

RECEPTION

Service between
5:00 – 10:00 PM



RECEPTION | HORS D'OEUVRES

Pricing Per Piece
Minimum Order 25 Pieces

CHILLED SELECTIONS

VEGETARIAN

TOMATO TARTARE, LIQUID MANGO WITH LOCAL PEPPER MAYO	\$7.00
PARMESAN CRISP, TRUFFLE GOAT CHEESE	\$7.00
HERB WHIPPED FETA, ROASTED PEPPERS JAM, BASIL TARTLET	\$7.00
HERB GOAT CHEESE & WALNUT LOLLIPOP, CAYMAN PEPPER JELLY	\$7.00

SEAFOOD

SALMON TATAKI, ORANGE & KIMCHI VINAIGRETTE, SEAWEED PUFFED RICE	\$8.00
LOBSTER MANGO SUMMER ROLL, THAI HERB, CHILI LIME SAUCE	\$9.00
TANDOORI SHRIMP SHOOTER, MINT CHUTNEY	\$8.00
YELLOW FIN TUNA POKE, SEAWEED & GINGER, SOY CONE	\$8.00
SEARED LOCAL WAHOO, JICAMA, ESCOVITCH	\$8.00
SAKE CURED SALMON, PEAS BLINIS, CAPERS, WASABI AIOLI	\$8.00

CHICKEN

MOROCCAN CHICKEN SALAD, CONFIT LEMON, BAGUETTE	\$7.00
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PORK

PROSCIUTTO & MELON LOLLIPOPS	\$8.00
CHIVES EGG ROLL, BACON TOMATO JAM, CRÈME FRAICHE	\$7.00

BEEF

ROSEMARY CURED BEEF, PARMESAN MARSHMALLOW	\$8.00
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HOT SELECTIONS

VEGETARIAN

VEGETABLE SAMOSA, MINT CILANTRO CHUTNEY	\$7.00
CRISPY ASPARAGUS, SCOTCH BONNET AIOLI	\$7.00
CHEESE & CORN EMPANADA, LIME AIOLI	\$7.00

SEAFOOD

CONCH & SHRIMP FRITTER, TAMARIND DIPPING SAUCE	\$8.00
TEMPURA PRAWN, YUZU DIPPING SAUCE	\$8.00
MINI CRAB CAKE, AVOCADO MOUSSE AND CANDIED LEMON	\$9.00
LOBSTER MAC & CHEESE FRITTER, LEMON & TARRAGON AIOLI	\$9.00

CHICKEN

YOGHURT & LEMON MARINATED CHICKEN, PINE NUT GREMOLATA	\$7.00
JERK CHICKEN-PLANTAIN SKEWER, GRILLED PINEAPPLE SALSA	\$7.00

PORK

BACON WRAPPED BLUE CHEESE MEDJOO DATES	\$7.00
CHORIZO & POTATO CROQUETTE, ROMESCO SAUCE	\$7.00

BEEF

MINI BEEF TENDERLOIN, ROASTED PEPPER VIERGE	\$8.00
PERUVIAN STYLE BEEF ANTICUCHO, HUANCAINA, POTATO CRISP	\$8.00
BRAISED SHORT RIB CROQUETTE, HABANERO AIOLI	\$7.00

RECEPTION | GLOBAL CULINARY STATIONS

All stations are based on 2 hours presentation.
Additional fees will apply for extending the service past 2 hours.
Minimum of 25 Guests

SEAFOOD RAW BAR

JONAH CRAB CLAW, CITRUS MANGO MUSTARD	<i>\$12 per Piece</i>
ICED GULF SHRIMP, COCKTAIL & BRANDY SAUCE	<i>\$10 per Piece</i>
ATLANTIC OYSTERS, MIGNONETTE SAUCE	<i>\$10 per Piece</i>
MAINE LOBSTER CLAW, SEASONING PEPPER / TARTAR SAUCE	<i>\$12 per Piece</i>
KING CRAB LEGS, LEMON CHILI DIP	<i>\$15 per Piece</i>
FLORIDA STONE CRAB CLAW (NOV – APRIL)	<i>Market Price</i>

