

# *Margaritaville* HOLIDAY MENU











EMAIL: SALES@MRGC.KY CALL: 345-640-6414

## HOLIDAY COCKTAILS

All beverage options are by the glass (only one gallon option\*).

#### ALL COCKTAILS - \$10EACH

#### **CRANBERRY BEERGARITAS**

- Cranberry Juice
- Margaritaville White Tequila
- Caybrew Draft Beer
- Sprite

#### MISTLETOE MARGARITA

- Grand Mariner
- White Cranberry Juice
- Margaritaville Tequila
- Salted Rim

#### SPICY POMEGRANATE MOSCOW MULE

- Margaritaville White Rum
- Lime Juice
- Grapefruit Juice
- Pomegranate Ginger Syrup

#### CHRISTMAS PUNCH

- Prosecco
- Margaritaville White Rum
- Vodka
- Sprite

#### CHRISTMAS COSMOPOLITAN

- Vodka
- Pomegranate Cranberry Juice
- Triple Sec
- House-made Lime Juice

#### \*CRANBERRY APPLE SANGRIA

#### \$65.00 PER GALLON

- Cranberry Juice
- Fresh Apples
- Red Wine
- House Variety of Juices and Rum
- Topped with Sprite

#### CRANBERRY GIN MIMOSA

- Cranberry Juice
- Homemade Ginger Syrup
- Prosecco

#### JACK FROST

- Margaritaville White Rum
- Prosecco
- Blue Curaçao
- House-made Lemonade
- Topped with Coconut Flakes

#### CHRISTMAS FRENCHIE

- Gin
- Prosecco
- Lime Juice
- Blackberry Liqueur

#### ELDERFLOWER GINGER FIZZ

- St. Germaine Elderflower Liqueur
- Prosecco
- House-made Sweet & Sour Mix
- Ginger Syrup

### HOLIDAY DINNER BUFFETS

(All Buffets: Home baked fresh bread rolls and butter. Minimum of 25 people per buffet.)

#### **OPTION I**

#### Salads

Island Greens Tomato, Cucumber, Onion With Assorted Dressings and Croutons Potato Salad Bacon, Green Onions and Goat Cheese Panzanella Bread Salad Tomatoes, Olives, Salami and Celery With Red Wine Vinaigrette

#### Main Course

Roasted Whole Turkey Sausage and Apple Stuffing with Giblet Gravy Maple Glazed Ham with Mango Chutney Herb Roasted Local Pumpkin Rice and Peas Seasonal Vegetables

#### Desserts

Traditional Yule Log Fresh Fruit Cayman Rum Cake Tiramisu \$59 PER PERSON

#### **OPTION II**

#### Salads

Traditional Caesar Salad Parmesan, Crisp Romaine, Focaccia Croutons Island Style Slaw Cranberries and Pineapple Red Bliss Potato Salad with Dijon Mustard Dressing

#### Main Course

Roasted Whole Turkey Sage and Sausage Dressing, Giblet Gravy and Cranberry Chutney Tamarind Glazed Ham with Fruit and Herb Compote Grilled Mahi Mahi with Cilantro and Pineapple Emulsion Jerk Chicken with Island Fruit Salsa Jasmine Rice, Coconut, Ginger Market Vegetables

#### Desserts

Warm White and Dark Chocolate Bread Pudding Christmas Yule Log Apple and Coconut Strudel with Vanilla Anglaise Sauce \$69 PER PERSON



All prices are in KYD Dollars. Menus and pricing are subject to change. A 15% Service Charge applies on all pricing. All functions with food are prepared with a 5% over the final guarantee. Consumption of raw or undercooked meats can present a potential health risk. Please inform your server of any dietary concerns as many ingredients are not listed in the menu. Our Chef would be happy to clarify any questions you may have.

MARGARITAVILLE. Beach Resort

## HOLIDAY DINNER BUFFETS

(All Buffets: Home baked fresh bread rolls and butter. Minimum of 25 people per buffet.)

