

# *The Islescapes Menu*

## Hors D'Oeuvres

**Shrimp Boat** - Hand carved cucumber with lightly blackened shrimp in a Thai chili sauce

## Appetizers

**Crabmeat portobello mushrooms** - Portobello mushroom layered with a savory crabmeat stuffing, four cheeses, fresh herbs and baked on the grill

**Potato goat cheese tart** - Shallot potatoes with goat cheese baked to perfection in a flaky shell

## Salads

**Rosemary salad** - Fresh mango slices marinated in a rosemary and honey vinaigrette served over baby greens with toasted almonds and sharp white cheddar

**Caesar salad** - fresh romaine lettuce with a perfect dressing of garlic, anchovy, lemon and Parmesan cheese

## Entrees

(with grilled vegetables and rice pilaf)

**Fresh Catch of the Day-Grilled, served with:** Alfredina sauce - white wine cream sauce with Parmesan cheese and sun dried tomatoes or Island sauce - a sweet and spicy blend of passionfruit, white wine, red & yellow bell peppers or Red bell pepper coconut curry sauce

**New York Strip** - steak grilled to your personal perfection

**Pork Tenderloin** - grilled with Jamaican jerk marinade

## Desserts

**Decadent strawberries** - served with Key Lime white chocolate whipped cream

**Crème Brulee** - Silky egg custard hidden by crunchy caramelized sugar

**Chocolate mousse** - a delicate semi-sweet chocolate mousse