

Zemi Beach House

BANQUET MENU

Guarantee

The guaranteed number of attendees at each catered function is required at least 7 business days prior to the function. You will be charged for guaranteed guest count or actual guest attendance, whichever is greater. If we are not advised of a guaranteed count, the tentative number of guests will become the guaranteed count..

Buffets

Banquet buffets offer a specific quantity of food.

A 5% allowance in food preparation over the guaranteed number of attendees will be made on all buffets.

Food & Beverage

All onsite food and beverage arrangements will be made through the hotel. Only food and beverage purchased through the hotel may be served on hotel property.

Due to nature of shipping food and beverage to an island resort, requests must be received 21 days prior. Any requests received after this time may incur a surcharge.

Service Charge & Taxes

All food and beverage prices are subject to a 15% Service Charge and 13 % Goods & Services Tax.

A set up fee will apply to all audio visual equipment rentals.

Labor Charge & Rental Fees

Labor charges are applied for outdoor and off property events as follows.

Outdoor venues and restaurants at the resort: 15\$ per person (minimum \$1,000)

Pricing

Prices shown throughout are in US dollars and per person except where explicitly stated.

AVERAGE BANQUET PRICES per person

Alcoholic beverage...\$4-\$6 per beverage

Continental Breakfast...\$30-\$48

Buffet breakfast...\$39-\$55

Plated breakfast...\$28-\$32

Brunch...\$64-\$72

Coffee break...\$18-\$34

Buffet luncheons...\$40-\$78

Plated luncheons...\$38-\$62

Wine selections...\$45

Sparkling wines and champagne...\$80+

Hors d'oeuvres hot/cold (per price)...\$6-\$9

Stations...\$32-\$65

Dinner buffet...\$125-\$185

Plated dinner...\$132-\$185

MISCELLANEOUS ADDITIONAL CHARGES

Cashier (4-hour maximum)...\$200

Chef attendant...\$200

Server...\$150

Bartender (each)... \$150

Floral arrangements (each)...\$75+

Security officer (per hour)...\$50

Dinner & Cocktail linens (per table)...\$20+

Labour charge (added for attendance of less than 20 guests)...\$75

Labour charge per person (applied for outdoor events at the resort (\$1,000min)...\$15

MENU LEGEND

Gluten free dairy free

Chef attendant required

Zemi Beach House

MORNING

Continental Breakfast

Minimum 10 guests.

Anguilla Sunrise...\$30

Chilled local juices } papaya | mango | orange
Local fruit sliced & whole fruit
Assorted sliced breads for tasting with } butter | jam | honey
Assorted breakfast pastries } Danish | muffins | croissants
Individual plain & flavored yogurts
Assortment of cereals with } whole | low fat | skim milk
Freshly brewed regular & decaffeinated coffee | selectin teas

Balance SPA ...\$38

Chilled local juices } papaya | mango | orange
Coconut | vanilla marinated fruit salad
Assortment of cereals with } whole | low fat | skim milk
"Make your own granola bar" to include }
Dried fruits | mixed nuts | granola | low fat yogurt
Greek yogurt | whole | low fat | skim milk
Oatmeal | almond milk | raisins | coconut
Assorted sliced breads for toasting with } butter | jam | honey
Oven-fresh muffins & low-fat specialties
Bagels | low fat flavored cream cheese
Freshly brewed regular & decaffeinated coffee | selection of teas

Shoal Bay... \$48

Chilled local juices } papaya | mango | orange
Granola parfait & Caribbean muesli
Individual plain & flavored yogurts
Assortment of cereals with } whole | low fat | skim milk
Assorted sliced breads for toasting with } butter | jam | honey
Chocolate & almond croissants } bagels | plain & flavored cream cheese
Smoked salmon with traditional condiments } egg whites capers | sour cream | red onions
Cheese display | dried fruit | cured meats | French baguette
Freshly brewed regular & decaffeinated coffee | selection

Zemi Beach House

MORNING

Buffet Breakfast

Minimum 25 guests.

Zemi Buffet ...\$39

Chilled local juices } orange | cranberry | grapefruit

Fresh tropical fruits & berries

*Individual plain & flavored yogurts | oatmeal | almond milk
| raisins | coconut*

*Assorted sliced breads & bagels for toasting with } butter |
jam | honey | plain & flavored cream cheese*

Assorted fresh pastries } Danish | muffins | croissants

*Assortment of cereals | dried fruits | bircher muesli with }
whole | low fat | skim milk*

*Freshly brewed regular & decaffeinated coffee selection of
teas*

Hot buffet items

Scramble eggs | cheddar | chives

*Choice of two } country style pork sausage | apple wood
smoked bacon | jerk chicken hash | grilled ham*

*Choice of one } Belgian waffles | maple syrup | silver dollar
pancakes | banana | chocolate sauce | cinnamon & raisin*

French toast | macerated berries

*Choice of one } caramelized plantains | roasted red bliss
potatoes | Johnny cakes | jerk maple spiced sweet potatoes*

Zemi Beach House

MORNING

Breakfast Enhancements

From the pantry

Sliced bananas | mango | pineapple juice...\$6
Egg salad | bacon | lettuce | tomato | croissant...\$12
Fresh fruits smoothies...\$10
Coconut & vanilla marinated fruit salad...\$10
Caribbean Bircher muesli | nuts | berries | raisins...\$8
Fresh mango & strawberry kebabs | passion fruit crème fraiche dip...\$8
Selection of cured meats | artisan cheeses...\$14
House made banana bread...\$6
Low fat cottage cheese...\$4
Atlantic smoked salmon...\$12