TAIKUN SUSHI, SASHIMI & HOUSE ROLLS

8 PIECES PER PERSON (TWO SASHIMI, TWO NIGIRI, FOUR MAKI)

CHEF'S SELECTION ACCOMPANIED WITH WASABI, PICKLED GINGER,
WAKAME & LIGHT SOY SAUCE

\$45 per Person

CEVICHE & TIRADITO BAR

All Served with Corn & Flour Tortilla Chips & Exotic Root

COCONUT SHRIMP CEVICHE

CAYMAN STYLE CONCH CEVICHE, TOMATO AND AVOCADO

WAHOO CEVICHE, MANGO, GINGER, SOUR ORANGE (SEASONAL)

RED SNAPPER TIRADITO, AJI AMARILLO EMULSION, WATERMELON,
RADISH

YELLOW FIN TUNA TATAKI, SEAWEED SALAD, SOY & YUZU

Selection of 2 \$30 per Person

Selection of 3 \$42 per Person

Selection of 4 \$55 per Person

Selection of 5 \$60 per Person

ARTISAN CHARCUTERIE

PROSCIUTTO HAM, SALAMI, MORTADELLA, CHORIZO, BRESSAOLA

ASSORTED MUSTARDS, PICKLES, CORNICHON, SLICED BAGUETTE

\$35 per Person

ARTISAN CHEESES

A SELECTION OF 6 FARM HOUSE CHEESES

GRAPES, DRIED FRUITS, CHUTNEYS, HONEYCOMB, FIG CAKES &
QUINCE PASTE

CRACKERS, OLIVE GRISSINI & ARTISAN BREADS

\$35 per Person

ANTIPASTO

GRILLED VEGETABLES, MARINATED MUSHROOM & ASPARAGUS

ASSORTED OLIVES, SUNDRIED TOMATO PESTO

MARINATED MOZZARELLA & PARMIGIANO REGGIANO CHEESE

MINI BAGUETTES, LAVOSH, FOCACCIA & GRISSINI STICKS

\$30 per Person

SLIDERS

BLACK ANGUS, CHEDDAR, BACON, BBQ SAUCE

JERK CHICKEN, PICK-A-PEPPA MAYO, PINEAPPLE COLESLAW

CRAB CAKE, ROASTED CORN SALSA, CHIPOTLE AIOLI

SALMON, FENNEL & CUCUMBER SALAD, CAPER REMOULADE

PORTOBELLO & VEGGIE PATTY, BRIE, BALSAMIC BERRY JAM

Selection of 1 \$12 per Person

Selection of 2 \$23 per Person

Selection of 3 \$34 per Person

Selection of 4 \$40 per Person

Selection of 5 \$48 per Person

CARIBBEAN TAPAS

AJILLO CONCH & SPINY LOBSTER WONTON, ROASTED GARLIC &
GUAJILLO AIOLI

JERK SEARED WAHOO, ESCOVITCH

COCONUT SHRIMP, GUAVA JAM

JAMAICAN CHICKEN PATTIES, SEASONING PEPPER CREAM

CAYMAN STYLE BEEF BRISKET CROQUETTES, SCOTCH BONNET
AIOLI

TROPICAL ROOT CHIPS

CALLALOO DIP, TROPICAL FRUIT CHUTNEY, LOCAL PUMPKIN AND
AVOCADO DIP

\$76 per Person

RECEPTION | GLOBAL CULINARY STATIONS

All stations are based on 2 hours presentation.
Additional fees will apply for extending the service past 2 hours.
Minimum of 25 Guests

