

# ANSE CHASTANET WEDDING À LA CARTE MENUS

WEDDING DINNERS FOR GROUPS FROM 12 TO 24 PERSONS  
IN CONJUNCTION WITH EXCLUSIVE USE OF ONE RESTAURANT  
ALL COURSES ARE BEING SERVED AT THE TABLE (PLATED SERVICE)



## POINSETTA WEDDING MENU

### Orange and Coriander Glazed Shrimp

*Soba Noodle Stirfry*

### Modern Chicken Pepper Pot

*Ginger, Lemongrass, Chilies, Lime Foam*



### Chef's Market Salad

*Root Vegetables, Emerald Farm Greens, Gremolata Vinaigrette*

### Goats Cheese Salad

*Cucumber, Tomato, Mustard Basil Vinaigrette*



### Rosemary Roasted Rack of Lamb

*Roasted Pepper Cous Cous, Spinach and Feta Salad*

### Mojo Butter Braised Snapper

*Green Banana Lyonnaise, Green Beans, Saffron Garlic Emulsion*



### Strawberry Vanilla Brûlée

*Ginger Cracker, Cocoa Nib Whipped Cream*

or

### Chocolate Fondant

*Rum and Raisin Ice Cream*

US 105 PER PERSON, PLUS 10% SERVICE CHARGE AND 10% VAT  
WINE PAIRING US 35 PER PERSON



## ANTHURIUM WEDDING MENU

### **Day Boat Sashimi**

Coconut-Cauliflower Mousse, Shaved Fennel

### **Jerk Calamari**

*Black Eyed Pea Salsa, Scotch Bonnet and Mango Aioli*



### **Hearts of Romaine Salad**

*Garlic Crostini, Shaved Parmesan, Homemade Caesar*

### **Locally Farmed Organic Greens**

*Watermelon, Grapes, Honey Dijon Vinaigrette*



### **Certified Angus New York Strip Steak**

*Salt Baked Potato, Braised Cabbage, Cabernet Demi*

### **Yellow Fin Tuna Served Rare**

*Rice Noodle, Broccoli, Tempura Scallion*



### **Banana Mango Cheesecake**

*Blue Berry Chantilly Crème, Mint, White Chocolate*

### **Caramelized Plantain Tart**

*Pineapple Cinnamon Stick Chutney*

US 90 PER PERSON, PLUS 10% SERVICE CHARGE AND 10% VAT

WINE PAIRING US 30 PER PERSON



## FLAMBOYANT WEDDING MENU

### **Soup Du Jour**

*Pumpkin, Malabar Spinach, Toasted Coconut*



### **Chefs "House" Salad**

*Cucumber, Cherry Tomatoes, Tamarind Balsamic*



### **Guinness Grilled Pork Chop**

*Scallion Whipped Potato, Tobasco Onion Rings*

### **Grilled Kingfish**

*Calabaza Rice Pilaf, Pickled Eggplant*



### **Tia Maria and Chocolate Mousse**

*Berry Salsa, Nutmeg Tuile*

### ***Ice Cream and Sorbet Selection***

US 85 PER PERSON, PLUS 10% SERVICE CHARGE AND 10% VAT  
WINE PAIRING US 25 PER PERSON



## MODERN INDIAN WEDDING MENU

CAN BE ALTERED FOR A LA CARTE SERVICE

### Strawberry or Mango Lassi

*(Yoghurt based Strawberry flavoured drink)*

### SOUP

#### Tomato Rasam

*(South Indian tomato & tamarind flavoured soup with lentils & spices)*



### SALADS

#### Kuchumber Salad

#### Chana Chat (Chick Pea salad)

#### Pineapple Raita (Tangy pineapple with yoghurt)

#### Kharbuza Salad (Watermelon & Red Onion Salad)

#### Mixed Leaves salad with Masala Croutons



### MAIN COURSES

#### Hayderabadi Mutton Biryani

*(Famous Hyderabad state rice dish made with basmati rice, goat meat, yoghurt, onion, spices, lemon, mint, coriander and saffron)*

#### Patrani Machli

*(Fish wrapped in Banana leaf with Indian Spices & Pan cooked)*

#### Mutter Paneer

*(Indian cottage cheese with green peas cooked in onion tomato gravy)*

#### Tandoori Phool

*(Combination of Cauliflower & Broccoli marinated with Tandoori spices and cooked in Tandoor)*

#### Yellow Dal Tadka

*(Yellow Lentils Cooked with turmeric and tempered with cumin seeds & garlic)*

#### Murgh Sag wala

*(tender pieces of chicken cooked in creamy spinach Gravy)*



### BREAD

Plain Naan, Garlic Naan, Herb Naan



### DESSERTS

Selection of International and Indian Desserts

US 90 PER PERSON, PLUS 10% SERVICE CHARGE & 10% VAT. WINE PAIRING US 25 PER PERSON



## VEGETARIAN WEDDING MENU

Yes! We can do Vegan!

