

GRAND LUCAYAN, BAHAMAS MENUS 2016



GRAND LUCAYAN
— BAHAMAS —



BREAKFAST



CONTINENTAL BREAKFAST BUFFET

All continental breakfasts will have a service time of an hour-and-a-half and will include orange, apple and grapefruit juice, freshly brewed Starbucks® coffee, decaffeinated coffee, and specialty teas.

Sunrise Continental

- Display of Tropical Fresh Fruits
- Fresh Butter Croissants
- Assorted Danishes
- Assorted Breakfast Muffins
- Sweet Butter, Marmalade, and Assorted Jams

\$21.95 (USD) per person

Gold Coast Continental

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

\$19.80 (USD)

NEW BAHAMIAN SPECIALTY MENUS

Pinder's Point Breakfast

- Sliced Fruits
- Assorted Pastries with Jams
- Johnny Cake
- Chicken Soupe
- Grits
- Avocado Pear (*Seasonal*)
- Assorted Juices – OJ, Apple, Cranberry
- Tea, Coffee, Decaf (*Starbucks®*)

\$25.50 (USD)

The substitution of stew conch or boil fish instead of chicken will be stew conch add \$2.00 (USD)

boil fish add \$4.00 (USD)

West End Breakfast

- Sliced Fruits
- Pastries to Include:
 - Assorted Danishes & Muffins
 - Rustic Scones
 - Johnny Bread
 - Accompanied With Sweet Butter, Marmalade and Assorted Jams
- Chicken Soupe or Steamed Corn Beef
- Grits
- Avocado Pear (*Seasonal*)
- Banana "Panny" Cake
- Assorted Juices – OJ, Apple, Cranberry
- Tea, Coffee, Decaf (*Starbucks®*)

\$30.00 (USD)

The substitution of stew conch or boil fish instead of chicken will be stew conch add \$2.00 (USD)

boil fish add \$4.00 (USD)



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.

Full American

- Display of Tropical Fresh Fruits
- Fresh Butter Croissants
- Assorted Danish and Muffins
- Rustic Scones
- 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 Syrups

\$30 (USD)

Our Lucaya Healthy Breakfast

- Display of Tropical Fresh Fruits
- Muesli
- Low-Fat or 2% Milk
- Sliced Banana-Nut Bread and Bran Muffins
- Scrambled Egg Beaters
- Turkey Sausage
- Breakfast Potatoes with Fresh Herbs

\$32.50 (USD)

Breakfast Menu Enhancement

- Assorted Cereals **\$5.00 (USD)**
- Assorted Yogurts **\$5.25 (USD)**

PLATED BREAKFAST MENUS

All plated breakfasts include a basket of freshly baked pastries, orange, apple or grapefruit juices, freshly brewed Starbucks® coffee, decaffeinated coffee, and specialty teas.

Scrambled Eggs and Coconut French Toast

A breakfast favorite together with our signature dish. Served with grilled sausage links and warm maple syrup.

\$24.50 (USD)

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.

\$29.00 (USD)

Individual Vegetable Quiche

Sun-dried tomato cream, roasted asparagus, and poached baby pear.

\$19.75 (USD)

Plated Display of Tropical Fresh Fruits

Served with cottage cheese.

\$13.75 (USD)



MORNING BREAK

All morning breaks will have a service time of 30 minutes and will include freshly brewed Starbucks® coffee, decaffeinated coffee, and specialty teas.

Bahamian Break

A colorful and tantalizing display of tropical fresh fruits, coconut tarts, pineapple tarts, mini corn muffins and banana-nut bread. Sweet butter, marmalade, and assorted jams.

\$22.00 (USD)

Coral Reef Pastry Basket

Freshly baked assorted Danish, plain and chocolate croissants. Sweet butter, marmalade, and assorted jams.

\$20.00 (USD)

The Eye Opener

Mini apple cinnamon turnovers, homemade brownies, fresh fruit tartlets, and chocolate eclairs.

\$21.50 (USD)

The Bagel Corner

Assorted bagels, including cinnamon-raisin, sesame, onion, and plain. Accompanied by cream cheese, sweet butter, marmalade, and assorted jams.

\$17.00* (USD)

**Add smoked salmon with capers, onions, chopped eggs, and tomatoes for \$13.00 (USD) per person*

BREAKFAST ACTION STATIONS

*Requires one attendant per 75 guests.
\$150.00 (USD) attendant fee.*

The “Ultimate Omelet Eggs-to-order Station”

With diced ham and bacon, onions, tomatoes, mushrooms, peppers, grated cheddar and swiss cheeses.

\$15.00 (USD)

Waffle Station

Crisp Belgium waffles hot off the griddle with whipped cream, warm maple syrup, toasted coconut, and fruit compote.

\$14.75 (USD)

Honey-Baked Ham

With diced ham and bacon, onions, tomatoes, mushrooms, slow-roasted honey-glazed ham.

\$11.00 (USD)

Fresh Island Batidas

Tropical smoothies made with yogurt, seasonal fresh fruit, coconut milk, and brown sugar.

\$14.75 (USD)



À LA CARTE BREAKFAST ITEMS

Create the perfect breakfast with these additional à la carte menu items.

