



## **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

### **Third Course** **Lobster Bisque**

Creamy Bisque Soup 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 a Beurre Blanc Sauce or a 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

**Coffee Service**  
**Cake Cutting Service**