AMERICAN FRIED BAR

CHEF REQUIRED

TOPPINGS & CONDIMENTS: CRISPY BACON, CHEESE CURD, TRUFFLED PARMESAN CHEESE, CHEESE SAUCE, PARSLEY, SCALLIONS, GRAVY, HOMEMADE KETCHUP, CHIPOTLE MAYONNAISE, MUSTARD

IDAHO FRENCH FRIES

SWEET POTATO FRIES

YUCCA FRIES

SWEET ONION RINGS

Selection of 2 \$20 per Person

Selection of 3 \$28 per Person

Selection of 4 \$36 per Person

CAYMANIAN JERK CENTER

CHEF REQUIRED

Served with: Rum Glazed Plantains, Johnny Cake, Rice & Peas, Coco Bread

PORK TENDERLOIN, CHARRED PINEAPPLE SALSA \$26 per Person

SLOW BRAISED PIMENTO RUBBED BEEF BRISKET

& SEASONING PEPPER JUS \$30 per Person

WHOLE BONELESS CHICKEN,

MANGO CHUTNEY & JERK BBQ SAUCE \$22 per Person

TACO STATION

CONDIMENTS: PICO DE GALLO, TOMATILLO SALSA, GUACAMOLE, PICKLED ONIONS, BLACK BEANS, QUESO FRESCO,

HARD SHELL TACO, FLOUR & CORN TORTILLAS

CHICKEN TINGA

TOMATILLO BRAISED PORK RIBS

MOJO MARINATED SKIRT STEAK

SHRIMP AJILLO

Selection of 2 \$32 per Person

Selection of all \$58 per Person

INDIAN STATION

CONDIMENTS: RAITA, NAAN, MINT CHUTNEY, PICKLES, TOMATO EGGPLANT CHUTNEY

VEGETARIAN PAKORA

LAMB ROGAN JOSH

CHICKEN TIKKA MASALA

SHRIMP AND VEGETABLE PALAK

SAFFRON PULAO RICE

\$60 per Person

PASTA & RISOTTO

FUSILLI PASTA, ASIAGO, ROASTED CHICKEN,

ROASTED BELL PEPPER \$18 per Person

FARFALLE, PROSCIUTTO SAUCE

MUSHROOM & RICOTTA \$20 per Person

FREGOLA, SPINY LOBSTER & PORT SALUT CHEESE,

SPINACH & TOMATO \$24 per Person

RIGATONI "FRUTTI DI MARE" SHRIMP, MUSSELS,

CALAMARI AND CLAMS \$26 per Person

SHORT RIB RAGOUT, PENNE PASTA, ASPARAGUS,

SHAVED PECORINO \$22 per Person

LOCAL PUMPKIN AND CALLALOO RISOTTO \$18 per Person

20% Service Charge Will Be Applied To All Food And Beverage. All Prices Are Listed In US Dollars. \$250 Fee Will Be Applied To Any Buffet For Less Than 20 Guests.

*Live Cooking / Action Station Requires Chefs. Chef Fee At \$200 Per Chef, Per Hour. One Chef For Every 75 Guests Recommended.

RECEPTION | CARVERY STATIONS

All stations are based on 2 hours presentation
Additional fees will apply for extending the service past 2 hours