Coke® Soft Drinks
\$3.50 (USD) each

Canned Juices
\$3.50 (USD) each

Bottled Waters
\$4.00 (USD) each

Lemonade, Iced Tea
\$5.00 (USD) each or per bottle

Starbucks® Coffee, Decaffeinated Coffee,
Specialty or Brewed Iced Tea
\$80.00 (USD) per gallon

Variety of Chilled Juices, to Include Orange, Apple,
Grapefruit, or Cranberry
\$65.00 (USD) per gallon

Assorted Yogurt
\$5.25 (USD) each

Assorted Dry Cereals with Whole and 2% Milk
\$4.95 (USD) each

Assorted Granola and Cereal Bars
\$4.50 (USD) each

Croissant Sandwiches
Choice of Mini Croissants with Egg,
Cheese, and Ham or Bacon
\$9.00 (USD) each

BOXED BREAKFAST

Your boxed breakfast selections are a great way to start the day, especially if you're on the go.

Buccaneer

Seasonal whole fresh fruit, mini muffin, croissant, Danish pastry, and Johnny cake. Individual butter, marmalade, and jam. Fruit juice.
\$18.00 (USD) each

Mariner

Seasonal whole fresh fruit mini muffin, croissant, and Danish pastry. Individual butter, marmalade, and jam. Fruit juice.
\$15.00 (USD) each

Assorted Breakfast Pastries

Flaky croissants, assorted muffins and fruit danishes.
\$50.00 (USD) per dozen

Breakfast Menu Enhancement

Yogurt Bars
\$5.50 (USD) each

Nespresso Corner

Decaf, Extra Strong and Regular
\$4.50 (USD) each
(billed on consumption)



LUNCH



THREE-COURSE PLATED LUNCHEONS

Plated lunch service includes your choice of soup or salad, entrée and dessert selections, freshly baked rolls and sweet butter, Starbucks® premium coffee, decaffeinated coffee, specialty teas, and Iced tea (upon request).

Soups

- Cream of Broccoli
- Conch Chowder Spiked with Junkanoo Rum
- Minestrone Soup
- Wild Mushroom and Chicken Broth
- Dungeoness Crab Bisque
- Creamy Corn Chowder (island style)

Salads

Caesar Salad

romaine lettuce tossed with shredded parmesan cheese, croutons, and caesar dressing.

Spinach Salad

with beefsteak tomato, blue cheese, red and seasonal onions, with balsamic vinaigrette dressing.

Mesculin Greens and Garden Vegetable Salad

with hearts of palm, hearts of romaine, and tequila sunrise vinaigrette.

Vegetarian Alternatives*

Roasted Portobello Mushrooms with Polenta

fresh basil, oven-roasted tomatoes, and asparagus.

Vegetable and Wild Mushroom Strudel

fresh garden vegetables with parmesan cheese and fresh herbs baked in a puff pastry basket.

Main Course – Hot Entrées

Mango and Bird Pepper-Crusted Filet of Grouper, Lobster-Cream Reduction

- Fresh Mint Whipped Potatoes
- Curried Seasonal Vegetables

\$49.50 (USD)

Marinated Grilled Breast Of Chicken, Guava and Coconut Essence

- Saffron Rice
- Cumin-Infused Vegetables

\$38.50 (USD)

Grilled Filet Mignon (5oz), Port Wine Jus

- Fresh Thyme-Flavored Potato Cake
- Fresh Chopped Spinach

\$55.00 (USD)

*Vegetarian alternatives are substituted at menu prices



TWO-COURSE PLATED LUNCHEONS

Plated lunch service includes your choice of soup or salad, entrée and dessert selections, freshly baked rolls and sweet butter, Starbucks® premium coffee, decaffeinated coffee, specialty teas, and iced tea (*upon request*).

Main Course – Cold Entrees

Cobb Salad

Chopped romaine with avocado, grilled chicken, blue cheese, tomato, boiled egg, bacon, and creamy ranch dressing

\$30.00 (USD)

Chicken Caesar Salad

Chilled grilled chicken breast fanned over crisp romaine lettuce, and a parmesan crostini

\$29.00 (USD)

Soup may be added for an additional

\$8.50 (USD) per person

Vegetarian Alternatives*

Roasted Portobello Mushrooms with Polenta

fresh basil, oven-roasted tomatoes, and asparagus.

Vegetable and Wild Mushroom Strudel

fresh garden vegetables with parmesan cheese and fresh herbs baked in a puff pastry basket.

**Vegetarian alternatives are substituted at menu prices*

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
- Tiramisu



LUNCHEON BUFFETS

All luncheon buffets will have a two-hour service time. Buffet includes freshly brewed Starbucks® premium coffee, decaffeinated coffee, specialty teas, and iced tea. Ice tea served upon request. (*Minimum 30 guests*)

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
- Seared Mahi Mahi 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

\$57.00 (USD)

Waves Barbecue Beach Bash

(Recommended for outside venue. Grill action station for burgers and hot dogs.)

