



# **Chef**

## **Juan Carlos Vicéns**

### **CLUB NAUTICO DE SAN JUAN**

#### **CLUB NAUTICO DE SAN JUAN General Information**

Room rentals are based on consumption in a 5 hours period. A 25% service charge will be added to the total Food and beverage charges. Equipment and services included:

Round tables, standard chairs, basic linens (Over sized square table tops aren't included), Food service china and silverware, parking, Security service (Gate), Cake cutting and service, housekeeping, basic room set up, and supervised waiters.

#### **Reservations and deposits**

Reservations will be held with no more than 18 month in advance. For reservations a \$1,300.00 + tax deposit will be charged within 10 labor days of booking date. Once a date is booked, changes of date will be upon availability and should be submit by a written request. Changes can be made with the approval and authorization of the Banquet Director only. The total estimated consumption must be paid prior of the event and the residual balance or credit will be paid on the next labor day after the event.

#### **Guarantees**

Final guest count guarantees should be made at least 5 days prior to the event.

#### **Cancelations**

Cancelations should be submitted in a written request.

Cancelations deposit policies: 6 or more months in advance, a 25% of the deposit will be charged. Within 3 to 6 months in advance, a 50% of the deposit will be charged, and less than 3 months, the full deposit will be charged.

#### **Set up and Decoration**

The CNSJ is responsible of the basic room set up (Basic tables, linens and chairs). The customer, coordinator and the person in charge will be responsible for the rest of the room set up. (Props, Flowers, linens like tops and runners, etc.) Also they are responsible for other sub contacted personnel and equipments related to the event. (Cake mirrors or bases. linens and bases and others) It is forbidden to hang, staple, nail, attach or glue anything to the acoustic panels, or any other action that cause damage to the CNSJ property. Nothing should be set on top of the dancing floor. Removal or resetting of the dancing floor will have a charge of \$200.00. It is our responsibility to provide a fully clean room for the events on time; we will appreciate your cooperation. The room set up and decoration must be finished by the established hours in order to let the CNSJ staff finish the cleaning of the room on time.

**\*\*Important:** The CNSJ is a smoke free building. (Smoking is permitted outside in the

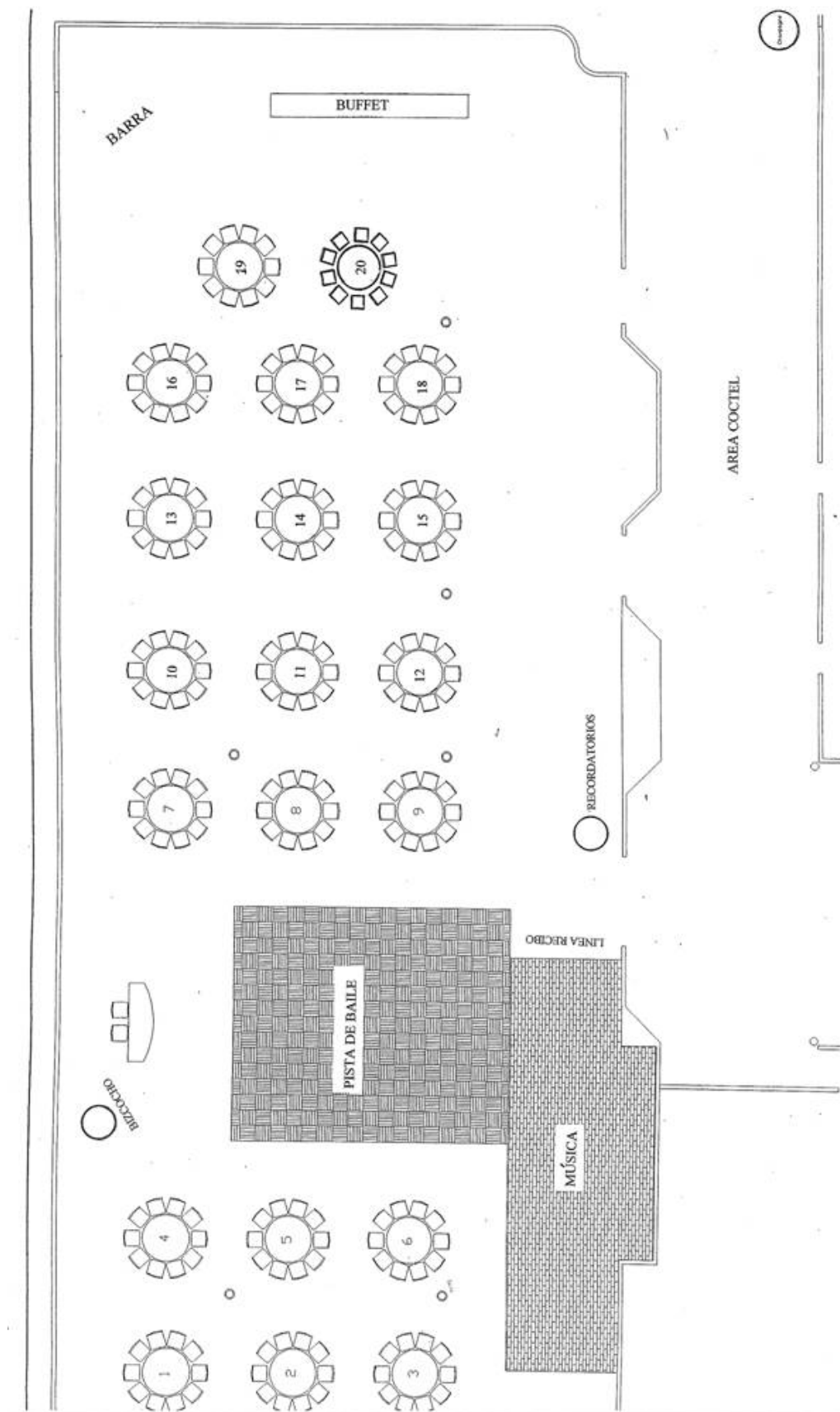
terrace area only). Children are not permitted during room set up hours.

