

La Vista Plated Menu

\$55 Per Person plus Sales tax & 18% Gratuity

Social Hour Passed Hors d'oeuvres

Shrimp wrapped in bacon w/ mango, Garlic basil Gorgonzola puffs, Jerk chicken Rangoon, Conch stuffed Risotto, Wild mushroom crostini & Cajun chicken fingers.(additional hors d'oeuvres available)

Platter Presentation

International Cheese & Fruit Table ~ Vegetable Crudités

1st Course (Please choose one to be served to your guest)

New England clam chowder: Caribbean Lobster Bisque: Wild mushroom soup. Gazpacho, Butternut bisque, Conch chowder, Shrimp Cocktail: Lump crab cake, Mofungo Spring Roll

2nd Course (Please choose one salad to be served to your guest)

Caesar Salad: Garden Salad: Mango, Papaya & Gorgonzola Salad: Spinach, Goat cheese & sun dried cranberry salad: Arugula, Artichoke & shaved Parmesan Salad

Entrée (Please choose three entrees to be served to your guest)

Roast Prime Rib: Caramelized onion & Gorgonzola au jus

Red Snapper: Grilled snapper filet topped w/ ginger lime sauce

Mahi Mahi: Pan seared topped w/ coconut curry sauce

Roast Pork Pernil: (Puerto Rican Style) Slow roasted w/ pan gravy

Mofungo: (select one) Chicken, Seafood or Pork sautéed w/ local vegetables, tomato cream sauce

Caribbean Chicken: Grilled local herb marinated chicken breast w/ mango salsa

Lobster: (\$5 additional per person) 1 ¾ pound local lobster grilled or boiled

Paella: Sautéed Shrimp, mussels, chicken, Mahi & chorizo w/ spicy Spanish rice

Wahoo/ King: Fish Pan seared w/ Caribbean lobster sauce

Churrasco Steak Grilled skirt steak (medium) w/ Chimichurri sauce

Surf & Turf: (\$6 additional per person) Grilled tenderloin w/ peppercorn sauce & pan seared Mahi Mahi w/ lobster sauce or half Caribbean lobster

Wild Mushroom Ravioli: Mushroom filled pasta pillows, Port wine, sage cream sauce.

Pork Tenderloin Au Poivre: Grilled pork tenderloin topped w/ a Cognac peppercorn sauce.

Starch & Vegetable

(Please select one starch to be served to your guest: Chefs choice of local vegetable)

***Garlic basil mashed potato: Conch Risotto: Rice & Beans: Lobster mashed: Tostones: Mofongo:
Lobster Risotto: Vegetable studded rice***

Dessert

(Select one)

***La Vista cheesecake, Seasonal Crème Brulee, Banana bread pudding, Key Lime pie,
Bananas Foster, Seasonal Flan or Triple layer chocolate cake***

Bar Arrangements

(Option one: \$23 per person)

Three hour open bar severing assorted beer, wine & soft drinks

(Option two: \$31 per person)

***Three hour open bar serving premium liquor, mixed drinks, assorted beer & wine,
Sangria & soft drinks also includes Champagne toast & wine service with dinner***

(Option three)

Consumption bar: \$650. Bar tab minimum

Three to four open bar serving premium liquor, mixed drinks, assorted beer & wine

Red & white Sangria & soft drinks

Additional one hour open bar \$9 per person attending the event

La Vista prides ourselves on customer service & guest happiness. We will accommodate any dietary or allergy needs. Our chefs are all Serve Safe certified & will happily create any culinary creation you can come up with. We are husband & wife owners that will personally attend to your every need throughout your event. We look forward to making your special event an affair to remember.

Kurt & Kelly Soukup

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