\$150.00 (USD) per outside grill attendant

- Organic Mixed Greens with Tropical Fruit Vinaigrette
- Dijon Potato Salad
- Cole Slaw with Pineapple and Raisins
- Grilled Jerk Hamburgers
- Mango Barbecue Chicken
- Beef Hot Dogs
- Assorted Country Rolls with Whipped Butter
- Assorted Homemade Miniature Cookies
- Pecan Tart
- Corn Muffins
- Strawberry Cheesecake
- Chocolate Brownie Tower

\$44.00 (USD)



LUNCHEON BUFFETS

All luncheon buffets will have a two-hour service time. Buffet includes freshly brewed Starbucks® premium coffee, decaffeinated coffee, specialty teas, and iced tea. Ice tea served upon request. (*Minimum 30 guests*)

Ideal Working Lunch

- Soup
(Choice of any one of the assigned lunch soups)
- Assorted Sandwiches To Include:
 - Grilled Vegetable on Focaccia with Pesto Spread
 - Curried Crab and Shrimp on Multi Grain With Lemon Mayo
 - Smoked Chicken in Tortilla Wrap with Roma Tomato Spread
 - Sliced Roast Loin of Beef on Croissant with Pepper Mayo
- Nachos with Sour Cream, Guacamole and Salsa
- Assorted Homemade Cookies

\$36.00 (USD)

Deli Lunch Buffet

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

\$43.00 (USD)

All Bahamian Lunch

- Conch Chowder
- Assorted Rolls with Sweet Butter
- Long Island Potato Salad
- Caesar Salad
- Cat Island Cole Slaw
- Apple BBQ Chicken
- Pan Fried Grouper with Lemon
- Island Style Peas & Rice
- Baked Macaroni (*Bahamian Style with Thyme*)
- Beets with Onions
- Roasted Corn on the Cob with Nutmeg Butter
- Coconut and Eleutheran Pineapple Tart
- Peanut Cake

\$49.50 (USD)



BOX LUNCHES

Our box lunches are both creative and satisfying, and please a wide variety of tastes.
(Bottled waters and sodas billed on consumption)

Eagle

- Smoked Chicken on Baguette or Brie and Proscuitto Ham on Focaccia
 - Asian Slaw, Blue Potato Chips
 - Whole Fresh Fruit
 - Sunchips®
- \$29.00 (USD)**

Tackle Box

- Smoked Salmon on Rye with Fresh Fruit
 - Sunchips®
 - Orange-Ginger Chocolate Brownie
- \$26.00 (USD)**

The Reef

- Hickory-Smoked Turkey and Swiss Cheese served on a Multi-Grain Baguette
 - Whole Fresh Fruit
 - Sunchips®
 - Jumbo Cookie
- \$23.50 (USD)**

Vegetarian Delight

- Assorted Grilled Vegetable Wrap
 - Fusilli Pasta Salad
 - Whole Fresh Fruit
 - Sunchips®
 - Oatmeal-Raisin Cookie
- \$18.95 (USD)**

The Lucayan

- Tender Roast Beef and Pepperjack served on an Authentic Italian Focaccia
 - Whole Fresh Fruit
 - Sunchips®
 - Orange-Ginger Chocolate Brownie
- \$23.50 (USD)**



AFTERNOON BREAK

All afternoon breaks include a 30-minute service time, as well as freshly brewed Starbucks® premium coffee, decaffeinated coffee and specialty teas. *\$175.00 attendant fee per station.*

Tropical Twist

- Display of Fresh Tropical Fruit Kabobs served with a Citrus Dipping Sauce
 - Assorted Blended Tropical Fruit Smoothies
 - Assortment of Yogurt Bars
- \$28.00 (USD) per person**

The Movie Break

- Freshly Popped Popcorn*
- Caramel and Chocolate-Covered Apples
- Candy Bars, Roasted Nuts, Crackerjack®, and Potato Chips
- Chocolate-Covered Almonds

\$26.50 (USD) per person

**(Ice cream bars on consumption)*

The Fabulous Fruit Break

- A Bountiful Array of Whole and Chopped Tropical Fruit
- Assorted Flavored Yogurts with Seasonal Berry Toppings
- Granola and Muesli
- Tropical Fruit Napoleons
- Assorted Mini Fruit Tarts

\$22.70 (USD) per person

Break Menu Enhancement

- Yogurt Bars **\$5.25 (USD) each**
- Ice Cream **\$5.00 (USD) each**
- Beverages Billed on Consumption
 - Bottled Water **\$4.00 (USD) each**
 - Soft Drinks **\$3.50 (USD) each**

Our Healthy Alternative

Pita slices with hummus and tabbouleh dips
Low-fat zucchini bread and carrot-raisin bread
Selection of tropical fruits and berries.

\$18.00 (USD)

Long Island Cookie Jar

Mom's homemade cookies.

Includes coconut, guava, white chocolate, chocolate chip, and dark chocolate, oatmeal, and peanut butter cookies.

\$19.00 (USD)

Death by Chocolate

Chocolate fondue with assorted fruit and seasonal berries, cubes of pound, chocolate cake and chocolate dipped biscotti, chocolate-covered éclairs, brownies.

\$26.00 (USD)



À LA CARTE BEVERAGES

Create the perfect menu with these additional à la carte beverages.

