARD BAR

1 Hour	\$16.00
2 Hours	\$22.00
3 Hours	\$28.00
4 Hours	\$34.00

#### DELUXE BAR

1 Hour	\$18.00
2 Hours	\$25.00
3 Hours	\$32.00
4 Hours	\$39.00

### The Hosted Bar

A fully stocked bar featuring our Premium or Deluxe Selection of Liquors, Red and White Wines, Assorted Premium and Imported Beers, Soft Drinks, Mineral Waters, Juices and Mixers. Prices are per drink and subject to a 21% service charge.

	STANDARD	DELUXE
Mixed Drinks / Cocktails	\$5.50	\$6.50
Imported Beer	\$4.50	\$4.50
Domestic Beer	\$4.00	\$4.00
House Wine	\$5.00	\$6.00
Soft Drinks and Juices	\$3.00	\$3.00
Mineral Waters	\$3.00	\$3.75

### The Cash Bar

A fully stocked bar featuring our Premium Brand Beverages. Guests purchase drinks individually. Cash bar prices are inclusive of a 21% service charge.

Deluxe Brands	\$6.50
Premium and Imported Beer	\$5.50
Domestic Beer	\$5.00
House Wine	\$6.50
Soft Drinks and Juices	\$3.50
Mineral Waters	\$3.50

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## A La Carte Beverages

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Coffee (Regular and Decaffeinated)	\$60.00 per gallon
Hot Water (for tea)	\$60.00 per gallon
Juice	\$45.00 per gallon
Ice Tea	\$45.00 per gallon
Lemonade	\$45.00 per gallon
Fruit Punch	\$45.00 per gallon
Rum Punch	\$65.00 per gallon
Hot Chocolate	\$60.00 per gallon