**For youngster events like sweet sixteen's, "quinceañeros", proms, bar or bat mitzvah's and others we require rest room attendants and a security guard for the entrance. (Additional charge) The use of smoke machines or confetti is not permitted.**

**I agree with terms and conditions.**

Event: \_\_\_\_\_ Event date: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_ Phone: \_\_\_\_\_



## **HORS D'OEUVRE**

*(100 pieces) minimum 4 pieces per guest*

### ***Canapés***

|  |                 |
|--|-----------------|
| <i>Ceviche on a baguette toast</i>                               | <i>\$195.00</i> |
| <i>Smoked salmon Garni</i>                                       | <i>\$195.00</i> |
| <i>Quail egg Ranchero style</i>                                  | <i>\$185.00</i> |
| <i>Galician style octopus with chorizo chips</i>                 | <i>\$205.00</i> |
| <i>Chicken salad with grapes and walnuts on a puff</i>           | <i>\$185.00</i> |
| <i>Dried apricot with goat cheese and prosciutto ham</i>         | <i>\$195.00</i> |
| <i>La Mancha style braised vegetables with cured Serrano ham</i> | <i>\$195.00</i> |
| <i>Pate de foie gras with raspberries and toasted almonds</i>    | <i>\$235.00</i> |

### ***From the oven***

|   |                 |
|---|-----------------|
| <i>Tomato and caramelized onion Tart Tatin with Feta cheese</i>         | <i>\$190.00</i> |
| <i>Majorcan pie with apricots, Serrano ham and "Sobreasada" sausage</i> | <i>\$200.00</i> |
| <i>Mini Chicken Pot pies</i>  | <i>\$190.00</i> |
| <i>Crostinis and bruschetas</i>   | <i>\$195.00</i> |
| <i>Beef Tenderloin and cassava roulades</i>                             | <i>\$205.00</i> |
| <i>Smoked salmon and asparagus Frittata</i>                             | <i>\$200.00</i> |

### ***On a stick***

|   |                 |
|---|-----------------|
| <i>Fish brochettes with lime and chili glaze</i>                          | <i>\$200.00</i> |
| <i>Chicken "Satay" with acerola cherry glaze and toasted sesame seeds</i> | <i>\$175.00</i> |
| <i>Tenderloin tips with pepper marmalade</i>                              | <i>\$200.00</i> |
| <i>Turkey and sun dried tomatoes Meatball on a stick</i>                  | <i>\$180.00</i> |
| <i>Italian sausage and vegetable "Spendini"</i>                           | <i>\$170.00</i> |

