

Caribbean – August 1, 2025

(All dietary restrictions and options must be communicated at time of booking to avoid disappointment)

Amuse Bouche

Papas Rellenas

Stuffed Potato Balls with Seasoned Ground Beef, Tomato Sauce and Spices

Roasted Garlic Aioli Dip

Vegetarian Option- Potato Balls with Tomato Sauce and Spices

Roasted Garlic Aioli Dip

First Course

Jamaican Jerk Chicken Tacos Salad

Shaved Juicy Chicken Breast Jerk Style Served over top of a Crisp Flour Tortilla and Shredded Iceberg Lettuce, Mango Chutney Dressing

Vegetarian Option- Jerk Style tofu served over top of a crisp flour tortilla and shredded Iceberg lettuce, mango chutney dressing

Main Course

Bistec de Palomilla

Cuban Style garlic lime marinated Beef Sirloin steak served with roasted vegetables and a black bean rice

Vegetarian Option- Cuban Style grilled zucchini with roasted vegetables and black bean rice

Dessert Course

Puerto Rican Flan de Queso

Creamy custard blended with cream cheese, caramel top served with a rum and berry coulis

\$65.95 Plus Hst