From the Stove... \$48

Turkey bacon...\$6
Apple wood smoked pork bacon...\$6
Chicken apple sausages or traditional pork sausages...\$6
Salt fish cakes...\$8
Caramelized plantains...\$8
Traditional breakfast potatoes...\$7
Pancakes...\$8
Belgium waffle...\$8
Coconut & banana French toast...\$10
Breakfast sausage | fried egg | tomato | mushrooms | pepper jack cheese | English muffin...\$12
Traditional eggs benedict on English muffin...\$12
Caribbean inspired egg frittata | cheddar cheese | spiny lobster | mango | local potatoes...\$16
Shaved black forest ham | Swiss cheese | fried egg on a croissant...\$12
Smoked salmon Florentine | shoal bay oven roasted tomato | Bohio hollandaise sauce...\$14
Cuban breakfast sandwich | sliced jerk pork | salami | Swiss cheese | avocado | pickles | fried egg...\$14
Scrambled eggs...\$10
Choice of 3 ingredients } spinach | tomato | mushroom | red onions | pepper jack cheese | cheddar cheese | chives | chorizo sausage | bell peppers

Zemi Beach House

MORNING

Breakfast Action Stations

Minimum 25 guests.

Chef attendant required...\$200 per attendant.

Coconut Station ...\$10

Local green coconuts cut to order

Tropical Granola Bar...\$10

House made tropical granola assortment of plain & flavored yogurts

Dried fruits} mango | pineapple | cherries | figs

Assortment of nuts | seeds | raisins | M&M's | whole | low fat | skim milk

Pancakes...\$12

Maple syrup | whipped cream | chocolate | caramel sauce | macerated berries | mango coulis | chocolate chips | house made almond butter

Belgian Waffles...\$12

Frozen yogurt | maple syrup | whipped cream | chocolate & caramel sauces | macerated berries | passion fruit coulis

Smoothie Bar ...\$10

Assortment of seasonal fruits | vegetables | berries

Mix, match & create your own smoothie

Omelettes & Eggs...\$12

Sliced mushrooms | tomatoes | red onions | sweet bell peppers | scallions | sour cream | salsa jalapenos | bacon | chorizo sausage | ham | smoked salmon | baby spinach | shredded cheddar | Swiss cheese

With } Caribbean spiny tail ,lobster...\$6

Scrambled Egg Rotis...\$14

Scramble eggs & toppings wrapped in roti shell
Sautéed mushrooms | tomatoes | sur cream | caramelized onions | bacon | ham | chorizo sausage | jalapenos | sautéed bell peppers | black eyed peas | salsa | jerk spiced grilled chicken | shredded jalapeno jack | mozzarella cheese

With Caribbean spiny tail lobster...\$6

Zemi Beach House

MORNING

Plated Breakfast

Minimum 10 guests.

Healthy start...\$28

Chilled juice } orange juice | cranberry | grapefruit | apple
juice of the day

Local seasonal sliced fruit & berries

Side of cottage cheese

Blueberry bran muffin

Freshly brewed regular & decaffeinated coffee | selection of
teas

Gingerland...\$32

Chilled juice } orange juice | cranberry | grapefruit | apple
juice of the day

Traditional eggs benedict on English muffin | local arugula
creole hollandaise

BOXED BREAKFAST ON THE GO

All boxed breakfasts are packaged with appropriate condiments
and utensils. Recommended options for deep sea fishing trips.

THE EARLY BIRDIE... \$24

Freshly baked muffin

Sliced fruit cup

Apple

Individual fruit yogurt

Granola bar

Individual bottle or orange or apple juice

Freshly brewed regular & decaffeinated coffee | selection of teas

FORE... \$28

Freshly baked muffin & cinnamon Danish

Whole fruit

Selection of cheese | mixed nuts

Individual fruit yogurt

Individual bottle or orange or apple juice

Freshly brewed regular & decaffeinated coffee | selection of teas

ON THE GO ENHANCEMENTS

ONE... \$8

Chicken apple sausage | lettuce | tomato | Swiss cheese | dijonaise |
flour tortilla wrap

TWO... \$8

Egg salad | Applewood smoked bacon | cucumber | greens | sun
dried tomato wrap

Zemi Beach House

MORNING

Brunch

Minimum 25 guests.

Different kind of Blue...\$28

Selection of chilled juices

Sliced | whole seasonal tropical fresh fruits & berries

Assorted freshly baked pastries } Danish | ,muffins | croissants

Assorted breads | bagels for toasting | plain & flavored cream cheese

Selection of dry cereals | whole | low fat | skim milk

Assorted individual flavored yogurts

Salads

Seasonal mixed greens | choice of Carib bean dressings

Grilled pineapple & avocado salad

Caribbean potato salad

Hot Buffet items

Scrambled eggs | fine herbs

Caramelized plantain crusted chicken breast | grilled asparagus | passion fruit sauce

Mushroom ravioli | local spinach | fennel | saffron cream sauce

Angus skirt steak | west Indian style peas & rice | guava port reduction

Coconut & banana French toast | whipped cream infused maple syrup

Desserts

Pastry chef's selection of miniature desserts

Freshly brewed regular & decaffeinated coffee | selection of teas

Champagne available at an additional charge

Caribe ... \$72

Selection of chilled juices

Sliced | whole seasonal tropical fresh fruits & berries

Assorted freshly beaked items } Danish | muffin croissants

Assorted breads | bagels for toasting | plain & flavored cream cheese

Selection of dry cereals | whole | low fat | skim milk

Assorted of individual flavored yogurts

Salads

Mixed greens | choice of Caribbean dressings

Caesar salad | parmesan cheese

Local pumpkin & apple salad | arugula | toasted walnuts| goat cheese | hazelnut vinaigrette

Soup

Seafood soup

Hot buffet items

Traditional eggs benedict | toasted English muffin| hollandaise

Pancakes | banana & chocolate sauce

Jerk chicken breasts | local spinach | mango chutney

Salmon | roasted plantains | butter sauce

Grilled petite fillet mignon | curried breadfruit | port jus

Desserts

Pastry chef's selections of miniature desserts

Freshly brewed regular & decaffeinated coffee | selection of teas

Champagne available at an additional charge

Zemi Beach House

MORNING

Brunch Enhancements

Minimum 25 guests.
Chef attendant required...\$200 per attendant.

