

SV EXCELSIOR - SAMPLE MENU

FETA & SPINACH QUICHE

Served with a summer salad with balsamic dressing

MIXED CHARCUTERIE BOARD

Served with fresh boat baked garlic bread

ISLAND PORK TENDERLOIN

Served with a tropical salad with almonds and a citrus vinaigrette

GINGER & SESAME BEEF SALAD

CRISPY CHICKEN SCHNITZEL

Served on a bed of black bean salsa with a lime and aioli dressing

GRILLED WAHOO

Served with Giulia Italian pasta

GRILLED SESAME TUNA STEAKS

Served on a bed of marinated beetroot salad with fresh boat made flatbreads

BAKED MAHI MAHI

Served with lemon sauce and blackened sage butter gnocchi

FILLET MIGNON

Served with peppercorn sauce and seasonal vegetables

GREEN THAI CHICKEN CURRY

Served with wild rice

PORK MEDALLIONS

Served with a brandy sauce and creamed potatoes

CRISPY BAKED DUCK BREAST

Served with a cherry reduction, pickled pears, braised peas, and smoky bacon

SLOW-COOKED SPANISH CHICKEN

Served with picante chorizo, chick peas and saffron rice

BEEF BOURGUIGNON

Served with Dauphinoise potatoes

FRESHLY BAKED KEY LIME PIE

Topped with meringue and lime zest

BRITISH ETON MESS

CARIBBEAN CHOCOLATE RUM PIE WITH BANANA CREAM

TIRAMISU

CARIBBEAN RUM PANCAKES

Topped with caramelized bananas

RICOTTA CHEESECAKE

Topped with fresh raspberry coulis

GOURMET CHEESE SELECTION

Served with fig jam, grapes and aged port