



PANGROOVE ELEGANT EVENTS

Event Decor, Planning and Rentals of Tents, Tables, Chairs & more

'Make yours an
Elegant Event'

435 9264
www.pangroove.com

Standard

Hot (Warm)

- Coconut and Stem Ginger “shots” with Reef Fish
- Vegetarian Samosas, Tamarind Dip
- Vegetable Spring Rolls, Thai Sweet Chilli Sauce
- Flying Fish Goujons, Cilantro Rémoulade
- Mini Onion & Pancetta Quiche
- Pumpkin & Saffron Fritters
- Bajan Fish Cakes with Spicy Red Bell Pepper Sauces

Cold

- Spicy Sweet Potato Vicchyssoise
- Watermelon, Cherry Tomato & Mint Skewer Sprinkled with White Pepper

Dessert Hors D'oeuvres

- Mini Rum Trifles
- Fruit Tartlets
- Candied Plantain Wafers

US\$5.75/ BDS \$11.50 per option, per person (for up to two hours service)



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Premium

Hot (Warm)

- Tomato & Coconut "shots" with Scotch Bonnet & Ginger
- Chicken Tikka, Key Lime & Coriander Yoghurt Dip
- Barbeque Chicken Wing Lollipop
- Barbeque Wingettes, Blue Cheese Dip
- Chicken Satay, Thai Peanut Sauce
- Curried Chicken Skewer, Curry and Peanut Dip
- Spicy Lamb Tandoori Brochette, Mint Raita
- John Hazzard Roti Cocktail
- Fish and Chips
- Sugar Cane Glazed Loin of Pork, Pickled Green Mango with Chilli

Cold

- Vegetable Crudit , Boursin Dip, Curry Coriander Dip
- Oven Dried Tomato & Goat Cheese Bruschetta
- Mini Caesar Salad Cocktail
- Garden Herb Crusted Goat Cheese, Red Bell Pepper Confit Crostini
- Tomato, Mozzarella di Bufala & Basil Crostini

Dessert Hors D'oeuvres

- Lemon Meringue Tartlets
- Banana Mousse, Chantilly Cream

US \$8.63/ BDS \$17.25 per option, per person (for up to two hours service)



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Supreme

Hot (Warm)

- Seared Big-eye Tuna with Spiced Green lentils, Dressed Micro Greens
- Panko Tiger Shrimp, Wasabi Mayo
- Jerked Pork & Plantain Kebabs, Plum Tomato Chutney
- Tempura Jumbo Shrimp with Panzu Dip
- Coconut & Panko Tiger Shrimp, Mango Salsa

Dessert Hors D'oeuvres

- Coconut & Sorrell "Panna Cotta"
- Mango Style Cheese Cake
- Mini Crème Brulee
- Double Chocolate Brownies
- Chocolate Dipped Strawberries

US \$11.50/ BDS \$23.00 per option, per person (for up to two hours service)

*** For cocktail receptions, which are not followed by lunch or dinner, an Hors D'oeuvre menu with a minimum of four (4) items is required.**