Roasted Tenderloin of Beef...\$24

Assorted mustards | béarnaise | creamed horseradish | French baguette

Jerk Roasted Whole Pork Loin...\$16

Tamarind jus | mango chutney | cheddar biscuits

Cajun Blackened Side of Salmon...\$14

Tropical fruit salsa

Caribbean Roti Station...\$16

Vegetable | chicken | shrimp curry wrapped in roti shells | steamed coconut rice | mango chutney | spiced yogurt sauce

Display of Garden Vegetables & Olives...\$10

Assorted Caribbean dipping sauces

Seafood Over Ice...\$22

Cracked crab claws | iced jumbo shrimp | oysters on half shell with condiments

Omelet Station...\$14

Mushrooms | tomatoes | red onions | sweet bell peppers | bacon bits | ham | smoked salmon | shredded cheddar | Swiss cheese

Spiny Lobster Sauté...\$26

Jerk seasoned clarified butter | shellfish | lemon jus

Sushi Heaven...\$24

Fresh sushi | assorted maki rolls | pickled ginger | wasabi | soy sauce | seaweed salad | steamed edamame | red sea salt

Pasta di Estivo...\$22

Farfalle pasta | grilled baby shrimp | fava beans | chorizo Bolognese | penne pasta | confetti tomato | Parmesan Reggiano | toasted pine nuts | basil puree

Zemi Beach House

MORNING

Coffee Breaks

Chef attendant required...\$200 per attendant.

Cookies & Milk...\$18

Freshly baked warm jumbo cookies

Whole | low fat | skim milk

Served with } chocolate | strawberry | vanilla syrups

Freshly brewed regular & decaffeinated coffee | selection of teas

Trail Mix...\$20

Build your own trail mix break with }

Salted peanuts | roasted almonds | sunflower seeds | spiced

pecans | granola | golden raisins | dried cranberries | dried

cherries | banana chips | wasabi | peas | dried apricots |

cashews | salted pistachios | toasted coconut shavings

Freshly brewed regular & decaffeinated coffee | selection of teas

Dip Blue...\$26

Carved prosciutto

Honey bourbon glazed biscuits assortment of flavored

Afternoon Tea Break...\$26

Curried organic chicken | banana bread | mango chutney

Herb roast beef | brie cheese | horseradish cream

Shrimp salad | tarragon profiterole

Local cucumber | Dijon cream cheese

Cinnamon raisin scones | jam

Pineapple & mango Jammie Dodgers

Assorted petit fours

Freshly brewed regular & decaffeinated coffee | selection of teas

The Citrus Break...\$28

Homemade lemonade | fresh mint

Grapefruit & yogurt gratin

Exotic fruit salad filled coconuts

Mango smoothie shots

Lemon ginger pineapple bread cookies

Orange honey tea cakes

Mini lemon meringue | key lime tarts

Citrus infused waters | ice teas

Freshly brewed regular & decaffeinated coffee | selection of teas

Zemi Beach House

MORNING

Coffee Breaks...continued

Chef attendant required...\$200 per attendant.

Sweet Cravings...\$30

Chocolate dipped almond biscotti

Mini apple blueberry tart

Guava mascarpone doughnut

Assorted macaroons

Lemon blueberry pound cake

Chocolate chip cookies

Key lime bars

Strawberry pineapple cake

Freshly brewed regular & decaffeinated coffee | selection of teas

The Natural break...\$32

Selection of 3 freshly pressed to order exotic juices

Homemade granola bars

Individual yogurt parfaits | mini fruit kebabs

High fiber muffins | fresh fruit compote | low calorie margarine

Assorted dried fruits

Freshly brewed regular & decaffeinated coffee | selection of teas

Coffee | Tea Refills...\$85 per gallon

Estimated 20 cups per gallon

Beverage Enhancements

(check with beverage)

Zemi Beach House

MORNING

Hospitality

Estimated 10 guests served by platter or bowl

Assorted freshly baked breakfast pastries } Danish | muffins | croissants...\$36 per dozen

Selection of freshly baked cookies...\$36 per dozen

Bagels | regular & flavored cream cheese...\$48 per dozen

Sliced tropical fruit display...\$50 per platter

Assortment of whole fresh fruit...\$36 per bowl (12 pieces)

Jumbo tropical fruit skewers | coconut yogurt sauce...\$40 per platter

Garden vegetables | Caribbean inspired dips...\$50 per platter

Pretzels | potato chips | mixed nuts...\$4 each

Tortilla chips | salsa & guacamole...\$28 per bowl

Homemade granola bars...\$7 each

Cinnamon raisin buns...\$36 per dozen

Freshly popped corn kernels | melted butter | sea salt...\$6 per bag

Cheese display | chutneys | dried fruit & sliced French baguette...\$65 per platter

Island chips | trio sauces...\$32 per bowl

Assorted sandwiches & wraps...\$72 per dozen

Zemi Beach House

AFTERNOON

Buffet Lunch

Minimum 25 guests.

