

SUNSET CAFE
Menu Special Group 2009
GCBC

This Menu price is all inclusive (cocktail, wine red or white, water bottle, and coffee)

The cocktail is a rum punch, white wine, orange juice served on buffet
With home made appetizer (cheese, shrimps, salmon toast and sausage, cheese, ham puff pastry)

The coffee is serving with chocolate truffle.
The champagne is not include but it is possible

The menu can be modified as you like
The Kid menu is 10\$

Menu 1
Price 30\$

Mixed Green Salad, Balsamic Dressing

Grilled Breast Chicken with baked Potatoes and fried Banana

Roasted Pineapple with Caramel and Vanilla Ice Cream

Menu 2
Price 40\$

STARTER one dish choice

Cesar Salad with Shrimps and Parmesan cheese
Pineapple Salad with Cajun light spicy Chicken

MAIN COURSE one dish choice

Grouper Filet with stuffed Vegetables with Lemon Butter Sauce
Beef stew in red Wine light Curry sauce, Crushed Potatoes

DESSERT one dish choice

Ice Fondant with tow Chocolate and Vanilla Ice Cream
Cheese Cake with Strawberry Sauce

Menu 3
Price 60\$

STARTER one dish choice/

Home made Crab cake with mix salad and citrus sauce
Salad with Shrimps sauté and mango
Goat Cheese cake with mix salad and nuts, honey dressing

MAIN COURSE one dish choice

Red Snapper with Bacon and red wine sauce served with vegetables and rice
Grilled Mahi Mahi with confit lemon, butter sauce and linguini pasta
Chicken breast and Lobster in a classic recipe (brown sauce, vegetable, confit potatoes)

CHEESE PLATE one dish choice

Mesclun salad served with warm Camembert
Blue cheese salad with Beet
Swiss and Grapes, served with Mesclun salad

DESSERT one dish choice

White Wedding Cake (butter custard cream, strawberry, rum) raspberry sauce
Chocolate Wedding cake with vanilla sauce

Menu 4
Price 80\$

STARTER one dish choice/

Lobster Salad with Orange Dressing
Mango Sea Scallops and Crab meat Salad, Balsamic Dressing

MAIN COURSE one dish choice

Filet Beef Wellington, Red Wine sauce and Gratin Potatoes
Filet Turbot Roasted with Béarnaise sauce and Baby Vegetable

CHEESE PLATE one dish choice

Brie cheese in Philo served Mesclun salad and Grapes
Bleu Cheese and Nuts "Pate" served with Mesclun Salad

DESSERT one dish choice

White Wedding Cake (butter custard cream, Strawberry, rum) Raspberry sauce
Chocolate Wedding cake with Vanilla sauce