### ***Stations***

|   |                     |
|---|---------------------|
| <i>Salted Cod fish "Gazpacho"</i>   | <i>\$280.00</i>     |
| <i>Choice of Cured Salmon Pastrami or Gravlax with garnishes (2 filets)</i> | <i>\$325.00</i>     |
| <i>Jumbo Cocktail shrimp</i>  | <i>\$375.00</i>     |
| <i>Sushi</i>  | <i>\$375.00</i>     |
| <i>Snow crab claws with Alioli sauce</i>                                    | <i>\$375.00</i>     |
| <i>Cheese and fruit board</i>   | <i>\$8.25 p. p.</i> |
| <i>Blue point Oysters</i>   |                     |

### ***Shots and Demi tasses***

|  |                 |
|--|-----------------|
| <i>Cream of Plantain with pancetta</i>                 | <i>\$215.00</i> |
| <i>Broccoli, Cheddar and beer soup</i>                 | <i>\$220.00</i> |
| <i>Vegetable cold "Gazpacho" with iced Vodka</i>       | <i>\$220.00</i> |
| <i>Cannoli vean puree with chorizo and truffle oil</i> | <i>\$235.00</i> |
| <i>Pozole (Hominy chicken soup)</i>                    | <i>\$220.00</i> |

### ***Kaiseki (Small dishes)***

|  |          |
|--|----------|
| <i>Puerto Rican style risotto with braised veal,<br/>Culantro and Mandarin "Gremolata"</i> | \$280.00 |
| <i>Curried shrimps with Jasmine rice and Mango "Sambal"</i>                                | \$325.00 |
| <i>Crab meat "Salmorejo" with pickled bread fruit and avocado</i>                          | \$290.00 |
| <i>Lamb Ragout with minted corn polenta</i>  | \$275.00 |
| <i>Potato Gnocchi with sautéed beef Tenderloin<br/>and Porcini mushrooms</i>               | \$290.00 |
| <i>Ahi tuna tartare with cellophane noodles</i>  | \$350.00 |
| <i>Garlic oil seared Sea Scallop wit Serrano ham<br/>serve on Stewed Collard greens</i>    | \$350.00 |

### ***Just Fried***

|  |          |
|--|----------|
| <i>Ripped plantain and Spanish Cantimpalo sausage "Mofonguito"</i>     | \$180.00 |
| <i>Alcapurritas (Plantain, banana and roots beef filled fritter)</i>   | \$180.00 |
| <i>Empanadillitas (Handmade turn overs)</i>                            | \$180.00 |
| <i>Homemade croquettes assorted flavors</i>                            | \$170.00 |
| <i>Cassava and cheese balls</i>  | \$175.00 |
| <i>Rissoto cakes with "Ropa vieja"</i>                                 | \$200.00 |
| <i>Sesame Parmesan breaded fried Shrimps with Guava Cocktail sauce</i> | \$295.00 |

### ***Plantain cups filled with:***

|   |          |
|---|----------|
| <i>Vaca frita (Charred beef with onions in spicy salsa)</i> | \$195.00 |
| <i>Malaysian style shrimps</i>                              | \$210.00 |
| <i>Mexican fried pork with Pico de gallo</i>                | \$190.00 |
| <i>Pollo con almendras y pimientos asados</i>               | \$190.00 |
| <i>Cartucho con mangó</i>                                   | \$210.00 |
| <i>Bacalaitos (Cod fish fritters)</i>                       | \$170.00 |
| <i>Pulpocaítos (Octopus fritters)</i>                       | \$185.00 |
| <i>Tasajocaitos (Cured beef fritters)</i>                   | \$175.00 |



## **BUFFETS**

### ***Náutico*                      \$28.95 p. p.**

*Mixed salad greens with grape tomatoes, Cheddar cheese, toasted almonds,  
fresh pineapple and red onions  
French baguette croutons with Chardonnay and cilantro vinaigrette  
Farfalle pasta with green dressing*

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*Mashed “Yautía” pie with meat filling  
Grilled chicken with orange ginger glaze  
Choice of rice \**

### ***The Marina*                      \$30.95 p. p.**

*Assorted lettuces, red cabbage, grape tomatoes, shredded carrots, sliced cucumber, green beans  
Your choice of vinaigrette and creamy dressing  
New potato salad with mustard dressing*

