

# Robbie's Platinum Package

## PACKAGE INCLUDES

- Wedding coordinator to oversee the details of your reception.
- Consultation and reception planing.
- Complete tableware's for a formal dinner setting.
- Full service buffet style or plated style service with serving staff.
- Choice of 3 Hors D'oeuvres with champagne and one of two types of natural Juice.
- Two bottles of white and red wine per table.
- Color Coordinated linens, chair covers and napkins.
- 5 hours open bar following dinner premium shots, beer and wine.
- - 3 Hors D' oeuvres
  - Bread Basket with Butter
  - 1 Salad
  - 1 Soup
  - 3 Side
  - 3 Main
  - 4 Dessert
  - Coffee, Tea and Juice



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## **HORS D'OEUVRES**

- Shrimp in Phyllo Cups.
- Sausage Wonton.
- Cilantro Tomato Bruschetta.
- Steak Bruschetta.
- Vegetable Spring Rolls.
- Curry Lobster Spring Rolls.
- Bacon Wrapped Scallop.
- Jerk BBQ Wings

## **SALAD**

- Citrus Shrimp & Tomato Salad.
- Kale Salad.
- Avocado Watercress Salad.

## **SOUP**

- Goat Soup.
  - Mediterranean White Bean Soup  
(Vegetarian).
  - Smoked Turkey Soup.
  - Caribbean Confetti Soup  
(Vegetarian).
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## **MAIN COURSE**

### **2 / GUEST**

- Braised Venison with White Beans.
- Chicken Breast in Raisin & Red Wine Reduction Sauce.
- 6 oz Bacon Wrapped Fillet Mignon Infused with Rosemary and Garlic.
- Baked Crab Stuffed Lobster Tails in Honey Lemon Sauce.
- Vegetable Stuffed Bell Peppers with Parmesan Cheese Topping(Vegetarian).
- Roast Red Snapper Fillet with Herb Butter.

Served With

- Jerk Shrimp Rasta Pasta and Grilled Tomatos.
- Pan Fried Mushrooms in Champaigne Sauce and Roasted Carrots.
- Baked Cauliflower Mac & Cheese with Olive Oil Seasoned Cucumber and Sweet Pepper.

## **DESSERTS**

### **2 / GUEST**

- Jamaican Fruit Cake, Ripe Plantain Tarts, Mango Mousse Cups and Cookies
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## BEVERAGES

- Sorrel Drink, Grape Juice and  
Mango Juice  
Water, Coffee and Tea.

**\$137/PERSON**