

SIRENIAN BAY RESORT & VILLAS

Barquet Menus

20
22



PASSED

HORS D'OEUVRES

PER PIECE
PRICES ARE BZD

VEGETARIAN – 5 each

Tiny Herbed Cheese and Tomato Grilled Cheese on Brioche
Vegetable Quesadilla with Pepper Jack Cheese and Avocado Crema
Hummus and Grilled Vegetable Tapenade on a Pita Crisp
*Bruschetta with Roasted Pepper Spread and Kalamata-Tomato Relish,
Basil Chiffonade*
*Caprese Skewers of Tomato, Mozzarella, Fresh Basil and Balsamic
Reduction Drizzle*
Assortment of Cold Gourmet Canapés
Braised Leaf Greens Dumpling, Sweet & Spicy Dipping Sauce
Vegetable Spring Roll, Guava-Lime Dipping Sauce
Cheese Jalapeno Poppers, Cilantro Ranch Dressing
Spinach & Artichoke Stuffed Mushroom
Vegetables Crustless Mini Quiche
Mini Chaya Tamale topped with Cheese and Smoked Tomato Sauce
Deviled Eggs, Bacon Bits and Chive
*Eggplant Cannelloni stuffed with Vegetables, Herbed Cheese Mousse,
and Tomato Confit on top of a Crisp Coco Galette*
Vegetables and Cheese Empanada, Pickled Cabbage Slaw
Black Bean Burger Slider, Avocado Crema



PASSED HORS D'OEUVRES

PORK, BEEF, POULTRY – 6 each

*Jerk Beef Empanada, Peppers, Onions, Curry,
wrapped in Corn Masa, Pickled Cabbage*

*Chipotle Grilled Beef Quesadilla, Avocado
Crema*

Grill Chicken Quesadilla, Avocado Crema

*Mini Chicken Tamale topped with Cheese and
Smoked Tomato Sauce*

*Southern Chicken Egg Roll, Chipotle Ranch
Dipping Sauce*

Slow Cooked Pork Pibil Spring Roll, Pineapple Ginger Dipping Sauce

Filet of Beef Tartare on a Garlic Herb Crostini, Lemon-Caper Aioli

Habanero Buffalo Chicken Wing, House Ranch Dipping Sauce

Chipotle Chicken Churrasco, Cilantro Lime Ranch

Grilled Beef Churrasco, Chimichurri Sauce

Mini Meatballs (Sweet Chili, BBQ or Marinara)

Assortment of Pin Wheels (Cold)

Assortment of Silver Dollar Sandwiches (Cold)

BBQ Pulled Pork Dumplings, Sweet & Spicy Dipping Sauce

*Crisp Tostones topped with BBQ Pulled Chicken or BBQ Pulled Pork, Pico De
Gallo, Avocado Crema*