Coffee (Regular and Decaffeinated)
\$80.00 (USD) per gallon

Hot Water (for tea)
\$80.00 (USD) per gallon

Hot Chocolate
\$80.00 (USD) per gallon

Juice
\$60.00 (USD) per gallon

Iced Tea
\$50.00 (USD) per gallon

Lemonade
\$45.00 (USD) per gallon

Fruit Punch
\$50.00 (USD) per gallon

Coke® Soft Drinks
\$2.50 (USD) each

Assorted Juices
\$3.00 (USD) each

Bottled Water
\$2.50 (USD) each

Nespresso Corner: Decaf, Regular, Extra Strong
\$3.00 (USD) each pod
(billed on consumption)

À LA CARTE SNACKS

Bagels with Cream Cheese
\$47.00 (USD) per dozen

Danish, Muffins, Croissants
\$50.00 (USD) per dozen

Cookies
\$47.00 (USD) per dozen

Brownies
\$47.00 (USD) per dozen

Pretzels
Savory homemade, served with
a variety of mustards
\$5.00 (USD) each

Yogurt
\$5.25 (USD) each



DINNER



COCKTAIL RECEPTIONS

Create the perfect reception with our special à la carte selections. Prices are per piece – minimum 50 pieces.

Hot Hors D'oeuvres

- Cajun Shrimp Quiche, Spinach Quiche **\$4.50 (USD)**
- Chicken Tenders with Gauva Sauce **\$4.00 (USD)**
- Conch Fritters with Rum Remoulade **\$4.00 (USD)**
- Thai Pork Satay with Spicy Peanut Sauce **\$5.50 (USD)**
- Mini Cuban Empanadas with Mango Chutney **\$4.25 (USD)**
- Vegetable Spring Rolls with Peanut Dipping Sauce **\$4.25 (USD)**
- Chicken Satay **\$5.80 (USD)**
- Beef Satay **\$5.80 (USD)**
- Mini Beef Wellington **\$5.80 (USD)**
- Mini Crab Cakes **\$7.00 (USD)**
- Coconut Shrimp **\$7.00 (USD)**
- Assorted Dim Sum with a Spicy Chilli Mayonnaise **\$6.50 (USD)**
- Mini Gourmet Pizza with Caramelized Onions and Goat Cheese **\$6.75 (USD)**
- Mediterranean Chicken Tenders with Sundried Tomato Aioli **\$6.75 (USD)**
- Seared Lamb Chops with Dijon-Blackened Peppercorn Sauce and Mint Relish (*Chaffer Dish Only*) **\$9.50 (USD)**
- Crispy Beer-Battered Scallop with Spicy Remoulade **\$6.70 (USD)**
- Stuffed Mushroom with Crab Meat **\$7.50 (USD)**
- Fish Fingers with Tarter Sauce **\$5.50 (USD)**

Cold Hors d'Oeuvres

- Curried Chicken on Pumpernickel with Walnuts and Raisins **\$6.75 (USD)**
- Basil Crostini with Mozzarella and Tomato **\$6.50 (USD)**
- Smoked Salmon on Rye **\$7.00 (USD)**
- Lobster Salad on Thyme-Flavored Crostini **\$8.00 (USD)**
- Cajun Shrimp Canapé with Tropical Fruit Chutney **\$8.00 (USD)**
- Smoked Salmon and Chive Wrap **\$7.75 (USD)**
- Assorted Sushi Rolls **\$8.50 (USD)**
- Vegetable Maki Sushi **\$7.00 (USD)**
- Roulades of Beef Canapés Thin Slices of Beef Wrapped around Fresh Vegetables **\$6.00 (USD)**
- Lobster Medallion Canapé **\$8.50 (USD)**
- Tartare of Fresh Ahi on a Ginger Rice Cake **\$9.00 (USD)**



COCKTAIL RECEPTIONS

A beautiful evening, a lively crowd and tempting appetizers from around the world help make a reception to remember. Items are all “Butler Passed”.

A Taste of the Bahamas

Carving

Thyme & Guava Glazed Suckling Pig or
Roasted Top Round served with Johnny Cake
and Muffins.

Cold

- Conch Salad Cerviche served in shot glass
- Curried Dungeness Crab Meat on Focaccia
Topped in a Mango Relish
- Sugar Cane Smoked Pickled Duck in a Tartlet

Hot

- Sands (Beer) Marinated Shrimp with Curry Essence
- Coconut Grouper Bites with Rum Remoulade
- Conch and Snapper Fritter
- Eleuthera Chicken Strips in a Goat Pepper Glaze

Deserts

- Miniature Coconut and Benny Cake
- Myers Rum and Chocolate Filled Choux Buns
- Assorted Mini Tropical Tartlets
(Pineapple, Mango, Guava)

\$77.00 (USD)

A Taste of the Orient

- Asian Firecracker Shrimp
with a Tomato Sesame Teriyaki
- Chicken Satay with oriental Thai Peanut Sauce
- Singapore Beef Satay with Purple Plum Sauce
- Assorted Pot Stickers with Wasabi Mustard
- Vegetable Spring Roll with Peanut Dipping Sauce

\$35.00 (USD)

A Touch of Class

- Mini Beef Wellington with Port of Wine Jus
- Mini Crabcakes with Tropical Fruit Aioli
- Mediterranean Vegetable Quiche
- Shrimp Salad on Sourdough Topped with Caviar
- Coconut Crusted Chicken Strips with a Guava Sauce

\$33.00 (USD)

Berry Islands

- Grouper and Oakra Fritters
- Jerk Rubbed Chicken Satay with Guava Dipping Sauce
- Spinach Moose on Whole Wheat Cracker (Veg.)
- Shrimp Satay with Mango Chili Glaze
- Pickled Game Bird on Crostini
- Roasted Corn Fritter
- Minced Lobster Wrapped
- Curried Chicken on Pumpnickel

\$32.00 (USD) (choose 5 items)



À LA CARTE PLATTERS

Create the perfect cocktail reception with these special à la carte platters.

