

# LITTLE PALM ISLAND

## *Resort & Spa*

### **Sample Wedding Menus**

#### **Appetizer Selections (Please select one)**

Sugarcane-glazed Chicken Tenders with Jalapeno Pesto  
Tuna Sashimi with Crisp Yucca and Marinated Daikon  
Beef Tartar with Parmesan Tuile and Chipotle Mustard Dressing  
Seafood Ceviche with Apple and Truffles  
Crab Cakes – Sweet Corn Puree, Avocado Mousse and Liquid Black Beans Pan-seared Foie Gras- Jalapeno Pesto, Peanuts & Sherry Reduction

#### **Salad Selections (Please select one)**

Endive Salad with Watermelon, Serrano Ham, Manchego Cheese and Whole Grain Mustard Vinaigrette  
Mesclun Salad - with Tomatoes, Roasted Peppers, Aged Goat Cheese and Balsamic Vinaigrette  
Hearts of Romaine Lettuce- Parmesan Cheese, Caesar Dressing  
Mixed Organic Greens- Roaring Forties Blue Cheese, Toasted Walnuts, Pear Vinaigrette  
Tomato Mozzarella Salad- Fresh Basil, Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto

#### **Soup Selections (Please select one)**

Asparagus and White Truffle Bisque – with Tarragon Cream  
Roasted Eggplant and Parmesan Cream- Mansanilla Olive Crusted Bread  
Lobster Gazpacho- with Extra Virgin Olive Oil  
Leek and Potato Soup- with Chives and Olive Oil  
Island Coconut Chowder – with Chives and Sour Cream

#### **Entrée Selections (Please select two entrees)**

Mojo Marinated Mahi Mahi –with Lobster and Boniato Mash, Corn and Cilantro Relish with Double Chicken Consommé and Lime Reduction  
Sautéed Filet Mignon – with Roasted Corn, Plantain, Black Bean and Cilantro Hash with Truffle and Mushroom Chimichurri  
Seared Seasonal Fish – Cilantro Polenta, Roasted Tomato and Lime Salsa with Scallion and Jalapeno Oil  
Herb Crusted Chicken - Roasted Chicken with Smashed Plantains, Crisp Pancetta and Mango Mojo

Crisp Yellow Tail Snapper- Sautéed Spinach, Tomato Escabeche, Key Lime Potato Mash, and Chipotle and Sour Cream Sauce

Bacon Wrapped Pork Tenderloin- with Black Bean, Bacon, Sweet Plantain and Roasted Corn Hash, Mango Mojo

Guava and Soy Glazed Grouper –Key Lime Potatoes, Grilled Asparagus and Roasted Tomatillo Salsa

Jumbo Tiger Shrimp- Saffron Risotto, Wilted Watercress, Sun Dried Tomato Butter Sauce

Aged N.Y. Strip Steak- Root Vegetable Puree, Haricots Vert and Caramelized Carrots, Chimichurri and Veal Jus

ADD Lobster Tail to any entrée !

**Dessert Selections (Please select one)**

Key Lime Pie- Cashew Crusted, Vanilla Bean Whipped Cream

Tres Leches-Coconut Milk Cake, Caramelized Banana, Caramel Sauce

Guava Cheesecake- Almond Shortbread Crust, Coconut Tuile

Hot Chocolate Lava Cake- Vanilla Ice Cream, Candied Pistachios

Island Flan- Coconut Custard Caramel Sauce, Tropical Fruit Compote

Chocolate Martini- Bittersweet Chocolate Mousse, Godiva Jelly,  
Toasted Hazelnuts

**Custom Little Palm Island Wedding Cake**