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*Grilled chicken breast with Cremini mushroom sauce and julienne of sweet ham  
Roasted pork loin with fruit stuffing and Spiced rum sauce  
Choice of rice \**

### ***San Juan Bay*                      \$32.95 p. p.**

*Artisanal Greens  
Your choice of vinaigrette and creamy dressing  
Potato salad with basil lemon dressing and crispy bacon chips  
Broccoli with Almonds*

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*Grilled Flank Steak with Mushroom “Chimichurri” salsa  
Roasted apple cider brined Turkey breast (Carved to order)  
Sautéed Cassava with “Chistorras” style chorizos  
Choice of rice \**

### ***The Condado Lagoon*    \$36.95 p.p.**

*Local grown lettuces with bacon bits  
Creamy Passion fruit and poppy seeds dressing*

*Pod vegetables salad  
Corn, black beans, green beans and peas  
Grape tomatoes with Buffalini mozzarella cheese*

\$\$\$

*Roasted pork loin with sautéed leeks and apples*  
*Roasted beef with onion and radish marmalade*  
*Wok stir fried Chicken*  
*Roasted root vegetables*  
*Choice of rice \**

***Paseo del puerto*      **\$39.95 p.p.****

*Mescalum with assorted grapes and rustic bread croutons*  
*Merlot dressing and shredded aged Parmesan cheese*

*Orzo and sea food “Salpicón” salad*  
*Young tender green beans with Pancetta and Pecans*  
*Grape tomatoes, avocado and fried farmers cheese salad*

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*Grilled “Churrasco” Skirt steak with tangy Chimichurri salsa*  
*Stuffed chicken breast*  
*Wild mushrooms, roasted peppers and gouda cheese*  
*Fish filet Balearic style*  
*Swiss chard, tomatoes and roasted peppers*  
*Roasted New potatoes*  
*Choice of rice \**

***Bay Estuary*      **\$42 p.p.****

*Stuffed with ricotta, mozzarella and parmesan in White sauce*  
*Choice of rice \**

***The Golden Triangle*      **\$48.50 p.p.****

*Assorted artisanal lettuces with heirloom tomatoes, creamy passion fruit dressing with poppy seeds*

*Spinach with mushrooms, chopped eggs with pancetta with warm mustard vinaigrette*  
*Octopus salad*

*Hearts of Palm wrapped with smoked salmon*  
*Fingerling potatoes salad*  
*Seasonal grilled vegetables*  
*Chicken salad with grapes and walnuts*

§§§

*Roasted beef tenderloin (carved to order) Bordelaise sauce*  
*Panko breaded fried shrimps with Piquant sauce*  
*Crispy duck breast with guava and sweet chili peppers “Agrodolce”*

*Pasta station (a la carte)*

*Penne and Cheese tortellini with Alfredo, Marinara, Carbonara and Vodka s.* **95 p. p.**



*Farmer mixed greens with heirloom tomatoes  
Aromatic herbs "Gastric" and Extra virgin olive oil*

*New potato salad  
Grilled vegetables platter*

*Ecuadorian fish ceviche with cassava chips  
Spinach with goat cheese, roasted peppers and walnuts*

*\$\$\$*

*Beef Striploin roast (carved to order)  
Turkey scallopines with prosciutto and mango  
Greek style Shrimps  
Canneloni Bianco auces*

*Choice of rice \**

***Rice menu***

*"Mamposteao" rice with your choice of bean*

*Caribbean stir fry rice*

*Confetti rice (Bacon, onions and multi color peppers)*

*Risi e bisi (peas, prosciutto and roasted peppers rice) Arroz pilaf*

*4 grain rice (Chick peas, pink, white and black beans)*

*Other options available*

*Add desserts to your buffet*

*A sweet touch...*

*\$5.00 p. p.*

*Vanilla caramel "Flan",  
Peach cup cakes,  
Brownies with hazelnuts  
and cheesecake*

*Tasty and sweet...*

*\$6.50 p. p.*

*Carrot cakes,  
Beignettes,  
Fruit and custard tarts  
Crepes with "Dulce de leche",  
Double caramel coconut custard,*