International and Domestic Cheeses

A selection of international and domestic cheeses, French bread and assorted crackers.

Small display (serves 25)

\$280.00 (USD)

Medium display (serves 50)

\$495.00 (USD)

Large display (serves 100)

\$795.00 (USD)

Tropical Fruit Tray

A selection of tropical, exotic and local fresh fruits served with cottage cheese and yogurt dip.

Small display (serves 25)

\$200.00 (USD)

Medium display (serves 50)

\$380.00 (USD)

Large display (serves 100)

\$690.00 (USD)

Our Lucaya Vegetable Tray

Fresh market vegetables served with assorted homemade dipping sauces for a healthy and refreshing snack.

Small display (serves 25)

\$190.00 (USD)

Medium display (serves 50)

\$330.00 (USD)

Large display (serves 100)

\$575.00 (USD)

ACTION STATIONS

For an interactive reception, invite an Our Lucaya chef to dazzle guests with culinary masterpieces.
\$150.00 (USD) attendant fee.

Raw Bar

Chilled jumbo shrimp, fresh Florida stone crab claws (seasonal), seafood ceviche, cajun crawfish, and kiwi mussels. orange marmalade spicy cocktail sauce, citrus sections, horseradish, tabasco, and crackers.

\$60.00 (USD)

Sushi and Sashimi*

A selection of the finest sashimi-grade fish prepared by our authentic sushi chef, soy sauce, wasabi mustard, and pickled ginger.

\$50.00 (USD)

**Attendant fee: \$250.00 (USD)*

West End Conch Salad

(based on availability)

Enjoy made-to-order conch salad with fresh conch, tomatoes, goat pepper, diced peppers, onions, and lime. A true Bahamian specialty.

\$22.00 (USD)

Pasta Station

An interactive station where our chef prepares a creation of bow tie pasta, penne pasta, and tortellini pasta with asiago cream sauce.

Parmesan cheese and foccacia bread

\$21.50 (USD)

Backyard Conch Fritters

Our local specialty made fresh-to-order with rum remoulade.

\$15.00 (USD)

Sweet Surrender

Fresh fruit fritter station. Choose any of the following:
pineapple, banana, guava, apple, and strawberry. Tropical fruit preserves.

\$26.50 (USD)



CARVING STATIONS

Carving stations require a \$175.00 (USD) attendant fee. (One attendant per 75 guests.)

Herb-crusted Tenderloin of Beef

Bernaise sauce and black truffle demi glaze.

\$460.00 (USD)

(serves 20)

Roast Prime Rib

Aged, richly marbled prime rib with green peppercorn-cognac cream and resort-baked rolls.

\$530.00 (USD)

(serves 30)

Pepper-crusted Strip Loin of Beef

Creamed horseradish, herb mayonnaise, stone-ground mustard and cabernet-roasted-shallot glaze.

\$630.00 (USD)

(serves 50)

Roast Top Round of Beef

Au jus, creamy horseradish, and mustard.

\$495.00 (USD)

(serves 50)

Oven-roasted Turkey Breast

Orange-cranberry relish, mayonnaise, and mustard.

\$430.00 (USD)

(serves 40)

Honey-glazed Pork Loin

Caramelized onion, demi and pommery mustard.

\$330.00 (USD)

(serves 40)

Apple-smoked Ham

Jamaican molasses glaze, coarse-grain mustard, and country biscuits.

\$420.00 (USD)

(serves 40)

Crisp-roasted Suckling Pig

Hoisin sauce, plum sauce, chimichurri, natural juices, and spicy habanero-mango chutney.

\$740.00 (USD)

(serves 75)

Pistachio and Goat Cheese-crusted Lamb

Mint pesto

\$630.00 (USD)

(serves 40)

Smoked Salmon Display

Whole side of smoked salmon, Capers, chopped red onions, tomato, chopped egg, and cream cheese Melba toast and pumpnickel.

\$630.00 (USD)

(serves 35)



PLATED DINNERS SERVICES

Plated dinner service includes your choice of appetizer or soup or salad, freshly baked dinner rolls and sweet butter, entrée, dessert and freshly brewed Starbucks® premium coffee, decaffeinated coffee, and specialty teas. *(Minimum of 20 guests) Additional fee of \$5.00 (USD) per person will be added to guaranty service if less than 20 people. Plated service is scheduled for up to 2 hours; a surcharge will apply for extended service.*

Salads

Caesar Salad – Romaine lettuce tossed with shredded parmesan cheese, croutons, Caesar dressing .

Caprese Salad – Fresh plum tomatoes and buffalo mozzarella with scallions, cracked black pepper, aged balsamic vinaigrette.

Grilled portobello mushroom and fresh spinach salad with sun-dried cranberries, island herb vinaigrette.

Tender greens with island citrus fruits and cucumbers, honey-balsamic vinaigrette.

