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# MOON DANCE

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DINING AND RECEPTION GUIDE

MOON DANCE CLIFFS



2012

# RECEPTION PACKAGES AND MENUS

## A MOON DANCE RECEPTION:

Your MOON DANCE CLIFFS wedding reception will include a cocktail hour with passed hors d'oeuvres, soup, salad, entrée, and dessert. MOON DANCE is also happy to host any other events for you and your wedding guests over the course of your stay with us, including: rehearsal dinners, barbecues, post-wedding brunches, romantic breakfasts-in-bed, or whatever else you think will complete your celebration!

## **ALL-INCLUSIVE WEDDING GROUPS:**

Your reception is included in the nightly rates for wedding groups staying with our All-Inclusive rate. Any off-site guests attending an All-Inclusive wedding will incur an off-site guest fee\*\*.

## **EUROPEAN PLAN RATE GROUPS:**

Groups enjoying our European Rates (Accommodations Only) will be charged a banquet fee\* for each guest attending their ceremony and reception.

Prior to arrival, please advise your Wedding Coordinator of any food allergies or special dietary needs in your group.

## HORS D'OEUVRES

*CHOOSE FOUR*

### HOT

#### *Shrimp Tempura*

Caribbean shrimp coated in a rich tempura batter, served with a citrus cocktail sauce

#### *Jerk Chicken Wings*

Spicy Jamaican wings grilled with jerk sauce for dipping

#### *Jerk Pork*

Bites of pork tenderloin, rubbed with jerk spices, skewered, and grilled; served with a savory jerk sauce

#### *Conch\* Fritters*

Conch cubes, caramelized onion, and seasoning; served with Mango Chutney

### COLD

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# RECEPTION PACKAGES AND MENUS

## *Ackee Canapés*

Ackee and Salted Cod fish served on fried bammie

## *Cocktail Sandwiches*

An assortment of finger sandwiches made of cheese, chicken, or tuna salad

## *Grilled Shrimp*

Shrimp, onions, bell peppers, and parsley mixed with vinaigrette served in a cucumber crown

## *Assorted Breads and Cheese*

A beautiful arrangement of breads and cheese

## *Exotic Fruit Kebabs*

A refreshing assortment of fresh fruits arranged on skewers

*\*Denotes ingredients only available seasonally*

## SOUP

CHOOSE ONE

### *Jamaican Pepper Pot*

A traditional soup made with callaloo and flavored with local spices

### *French Onion*

Caramelized onions, simmered in a delicious beef broth served with garlic, croutons and a trio of baked cheeses

### *Lobster Bisque*

Sautéed lobster simmered in luscious creamy bisque, laced with a hint of dry sherry

### *Vegetable*

A combination of fresh local vegetables cooked to perfection and seasoned with local herbs and spices

### *Pumpkin*

Local harvest pumpkin, cooked to perfection, puréed and seasoned with local spices, finished with a splash of cream

## SALADS

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CHOOSE TWO

## *Potato Salad*

Home style potato salad

## *Pasta Salad*

Rainbow rotini pasta mixed with crisp celery, carrots, herbs, and spices

## *Tomato and Cucumber Salad*

A colorful combination of tomato and cucumbers; dressed in light basil vinaigrette

## *Green Mountain Dew Salad*

An assortment of fresh local vegetables, caressed with orange segments, and served on a bed of lettuce

## *Garden Salad*

Lettuce tossed with ripe tomatoes, cucumbers, carrots, and beets; served with your choice of dressing

## *Greek Salad*

Ripe tomatoes, onions, cucumbers, sweet pepper and kalamata olives with imported feta cheese on a bed of fresh garden lettuce, with a light olive oil herb vinaigrette

# ENTRÉES

CHOOSE THREE

## *Fillet of Red Snapper*

Red snapper, dusted with herbs and spices, grilled and served with garlic, onions, and an olive butter sauce

## *Escoveitched Snapper*

A traditional Jamaican dish! Fresh snapper, pan fried and accompanied by a clear vinegar-based sauce with onions, sweet peppers, scotch bonnet peppers, and carrots

## *Fillet of Grouper in White Sauce*

Fresh fillet of Grouper, grilled, pan-fried, or sautéed, and served in a rich white sauce

## *Surf and Turf\**

Grilled beef tenderloin and half lobster tail served with garlic butter

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## *Shrimp in Garlic Sauce*

Freshly caught shrimp, sautéed in a delicate garlic sauce

## *Shrimp Scampi*

Shrimp sautéed in a white wine and garlic butter sauce, tossed with parmesan cheese and fresh parsley

## *Sweet and Sour Shrimp*

Lightly fried shrimp in a tangy sauce with onions, pineapple, and sweet peppers

## *Curried Cracked Conch\**

A traditional Caribbean dish, with a Jamaican twist! Fresh Conch, fried and coated in a mild curry sauce

## *Jerk Chicken or Pork*

A Jamaican favorite! Your choice of chicken or pork, seasoned perfectly with lime, local spices, and Scotch Bonnet peppers, then slow cooked over a charcoal grill

## *Curried Goat*

A traditional Jamaican dish! Goat served in a mild curry sauce

## *Tarragon Chicken with Caramelized Onions*

Breast of chicken, lightly seasoned with our own island spice and a hint of fresh herb with a touch of tarragon butter and caramelized onion

## *Rasta Pasta*

Ripe plantains, stir fried with julienne onion, peppers, Ackee and Callaloo in a light sauce of fresh garlic, Scotch Bonnet peppers, and a touch of coconut milk, seasoned to taste served over Angel Hair Pasta

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## SIDE DISHES

CHOOSE TWO

Saffron Rice

Rice and Peas

Fettuccini Alfredo

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Potatoes Au Gratin  
Steamed Vegetables  
Garlic Mashed Potatoes

## DESSERTS

CHOOSE TWO

### *Chocolate Fondue Fountain*

Served with fresh seasonal fruits, brownie squares, and crispy rice treats for dipping

### *Cheesecake*

Creamy cheesecake with a vanilla cookie crust, topped with maraschino cherries

### *Rum Cake*

An island specialty! Pound cake enhanced with Wray and Nephew White Rum

### *Ice Cream*

Flavor of your choice

MOON DANCE is happy to accommodate any special requests you may have, based on availability. Please contact your Wedding Coordinator to discuss any options not mentioned in this guide.

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