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# MOON DANCE

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## DINING AND RECEPTION GUIDE

### MOON DANCE CLIFFS

2010



# RECEPTION PACKAGES AND MENUS

## AN ALL-INCLUSIVE WEDDING:

Because MOON DANCE CLIFFS is a luxury, All-Inclusive resort, *a five-course, gourmet wedding reception is included in the cost of your stay!* Your 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. Prior to arrival, please advise your Wedding Coordinator of any food allergies or special dietary needs.

## OPTIONAL INCLUSIONS:

MOON DANCE can create a basic wedding cake for you or you can choose to have a bakery in Negril create your dream cake.

## APPETIZERS

CHOOSE FOUR

- ✦ *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
- ✦ *Grilled Shrimp*  
Large shrimp, skewered with onions, bell peppers, and grilled; served with sweet and sour sauce
- ✦ *Conch Fritters\**  
Conch cubes, caramelized onions, and seasonings; served with Mango Chutney
- ✦ *Cocktail Sandwiches*  
An assortment of finger sandwiches made of cheese, chicken, or tuna salad
- ✦ *Assorted Breads and Cheese*  
A beautiful arrangement of breads and cheese
- ✦ *Exotic Fruit Kebabs*  
A refreshing assortment of fresh fruits arranged on skewers

## SOUP

CHOOSE ONE

- ✦ *Pumpkin*  
Pureed pumpkin, seasoned to perfection with local spices
- ✦ *French Onion*  
Sweet onions caramelized in a delectable beef broth, smothered with a trio of baked cheeses
- ✦ *Jamaican Pepper Pot*  
A traditional soup made with home grown spinach
- ✦ *Lobster Bisque*  
Lumps of the sweetest lobster are sautéed and added to a luscious creamy bisque seasoned with a hint of dry sherry
- ✦ *Vegetable*  
Nature's bounty of fresh vegetables simmered in a vegetable broth

## SALADS

CHOOSE TWO

- ✦ *Green Veggie Salad*  
An assortment of fresh, local vegetables with your choice of dressing
- ✦ *Pasta Salad*  
Rainbow rotini pasta mixed with crisp celery, carrots, and herbs and spices
- ✦ *Potato Salad*  
Home style potato salad
- ✦ *Greek Salad*  
Ripe tomatoes, cucumbers, and Kalamata olives with imported feta cheese on a bed of fresh, garden lettuce with a light vinaigrette
- ✦ *Garden Salad*  
A trio of Bibb, radicchio, and romaine lettuces tossed with ripe tomatoes, cucumbers, carrots, and beets, served with your choice of dressing
- ✦ *Tomato and Cucumber Salad*  
A colorful combination of tomato and cucumbers dressed in light vinaigrette

## ENTRÉES

CHOOSE THREE

- ✦ *Grilled Tenderloin Steak*  
Beef tenderloin steak marinated and grilled to perfection, served with a béarnaise sauce
- ✦ *Caribbean Spiny Lobster\**  
Freshly caught grilled lobster served with a light, garlic-butter sauce
- ✦ *Grilled Fillet of Red Snapper*  
Freshly caught red snapper, dusted with herbs and spices, grilled with garlic and onions
- ✦ *Escoveitched Snapper*  
A traditional Jamaican dish! Fresh snapper, pan fried and accompanied by a clear vinegar-based lemon sauce with onions and sweet peppers
- ✦ *Surf and Turf*  
Grilled beef tenderloin and half lobster tail served with garlic butter
- ✦ *Fillet of King Fish in White Sauce*  
Fresh fillet of King Fish, grilled, roasted, baked, pan-fried, or sautéed, and served in a rich, white sauce
- ✦ *Shrimp in Garlic Sauce*  
Freshly caught shrimp, sautéed in a delicate garlic sauce
- ✦ *Grilled Shrimp*  
Freshly caught shrimp, grilled and served with your choice of 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, allspice, and Scotch Bonnet pepper, then barbecued slowly over a wood fire
- ✦ *Curried Goat*  
A traditional Jamaican dish, goat served in a mild curry sauce

✦ *Sweet and Sour Chicken*

Breast of chicken, lightly browned and served with a sweet and sour sauce spiked with fresh pineapple

✦ *Rasta Pasta*

Ripe plantains stir fried with julienne onion, peppers, and grapes, finished in a light sauce of fresh orange juice, garlic, Scotch Bonnet peppers and a hint of lime, served over angel hair pasta

✦ *Vegetarian Mélange*

A fusion of local vegetables and coconut milk, sautéed and seasoned to perfection

\*Denotes ingredients only available seasonally

### SIDE DISHES

CHOOSE TWO

✦ *Garlic Mashed Potatoes*

✦ *Potatoes Au Gratin*

✦ *Rice and Peas*

✦ *Steamed Vegetables*

✦ *Saffron Rice*

✦ *Fettuccini Alfredo*

### DESSERTS

CHOOSE ONE

✦ *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

✦ *Key Lime Pie*

A traditional recipe of tart, refreshing lime, with a crunchy, delicious crust

✦ *Rum Cake*

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

✦ *Ice Cream*

A scoop of ice cream, in the 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.*