



Passion for taste...pursuit of perfection.

Intimate / Private Floribbean Café

~A New Dining Experience~
2 people minimum.....8 people maximum

2 guests | 4 guests | 6 guests | 8 guests

\$159.80/person | \$91.00/person | \$69.33/person | \$58.50/person

3 guests | 5 guests | 7 guests

\$113.46/person | \$78.80/person | \$63.94/person

Plus 20% Gratuity and Sales Tax

Price includes

>>Your very own.... mini - private - exclusive, dining venue<<

~YOU AND YOUR GROUP ONLY, IN THIS SPACE~

and

>>Four (4) course dinner meal<<

Soup, Salad, Appetizer, and your choice of Entrée

1st Course

Chef Winston's Signature Salad

Gourmet Mixed Greens w/ Tomatoes, Plantain Chips, Mandarin Oranges, Dried Cranberries,
Carrots, Cucumbers & Crumbled Feta Cheese, joined with
Signature Carambola (star fruit) Vinaigrette

2nd Course

Choose one

Coconut Curry - Lemon Grass Soup

Very flavorful potage with lemongrass, spices, curry, chicken & coconut milk

or

Island Conch Chowder

Tender conch & fresh vegetables simmered in lavish conch broth, finished w/ touch of sherry
and rum

joined w/ Fresh House Johnnycake

(Bread-A Virgin Islands Treat)

Plus 20% Gratuity and Sales Tax

Price includes

>>Private mini, dining venue <<

>>Four (4) course dinner meal<<

*indicates sur charge

Website: cafe.cateringcc.com

Give us a call today at 561-704-5217 to discuss the menu further

BOOK YOUR EXPERIENCE NOW!



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3rd Course

Island Conch Fritters

Conch in every bite w/ Lemon Pepper Sauce

.....

4th Course

Select Your Entrées from The Poultry, The Seafood or The Beef/Lamb Options...below

The Poultry Options

~Jerk Chicken~

(skinless-boneless)

8 Hour Marinated, skewered then Grilled, splashed w/ Red Stripe, finished with our house Jerk Butter

~Stuffed Chicken Breast w/ Rum Butter Sauce~

(stuffed w/ baby spinach, roasted red pepper, artichoke bottom & boursin cheese)

The Seafood Options

~ Jerk Salmon~

Pan Roasted – Finished w/ Roasted Sweet Corn Salsa

~ Calypso Shrimp~

Plump Shrimp Sautéed w/ Garlic, Herbs, Peppers and Tomatoes, finished w/ our House Floribbean Jerk Sauce...Hints of Citrus and Coconut

~Snapper or Grouper~

"Based on freshest available"

Pan Seared w/ our Signature Coconut Mojito Sauce

***\$9.96**

sur charge

~Surf and Turf~

Petite Sweet Lobster Tail w/ Lobster Essence Beurre Blanc joined w/ Petite Filet of Beef, finished w/ Bordelaise Au Jus

***\$26.98**

sur charge

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The Beef / Lamb Options

“Floribbean” Beef Skillet Roast

*Beef Skillet Chuck Roast, Braised in Herbs, Root Vegetables, Rum & Red Wine
(melt in your mouth tender, like butta)*

~ Havana Beef~

(ropa vieja)

Tender Shredded Beef Brisket Simmered in Tomatoes, Herbs & Spices finished, w/ Red Wine

~Herb Crusted Rack of Lamb~

w/ Tamarind Mint Demi

***\$12.69**

sur charge

~Surf and Turf~

*Petite Sweet Lobster Tail w/ Lobster Essence Beurre Blanc joined w/ Petite Filet of Beef, finished
w/ Bordelaise Au Jus*

***\$26.98**

sur charge

Entrées served with Chef's Du jour Sides (Starch and Vegetables)

Du jour means – “of the day”

5th Course

Optional

Dessert

Bring your own celebratory dessert, we will plate, decorate, and serve

\$2.50/person

or

add Chef's Gourmet Sweet Treat

\$8.78/person

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Beverage Options

*Bring your favorite bottle of wine, we will serve..... Corkage Fee **\$20.98**/per bottle*

Corkage Fee covers liquor liability insurance.

*Bottle Red Wine or White Wine - **\$20.98***

*Sparkling Water **\$3.66***

*Fresh Squeezed Lemonade **\$3.25***

*****NEW & EXCITING DINING CONCEPT*****

Reserve your intimate/private Floribbean experience today!

Please give us a call now to further discuss your menu options and answer any questions.

CHEERS!!!!

*“your very own....
mini private exclusive, dining venue”*

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