Cold Appetizers

- Herb-Scented Grilled Tuna with a Gin and Guava Fruit Glaze. Served with Tender Greens.
- Smoked Salmon with Capers and Onions

Hot Appetizers

- Crab Cakes with Papaya-Mango Salsa on Wilted Greens
- Wild Mushroom and Cheese Tartlet With Lobster Sage Sauce and Fresh Herbs

Cold Soups

- Chilled Asparagus and Beet Root
- Papaya and Key Lime Bisque

Hot Soups

- Wild Mushroom and Chicken Broth
- Creamy Conch Chowder
- Native Pumpkin Bisque with a hint of Cinnamon
- French Onion
- Minestrone
- Creamy Corn Chowder (island style)



PLATED DINNERS SERVICES

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Entrées

***Bahamian Broiled Lobster Tail with
Citrus Butter Sauce***

- Salt-Crusted Potatoes
- Ginger-Glazed Asparagus

\$104.00 (USD)

***Herb-Crusted Filet Mignon with
Horseradish Sauce***

- Fondant Gruyere Potatoes
- Jumbo Asparagus, Key-Lime Butter and Nutmeg

\$96.50 (USD)

***Tenderloin of Beef with
Mushrooms and Aged Cognac Sauce***

- Mediterranean Vegetable Risotto with Infused Saffron Oil, Caramelized Bermuda Onions

\$90.00 (USD)

Jerk Sirloin Steak with Blue Cheese Drizzle

- Roasted Potatoes
- Coconut-Cream Spinach and Three-Nut Salsa

\$83.50 (USD)

Herb-Crusted Sea Bass

- Spinach with Saffron-Ginger Cream
- Fresh Thyme-Flavored Potato Cake

\$104.00 (USD)

***Cajun-Spiced Grouper Filet with Cilantro,
Avocado, and Pineapple Coulis***

- Roasted-Garlic-Potato Galette
- Fresh Apple and Cinnamon-Infused Baby Vegetables

\$74.50 (USD)

***Fresh Wild Salmon with
Pineapple-Cilantro Butter***

- Dill and Pesto Mashed Potato
- Medley of Harvest Vegetables

\$82.50 (USD)

***Local Bennie-Crusted Mahi Mahi with
Lemongrass-Infused Lobster Cream Sauce***

- Coconut-Infused Peas and Rice
- Tamarind-Glazed Vegetables

\$72.50 (USD)

***Herb-Seared Stuffed Breast of Chicken
with Spinach, Goat Cheese and
Pink Peppercorn Sauce***

- Saffron-Infused Rice
- Seasonal Basil-Infused Baby Vegetables

\$63.50 (USD)

7.5% VAT tax is applicable to local and international events and not included on prices above.



PLATED DINNERS SERVICES

Plated dinner service includes your choice of appetizer or soup or salad, freshly baked dinner rolls and sweet butter, entrée, dessert and freshly brewed Starbucks® premium coffee, decaffeinated coffee, and specialty teas. *(Minimum of 20 guests) Additional fee of \$5.00 (USD) per person will be added to guaranty service if less than 20 people. Plated service is scheduled for up to 2 hours; a surcharge will apply for extended service.*

Duo Entrées

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

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

\$115.00 (USD)

Duo of Grilled Petite Filet Mignon and Jumbo Shrimp Scampi

- Sweet Potato and Thyme Mash
- Roasted Tomatoes on Squash

\$90.00 (USD)

Vegetarian Alternatives**

Roasted Portobello Mushrooms

with polenta, fresh basil, oven-roasted tomatoes, and asparagus

Vegetable and Wild Mushroom Strudel

Fresh garden vegetables with parmesan cheese baked in a puff pastry basket

***vegetarian alternatives are substituted at menu prices.*

Desserts

- New York Cheesecake Topped with Strawberry Compote
- Cappuccino-Marble Cheesecake with Myers Rum Anglaise
- Vanilla Nougatine Mousse served with Red Fruits Marinated in Amaretto
- Amaretto Tiramisu
- Double Chocolate Cheesecake served with Chocolate Rum Glaze
- Chocolate Brandy Mousse served with a Red Fruit Compote
- Guava Cheesecake with a Wild Berry Sauce
- Double Chocolate Mousse Dome with Fresh Fruits and Vanilla Bean Sauce
- New-Fashioned Strawberry Tart



VEGETARIAN AND GLUTEN FREE OPTION

Gluten Free Meal / Healthy

GLUTEN FREE

Soup

- Oven roasted tomato Soup, lemon (**gluten free**)
- Cream of asparagus soup, crispy prosciutto (**gluten free**)

Salad

- Roasted beet Carpaccio, arugula, herb goat cheese, citrus vinaigrette
- Untraditional Caesar salad, oven-dried tomatoes, plantain parmesan chips
- Baby greens, poached pears, crispy pancetta, blue cheese, shallot and thyme dressing

Entree

- Pan seared chicken breast, braised chard, tomatoes, olives, artichokes
- Mediterranean vegetable stuffed chicken breast, garlic whipped potato, haricot vert
- Whole grain mustard sauce, Pan seared chicken breast, braised chard, tomatoes, olives, artichokes

Dessert

- **Gluten Free / Sugar Free** Lemon Passion Fruit Cheesecake, a creamy non-bake cheesecake sweetened with splenda and passion fruit with lemon zest on top of an almond crust
- **Gluten Free** Flourless Chocolate Cappuccino Explosion, a warm rich decadent flourless chocolate pudding served with a ginger cream and a rum caramel sauce
- **Gluten Free** Mango Parfait and Coconut Sorbet, a silky smooth mango frozen mousse with a homemade refreshing coconut sorbet

VEGETARIAN

- Grilled vegetable cannelloni, mint infused cous cous, broccoli florets, citrus sauce (**gluten**)
- Polenta seared tofu, potato cutlets, vegetable ratatouille, and orange sauce
- Zucchini roll, grilled vegetables, cous cous with lemon and olive oil drizzle
- Risotto rice with Portobello mushrooms and roasted asparagus



ELEGANT ENHANCEMENTS

Enhance your dinner with these sumptuous selections. Prices added to the entrée cost.

