

CELEBRATION MENUS

COBBLERS COVE



Celebration menus

We can accommodate almost any event you can dream of, and can arrange tables in a variety of lovely venues according to the size and mood of your party.

All menu choices and budget discussions can be made directly with our head of restaurant. Food can be chosen from one of our menus or can be created specifically for the event.

Prices according to season and the nature of the event.



HOT CANAPÉS

Bds \$40 per person for a selection of 4

Vegetable Cod Fish & Potato Cakes,
Spicy Citrus Aioli

Spinach & Mushroom Quiche (V)

Local Smoked Fish & Potato Croquette

Beef Satay with Asian BBQ Sauce

Seafood Fritters with Lemon & Caper Aioli

Local Goat's Cheese & Vegetable Tart (V)

Tempura Lobster, Guava Dip

Chicken Satay, Peanut Sauce

Beef Koftas with Mint & Cilantro Yogurt

Tomato, Mozzarella & Basil Bruschetta (V)

Breaded Bajan Spiced Flying Fish, Garlic Aioli

Prosciutto & Basil Mini Flat Bread

Chicken & Pineapple Kebabs,
Sweet Soya Dip

Vegetable Spring Rolls,
Pickled Ginger Dipping Sauce (V)

Chicken or Vegetable Samosas, Mango Chutney

Lobster Rolls, Garlic & Dill Dip

COLD CANAPÉS

Bds \$40 per person for a selection of 4

Bul Jol, Cajun Crouton

Lobster & Mango, Pickled Red Onion & Dill

Chicken & Watermelon, Tarragon & Mustard

Walnut Crusted Local Goat's Cheese,
Orange Marmalade (V)

Seared Duck, Berry Coulis

Crabmeat Tarts, Caper & Tomato Relish

Tomato, Olive & Feta Bruschetta, Balsamic Syrup (V)

Cream Cheese, Baby Tomato & Cucumber (V)

Aubergine & Goat's Cheese Roulade,
Roasted Peppers (V)

Chicken Liver Paté on Toast with Onion Jam

Poached Fish, Avocado Salsa

Spicy Plantain, Tomato & Cucumber Salsa (V)

Cream Cheese Puffs, Chives, Raspberry Coulis (V)

Glazed Vegetable Kebab, Soya & Chili (V)

Seared Beef, Stilton, Caramelized Onion

Baked Fish, Saffron Dressing, Papaya Salsa

Pork Tenderloin, Apple & Raisin Relish

Spiced Yellow Fin Tuna, Marinated Cucumber & Capers



MENU 1

Bds \$200 per person

Herb Crusted Lobster
Green Pea Purée, Caviar, Yellow Pepper Velouté

Poached Lemongrass & Coconut Barracuda
Marinated Cucumber & Cherry Tomatoes,
Fennel, Passionfruit Vinaigrette

Mushroom & Cream Cheese Tart
Green Olive Tapenade, Chives,
Tomato & Tarragon Coulis

Braised Beef Short Rib
Roasted Garlic Mash, Carrots, Thyme & Rum Sauce

Grilled Chili Octopus
Herb & Lemon Scented Yam, Beans,
Mango & Tomato Relish

Seared Mahi Mahi
Saffron Potatoes, Zucchini & Pumpkin Ratatouille,
Basil Cream

Mango Soufflé
Granola, Vanilla Ice Cream

Dark Chocolate Dome
Candied Pistachios, Blood Orange Sauce

Vanilla Shortcake
Strawberry Compote, Whipped Cream

MENU 2

Bds \$220 per person

Herb Crusted Lobster
Seafood & Tomato Bisque

Lobster & Garlic Crostini

Seared Foie Gras
Butterscotch Plantain, Toasted Spiced Brioche,
Redcurrant Sauce

Seared Peppered Beef Carpaccio
Horseradish Mousse, Shallot Vinaigrette,
Mesclun, Parmesan Shavings

Cashew Crusted Rack of Lamb
Aubergine & Mushroom Compote,
Grainy Mustard, Confit Potato

Sesame & Ginger Duck Breast
Tomato & Spinach Cous Cous, Grape Chutney

Grilled Local Spiny Lobster Tail
Carrot Purée, Coconut & Dill Rice,
Christophine, Caper Beurre Blanc

Warm Sticky Toffee Pudding
Caramel Sauce, Coconut Ice Cream

Rum & Raisin Crème Brûlée
Sugar Cookie

Grand Marnier Soufflé
Raspberry Sorbet



MENU 3

Bds \$230 per person

Codfish & Sweet Potato Cakes
Mango & Papaya Relish, Chili & Lemon Aioli

Grilled Tomato & Beetroot Salad
Local Goat's Cheese, Rocket, Orange & Balsamic Reduction

Crispy Duck Leg
Caramelized Onion Tart, Crispy Prosciutto, Orange Brûlée

Grilled Lemon Scented Swordfish
Butternut Squash Purée, Green Beans, Red Pepper Beurre Blanc

Braised Lamb Shank
Grilled Zucchini & Cherry Tomato Quinoa, Almonds

Stilton Crusted Beef Tenderloin
Potato & Onion Croquette,
Mushroom & Bacon Ragout, Marjoram Sauce

Chocolate Panna Cotta
Orange Biscotti

Warm Raisin Bread & Butter Pudding
Rum & Vanilla Sauce

Key Lime Pie
Cinnamon Cream, Blueberry Compote



MENU 4

Bds \$230 per person

Sesame Tuna Tartar
Mango Salsa, Wakame Seaweed & Pickled Ginger

Poached Lobster
Pickled Vegetables, Papaya & Caper Salsa, Saffron Aioli

Grilled Chicken Risotto
Chorizo, Tomato, Mascarpone Crème Fraîche

Roasted Spiced Rack of Lamb
Minted Green Pea Purée, Roasted Butternut Squash,
Red Currant Jus

Grilled Ribeye Steak
Potato Gratin, Broccoli, Charred Onion, Mushroom Cream

Coconut Crusted Mahi Mahi
Chive Sweet Potato Mash, Pumpkin, Lemon Velouté

Rice Pudding Brûlée
Pineapple Compote, Spiced Tuile, Candied Cashews

Almond Cake
Pear Compote, Cinnamon Ice Cream

Fresh Fruit Tart
Vanilla Mousseline, Guava Sorbet



BEACH BBQ MENU

Bds \$240 per person

Soup

Spiced Sweet Potato & Pumpkin Soup

On the Grill

Rosemary Marinated Striploin Steaks

Pork Spareribs, Passion Fruit BBQ Sauce

Bajan Spiced Mahi Mahi

Chicken, Tomato & Red Onion Brochettes

Hot Dishes

Herb & Almond Jasmine Rice

Medley of Vegetables

Corn on the Cob

Baked Potatoes, Sour Cream, Chives & Parmesan

Pesto Penne Pasta & Sun-dried Tomatoes

Salads

Tomato & Feta Cheese Platter with Basil

Cucumber & Avocado Salad

Local Mixed Leaves

Orange & Rum Glazed Plantains

Potato Salad, Grainy Mustard Dressing

Desserts

Selection of Cobblers Cove Desserts

