
MOON DANCE

DINING AND RECEPTION GUIDE

MOON DANCE VILLAS



2012

RECEPTION PACKAGES AND MENUS

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.

ALL-INCLUSIVE WEDDING PACKAGE:

Our most popular package is the all-inclusive wedding package*. The all-inclusive package covers all food and beverages for all of your wedding guests—those staying on- and off-site—the day of the ceremony. The reception will include passed appetizers during the cocktail reception, soup, salad, entrée, and dessert. Entrée choices include fish, shellfish, chicken, pork, and vegetarian options. This package is ideal for large groups, as well as wedding parties that intend to celebrate well into the night.

EUROPEAN WEDDING PACKAGE:

Perfect for smaller wedding parties, the European Wedding Package simply creates an itemized list of all food and beverage consumed during the wedding reception, to be billed at the end of guests' stay. The reception can include passed appetizers, soup, salad, entrée, and dessert. Entrée choices include fish, shrimp, lobster, chicken, pork, and vegetarian options.

WEDDING MENU

This suggested menu features our most popular options.

Please inquire with your wedding coordinator if you have other dishes you would like to serve.

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 pepper 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 & Peas*

✦ *Saffron Rice*

✦ *Steamed Vegetables*

✦ *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

*The cost for each guest attending an All-Inclusive wedding is \$125/person, plus tax.