*A Grand finale...*

*\$8.50 p. p.*

*Mint and lemon "Gypsy" roll,  
Chocolate cups with mousse parfait, Almond coconut Flan,  
Apple tartlets,  
"Ambrosia" fruit salad,  
Crepe Suzette flambéed to order served with vanilla ice cream.*

*Flambé...*

*\$8.00 p. p.*

*Sauteéd strawberries, mango and bananas in buttered caramel  
Voilà! Flambéed with Cointreau and aged Puerto Rican rum  
served with vanilla ice cream.*

## FOOD STATIONS

For food service choose a minimum of 3 stations and for cocktail receptions 2 stations and Hors D'œuvre  
(*Multiply by (x) .85 ,80 y .75 from the total of guest count*)

### *La Cordillera Central*

**\$15.75 p. p.**

*Sautéed chicken with rum sauce  
Traditional veal stew  
Rice with pork cracklings and peppers  
Tropical roots and cod fish salad*

### *Enchanted coasts*

**\$17.50 p. p.**

*Baked fish with Mojo isleño sauce  
Caribbean seafood salad  
Tostones "Twice fried green plantains"  
Fried dumpling with cod fish stew*

### *The Batey*

**\$14.75 p. p.**

*Assorted meats and grains "Jibaro" Paella rice  
Grape tomatoes and fried farmers cheese salad  
Local farmed lettuce with caramelized onion vinaigrette*

### *Nouveau Rican*

**\$17.25 p.p**

*Roast beef marinated in Mabí bark brine  
Sautéed shrimps with lime and mango sauce  
Stir fried "Criollo" rice or risotto and beans  
Green beans, hearts of palm and mandarins salad*

### *From the Embers*

**\$15.75 p. p.**

*Roasted pork loin with tamarind glaze  
"Pavochón" Traditional country style turkey breast (carved to order)  
Rice with "Guavate" style pork annatto sausage  
Garlic pickled green banana salad*

### *Calypso*

**\$16.**

**75 p. p.**

*"Pepper pot" with pork and cassava  
Coconut breaded fried shrimps  
Cornmeal and cod fish stew casserole  
Rum ignited fried sweet ripe plantains*

### ***Gaucha's feast***

**\$16.00 p. p.**

*Marinated skirt steak with Chimichurri salsa*

*Grilled Argentinian Chorizo or chicken breast with Red Porteno salsa*

*Grill vegetables platter*

*Mix salad (lettuce, tomato, hearts of palm, hard boil eggs, green beans, beets, red onion)  
or your choice of hot pasta dish*

### ***Southern Barns***

**\$15.75 p. p.**

*Maryland fried chicken breast strips*

*Pan Gravy ham or BBQ pork loin (carved to order)*

*Potato salad, Cole slaw*

*Mac n'cheese casserole*

### ***Tex-Mex***

**\$18.75**

**p. p.**

*Grilled beef tenderloin (carved to order)*

*Warm shrimp salad with Green dressing*

*"Charro" style refried beans with pork and Monte Rey cheese and fresh "Pico de gallo"*

*Honey mix slaw*

*Buttered Corn on the cob*

### ***Hawaiian Luau***

**\$18.50 p. p.**

*Roast pork on a pit Hawaiian style with "Tonkatsu" sauce*

*Ahi tuna with sea weed salad*

*Fried rice*

*Chicken and bacon "Rumaki"*

### ***A la Françoise***

**\$22.50 p. p.**

*Lamb chop a la Provencale*

*Baked scallops "Coquilles St. Jacques"*

*Lyonnais potatoes*

*Chicken crepes with white sauce, green grapes and scallions*

### ***Milanese (Northern Italian)***

**\$17.25 p.p**

*Milan style veal stew*

*Tacchino ripieno ( Turkey breast stuffed with sausages, rustic bread and vegetables)*

*Rissoto or risi e bisi (peas, prosciutto and roasted peppers rice)*

*Spinach salad with pancetta and freshly grated parmesan cheese*

### ***Beautiful Italy (Pastas and antipasti)***

**\$16.50 p.p.**

**(Cooked to order \$18.50 p. p.)**

*Your choice of 2 antipasti from the following selection:*

*Baked vegetable Antipasto, Egg plant "Caponata", broccoli with roasted nuts, Egg frittata, Bean salad or Mozzarella and salami*

