

Bay Gardens Beach Resort & Spa

BlackLIGHT

Cocktail Party

Smoked Salmon & Cream Cheese Roulade topped with Capers
Mini skewers of Cheese Medley & Pickled Olive
Miniature Beef Wellington
Brie Stuffed Fish Balls with sorrel Glaze
Grand Marnier Marinated Fruit Kebob
Crudités of Local vegetables with a fresh home made dressing
Signature cocktails & champagne to accompany the above

"Neon Green"

- Seafood Ceviche
- Shrimp Pyramid
- Marinated Oyster on ice
- Marinated King Crab Leg
- Spiced Octopus in martini glass

"Ultraviolet"

- Marinated Tomato & Mozzarella with drizzled with balsamic glaze
- Platters of Prosciutto, Mortadella, & salami
- Grilled Asparagus/balsamic dressing/ tomato Concasse
- Feta Stuffed Portabella Mushroom

"Glistening"

- Fresh Mixed Exotic Leaves with pomegranate & red Grapefruit segments
- Marinated Green Beans topped with Julienne prosciutto
- Seafood & Tri Color Rotini topped with sundried tomato
- Greek Salad
- Grilled slithers of Local Vegetables marinated with basil pesto

"Sparkles"

- Platters of Edam, Brie, Camembert, Cheddar, Blue Cheese & pepper Jack
- Water Crackers/ Flatbread Crackers & Melba Toast
- Variety of Fruits: Apples, Grapes, plums, pears, Local Fruit Kebab

"Glow in the Dark"

- Spiced Bread & Baguette with dips
- Pita Bread with tapenade
- Conch Chowder,
- Seafood Bisque,
- Cream of Broccoli

"Black Light"

- Pasta: Cheese Ravioli, Cheese Tortellini, Penne, Linguini,
- Sauces: Bolognese, Marinara, Cabonara, Béchamel & Herb Tomato
- Garlic & Herb Cheese Crouton

"Glow Deck"

- Lobster Floor: Lobster & root vegetable pot Pie, Creole & souski grilled

"Glowing Blue"

- Local Spinach & Cheese Pie
- Passion fruit glazed Cornish game hen on stewed peppers & cabbage
- Bell pepper Pesto topped marlin fillets on a plantain salsa
- Sautéed potato with smoked bacon & Tomato sauce
- Dried Prune crusted Leg of Lamb with minty rosemary jus
- Herb Crusted spinach Stuffed Roulade of Beef
- Sundried Fruits Stuffed Pork Fillets/Port Glaze
- Wasabi Duchess Potato

"Diamonds are forever"

- Mini vegetable Strudel on a tomato ragout
- Chicken Roulade filled with brie cheese & spinach
- Curry Seafood in Puff Pastry
- Paupiette of Mahi stuffed with sesame seaweed/Butter sauce
- Cheesy Scallop Dashene Augratin

"Sparkle Pink"

- Pumpkin Crème Brule
- Mini Rosemary Cheese Cake
- Vanilla Cream Puffs
- Pistachio Macaroon Sandwich
- Mocha Chocolate Mousse
- Mini Coconut Tart topped with sorrel chutney
- Mini Ginger Beer Bread Pudding
- Panna Cotta
- Chocolate Petit Fours
- Chocolate Fountain with Strawberries, Local fruits & Pastries

"Midnight Buffet Menu"

- Assorted Bread Rolls
- Seafood Chowder hint of cognac & cream
- Assorted Cold Meat platter
- Deluxe Cheese Platter with crackers

Cost: **\$325EC** inclusive of Welcome Champagne Cocktail, Beverages with Dinner, Entertainment, service Charge & Taxes

Please Note Buffet Starts @ 7pm until 10pm
Midnight buffet starts @ 12pm-2am