#### **OPTION III**

#### Soups

Roasted Island Pumpkin Soup Conch Chowder

#### Salads

Spinach Salad Sweet Potato, Caramelized Pecans with Goat Cheese Field Greens Tomato, Cucumber, Carrots with Assorted Dressing Marinated Greens Beans with Prosciutto

#### Main Course

Roasted Mahi Mahi with Cayman Sauce Turkey Roulade Kale, Cranberries, Chestnuts Jerk Pork Loin with Roasted Pineapple Relish Curried Roasted Chicken with Mango Chutney Candied Yams Red Bliss Potatoes, Parmesan, Garlic Aioli Island Style Stuffing Roasted Brussel Sprouts Truffle Mashed Potatoes

#### Desserts

Rum Cake Tiramisu Traditional Yule Log Key Lime Pie Mango Cheesecake \$79 PER PERSON





II prices are in KYD Dollars. Menus and pricing are subject to change. A 15% Service Charge applies on all pricing. All functions with food are repared with a 5% over the final guarantee. Consumption of raw or undercooked meats can present a potential health risk. Please inform you erver of any dietary concerns as many ingredients are not listed in the menu. Our Chef would be hanny to clarify any questions you may have

#### **OPTION IV**

Soups Chicken and Andouille Gumbo

#### Salads

Chick Peas, Tomato, Cucumber, Kalamata Olives, Feta with Lemon Oregano Dressing Curried Chicken Salad, Apples, Grapes, Celery and Raisins Island Seafood Ceviche

#### Main Course

Seared Mahi Mahi with Pineapple Salsa Curried Lamb Herb Roasted Turkey and Sausage with Cranberry Stuffing and Giblet Gravy Tortuga Rum Glazed Ham with Candied Yams Caramelized Brussel Sprout with Bacon Truffle Potato Gratin Plantains Callaloo and Collard Greens Cinnamon Spiced Roasted Island Pumpkin with Cayman Sea Salt

#### Desserts

Yule Log with Chocolate Mousse and Pistachio Mango Cheesecake Flan with Dulce De Leche Caribbean Rum Soaked Fruit Cake \$88 PER PERSON

> MARGARITAVILLE Beach Resort

### HOLIDAY LUNCH BUFFETS (All Buffets: Home baked fresh bread rolls and butter. Minimum of 25 people per buffet.)

THE BISTRO LUNCH I

**Soup or Salad** Cream of Squash Island Coleslaw

#### Main Course

Veggie Wraps with Roasted Vegetables Ham and Swiss on Ciabatta Turkey and White Cheddar Cheese on a Croissant Chicken Curry Wrap

#### Accompaniments:

Roasted Red Pepper Hummus Traditional Hummus Marinated Olives / Artichoke Bread and Butter Pickles, Sliced Carrots and Celery Sliced Tomatoes, Variety of Lettuce and Cheese House-made Potato Chips

#### Spreads:

Pesto Mayo, Jerk Mayo Honey Mustard, Whole Grain Mustard Dessert: Holiday Cookies Holiday Brownies \$30 PER PERSON



#### **LUNCH II**

**Soup** Broccoli Cheese

Salad Kale & Roasted Cauliflower Salad Almonds, Golden Raisins & Feta Cheese Tossed in a Citrus Vinaigrette

#### Main Course

Turkey Roulade Kale, Cranberries, Chestnuts Jerk Pork Loin with Roasted Pineapple Relish Island Style Stuffing Green Beans Traditional Gravy

#### Desserts

Rum Cake Peppermint Cheesecake \$40 per person



All prices are in KYD Dollars. Menus and pricing are subject to change. A 15% Service Charge applies on all pricing. All functions with food are prepared with a 5% over the final guarantee. Consumption of raw or undercooked meats can present a potential health risk. Please inform your server of any dietary concerns as many ingredients are not listed in the menu. Our Chef would be happy to clarify any questions you may have.

MARGARITAVILLE Beach Resort