CUBAN SPICED SLOW ROASTED SUCKLING PIG

CHEF REQUIRED

Minimum of 50 Guest

RICE AND BEANS

HONEY ROASTED CARROTS

BLOOD ORANGE GLAZE

HONEY RYE ROLLS

\$30 per Person

TOMAHAWK RIBEYE CHOP 32OZ

CHEF REQUIRED

Minimum of 25 Guests

TRUFFLE DUCHESS POTATOES

CREAMED HORSERADISH & BÉARNAISE SAUCE

FRENCH ROLLS

\$40 per Person

SALT CRUSTED WHOLE RED GROUPER

CHEF REQUIRED

Minimum of 25 Guests

COCONUT & LEMONGRASS RICE

LEMON & OREGANO BUTTER

OLIVE ROLLS

\$36 per Person

PLANTAIN CRUSTED RACK OF LAMB

CHEF REQUIRED

Minimum of 25 Guests

PRESERVED LEMON COUSCOUS

CARIBBEAN TIAN

MINT JUS

ROSEMARY RYE ROLLS

\$38 per Person

WHOLE ROASTED TENDERLOIN OF BEEF

CHEF REQUIRED

Minimum of 25 Guests

CHEESE & POTATO GRATIN

TRUFFLE & FOIE GRAS SAUCE

FRENCH ROLLS

\$45 per Person

WHOLE FRIED SNAPPER CAYMAN STYLE

CHEF REQUIRED

Minimum of 25 Guests

TROPICAL FRIED RICE

ESCOVITCH BUTTER

\$32 per Person

RECEPTION | DESSERT STATIONS

All stations are based on 2 hours presentation
Additional fees will apply for extending the service past 2 hours
Minimum of 25 Guests

CINN-FUL SUNDAE

CHEF REQUIRED

BOURBON FLAMBÉ CINNAMON ROLL DONUT
VANILLA, CHAI APPLE PIE, DULCE DE LECHE
SALTED CARAMEL SAUCE, HOT FUDGE

\$28 per Person

CAYMAN RUM CAKE

CHEF REQUIRED

SELECT OF ONE OF THE FOLLOWING:

TRADITIONAL RUM CAKE SERVED WITH PINEAPPLE FLAMBÉ
WITH MANGO-PASSION FRUIT SAUCE

OR

CHOCOLATE RUM CAKE SERVED WITH BANANAS FLAMBÉ WITH
SALTED CARAMEL SAUCE

\$26 per Person

CHURRO BAR

CHEF REQUIRED

PLEASE SELECT TWO CHURROS:

DARK CHOCOLATE WITH SALTED CARAMEL PEARLS
WHITE CHOCOLATE WITH SPRINKLES
MILK CHOCOLATE WITH COCONUT
DARK CHOCOLATE WITH CANDIED HAZELNUTS

PLEASE SELECT TWO ICE CREAM FLAVORS

DULCE DE LECHE, VANILLA, CHOCOLATE OR OREO

TOPPINGS

SALTED CARAMEL SAUCE / HOT FUDGE / STRAWBERRY
COMPOTE

\$30 per Person

GOURMET ICE CREAM SANDWICH

CHEF REQUIRED

PLEASE SELECT TWO SANDWICHES:

TRADITIONAL CHOCOLATE CHIP WITH VANILLA ICE CREAM
SNICKERDOODLE WITH DULCE DE LECHE ICE CREAM
CHOCOLATE WAFER COOKIE WITH ESPRESSO ICE CREAM
PEANUT BUTTER COOKIE WITH CHOCOLATE ICE CREAM
BROWNIE COOKIE WITH MINT CHOCOLATE CHIP ICE CREAM

\$24 per Person

GELATO TRUCK

CHEF REQUIRED

INCLUDE SET UP / GELATO PRODUCT FOR 50 GUESTS

\$750 Gelato Truck

\$15 per Person

CARIBBEAN S'MORES

YOUR TRADITIONAL S'MORES WITH A CARIBBEAN TWIST

COFFEE MARSHMALLOW
MANGO MARSHMALLOW
COCONUT MARSHMALLOW
CLASSIC VANILLA MARSHMALLOW

\$24 per Person

SPOON WALL (UP TO 100 GUESTS)

MACARONS
CHOCOLATE SALTED CARAMEL TART
PINEAPPLE RUM CAKE
MANGO LIME FINANCIER
COFFEE ÉCLAIR
CHOCOLATE FUDGE TORTE

\$24 per Person

PRICING & GUARANTEES

A 20% Service Charge will be added to all food and beverage charges. The Service Charge does not apply to bartender, chef and outdoor setup fees.

