



## Starters

### Soup

Cream of pumpkin soup with a hint of ginger



### The Sips Garden Salad

Prepared with cherry tomatoes, cucumbers, toasted walnuts, dried cranberries drizzled with balsamic vinaigrette

### Roasted Pepper Hummus

Served with crispy pita chips

## Entrées

### Grilled Pork Chops

Sweet potato mash, sautéed spinach, topped with cinnamon apples

### Flame Grilled Chicken Breast

Ginger-scented basmati rice, sautéed vegetables, and fried plantains, finished with a pineapple jerk sauce

## Desserts

Chocolate fudge cake or Ice-cream



\$150 PER PERSON

PRICE IS IN EC DOLLARS & INCLUDES ABST & 10% SERVICE FEE





## Starters

Deep Fried Calamari  
Served with pesto mayo

Spicy Crab Cakes  
With pineapple chutney

## Mexican Chili

Served with fried corn tortillas and fresh tomato salsa



## Entrées

### Grilled New York Striploin

Served with herb roasted new potatoes and sautéed green beans, finished with a creamy mushroom sauce

### Cajun Spiced Shrimp and Mushroom Risotto

Medley of grilled vegetables,  
topped with a lemon basil tomato sauce

### Pan Seared Salmon

Spinach pesto mashed potatoes and sautéed buttered vegetables finished with a warm tomato & black olive sauce

## Desserts

Red velvet cake or Cheesecake



**\$225 PER PERSON**

**PRICE IS IN EC DOLLARS & INCLUDES ABST & 10% SERVICE FEE**