Colombo Deli...\$40

Salads

Caribbean jerk chicken pasta salad

Hawaiian seafood salad | pineapple | cherry tomatoes | green beans | boiled eggs

Artisan lettuce | tomato | goat cheese | herb dressing

Deli Selections

Selection of lunch meats & cheeses to include } jerk rubbed roast beef

Pineapple & honey glazed ham | herb roasted turkey

Sliced sharp cheddar | Swiss | brie cheese

Accompaniments

Sliced tomatoes | red onion | dill pickles | lettuce | mustard & mayonnaise

Assortment of sliced bread | baguettes

Desserts

Caramelized lemon tartlet

Apple strudel

Chocolate brownies

Arahuaco Deli...\$52

Salads

Roasted breadfruit avocado | green papaya | red peppers | cilantro-lime dressing

Sweet potato & pumpkin | arugula | goat cheese | walnut dressing

Caesar salad | shaved parmesan | Johnny cake croutons | traditional dressing

Grilled vegetable | Kalamata olives | feta cheese

Deli Sandwich Selections

Grilled Mahi Mahi wrap | lettuce | tomato | pickled cucumber | chipotle mayonnaise

Curried egg salad | avocado | tomato | lettuce | brioche bun

Grilled vegetable | sun dried tomato | arugula | black-pepper yogurt | mozzarella cheese | focaccia bread

Roasted pork loin | caramelized onions | Swiss cheese | dijon mustard

French baguette

Desserts

Raspberry & vanilla crème brulee

Brownies & blondies

Banana tartlet | vanilla ice cream

Zemi Beach House

AFTERNOON

Buffet Lunch...continued

Minimum 25 guests.

Anguilla Backyard BBQ...\$70

Soups

Chilled local melon soup | mint oil

Fish & vegetable chowder | cassava dumplings

Salads

Shoal Bay tomato salad | crumbled goat cheese | cilantro vinaigrette

Local curried sweet potato salad | bell peppers | onions | parsley | curry mayonnaise

Local greens | tomato | cucumber | carrots | roasted pumpkin seed dressing

Hot Entrees

Grilled marinated chicken breast | creole sauce

Grilled Jamaican jerk seasoned pork | pineapple & mango salsa

*Herb marinated catch of the day | tamarind glaze
rice and peas*

Local vegetables | pumpkin | carrots

Desserts

Caribbean rum cake

Mango cheesecake

Tropical fruit tart

Shoal Bay beach BBQ...\$80

Salads

Curried fingerling potato | bacon | cucumber | mustard vinaigrette

Baby spinach | sun-dried tomatoes | cashew nuts | red onion | papaya seed dressing

*Watermelon | heirloom tomato | mint | feta cheese | Dijon emulsion
| green papaya & raisin coleslaw*

From the Grill

Catch of the day

Mango bbq chicken

Wagyu beefburgers | pretzel buns

All beef kosher hot dogs

Bbq pork ribs | Rum bbq sauce

*Assortment of cheese | sliced red onions | pickles | sauces |
vegetable chips*

Sides

Baked potatoes | herb sour cream | bacon | chives

Blackened tamarind lime corn on a stick

Grilled vegetable skewers

Desserts

Local fruit

Mini pecan pies

Passion fruit cream fruit tart

Pineapple upside down cake

Enhancements

Herb marinated spiny tail lobster...\$28

Aged 7 ounce sirloin...\$22

Jerk & citrus grilled salmon ...\$18

Rum glazed shrimp...\$16

Herb butter local pot fish en papillote...\$14

Zemi Beach House

AFTERNOON

Minimum 10 guests.

Choice of soup or salad, entrée selection, rolls & butter, dessert selection, coffee & tea

SOUPS| SALADS *select one*

Carabineconch chowder | droppers

Pumpkin & coconut soup | herb cream | toasted coconut curls

Carrot & ginger soup | conch fritter

Chilled mango & coconut soup | petite crab salad

Chilled black bean & coconut soup | scotch bonnet | crème fraîche

Avocado & shrimp | apple | pineapple curry | frisee

Mango & arugula | red onion | shaved carrot | toasted pumpkin seeds | mango-citrus dressing

Jicama slaw | spiced cashews | orange supreme

Classic Caesar salad | parmesan crostini | Caesar dressing

ENTREES

Jerk chicken conn salad with greens | chick peas | egg | avocado | blue cheese crumbles | tomato | bacon bits | creamy creole dressing...\$48

Caesar salad | parmesan cheese | Cajun dusted croutons | Caesar dressing...\$32

Jerk chicken Caesar salad | parmesan cheese | Cajun dusted croutons | Caesar dressing...\$44

Jumbo shrimp Caesar salad | parmesan cheese | Cajun dusted croutons | Caesar dressing...\$48

Lobster Caesar salad | parmesan cheese | Cajun dusted croutons | Caesar dressing...\$52

Chilled Caribbean lobster salad | baby spinach | asparagus | fig vinaigrette...\$58

Chipotle marinated dorado | baby potato spinach salad | warm bacon vinaigrette...\$50

ENTREES... *continued*

Blackened free range chicken breast | breadfruit pepper ragout | natural jus...\$48

Pineapple rum marinated pork chop | sweet coconut risotto | sautéed mushrooms | red curry sauce...\$56

Shrimps brochette | lime butter sauce | steamed coconut rice...\$54

Grilled New York steak | local rosemary wedged potatoes | blue cheese mis de pain caramelized shallot & arugula salad...\$62

Desserts

Cinnamon apple tart | vanilla ice cream

White chocolate pyramid | honey roasted pineapple & raspberry sauce

Caramelized mango curd tart | pineapple & raspberry sorbet

Strawberry cream dome | brandy snap basket citrus sorbet

Trio spice cake | cinnamon ice cream | mango tartlet | vanilla sauce

Passion fruit & mango glazed cheese cake mixed berry compote

Zemi Beach House

AFTERNOON

Box Lunch

Make it a sandwich or wrap

**Boxed lunches are packaged with appropriate condiments and utensils*

Jerk chicken | lettuce | tomato | cucumber sourdough bread...\$34
Grilled vegetables | brie | red pepper hummus | herb focaccia...\$32
Turkey club | crisp bacon | pepper jack cheese | sofrito mayonnaise...\$36
Curried organic chicken salad | banana bread | mango chutney...\$36
Garlic roasted beef | horseradish cream | brie cheese | arugula | whole wheat panini...\$38