Mini Pork Pibil or Shredded Chicken Flautas, Chipotle Crema

Beef Burger Slider, Melted Cheese, House Burger Sauce

BBQ Pulled Pork Slider with Coleslaw

Chicken Burger Slider, Pepper Jack Cheese, Caramelized Garlic Aioli

Mini Open Face Pork Tenderloin Slider, Chipotle Tropical Fruit Compote

Mini Cuban Sandwich

Mac and Cheese Bites with Italian Sausage Crumbles and Scallions



**PER PIECE
PRICES ARE BZD**



PASSED

HORS D'OEUVRES

SEAFOOD – 8 each

Coconut Butterfly Shrimp, Coconut Plum Dipping Sauce

● *Crabmeat Stuffed Mushroom*

● *Mini Curried Fish Cake, Sweet Chipotle Tropical Fruit Sauce*

Chorizo and Pepper Jack Paella Cake, Roasted Shrimp, Charred Tomato

Fondue

Tuna Tartare on Coco Chips, Avocado-Wasabi Mayo Drizzle, Sesame Seeds

Mini Cucumber Cup with Smoke Snapper Ceviche

Shrimp and Corn Fritter, Garlic-Lime Remoulade Sauce

Fish Empanada, Cabbage-Lime Slaw

SOUP SHOTS & COCKTAIL SHOOTERS – 5 each

Shrimp Cocktail Shooter

Shrimp Ceviche Shooter

Crudit  Shooter, Ranch Dressing

Chicken Tortilla Soup, Edam Cheese, Cilantro

Mini Grilled Cheese Sandwich with Creamy Tomato Soup

Chilled Watermelon Soup

DESSERTS – 6 each

Chocolate Mousse Shooters

Mango Mousse Shooters

Lime Pie Mousse Shooters

Lime Bars Topped with Candied Orange Peel

Mini Fudge Brownies

Mini Chocolate Eclairs

Mini Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar

Mini Cup Cakes

Chocolate, Lemon, Red Velvet, Carrot Cake with Cream Cheese Icing

*PER PIECE
PRICES ARE BZD*

WEDDING MENUS

PER PIECE
PRICES ARE BZD

Select One Salad or Soup

CHOPPED ROMAINE SALAD

Grilled Corn, Red Onions, Chipotle Creamy Dressing, Seasoned Croutons

WEDGE SALAD

Smoked Bacon Crumbles, Tomatoes, Belizean White Cheese, Shaved Red Onions, House Ranch Dressing

GOAT CHEESE CROQUETTE SALAD

Mixed Greens, Cucumber Ring, Slow Roasted Cherry Tomatoes, Candied Pecans, Herbed Balsamic

SPINACH SALAD

Cherry Tomatoes, Blue Cheese Crumble, Red Onions, White Balsamic Vinaigrette

CHARRED TOMATO-BASIL SOUP

Herb Crostini, Julienne of Vegetables, Parmesan Cheese

FIRE ROASTED RED PEPPER BISQUE

Herbed Crostini, Julienne Vegetables, Truffle Oil

COCONUT CORN CHOWDER PUREE

Cilantro Butter Crostini, Textures of Corn and Potatoes, Chive Olive Oil

TOASTED CORN TORTILLA SOUP

Gallo Cheese, Pico De Gallo, Crisp Tortilla Strips

CHO-CHO SOUP

Julienne Vegetables, Brioche Dinner Roll

CREAM OF CAULIFLOWER SOUP

Cheddar Cheese, Herb Croutons, Chives, Olive Oil



WEDDING MENUS

Select One Entrée

POULTRY – 58

*Garlic Airline Chicken Breast, Mushroom Marsala
Demi, Chive Mashed Potatoes, Roasted
Garden Vegetables*

*Oven Roasted Chicken Breast Stuffed with
Mozzarella, Slow Roasted Tomatoes and
Herbs, Roasted Herb Potatoes, Sautéed
Julienne Vegetables, Roasted Red Pepper Coulis*

*Pan Seared Airline Chicken Breast, Artichoke Caper
Sauce, Garlic Mashed Potatoes, Oven Roasted
Vegetables*

*Panko and Herb Crusted Chicken Roulade Stuffed with Vegetables and Cheese,
Bourbon Cream Sauce, Spinach, Mushroom & Corn Risotto*

*Surf & Turf – Jerk Chicken Breast, Mango & Chipotle BBQ Shrimp Skewer, Dirty
Rice, Grilled Garden Vegetables*

BEEF / PORK – 75

*Roasted Pork Tenderloin, Guava Demi-Glace, White Yam & Plantain Puree,
Sautéed Julienne Vegetables*

*Grilled Bone-In Pork Chops, Apple-Bourbon Sauce, Sweet Corn and Mushroom
Risotto, Sautéed Green Beans, Tomato Confit*

*Braised Beef Short Rib, Red Wine Sauce, Roasted Garlic White Cheddar
Whipped Potatoes, Grilled Seasonal Vegetables*

*Grilled Beef Tenderloin, Red Wine Mushroom Demi-Glace, Sautéed Greens, Chive
Potato Croquette (+15)*



**PER PIECE
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WEDDING MENUS



SEAFOOD – Market Price

*Pan Seared Red Snapper, Herb Lime-Caper Sauce,
Roasted Sweet Potato and Plantain Puree,
Sautéed Garden Vegetables*

*Pan Seared Red Snapper, Roasted Butternut and Vegetable Hash, Corn Fritter,
Caper Tapenade, Romesco Sauce*

*Tamalito Battered Shrimp, Charred Green Tomatillo Risotto, Wilted Garlic Kale,
Fire Roasted Tomato Chili Sauce*

