



*Passion for taste...pursuit of perfection.*

## **Intimate / Private Floribbean Café**

~A New Dining Experience~  
2 people minimum.....8 people maximum

**2 guests | 4 guests | 6 guests | 8 guests**  
\$152.80/person | \$87.00/person | \$65.33/person | \$54.50/person  
**3 guests | 5 guests | 7 guests**  
\$109.46/person | \$74.80/person | \$59.94/person

Plus 20% Gratuity and Sales Tax

### **Price includes**

>>Your very own.... mini - private - exclusive, dining venue<<  
~YOU AND YOUR GROUP ONLY, IN THIS SPACE~  
and

>>Four (4) course dinner meal<<  
Soup, Salad, Appetizer, and your choice of Entrée

### **1st Course**

#### **Chef Winston's Signature Salad**

Gourmet Mixed Greens w/ Tomatoes, Plantain Chips, Mandarin Oranges, Dried Cranberries, Carrots, Cucumbers & Crumbled Feta Cheese, joined with Signature Carambola (star fruit) Vinaigrette

### **2nd Course**

Choose one

#### **Coconut Curry - Lemon Grass Soup**

Very flavorful potage with lemongrass, spices, curry, chicken & coconut milk

**or**

#### **Island Conch Chowder**

Tender conch & fresh vegetables simmered in lavish conch broth, finished w/ touch of sherry and rum

#### **joined w/ Fresh House Johnnycake**

(Bread-A Virgin Islands Treat)

Plus 20% Gratuity and Sales Tax

### **Price includes**

>>Private mini, dining venue <<  
>>Four (4) course dinner meal<<

\*indicates sur charge

**Website:** [cafe.cateringcc.com](http://cafe.cateringcc.com)

Give us a call today at 561-704-5217 to discuss the menu further



*Passion for taste...pursuit of perfection.*

### **3<sup>rd</sup> Course**

#### **Island Conch Fritters**

Conch in every bite w/ Lemon Pepper Sauce

.....

### **4<sup>th</sup> Course**

Select Your Entrées from The Poultry, The Seafood or The Beef/Lamb Options...below

#### **The Poultry Options**

~**Jerk Chicken**~

(skinless-boneless)

8 Hour Marinated, skewered then Grilled, splashed w/ Red Stripe, finished with our house Jerk Butter

~**Stuffed Chicken Breast w/ Rum Butter Sauce**~

(stuffed w/ baby spinach, roasted red pepper, artichoke bottom & boursin cheese)

#### **The Seafood Options**

~**Jerk Salmon**~

Pan Roasted – Finished w/ Roasted Sweet Corn Salsa

~**Calypso Shrimp**~

Plump Shrimp Sautéed w/ Garlic, Herbs, Peppers and Tomatoes, finished w/ our House Floribbean Jerk Sauce...Hints of Citrus and Coconut

~**Snapper or Grouper**~

"Based on freshest available"

Pan Seared w/ our Signature Coconut Mojito Sauce

**\*\$9.96**

sur charge

~**Surf and Turf**~

Petite Sweet Lobster Tail w/ Lobster Essence Beurre Blanc joined w/ Petite Filet of Beef, finished w/ Bordelaise Au Jus

**\*\$26.98**

sur charge

**Plus 20% Gratuity and Sales Tax**

#### **Price includes**

>>Private mini, dining venue <<

>>Four (4) course dinner meal<<

—————  
\*indicates sur charge

**Website:** [cafe.cateringcc.com](http://cafe.cateringcc.com)

Give us a call today at 561-704-5217 to discuss the menu further



*Passion for taste...pursuit of perfection.*

## **The Beef / Lamb Options**

### **“Floribbean” Beef Skillet Roast**

*Beef Skillet Chuck Roast, Braised in Herbs, Root Vegetables, Rum & Red Wine  
(melt in your mouth tender, like butta)*

### **~ Havana Beef~**

*(ropa vieja)*

*Tender Shredded Beef Brisket Simmered in Tomatoes, Herbs & Spices finished, w/ Red Wine*

### **~Herb Crusted Rack of Lamb~**

*w/ Tamarind Mint Demi*

**\*\$12.69**

*sur charge*

### **~Surf and Turf~**

*Petite Sweet Lobster Tail w/ Lobster Essence Beurre Blanc joined w/ Petite Filet of Beef, finished  
w/ Bordelaise Au Jus*

**\*\$26.98**

*sur charge*

### **Entrées served with Chef's Du jour Sides (Starch and Vegetables)**

*Du jour means – “of the day”*

## **5<sup>th</sup> Course**

*Optional*

### **Dessert**

*Bring your own celebratory dessert, we will plate, decorate, and serve*

**\$2.50/person**

*or*

*add Chef's Gourmet Sweet Treat for*

**\$5.78/person**

**Plus 20% Gratuity and Sales Tax**

### **Price includes**

**>>Private mini, dining venue <<**

**>>Four (4) course dinner meal<<**

*\*indicates sur charge*

**Website:** [cafe.cateringcc.com](http://cafe.cateringcc.com)

*Give us a call today at 561-704-5217 to discuss the menu further*



*Passion for taste...pursuit of perfection.*

## **Beverage Options**

*Bring your favorite bottle of wine, we will serve..... Corkage Fee **\$20.98**/per bottle*

*Corkage Fee covers liquor liability insurance.*

*Bottle Red Wine or White Wine - **\$20.98***

*Sparkling Water **\$3.55***

*Fresh Squeezed Lemonade **\$3.25***

### **\*\*\*NEW & EXCITING DINING CONCEPT\*\*\***

*Reserve your intimate/private Floribbean experience today!*

*Please give us a call now to further discuss your menu options and answer any questions.*

***CHEERS!!!!***

*“your very own....  
mini private exclusive, dining venue”*

**Plus 20% Gratuity and Sales Tax**

### **Price includes**

**>>Private mini, dining venue <<**

**>>Four (4) course dinner meal<<**

*\*indicates sur charge*

**Website:** [cafe.cateringcc.com](http://cafe.cateringcc.com)

*Give us a call today at 561-704-5217 to discuss the menu further*