

# CABANA CLUB

## The Beginning

**French Baguette, Olive Oil and Rosemary Focaccia bread, Flat Bread**  
**Baba ghanoush & Hummus**  
**Marinated Olives & Sun Dried Tomatoes**  
**Assorted Serrano and Salami**  
**Grey Goose Martini Selection**  
**Sushi & Sashimi Platter**  
**Antipasti plate**

## In Between

**Iced Melon Bisque with a hint of grenadine**

## The Middle

**Grilled Caribbean Lobster tail**  
**Seared Cajun Tuna Steak with basil and plum tomato confit**  
**Grilled Veal Chop**  
**Marinated crispy Pork belly**

## On the Side

**Caribbean Black Rice, Roasted Potatoes**  
**Corn on the Cob**  
**Assorted vegetables**

## On the other Side

**Safe from Chicken, Lamb, Beef, Shrimp & Vegetable**  
**With garlic sauce, Spicy Tomato Salsa**  
**Tatziki Sauce, Peanut Sauce, Green Chilli Sambal, Mango-Lime Relish**  
**Shredded lettuce and pita pocket**

## The Final

**Crème Brulee**  
**Tiramisu**  
**Strawberry Cups with Custard**

## Accompanied By

**Hogue Gewurztraminer, Washington State**  
**Laboure- Roi Macon Villages, France**  
**Sokol Blosser Pinot Noir, Oregon**  
**Franciscan Magnificat Cabernet Sauvignon, Napa Valley, California**  
**Late Harvest Errazuriz Sauvignon Blanc, Chile**

