



Romantic Wedding Reception (Plated Menu)

First Course

Shrimp Scampi

Fresh Succulent Shrimp Broiled to Perfection in our Garlic Butter Sauce.

Second Course

Caesar Salad

Fresh Cut Hearts of Romaine tossed in our Homemade Dressing and garnished with Fresh Kauai Tomatoes and Toasted Croutons and accompanied by French Rolls and Butter.

Third Course

Lobster Bisque Soup

A Creamy Bisque with Chunks of Australian Lobster

Fourth Course

Filet Mignon stuffed with Gorgonzola Cheese and finished in a Burgundy Shallot Sauce accompanied by Garlic Mashed Potatoes and Sautéed Spinach

Or

12 oz Lobster Tail with Garlic Drawn Butter,
Coconut Saffron Rice and Garlic Sautéed Spinach

Or

Banana Leaf Wrapped Island Fish with a Pineapple Mango Chutney,
Coconut Saffron Rice and Sautéed Baby Bok Choy

Fifth Course

Coffee Service

Wedding Cake Cutting Service