Appetizers

Chilled shrimp cocktail, Zesty mango cocktail sauce and crispy leeks.

\$13.50 (USD)

Soups and Salads

Velvet lobster bisque.

\$15.00 (USD)

Dungeness crab soup with sherry cream.

\$15.00 (USD)

A tangle of red lettuce and tender mache with caramelized walnuts, feta cheese, and tomatoes with wild berry vinaigrette.

\$17.00 (USD)

An array of curly endive and baby lollo rosso leaves, topped with smoked cracked pepper crusted duck, oven roasted roma tomatoes, roasted wild pears and aged balsamic vinaigrette.

\$20.00 (USD)

Duo Desserts

Rich decadent coconut chocolate cake, complementing a warm chocolate explosion garnished with seasonal berries and strawberry drizzle.

\$13.50 (USD)

Banana tartlet served with cinnamon crème brulee garnished with fresh strawberries and crème anglaise sauce.

\$13.50 (USD)

Chocolate-swirl cheesecakes served with cool refreshing caramel mousse and red fruit compote.

\$13.50 (USD)



DINNER BUFFETS

All dinner buffets have a service time of two hours and will include dinner rolls, Starbucks® premium coffee, decaffeinated coffee, and specialty teas. (*Minimum of 30 guests*)

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
- Conch Chili
- Grilled Jerk Hamburgers
- Jerk Chicken with Tropical Fruit Salsa
- Barbecue 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
- Chocolate Pecan Tart
- Tutti-Fruity Cheesecake
- Chocolate Brownie Tower

\$80.00 (USD)

Tropical Elegance

- Crisp Caesar Salad with Parmesan Croutons
- Greek Salad with Kalamata Olives
- Tri-Color Bow Tie Pasta and Smoked Artichoke Salad
- Marinated Seafood Salad
- Char-Grilled Bahamian Lobster with Jalapeno-Pineapple Butter (*Seasonal*)
- Beef Strips with Wild Mushrooms
- Jerk Chicken with a Tropical Fruit Salsa
- Pan-Seared Snapper with Plantains and Curry-Butter Cream
- Lyonnaise Potatoes
- Basil and Saffron-Roasted Vegetables
- Assorted Dinner Rolls and Sweet Butter
- Rich Dark Chocolate Cake
- Mini Eclairs with Baileys Irish Cream
- Fresh Tropical Fruit Salad
- Mini Fruit Tartlets

\$105.00 (USD)

Outside events subject to an additional fee of \$5.00 (USD) per person. 19% gratuity will be added to your bill.



DINNER BUFFETS

All dinner buffets have a service time of two hours and will include dinner rolls, Starbucks® premium coffee, decaffeinated coffee, and specialty teas. *(Minimum of 30 guests)*

The Real Deal

(Bahamian Menu)

- Conch Chowder
- Assorted Rolls with Sweet Butter
- Potato Salad
- Caesar Salad
- Cole Slaw
- Seafood Salad
- Calypso Chicken Bahamian-Style
- Island-Seasoned Snapper with Lemon
- Apple Brandy Barbeque Ribs
- Sauteed Tiger Shrimp in a Kalik and Roma Tomato Broth
- Peas N' Rice
- Bake Macaroni *(Bahamian-Style with Thyme)*
- String Beans or Sweet Corn
- Coconut and Pineapple Tart
- Peanut Cake
- Guava Duff with Rum Crème Guava Sauce

\$90.00 (USD)

Island Regatta

- Mixed Greens with Assorted Dressing
- Crabmeat and Lobster Salad
- Conch Ceviche
- Three Cheese Pasta Salad
- Creole Grouper
- Thyme-Crusted Eleuthera Chicken
- Topped with Natural Gravy
- Dry-Rubbed Baby Back Ribs
With Duo Sauces on the Side
- Traditional Smoked Back and
Tropical Mango and Goat Pepper Sauce
- Red Beans and Rice with Coconut Milk
- Baked Macaroni and Cheese
- Plantain and Sweet Potato Mash
- Braised Cabbage and Okra with Baby Corn
- Assorted Bahamian Pastries

\$88.00 (USD)

\$25 (USD) extra to add lobster with menu

Outside events subject to an additional fee of \$5.00 (USD) per person. 19% gratuity will be added to your bill.