Select One Dessert

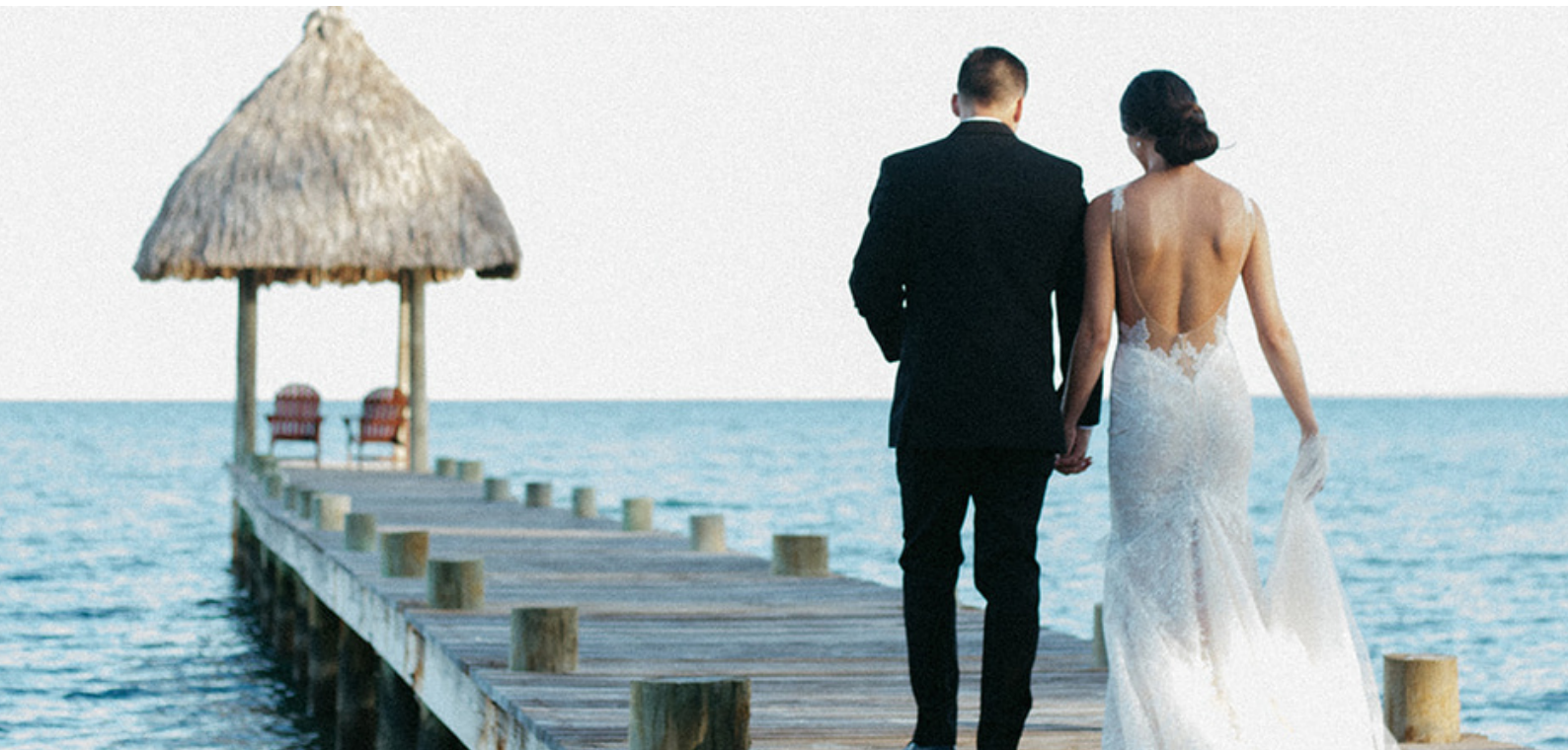
*Pineapple Lime Pie, Torched Meringue, Pineapple Compote and Mixed Berries
Coulis*

Carrot Cake, Cream Cheese Frosting, Candied Carrots

Pineapple Upside Down Cake, Rum-Brown Sugar Cream Sauce

Caramel Flan, House Caramel Sauce

Seasonal Fruit Cheesecake, Complimentary Sauce and Garnish (+3)



*PER PIECE
PRICES ARE BZD*

SEATED CONFERENCE/BANQUET

PER PIECE
PRICES ARE BZD

FIRST COURSE (+8) - Soup or Salad

SALADS

Mixed of Greens with Sliced Radishes, Cherry Tomatoes, Purple Onion, Shredded Carrots, Cilantro Ranch and Herb Vinaigrette

Crispy Romaine, Charred Sweet Corn, Shaved Parmesan, Purple Onion, Garlic Herb Croutons and Fire Roasted Jalapeno Caesar Dressing

