

SUNSET CAFE
GCBC
SPECIAL GROUP MENU 2011

This Menu price is all inclusive (food, cocktail, wine, bottled water, and coffee)

The beverages are a house rum punch, white wine, orange juice served on a buffet, with home-made appetizers (cheese, shrimps, salmon toast and sausage, cheese, ham puff pastry) Coffee is served with a chocolate truffle.

The menu can be modified to your liking.

Add: Champagne	\$10 per /person
Sparkling wine	\$6 per /person
Open bar	\$20 per /person

Menu 1
\$32.

Choice of Starter

***Mixed Greens and Asparagus Salad, Balsamic Dressing
Escargots with Blue Cheese sauce, served in pastry***

Choice of Main Course

***Breast of Chicken and Crab with Gratin Potatoes and Fried Banana
Baked Shrimp Gratin in Light White Sauce, with Rice***

Choice of Dessert

***Pineapple Cake with Caramel Sauce and Vanilla Ice Cream
Banana Flambé with Sauce and Whipped Cream***

Menu 2
\$42

Choice of Starter

***Cesar Salad with Shrimps and Parmesan Cheese
Seafood Salad with Green Asparagus, Citrus Sauce***

Choice of Main Course

***Grouper Filet ,Rice and Vegetables with a Lemon Butter Sauce
Beef stewed a Light Red Wine and Curry Sauce, Crushed Potatoes***

Choice of Dessert

***Iced Fondant of Two Chocolates and Vanilla Ice Cream
Vanilla Cream "Brule" and Cookies***

Menu 3
\$48

Choice of Starter

**Home-made Crab Cake with Mixed Salad and Citrus Sauce
Lobster and Shrimp Salad with Mango and Gazpacho**

Choice of Main Course

**Grilled Mahi Mahi with Asian Risotto Parmesan, Butter Sauce
Crispy Chicken Breast and Lobster with Red Wine Sauce, Potatoes Gratin**

Choice of Cheese Plates

**Mesclun Salad served with warm Camembert
Blue Cheese Salad with Beets
Swiss Cheese and Grapes, served with Mesclun Salad**

Choice of Dessert

**White Wedding Cake and a Raspberry Sauce
Chocolate Wedding Cake with Vanilla Sauce**

Menu 4

\$54

Choice of Starter

**Lobster Salad with Orange Dressing
Mango, Sea Scallops and Crabmeat Salad, Balsamic Dressing
Home-made Foie Gras with Chutney**

Choice of Main Course

**Filet Beef Wellington, Red Wine Sauce and Potatoes Gratin
Grilled Lobster with Lemon Butter Sauce, Rice and Baby Vegetables**

Choice of Cheese Plates

**Brie Cheese in Philo, served with Mesclun Salad and Grapes
Bleu Cheese and Nuts "Pate" served with Mesclun Salad**

Choice of Dessert

**White Wedding Cake Raspberry Sauce
Chocolate Wedding cake with Vanilla Sauce**