Sandwiches and wraps are accompanied by one each of the following:

Potato chips
Chef's selection of pasta or vegetable salad
Whole fresh fruit
Fresh baked cookie muffin
Choice of one soft drink or bottled water

Shoal Bay beach BBQ...\$80

Salads

Curried fingerling potato | bacon | cucumber | mustard vinaigrette
Baby spinach | sun-dried tomatoes | cashew nuts | red onion | papaya seed dressing
Watermelon | heirloom tomato | mint | feta cheese | Dijon emulsion | green papaya & raisin coleslaw

From the Grill

Catch of the day
Mango bbq chicken
Wagyu beefburgers | pretzel buns
All beef kosher hot dogs
Bbq pork ribs | Rum bbq sauce
Assortment of cheese | sliced red onions | pickles | sauces | vegetable chips

Sides

Baked potatoes | herb sour cream | bacon | chives
Blackened tamarind lime corn on a stick
Grilled vegetable skewers

Desserts

Localfruit
Mini pecan pies
Passion fruit cream fruit tart
Pineapple upside down cake

Enhancements

Herb marinated spiny tail lobster...\$28
Aged 7 ounce sirloin...\$22
Jerk & citrus grilled salmon ...\$18
Rum glazed shrimp...\$16
Herb butter local pot fish en papillote...\$14

Zemi Beach House

EVENING

Hors D'oeuvres

Hors d'oeuvres are priced by price.

Minimum of 2 pieces of each selection

COLD

Lobster medallion | asparagus & mango on brioche...\$28

Lobster roll | chervil...\$8

California rolls...\$8

Zemi beach conch ceviche shooter...\$7.5

Tuna taco | wasabi mayo...\$8

Shoal Bay tomato shooter | celery | cayenne pepper...\$5

Smoked duck | pickled green papaya on crostini...\$8

Foie gras mousse | mango chutney | toasted brioche...\$9

*Cilantro shrimp | habanero mango salsa | corn bread
crostoun...\$8*

West Indian curry chicken salad | grilled banana bread...\$6

Pesto marinated bocconcini | cherry tomato skewer...\$6

Mild jerk chicken pico de gallo...\$7

Vietnamese shrimp spring roll | mango vinaigrette...\$8

Curried prawn salad | pineapple | black sesame seeds...\$8

Deville organic farm eggs | spiny lobster | bacon caviar...\$9

*Smoked salmon rose | spice mascarpone | pickled shallots |
focaccia...\$8*

*Herb scented fingerling potatoes | horseradish cream |
chives...\$6*

Prosciutto ham | tomato-melon crostini...\$7

Fried hearts of palm salad | green mango & chili...\$6

*Peppered tuna loin | mini caponata | saffron mayonnaise...
\$8*

*Stuffed button mushroom | eggplant caviar | cherry
tomato...\$6*

Watermelon cubes | goat cheese | balsamic pipette...\$7

HOT

Cajun shrimp mini corn dog | mango ketchup...\$8

Spiny lobster hushpuppies | hot sauce...\$9

Spiced beef empanada | coconut dip...\$7

*Hanger steak | sweet plantain pincho | chimichurri
sauce...\$8*

Braised short rib | creamy mashed potato...\$9

Tandoori chicken on a stick | cucumber | lime yogurt...\$7

Coconut crusted shrimp skewers | passion fruit dip...\$8

Jerk chicken lollipops | curry dip...\$8

Oxtail quesadilla | avocado & cilantro | sour cream...\$8

Saffron paella risotto balls...\$8

Vegetable curry samosa | cilantro & cucumber yogurt...\$7

Spanikopita of spinach & feta cheese...\$6

Bbq bacon wrapped scallops...\$9

Conch fritters | scotch bonnet sauce...\$8

Mini crab cakes | jerk aioli...\$8

Seared lamb chop | red onion | pickled papaya...\$9

*Carib beer battered mahi mahi bites | sweet bell peppers
| Cajun tartar sauce...\$8*

Goat's cheese & tomato tart | truffle essence...\$8

Cauliflower tempura lollipops | curry aioli...\$7

Vegetable spring roll...\$7

Mini shrimp toast...\$8

Pulled pork | twice baked potato...\$8

Zemi Beach House

EVENING

Reception Stations & Buffet Enhancements

Minimum 25 guests

Caribbean Seafood festival...\$65

Iced jumbo shrimp chipotle cocktail sauce
Cracked crab claws | mango sauce
Oysters on the half shell | mignonette horseradish
Caribbean seafood ceviche shooters

Caribbean Roti Station...\$46

Chicken station | seafood | vegetable curry | handmade roti shells
Mango chutney | spiced yogurt
Steamed coconut rice & red peas
Breadfruit salad | red peppers | cilantro | green paw paw | herb vinaigrette
Mango | cucumber pepper salad | hot & sour dressing

Stir fry & Shu Mai station...\$48 select three}

Glass noodle salad
Seared duck | fresh ginger | cabbage | cashews
Steamed snapper | scallions | "hos sin jeung"
Hunan pork | pineapple | water chestnuts | sesame rosemary oil
Mongolian beef | crisp oriental vegetables
Stir-fry chicken | snow peas | pine nuts
Vegetable fried rice

Sushi and Dim Sum station...\$54

Fresh sushi | sashimi | pickled ginger | wasabi | soy sauce
Chef's assortment of sushi rolls
Chef's assortment of dim sum | shrimp | chicken | vegetable
Assortment of Asian dipping sauces
Seaweed salad
Steamed edamame | red sea salt

Baked potato Station...\$40

Sour cream | bacon bits | cheddar cheese | green onion
Grilled corn | grilled chicken | lump crabmeat

Mini Burger Station...\$42

Crab cake | avocado chutney | grilled tomato
Chorizo | beef sliders | grilled plantains | mango chutney
Chipotle chicken | manchego cheese | cilantro | grilled pineapple wedge
Mango ketchup | orange chipotle ketchup | barbecue ketchup
Coconut slaw
Sea salted plantain | breadfruit | yucca chips

Zemi Beach House

EVENING

Reception Stations & Buffet Enhancements Continued...

