



# Almond

## ALMOND BEACH VILLAGE RECEPTION MENU

\*All three Celebration Menus are complimentary to the bride and groom, with a surcharge of US \$40.00 per person for Almond guests and US \$75.00 for off-property guests.

### Reef Restaurant: Celebration Dinner Menu

#### Appetizers

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##### Sweet & Sour Shrimp

Shrimp batter fried to a golden brown served with Bell Pepper, Pineapple and Sweet & Sour Sauce

— or —

##### Caribbean Seafood Salad

Mussels, Squid, Scallops and Octopus with Cucumbers, Celery and marinated in Garlic, Parsley, Lemon and Olive Oil

#### Soup

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##### A Selection From The Chef

Blend of sun ripe tomatoes and oranges with a hint of ginger root



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## Entrees

### Caribbean Lobster Tail

Prepared to your choice

— or —

Thermidor Slices prepared with Mustard, White Wine and Cream,  
then glazed with Cheddar Cheese,

— or —

grilled with Garlic, Lemon Butter and a Bouquet of Fresh Vegetables

— or —

### Beef Tenderloin

Prepared to your choice on a Bed of Garlic Mashed Potatoes and Vegetables,  
served with Gorgonzola Sauce Roasted Saddle Of Prime New Zealand Lamb

## Dessert

### Chef's Selection Of Fine Pastries And Gateaux

\*Contact paulette ifill at [pifill@almondresorts.com](mailto:pifill@almondresorts.com) to book receptions and celebration meals.  
Please note: all prices and menus are subject to change without notice by the discretion of almond resorts



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## ALMOND BEACH VILLAGE RECEPTION MENU

La Samarrita Restaurant: Celebration Dinner Menu

### Appetizers

#### Marinated Beef Carpaccio

with Lemon and Pepper Sauce

Served with Shavings of Parmesan Cheese and Cherry Tomatoes

— or —

#### Lobster Salad

with Apple and Mozzarella Cheese In Balsamic Viniagrette

### Soup

Choice Of Soups Of The Day

### Entrees

#### Grilled Jumbo Shrimps In Orange And Grand Marnier Sauce

Provencial Style served with Mashed Potato and Spinach

— or —

#### Beef Strip Loin In Pink Peppercorn Cream Sauce

Served with Roasted Potato and Mixed Vegetables

### Dessert

Choice Of Desserts From The House Menu



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## ALMOND BEACH VILLAGE RECEPTION MENU

Horizon Restaurant: Celebration Dinner Menu

### Appetizers

Caribbean Shrimp Salad "Calypso"

served on Tossed Seasonal Leaves With Passion Fruit Dressing

or

Homemade Chicken And Italian Cheese Ravioli

On a Fresh Tomato and Sweet Basil Marinara

### Soup

Clear Shrimp Consommé

With Confetti of Miniature Vegetables

### Entrees

Both entrees accompanied by a Bouquet of Fresh Market Vegetables

Grilled Filet Mignon Of Prime Beef

Wrapped in Smoked Bacon And served on a Rich Cognac Shallot Sauce

or

Pan Seared Filet Of Red Snapper

On a Citrus Fruit Sabayons

### Dessert

Coconut Crème Brullee

or

Chocolate Truffle Cake Drenched

with Rum Liqueur