Chopped Wedge with Iceberg Lettuce, Cherry Tomatoes, Blue Cheese Crumbles, Crispy Onion Strings, Smoked Bacon and Chipotle Blue Dressing

Spinach Leaves and Mixed Greens, Orange Segments, Spiced Candied Peanuts, Star Fruit, Local White Cheese Crumbles and Guava Vinaigrette

Greek Salad with Hearts of Romaine, Tomatoes, Cucumbers, Purple Onions, Roasted Peppers, Feta Cheese Crumbles, Kalamata Olives, and Extra Virgin Olive Oil-Herb Dressing

Kale and Romaine with Roasted Beets, Dried Cranberries, Blue Cheese Crumbles, Toasted Pepitos and Sorrel Vinaigrette

SOUPS

Charred Tomato-Basil Soup, Herb Crostini, Julienne of Vegetables, Parmesan Cheese

Fire Roasted Red Pepper Bisque, Crostini, Julienne Vegetables, Truffle Oil

Coconut Corn Chowder Puree, Cilantro Butter Crostini, Chive Olive Oil

Corn Tortilla Soup, Gallo Cheese, Pico De Gallo, Crisp Tortilla Strips

Cho-Cho Soup, Julienne Vegetables, Herb Croutons

Cream of Cauliflower Soup, Cheddar Cheese, Herb Croutons, Chives, Coconut Oil



SEATED CONFERENCE/BANQUET

SECOND COURSE - SEAFOOD

*Tamalito Battered Fried Shrimp, Smokey
Tomato Sauce, Coconut-Cilantro Rice,
Sautéed Seasonal Greens - 38*

*Sweet Chili-Mango Glazed Fillet of Fish, Wasabi
Mashed Potatoes, Yuzu Cabbage Slaw –
Market Price*

*Pan Seared Filet of Fish, Smokey Chipotle
Cream Sauce, Coco Puree with Charred
Scallions, Roasted Medley of Garden
Vegetables – Market Price*

POULTRY

*Corn Tortilla Crusted Chicken Breast, Fire Roasted Tomatillo Cream Sauce,
Cilantro Lime Rice, Roasted Garlic Green Beans with Tomato Confit and
Balsamic Reduction - 34*

*Garlic Airline Chicken Breast, Mushroom Marsala Demi, Chive Mashed Potatoes,
Roasted Garden Vegetables - 32*

*Braised Chicken (Leg & Thigh) in Red Wine, Onions, Mushrooms and Herbs,
Caramelized Onion Mashed Potatoes, Braised Carrots - 34*

*Panko Crusted Chicken Roulade Stuffed with Vegetables and Cheese, Bourbon
Cream Sauce, Roasted Sweet Potato Puree, Sautéed Medley of Seasonal
Vegetables - 36*

BEEF / PORK

*Pineapple Marinated Grilled Flank Steak, Chimichurri Sauce, Garlic & Herb
Roasted Red Potatoes, Roasted Medley of Garden Vegetables - 46*

*Beef Short Rib Slow Braised in Chocolate Stout, Garlic Mashed Potatoes,
Buttered Broccoli - 42*

*Angus Steak & Pork Grilled Meatloaf with Mushroom Demi-Glace, Crispy Onion
Strings, Roasted Garlic Mashed Potatoes, Orange Glazed Carrots with Mint - 36*

*Achiote Grilled Pork Tenderloin, Smoked Bacon Tomato Sauce, Roasted Maple
Sweet Potatoes & Ripe Plantain Puree, Braised Mixed Greens - 34*



PER PIECE
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SEATED

CONFERENCE/BANQUET

● THIRD COURSE - 12

- *Pineapple Upside Down Cake, Local Rum-Brown Sugar Cream Sauce*
- *Chocolate Brownie, Whipped Cream, Caramel Drizzle*
- *Chocolate Tamales, Vanilla and Lemon Crème Anglaise*
- *Seasonal Fruit Cheesecake, Complimentary Sauce*



PER PIECE
PRICES ARE BZD

BUFFET

CONFERENCE/BANQUET

PER PIECE
PRICES ARE BZD

Create Your Own Buffet – Choose 1 Starter (+ 8)
STARTERS - Soup Or Salad

SALADS

Mixed of Greens with Sliced Radishes, Cherry Tomatoes, Purple Onion, Shredded Carrots, Cilantro Ranch and Herb Vinaigrette

Crispy Romaine, Charred Sweet Corn, Shaved Parmesan, Purple Onion, Garlic Herb Croutons and Fire Roasted Jalapeno Caesar Dressing