*Your choice of 2 hot pasta dishes from the following selection:*

*Penne alla vodka, tortellini Alfredo, farfalle with basil pesto, fusilli alla carbonara*

*Rigatoni bolognese, ziti alla amatriciana, caneloni in white sauce*

*Garlic bread, focaccias and bread sticks*

### ***Neapolitan (Southern Italian)***

**\$16.50 p. p.**

*Lasagna Neapolitan or any other pasta from "Beautiful Italy"*

*Chicken Marsala*

*Mozzarella Caprese*

*Caponata with Focaccias*

### ***Spanish Tapas bar***

**\$17.50 p. p.**

*Salted cod fish Ajo arriero (Sautéed) o a la vizcaína (Stewed)*

*Braised Chick peas with chorizo in Sherry wine*

*Spanish eggs, onion and potato "Tortilla"*

*Octopus Galician style (Olive oil and sweet smoked paprika) served with baguette toasts*

*Shrimp Gazpacho salad*

*Marinated olives*

*Banderillas (assorted hors d'oeuvre on skewers)*

### ***Rice, Paellas and other starches (Served with your choice of salad)***

*Valenciana (Chicken, Sea food, sausage and vegetables)*

**\$15.25 p.p**

*Marinera (Sea food)*

**\$16.25 p.p**

*Sunrise Fideuá (Noodles with sea food and sausages)*

**\$16.75**

*p.p*

***Rissoto*** with beans and pork

**\$16.75**

*p.p*

*Caribbean paella with assorted meats and sausages*

**\$14.75 p.p**

### ***Carving stations***

***(Accompanied with rolls, Mayonnaise or garlic mayonnaise, Dijon mustard and choice of salad)***

*Roast beef marinated in Mabí bark brine*  
*Citrus honey glazed roasted turkey breast*  
*Pork loin*  
*Sweet ham (Choice of bone in or bone less)*

|                             |                             |
|-----------------------------|-----------------------------|
| <b><i>One choice</i></b>    | <b><i>\$13.50 p. p.</i></b> |
| <b><i>Two choices</i></b>   | <b><i>\$15.50 p. p.</i></b> |
| <b><i>Three choices</i></b> | <b><i>\$18.50 p. p.</i></b> |

|                                   |                             |
|-----------------------------------|-----------------------------|
| <i>Angus Beef Striploin roast</i> | <b><i>\$17.50 p. p.</i></b> |
| <i>Prime Rib</i>                  | <b><i>\$18.50 p. p.</i></b> |

## ***Vegetarian***

***\$14.75 p. p.***

*Egg plant Parmesan*  
*Three bean salad*  
*Grape tomato salad with your choice of fried farmer cheese croutons or Tofu*  
*Grilled Asparagus with nuts*

## ***Soup stations***

*(Best served before dinner as appetizer or late as a farewell soup, served with bread and butter or garlic bread)*

*Galician style soup (Pork, sausage, Cannoli beans and collard greens)* ***\$7.25 p.***  
*p.*

*Asturias Soup (Ham, sausages, pork, and fava beans)* ***\$7.25 p.***

*p. Madrilène Soup (Chicken, beef, pork, sausage and vegetables)* ***\$7.25***

*p. p.*

*Caribbean Sancocho (Beef, Pork, Chicken, sausages and tropical tubers and vegetables)* ***\$7.00 p.***

*p.*

## ***Asopaos (Rice thick soup)***

*Chicken* ***\$6.50 p. p.***

*Pigeon peas and ham* ***\$6.50 p. p.***

*Shrimp* ***\$8.50 p. p.***

*Split peas with ham hock* ***\$6.75 p. p.***

## SIT DOWN SERVICE

Please select your choices of Soup or appetizer, salad, main course and dessert\*  
(\*Optional for Weddings)

### Appetizers

|   |         |
|---|---------|
| <i>Salmon trio (Smoked, Carpaccio and Pastrami)</i>                                   | \$15.50 |
| <i>Serrano ham with seasonal fruit</i>  | \$15.75 |
| <i>Gingered plum glazed shrimps with fried noodles</i>                                | \$16.50 |
| <i>Fresh fruit salad with mint</i>  | \$ 8.50 |
| <i>Seafood sampler – Ceviche, Galician style octopus and Queen snapper with mango</i> | \$18.50 |