Pasta Station...\$40

Penne pasta | orzo | five cheese tortellini

Sauces } chipotle marinara | blue cheese cream | olive oil & basil pesto

Accompaniments } cherry tomatoes | baby spinach | green peas | olives | fresh basil | roasted garlic | Manza's farm vegetables | toasted pine nuts | chicken | shrimp | shaved Parmesan

Antipasto Display...\$34

Char-grilled vegetables | marinated mushrooms | assorted olives | pickled vegetables | sun dried tomatoes | marinated mozzarella | salami prosciutto

Artisan bread selection

Artisan Cheese Board...\$46

Aged gouda | Parmigiano Reggiano | Spanish manchego | Maytag blue | Saint Andre triple cream | fig jam | lavender honey

Dates | grapes | spicy almonds

Raisin walnut bread & crackers

Salad Bar...\$32

Chef attendant suggested

Romaine heart lettuce | mixed greens | baby spinach seasoned to order

Dressings } ranch | Caesar | French | balsamic vinaigrette

Toppings } cherry tomatoes | mushrooms | roasted corn | olives | avocado | cucumber | carrots | shredded cheese & croutons

add jerk grilled chicken...\$38

add grilled shrimp...\$46

Paella...\$42

Jumbo shrimp | scallops | calamari | mussels | chicken | chorizo | onions | garlic | tomato | herbs & saffron |

pineapple grain rice

French loaf croutons & rouille

Crab Catcher...\$38

lump crab cake, pan seared to order and accompanied by papaya | cilantro | salsa | green papaya slaw | mango aioli | chipotle mayonnaise

Soup & Grilled Cheese...\$40

Vine ripe tomato soup | spiny lobster | avocado | buffalo mozzarella | grilled cheese

Zemi Beach House

EVENING

The Butcher's Block

The finest meats and fish carved to order by uniformed chefs.

Butcher's block stations presented with chef's choice bread selections

Chorizo Crusted Pork Loin...\$240 each

Serves approximately 20 guests

Rum jus

Herb Roasted Whole Turkey...\$265

Serves approximately 20 guests

Cranberry & mango chutney | giblet gravy

Caribbean Salmon Coulibiac...\$280 each

Serves approximately 20 guests

Blackened salmon | wild rice | spinach baked in puff pastry | crab & corn cream

Whole Caribbean Grouper...\$270 each

Based on availability

Fruit salsas | mustard sauce

Herb & Grainy Mustard Crusted Leg of Lamb...\$280 each

Serves approximately 12 guests

Thyme jus | oregano & black pepper fingerling potatoes

Roasted Tenderloin of Beef...\$280 each

Serves approximately 12 guests

Assorted mustards | béarnaise | creamed horseradish |

French baguette

Zemi Beach House

EVENING

Buffet Dinners

Welcome to Anguilla...\$125

Soup

Traditional callaloo soup with crab meat

Salads

Island baby greens | assorted Caribbean dressings

Cod fish | cucumber & hearts of palm | lemon basil oil

Black bean | corn & rice salad

Grilled bananas | curry coconut dressing

Hot Buffet Items

Grilled mahi mahi | peas & rice | papaya | mojito butter sauce

Jerk marinated chicken breast | grilled vegetables | guava sauce

Jumbo conch fritters | Cajun remoulade & lime sour cream

West Indian style curried mutton | boiled yucca root bread fruit

Macaroni & cheese pie

Carving Station

Jerk roasted suckling pig | apple ginger gastrique

Candied cinnamon sweet potatoes

Dessert Station

Banana chocolate bread pudding | pina colada sauce

Lemon coconut cake | meringue

Mango tart & vanilla cream

Warm rum baba | tropical fruit chutney

Born in the U.S.A...\$135

Soup

Potato chowder | cheddar cheese & bacon

Salads

Certified angus beef steak tip | spinach salad | peppers | onions

Blackened chicken strips | chopped garden salad

Artichoke & spinach dip | pita chips | tortilla crisps

Creamy coleslaw salad

From the Grill

All beef kosher hot dogs

Wagyu burgers

Traditional barbecued baby back ribs

Lettuce | tomatoes | pickles | relish | ketchup | mustard |

mayonnaise | selection of cheeses

Hot Buffet Items

Buffalo chicken wings | blue cheese dip | hot sauce

Homemade chili con carne | nachos | garnishes

Pan seared red snapper | herb buttered orzo

Bourbon and molasses pork loin medallions rosemary roasted squash

“As you like it “ Baked Potato Station

Sour cream | bacon bits | cheddar cheese | green onion | grilled corn | grilled chicken | lump crabmeat

Desserts

NY cheesecake

Warm apple crisp with vanilla sauce

Bourbon chocolate pecan tarts

Home baked cookies & brownies

Zemi Beach House

EVENING

Buffet Dinners...continued

World ... \$140

Soup

Spiced clam & corn chowder | chipotle cream

Salads

Mixed baby lettuce | toasted walnut | goat cheese | sweet red onion vinaigrette

Belgian endive | frisee pears | toasted almond vinaigrette

Arugula | shaved fennel | citrus | shrimp | avocado | tomatoes | cilantro lime dressing