Lucaya Indian

- Roasted Shucked Corn Salad
- Caribbean Potato Salad
- Conch Salad (Seasonal)
- Pinewood-Smoked Chicken Salad with Mango and Thyme
- Mixed Greens with Tamarind Vinaigrette
- Apple-Cinnamon Barbecue Chicken
- Roasted Spearhead Mahi Mahi with Mint and Pineapple Coulis
- Herb-Crusted Beef Top Round with Horseradish
- Slow-Roasting Whole Suckling Pig with Potato, Cassava and Okra, Grilled Seasonal Vegetables
- Black Beans and Rice, Tropical Sliced Fresh Fruits
- Caramelized Rice Pudding, Strawberry Cheesecake, Mini Peanut Brittle, Chocolate-Bourbon Bread Pudding

\$95.00 (USD)

Little Italy

- Minestrone Soup, Antipasti Bar
- Olive and Goat Cheese Salad with Fresh Oregano
- Fresh Garden Salad with Almond Vinaigrette
- Marinated Calamari Salad with Fresh Basil
- Osso Bucco with Lime and Orange Essence
- Broiled Grouper with Caperberries
- Breast of Chicken Parmesan
- Roasted Seasonal Vegetables
- Penne Pasta with Smoked Tomato and Virgin Basil Pesto
- Assorted Italian Breads and Herbed Butter
- Chocolate Tart
- Tiramisu
- Lemon-Lime Panna Cotta
- Cappuccino-Marble Cheesecake

\$83.50 (USD)

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
- Pan-Seared Red Snapper with Mango and Mint Relish
- Apple-Brandy Barbecue Ribs
- Calypso Chicken Bahamian-Style
- Roasted Sweet Potatoes
- Saffron Rice
- Roasted Okra and Thyme Stew
- Chocolate Pecan Tart
- Tutti-Fruity Cheesecake
- Mini Coconut Tart
- Chocolate Brownie Tower
- Fresh Fruit with Cardamon Syrup

\$83.50 (USD)

\$25 (USD) extra to add lobster with menu

Outside events subject to an additional fee of \$5.00 (USD) per person. 19% gratuity will be added to your bill.



WINE LIST

For your enjoyment, our wines are listed from light intensity to full-body intensity. Please ask your server for a selection of single bottle and allocation bottles. These wines have been selected for their exceptional value, drink ability and uniqueness.

Red Wines

origin

2011 Merlot Lindermans Bin #40
2010 Cabernet Sauvignon Leaping Lizard
2011 Cabernet Sauvignon Almos
2011 Cabernet Sauvignon, Casillero Del Diablo
2007 La Crema Pinot Noir
2003 Chianti, Antinori Peppoli
2009 Louis Latour Beaujolais
2010 Trivento Red Malbec

Bottle

California \$45.00 (USD)
USA \$52.00 (USD)
Argentina \$43.00 (USD)
Chile \$50.00 (USD)
USA \$64.00 (USD)
Italy \$155.00 (USD)
France \$43.00 (USD)
Argentina \$35.00 (USD)

Champagne and Sparkling Wines

origin

Concha Y Toro Brut
Piper Heidsieck Brut
Moet Chandon Brut Imperial
Dom Perignon

Bottle

Chile \$38.00 (USD)
France \$95.00 (USD)
France \$135.00 (USD)
France \$295.00 (USD)

White Wines

origin

2009 Chardonnay, Leaping lizard
2010 Chardonnay, Kendal Jackson
2010 Chardonnay, Madfish
2010 Chardonnay Lucky Country
2011 Sauvignon Blanc, Casillero Del Diablo
2011 Sauvignon Blanc, Babich Hawkes Bay
2010 Pinot Grigio Santa Margarita
2010 White Zinfandel
2010 Trivento White (*Dessert*)

Bottle

Napa Valley \$52.00 (USD)
USA \$80.00 (USD)
Australia \$43.00 (USD)
Australia \$40.00 (USD)
Chile \$42.00 (USD)
USA \$49.00 (USD)
Italy \$64.00 (USD)
USA \$35.00 (USD)
Argentina \$35.00 (USD)

BEVERAGE PACKAGES

Please note that a bartender fee of \$175.00 (USD) and a cashier fee of \$175.00 (USD) will be added.

Open 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 person for a specified period time and are subject to a 19% service charge.

	Deluxe Bar		Premium Bar
1 hour	\$24.00 (USD)	1 hour	\$27.00 (USD)
2 hours	\$32.00 (USD)	2 hours	\$35.00 (USD)
3 hours	\$38.00 (USD)	3 hours	\$41.00 (USD)
4 hour	\$44.00 (USD)	4 hours	\$47.00 (USD)
	<i>\$9 (USD) each additional hour</i>		<i>\$12 (USD) each additional hour</i>

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 19% service charge.

	Deluxe Bar	Premium Bar
Mixed Drinks/Cocktails	\$7.00 (USD)	\$10.00 (USD)
Imported Beer	\$6.50 (USD)	\$6.50 (USD)
Domestic Beer	\$6.00 (USD)	\$6.00 (USD)
House Wine	\$6.50 (USD)	\$8.00 (USD)
Soft Drinks	\$3.75 (USD)	\$3.75 (USD)
Bottled Water	\$4.00 (USD)	\$4.00 (USD)
Mineral Waters	\$4.00 (USD)	\$4.00 (USD)
Juices	\$4.75 (USD)	\$4.75 (USD)

The Cash Bar

A fully stocked bar featuring our premium brand beverages. Guests purchase drinks.

Cash bar prices are inclusive of a 19% service charge.

Premium Brands	\$12.00 (USD)	Deluxe Brands	\$7.00 (USD)
Premium and Imported Beer	\$6.00 (USD)	Domestic Beer	\$6.00 (USD)
House Wine	\$7.00 (USD)	Soft Drinks and Juices	\$3.50 (USD)
Mineral Waters	\$4.00 (USD)		

Deluxe Bar Beers

Sands, Kalik, regular and light

Premium Bar

Sands, Kalik, Bud, Bud Lite, Coors Lite, Heineken



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