### **Lentil and Chickpea Stuffed Tomato**

*Frissee, Lemon, Toasted Pinenuts*



### **Chefs "Eight" Vegetable Salad**

*Squash, Broccoli, Cauliflower, Carrots, Braised Root Vegetables*



### **Emerald Garden Sampler**

*Miso Glazed Eggplant, Pumpkin Risotto,  
Grilled Vegetable Slaw, Soup Du Jour*

### **Daily Harvested Pasta Primavera**

*Homemade Linguini, Malabar Spinach, Arugula Pesto*



### **Banana "Fosters" Parfait**

*Coconut Rum, Ginger Cookies*

**Ice Cream and Sorbet Selection with Tropical Fruit Salsa**

US 85 PER PERSON, PLUS 10% SERVICE CHARGE AND 10% VAT

WINE PAIRING US 25 PER PERSON

# CELEBRATORY DINNER BUFFETS FOR WEDDING GROUPS OF 24 AND MORE



## CARIBBEAN BARBECUE THEME

US 80 PER PERSON

Basket of homemade bread

### SALADS

Caribbean Seafood Salad – Octopus, Rock Shrimp, Coconut Rum  
Saint Lucia's National Dish: Green Banana and Saltfish  
Local Farm Salad with Watermelon and Mango  
Caribbean Caesar with Raisins and Pineapple



### CURRY & ROTI STATION

Steamed Rice, Curried Potato  
Curries: Chicken, Beef, Vegetable, Shrimp  
CONDIMENTS: Roasted coconut and Raisins, Mango chutney, Hot Sauce



### CARVING STATION

Roast Local Suckling Pig Bitters Mustard Glaze, or Whole Fish of the Day  
Apple Chutney, Black Bean and Mango "Pico", Cucumber Garlic Souscaille



### ON THE GRILL

Creole Chicken Legs| Tamarind Barbeque Baby Back Ribs| Blackened Mahi Mahi  
King prawn kebab- main course - \$US 10 Surcharge per person



### SIDES

Local Tomatoes Salad with Garlic and Olive Oil  
Spicy Sweet Potato Salad  
Trinidadian Style Pilau Rice  
Steamed Local Vegetables



SELECTION OF DESSERTS FROM THE DESSERT TABLES

(Prices subject to 10% service charge and 10% VAT)



## MEDITERRANEAN THEME

US 90 PER PERSON

Basket of homemade breads

### SALAD STATION

Tomato and Mozzarella Caprese with Sweet Basil  
Cucumber Salad with Yoghurt, Garlic and Mint  
Greek Style Salad with Roasted Red Peppers, Feta, Olives  
Spanish Potato, Caper and Red Onion Salad  
Classic Caesar – Made to Order with Garlic Croutons



### ACTION STATION - PASTA

Fusilli, Penne, Tagliatelle, Linguini

~~ + ~~

MEAT AND SEAFOOD – Chicken, Shrimp, Pancetta

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SAUCES- Traditional Tomato, Carbonara, Arugula Pesto, Alfredo

~~ + ~~

GARNISHES - Onion, Mushrooms, Pine-nuts, Parsley garlic butter, Parmesan cheese



### ON THE GRILL WITH LOCAL CHARCOAL

Chermoula Grilled Pork Chops  
Chicken with Spanakopita Stuffing  
Lemon Basil Grilled Kingfish  
Zhatar Spiced Lamb Chops  
King prawn kebab- main course - US 10 Surcharge per person



### SIDES

7 Vegetable Cous Cous  
Ratatouille – Eggplant, Tomatoes, Basil, Capers  
Lemon and Rosemary Roasted Bliss Potatoes



SELECTION OF DESSERTS FROM THE DESSERT TABLES

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## WORLD CUISINE

US 100 PER PERSON

Basket of homemade breads

Soup served at your table



### SALADS

Tomato, Cucumber, Basil and Feta

Black Bean, Cumin and Plantain Salad

Asian Vegetable Salad with Ginger Honey Dressing

Mixed Farm Greens, Classic Caesar



### CARVING STATION

Oven Roasted Ribeye – Sliced to order

Pineapple and Soy Marinated Turkey

GARNISHES – Pear and Brioche Stuffing, Sour Cream and Chive Potato



### ON THE GRILL

Whole Yellow Tail Snappers Stuffed with Garlic and Lemon Grass

Asian Plum Marinated Pork Tenderloin

Calypso Grilled Kingfish Steaks

King prawn kebabs – main course - \$US 10 per person

SIDES - Herb Roasted Fingerlings, Grilled Vegetables, Sweet Potato and Pumpkin Puree



### SELECTION OF DESSERTS FROM THE DESSERT TABLES

(Prices subject to 10% service charge and 10% VAT)





## DESSERT SELECTION

PLATED BY OUR PASTRY CHEF ADD \$10 PER PERSON



### Local Style Gingerbread “Cake”

*With Mascarpone Buttercream*

### Amerreto – Pumpkin and Pecan Tart

*Coconut Chantilly Crème*

### White Chocolate Cheesecake

*Cashew Wafer, Vanilla Raspberry Coulis*

### Orange Crème Caramel

*Frosted Berries, Micro Mint*

### Goat Cheese Yogurt Cake

*Holy Basil, Citrus Compote*

### Dark Chocolate Torte

*Shaved White Chocolate, Salted Caramel Malto*

### Chai Spiced Cheesecake

*Ginger Crumble Crust, Chianti Reduction*

### Macadamia, Coconut Praline Cake

*With Nutella Anglaise*

### Granny Smith Apple Crumble Pie

*Pistachio Dust, Cinnamon Vanilla “Milkshake”*

### Mango and Pineapple “Beggars Purse”

*Saffron Honey Emulsion*



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