Orzo pasta | orange segments | long stem artichoke hearts | toasted almonds

Hot Buffet Items

Tuscan style grouper | white bean ragout | sautéed shrimp | callaloo | tomato caper relish

Roasted hanger steak | plantain-chorizo mash | mango 7 tomato chutney

Marinated chicken breasts | sweet potato wedges | jack Daniels glaze

Roasted maple root vegetables

Twice baked potatoes | tarragon & Caribbean lobster

Desserts

Mixed berry trifle

Chocolate savarins

Tropical fruit tart

Fruit salad

Bohio ...\$155

Soup

Fish Soup | Johnny cakes

Island spiced pumpkin & sweet potato soup

Salads

Chunky curry chicken salad | apples | grapes | chopped walnuts

Mixed bean & chorizo salad | chili | vinaigrette

Tamarind scented beef salad | green papaya | green mango | scallions | cilantro | crispy shallots

Tuna Nicoise | white anchovies | Kalamata olives | eggs | potato

Freshly baked rolls | sweet butter

From the Stove

Chicken | seafood | vegetable curry wrapped in handmade roti shells

Mango chutney | spiced yogurt

Hot buffet items

Seared pork loin medallions | mango papaya | bbq sauce

Broiled wahoo filet | creamy cannellini beans | red onion risotto | peach chutney

Coconut ginger & lemon grass marinated

Jumbo shrimp skewers

Roasted ground provisions

Desserts

Banana cheese cake

Vanilla crème brulee

Cinnamon rice pudding

Coffee rum cake

Zemi Beach House

EVENING

Buffet Dinners...continued

Seafood Under the Stars... \$185

Soup

Lobster & red pepper bisque

Seafood Over Ice 4 pieces total per person

Iced jumbo shrimp | green lipped mussels | oysters | condiments

Salads

Char-grilled octopus salad | black olives | fried capers

preserved lemon dressing

Caribbean spiny tail lobster cocktail | avocado | tomato | spicy dip

Mixed field greens | curried crab | citrus | passion fruit dressing

Cous cous | tomatoes | parsley | lemon & extra virgin olive oil

Freshly baked rolls | sweet butter

From the Grill

Grilled Caribbean lobster tail | jerk seasoned clarified butter

Grilled petite medallions of beef | madeira jus

Hot Buffet Items

Grilled shrimp & scallops | caramelized ripe plantains | tropical fruit salad

Pan seared red snapper | marinated tomatoes | leek butter

Cajun chicken breast | roast garlic | rosemary mashed breadfruit

Lobster mac n cheese pie | fine herbs

Lobster roti | coconut rice

Desserts

Chocolate dipped pineapple

Citrus profiteroles

Tropical flan

Selection of rum cakes

Zemi Beach House

EVENING

Plated Dinners

A custom menu may be created by our dedicated culinary team.

Minimum 25 guests.

Soups

Lobster bisque | mango crème fraiche...\$16

Sweet corn veloute | butter poached lobster | chili oil...\$14

Creamy seafood chowder | mini Johnny cakes...\$14

Thai curry butternut squash coconut foam...\$12

Plantain bisque | Cajun spiced plantain crostini...\$12

Chilled avocado vichyssoise chili oil...\$14

Mushroom cappuccino | truffle crème...\$16

Black bean soup | pickled okra | cilantro | coconut cream...
\$12

Coconut lemongrass soup | tofu | scallions | shitake
mushroom...\$12

Hot Appetizers

Caribbean lobster | green pea & chorizo risotto | lemon oil...
\$22

Seared crab cake | crispy sweet potatoes | coconut lime
aioli...\$20

Grilled prawns pincho | tomato ginger chutney | radish
salad...\$18

Musselorange saffron sauce...\$14

Cajun seared scallops | fava beans | Potatoes pure
preserved lemon...\$16

Intermezzos

Mango sorbet | chocolate tuile...\$8

Mojito sorbet | candied orange...\$18

Citrus sorbet | mango jelly...\$8

Berry sorbet | white chocolate leaf...\$8

Salads and Cold Appetizers

Artisan lettuce bundle...\$18

Poached baby pear | candied walnuts | champagne dressing
Tuna Tartar...\$20

Spiced arugula | mango vinaigrette | avocado silk | fried
shallots | wasabi wonton crisp

Vine Ripened Tomato Buffalo

Mozzarella Napoleon...\$18

Crouton | aged balsamic & basil oil

Lump Crab Salad...\$20

Avocado | black beans | corn | scallion emulsion

Marinated Tomato & Watermelon Salad...\$18

Fresh ricotta | baby arugula

Caesar Salad wedge...\$14

Slow roasted cherry tomatoes | parmesan crisp | aged
balsamic

Arugula Salad...\$16

Carrot curls | tomatoes | shaved parmesan | truffle
vinaigrette

Smoked Salmon Rillettes...\$16

Pencil asparagus | tequila marinated | jicama | Dijon
mustard | dill crème fraiche

Zemi Beach House

EVENING

Plated Dinners...continued

Land and Sea...\$89

Herb Marinated Grilled Hangar Steak & Lobster Tail

Plantain & bacon mash | baby carrot & green bean bundle | spiced mango beurre blanc

Petit Beef Filet

Lump crab | tomato cardamom compote | shallot potatoes | truffle hollandaise

Roasted Veal Tenderloin With Blackened Sea Scallops

Forbidden rice | spaghetti squash | port jus

Fillet Mignon & Jumbo Shrimp Skewer

Red skinned potato cake | shallot | callaloo | cherry tomato sauté | merlot reduction