### Soups

|   |        |
|---|--------|
| <i>Cream of plantain with pancetta</i>                        | \$6.00 |
| <i>Cream of yautía with codfish gazpacho</i>                  | \$6.00 |
| <i>Pumpkin soup with fried Cantimpalo sausage</i>             | \$6.00 |
| <i>Wild mushroom bisque with goat cheese crostini</i>         | \$6.50 |
| <i>Vegetable puree with beer and cheddar</i>                  | \$5.75 |
| <i>Cannoli bean puree topped with chorizo and truffle oil</i> | \$6.50 |
| <i>Chicken, roasted corn and tortilla soup</i>                | \$5.75 |
| <i>Asparagus chowder with corn and Edam cheese fritters</i>   | \$6.75 |
| <i>Pasta and bean soup</i>                                    | \$5.75 |
| <i>Sweet peas and lettuce bisque</i>                          | \$6.75 |

### Salads

|  |        |
|--|--------|
| <i>Spinach salad with berries and cornmeal croutons</i>                                  | \$7.75 |
| <i>Tossed with apple cider vinaigrette</i>   |        |
| <i>Lettuce medley with grape tomatoes, cucumber, red onion and fried farmer's cheese</i> |        |
| <i>Acerola cherry dressing</i>   | \$6.75 |
| <i>Artisanal lettuces with baked apples and nuts</i>                                     | \$6.75 |
| <i>Spiced cranberry vinaigrette</i>  |        |
| <i>Boston lettuce with panzanella of bufalino d'mozzarella</i>                           | \$7.50 |
| <i>Aged balsamic</i>   |        |
| <i>Chinese cabbage, carrots, broccoli, sweet peas, green onions and peanuts</i>          | \$7.00 |
| <i>Sesame ginger dressing. Served on a fried wonton.</i>                                 |        |
| <i>Romaine lettuce with roasted vegetables antipasto and provolone cheese</i>            | \$7.25 |
| <i>Warm pancetta vinaigrette and bread stick</i>   |        |



## ***Main courses***

*Grill chicken breast with citrus “gastric”  
Potato and pumpkin hash  
**\$27.75***

*Pork tenderloin stuffed with roasted garlic, almonds and Manchego cheese  
**\$28.75***

*Sautéed chicken breast topped with mozzarella and sun dried tomatoes ragout  
**\$28.00***

*Turkey scaloppini with mango tart sauce and crumbled bacon  
**\$27.50***

*Sautéed chicken breast smothered onions, roasted tomato and cilantro  
**\$27.50***

*Grilled filet mignon with Slavic sauce and fried onions  
**\$33.50***

*Grilled Flank steak and vegetables  
**\$28.75***

*Veal chop Milano with gremolata  
Rissoto  
**\$36.50***

*Seed crusted halibut with ginger glaze  
Stir fried vegetables with your choice of rice or noodles  
**\$32.75***

*Lamb rack with tomato, chick peas, Cantimpalo brand chorizo and peppermint sauce  
**\$35.50***

*From the land and from the sea  
Grilled beef Tenderloin with seafood “Zarzuela” stew  
**\$36.50***

*Creole style sautéed shrimps  
**\$30.50***

*Beef Tenderloin medallion with shitaki mushroom sauce and  
Egg dipped lobster with lime and ginger butter. Taro root strudel  
**\$42.50***

***All main courses will be served with a vegetable and a starch of your choice.***

## *Desserts*

*White chocolate and banana tart*

*Vanilla Ice cream*

*Dark chocolate and rum Ganache*

*\$6.75 p. p.*

*Ice cream Eclair with berries and peaches*

*\$6.00 p. p.*

*Bien me sabe coconut bathed cake with passion fruit Savaglione*

*\$5.75 p. p.*

*Chocolate pudding with soursop and coconut mousses*

*\$6.75 p. p.*

*Tropical fruit Strudel with mango coulis*

*\$5.75 p. p.*

*Chocolate cups wit vanilla ice cream and mandarins in Cointreau*

*\$6.75 p. p.*

*Gingered Creme brulé with sesame seed cookie*

*Strawberry and papaya Tartare*

*\$7.00 p. p.*

*Pumpkin Cheese Cake with corn flakes crust*

*Molasses caramel sauce*

*\$7.25 p. p*

