

# BLUE MERMAID

island grill

## Lobster & Mango Crostini

Fresh lobster tossed with mango in a curried yogurt over cilantro lime greens on a toasted baguette

## Roasted Red Pepper, Herb Spread Crostini

## Hot Kiss Shrimp

Spicy jerk grilled shrimp with papaya pineapple salsa and a horseradish cream served in a fillo cup

## Goat Cheese & Mango Chutney Fillo Cups

## Tuna Tostada

Wood grilled tuna with roasted corn red pepper salsa served on a blue corn tortilla chip and then drizzled with wasabi vinaigrette

## Shrimp Cocktail

with zesty cocktail sauce

## Fruit Kabobs

Fresh skewered pineapple, melon and strawberries

## Imported Cheese Platter

Assorted imported cheeses served with artisan breads and garnished with seasonal fruit

## Vegetable Crudites

artistically displayed fresh seasonal vegetables served with a creamy herb spread

## Caribbean Tapas Platter

guacamole, black bean and lime hummus, roasted red peppers, curried olives served with pita, and tortilla strips

## Mermaid Fundito

Habanero and pumpkin seed pesto cheese dip with aged gouda, jack cheese and sweet onions served with crusty bread

## Orange ginger spring rolls

Served with Thai peanut sauce

## Saddle Bags

Crispy wontons filled with herb chicken, cilantro and jack cheese and served with ginger soy dipping sauce

## Pear and Blue Cheese Fillo Cups

## Grilled Scallops on Crispy Wontons

with roasted corn red pepper salsa and avocado vinaigrette

## Pork Piccadilly Corntini

Seasoned pulled pork in a tangy barbeque sauce served on crispy corn bread topped with pineapple papaya salsa

## Wood Grilled Quesadilla

with roasted red pepper corn salsa and jack cheese  
Chicken  
Lobster and Corn  
Sweet Potato

## Satays

Citrus Marinated Chicken  
Beef  
Pork  
Shrimp  
Vegetable  
With dipping sauce selection:  
Island Peanut, Chipotle BBQ, Chipotle Honey Glaze,  
Ginger Soy or Watercress Pesto

## Wasabi Rangoons

Crispy wontons filled with a wasabi cream cheese that pack a punch with ginger-soy dipping sauce