Vegetarian...\$48

Local Vegetable Strudel

Herb marinara | micro salad

Garden-Fresh Vegetables & Grilled Tofu

Mango curry | basmati rice | pita points

Local Pumpkin Risotto

Asparagus | parmesan | basil oil

Grilled Zucchini Bundles

Vegetable cous cous | marinara | lemon oil

Vegetable ratatouille

Eggplant | peppers | zucchini | chickpea puree | marinara

Grilled Portobello Steak

Sautéed spinach | goat cheese | red pepper coulis

Desserts a La Carte... \$20

Coconut mousse

Oven roasted pineapple | strawberry coulis

Vanilla Panna Cota

Tropical fruit salsa

Carrot Walnut Cake

Cream cheese frosting | rum & raisin ice-cream

White Chocolate & Raspberry Cheese Cake

Blackout chocolate base | grand marnier strawberries

Chocolate Mocha Tart

Strawberry ice cream

Crunchy Chocolate Praline Slice

Bourbon Chocolate Pot de Crème

Tahitian vanilla mousse

Crunchy Chocolate Napoleon

Vanilla ice cream

Roasted Coffee Bars

Mango parfait | vanilla mousse

Exotic Crème Brulee

Tropical chutney & coconut tuille

Warm Chocolate Cake

Vanilla ice cream | toasted pistachios berries

For outside functions some of the plated menu items might not be suitable. Please ask for a tailor made menu from our Executive Chef.

Zemi Beach House

EVENING

Plated Dinners...continued

Poultry...\$55

Roasted Free Range Chicken Breast
White bean spinach ragout | cherry tomato smoked paprika
Goat Cheese, Pancetta & Sun Dried Tomato
Filled chicken breast
Creamy polenta | vegetable bundle | cilantro cream sauce
Flame Grilled Garlic Rubbed Chicken
Citrus scented couscous | petite ratatouille | charred pineapple
| mango chutney
Chipotle Marinated Chicken Breast
Sweet potato gratin | Swiss chard | tamarind jus
Blackened Chicken
Peas & Rice | jumbo asparagus | chimichurri

Beef...\$73

Bbq-Braised Short Ribs
Herb polenta | onion jam | heirloom carrots | ancho chili oil
8oz Filet mignon
Roasted fingerling potato | haricot verts | mushroom
10oz Grilled Rib Eye
Sweet potatoes wedges | blue cheese butter & red onion confit |
ribbon vegetables | colbert sauce
Grain Fed Veal Medallion
Lobster mashed potato | baby vegetables | vanilla lobster sauce
Pan Roasted Beef Fillet
Caramelized Cipollini onions | sweet potato | spinach mash | fig
jus
Grilled 10oz NY Steak
Smoked bacon & mushrooms | Yukon gold smashed potato |
braised red cabbage | peppercorn jus

Lamb... \$76

Chocolate Mint Crusted Rack of Lamb
Parsnip puree | greens | pomegranate balsamic reduction
Pan-Fried 5 Spice Lamb Loin
Wasabi mashed potato | grilled vegetable napoleon | soy ginger glaze

Fish and Seafood... \$70

Coconut, Cilantro & Lemon Grass Marinated Wahoo Filet
Asparagus | West Indian style rice and peas | charred lime butter
Pan Seared Black Bass
Carrot & ginger puree | pickled cauliflower & shitake | mushroom salad |
lemongrass cream
Roasted Caribbean Lobster
Corn & chive mashed potato | vegetable & mango succotash | light
coconut curry sauce

Blackened Shrimp Skewer

Sweet corn hash | piquillo peppers | creole mustard jus

Seared Yellow Tail Snapper Filet

Steamed mussels | fennel | okra | potato | bouillabaisse sauce

Grilled Scottish Salmon

Cassava dauphine | sautéed spinach | asparagus | mustard sauce

Zemi Beach House

EVENING

Dessert Stations

Tropical Desserts...\$32 per guest

Pineapple macadamia tart | Tahitian vanilla mousse | Kona coffee flan | tropical bread pudding | chocolate passion fruit tart | guava cheesecake

Caribbean Roasted Pineapple Craving....\$28 per guest

Vanilla roasted pineapple carpaccio | vanilla ice cream | toasted macadamia nuts | caramel sauce | whipped cream

The Ice Cream Dream...\$28 per guest

Chef attendant recommended

*Fruit sorbets | chocolate | assorted ice creams | toasted coconut | rum infused pineapple | crushed Oreos | pecan crunch
Chocolate sauce | caramel sauce | strawberry sauce | maraschino cherries | whipped cream*

Caribbean Flambé Station...\$34 per guest

Warm tropical beignets | flambéed | vanilla sugar | Meyers rum | caramelized bananas | vanilla ice cream | toasted coconut

Make your Own Sundaes...\$36 per guest

Vanilla or chocolate ice cream | chocolate sauce | vanilla sauce | caramel sauce | chopped brownies | sliced bananas | sprinkles | chocolate chips | gummy bears | M&Ms chopped | walnuts | kit kat | snickers | whipped cream | cherries

AFTER PARTY TREATS

Passed butler style

Oreo milk shakes

Chocolate profiteroles

Florentine cookies

Pecan caramel squares

White chocolate key lime tart...\$7 each

Marshmallow s'mores

Mini banana pies

Chocolate mousse

Assorted macaroons

Mini apple blueberry crumble

Flourless chocolate roulade

Pistachio crème brulee spoons...\$8 each

Zemi Beach House

EVENING

Kid's Menu

5-11 years of age

Don't Forget the Kids...\$45

Cream of tomato soup

Grilled chicken breast

Mashed potatoes

Steamed 5 way vegetable blend

Chef's miniature dessert buffet

Enhancements for the Kids

Mac n' cheese...\$5

Grilled cheese sandwiches...\$5

Hot dog with traditional accompaniments...\$5

Hamburgers with traditional accompaniments...\$6

Chicken tenders...\$6

Garden salad | choice of dressing...\$4

French fries...\$5

Margherita pizza....\$6