A guaranteed guest count is required 1(one) month in advance due to shipping regulations to the Cayman Islands. Any minor changes to the guest count can be done by 12:00 p.m., three business days prior to your function date. This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count of the actual attendance, whichever is higher. If we are not advised of a guaranteed count, the “Expected Number,” as indicated on your Banquet Event Order, will become the guarantee.

For functions with guarantees above 100, we will set and prepare for up to 5% over the guaranteed guest count. For functions with guarantees below 100, we will set and prepare for the exact guaranteed guest count.

Plated Dinner, Table Side Choice: A four course dinner is required for this option. A menu card will denote a maximum of three entrée choices for the guest.

Two courses prior to the entrée, guest will be asked for their selections to allow our culinary staff to prepare your entrée a la minute. In this Option the price of the menu will be the price of the most expensive entrée chosen, plus 20%. For your guests’ enjoyment and time sensitivity of service of the meal, we recommend this option for groups less than 200.

Menu prices are guaranteed if menu options are chosen no later than one month prior to the event. Less than a month, additional fees may apply due to air freight changes. Prices are subject to change and will be guaranteed 60 days prior to your function.

ALCOHOL

Only food purchased from the hotel may be used during any conference. It is The Ritz-Carlton, Grand Cayman policy that no alcoholic beverages may be brought into the Hotel for any conference or function. The Department of Health prohibits the hotel from allowing food to be removed from the function location; all food must be consumed in the designated function areas.

*Cayman Islands law requires all alcohol service to end at 11:45 p.m. on Saturdays and 1:00 a.m. during remainder of the week
Per Cayman Islands law, the legal drinking age is 18.

FEES

For buffet functions for fewer than 20 guests, a \$250 set up fee will be charged.

Outdoor Plated Meals: there will be a 20% additional fee on top of menu price to cover the cost of temporary kitchen build and labor to prepare the meal. For your guests’ enjoyment and time sensitivity of service of the meal, we recommend this option for groups less than 200.

Stations, either displayed or action, will be prepared for the entire guarantee count. Breakfast enhancements require a minimum purchase of a continental breakfast and require a guarantee equal to the expected guest count.

Chef fees of \$200 per chef per hour and attendant fees of \$100 per attendant per hour may apply for your function and will be noted on your banquet event orders.

A bartender fee of \$100 per bartender per hour will apply.

1 bartender is staffed for every 75 guests.

A cashier fee of \$75 per hour will apply if a cash bar is selected.

OUTDOOR FUNCTIONS

For safety reasons no glass or china is allowed for use at Poolside or Beach functions. Open flames are not allowed indoors. Therefore, some cooking stations must be altered if such dinner buffet is served indoors. For all outdoor functions, a weather call will be made according to the following schedule: Breakfast functions: the evening prior; Lunch functions: 9:00 a.m.; Dinner functions: 1:00 p.m.

Weather calls will be made by you upon the recommendation of the Meetings and Special Events and Banquet Managers. Should you be unavailable, the decision will be made on your behalf. Should there be the possibility of adverse weather (such as lightning) that could result in any harm to guests and employees, the function will necessarily be moved indoors. Once the weather call has been made and weather conditions require the function to be moved while setup is in progress or during the event, a \$25 per person labor fee will be incurred. In the event that the client declines to move their function to a different location as recommended, but requests tables, chairs and linen to be pre-set in the back-up space to shorten transition delays, a \$10 per person charge will be incurred, based on Labor availability. Outdoor setup fee is non-refundable in case of indoor weather call. Cost is associated with additional labor scheduled and non-refundable rental setup required for an outdoor event.

All amplified music and entertainment in outdoor locations must conclude by 9:30 p.m. per Cayman Islands Noise Ordinance.

As per Cayman Islands Blue Laws, no live music is permitted on Public Holidays.

In order not to inconvenience our hotel guests enjoying the Pool in the afternoon, Poolside and Beach events cannot start prior to 6:00 p.m.