Chopped Wedge with Iceberg Lettuce, Cherry Tomatoes, Blue Cheese Crumbles, Crispy Onion Strings, Smoked Bacon and Chipotle Blue Dressing

Spinach Leaves and Mixed Greens, Orange Segments, Spiced Candied Peanuts, Star Fruit, Local White Cheese Crumbles and Guava Vinaigrette

Greek Salad with Hearts of Romaine, Tomatoes, Cucumbers, Purple Onions, Roasted Peppers, Feta Cheese Crumbles, Kalamata Olives, and Extra Virgin Olive Oil-Herb Dressing

Kale and Romaine with Roasted Beets, Dried Cranberries, Blue Cheese Crumbles, Toasted Pepitos and Sorrel Vinaigrette

SOUP

Charred Tomato-Basil Soup, Herb Crostini, Julienne of Vegetables, Parmesan Cheese

Fire Roasted Red Pepper Bisque, Crostini, Julienne Vegetables, Truffle Oil

Coconut Corn Chowder Puree, Cilantro Butter Crostini, Chive Olive Oil

Corn Tortilla Soup, Gallo Cheese, Pico De Gallo, Crisp Tortilla Strips

Cho-Cho Soup, Julienne Vegetables, Herb Croutons

Cream of Cauliflower Soup, Cheddar Cheese, Herb Croutons, Chives, Coconut Oil



BUFFET

CONFERENCE/BANQUET

Create Your Own Buffet – Choose 1 Entrée / Additional Protein for an up charge

ENTRÉE - VEGETARIAN (Plated Optional) - 28

Creamy Lemon Orzo Pasta: Fire Grilled

Vegetables, Toasted Herb Garlic Baguettes

Sweet Potato & Plantain Gnocchi: Cilantro Pesto Cream, Fire Roasted Vegetables, Shredded Parmesan

Chaya Tamales: Cilantro Lime Rice or Garden Salad, Smokey Tomato Salsa, White Cheese Crumble

Zucchini Pasta Putanesca: Spirals of Zucchini, Tomatoes, Kalamata Olives, Capers, Garlic, Basil, White Wine, Shaved Parmesan

Chinese Black Bean Stir-fry: Stir-fry Vegetables, Fermented Black Bean & Chili Garlic Sauce, Coconut Infused Cilantro Rice

Poultry - 36

Braised Chicken (Leg & Thigh) in Red Wine, Onions, Mushrooms and Herbs

Seared Chicken Breast, Artichoke & Lemon Caper Sauce

Panko Crusted Chicken Roulade Stuffed with Vegetables and Cheese, Bourbon Cream Sauce

Coconut Crusted Chicken Breast, Coconut Cream Sauce

Achiote Grilled Chicken Breast, Bourbon BBQ Sauce



*PER PIECE
PRICES ARE BZD*



BUFFET

CONFERENCE/BANQUET

● Beef / Pork - 45

● *Pineapple Marinated Grilled Flank Steak, Chimichurri Sauce (+ 10)*

Herbed Grilled Sirloin Steak, Red Wine Demi-Glace

Beef Short Rib Slow Braised in Red Wine and Root Vegetables

Angus Steak & Pork Grilled Meatloaf with Mushroom Demi-Glace, Crispy Onion Strings

Grilled Chimichurri Marinated Inside Skirt Steak, Sautéed Onions and Pepper

Herb Roasted Pork Loin, Guava Sauce

Achiote Grilled Pork Tenderloin, Smoked Bacon Tomato Sauce

Mango-Habanero BBQ Glazed Pork Chops

Seafood – Market Price

Blacken Red Snapper, Brandied Shrimp Sauce

Pan Seared Fish Cakes, Charred Tomato Butter Sauce

Whole Baked Fish, White Wine Cilantro Butter Sauce

Pan Seared Salmon, Smokey Chipotle Cream Sauce

Sweet Chili-Mango Glazed Grilled Fish Fillet

BUFFET

CONFERENCE/BANQUET

PER PIECE
PRICES ARE BZD

Create Your Own Buffet – Choose 2 Accompaniments

ACCOMPANIMENTS - Starch

Potato Au Gratin with Cheddar & Mozzarella Cheese, Scallions (+3)

Caramelized Onions and Chives Mashed Potatoes

Roasted Maple Sweet Potatoes and Ripe Plantain Puree

Garlic & Herb Roasted Potatoes

Oven Roasted Spiced Sweet Potatoes

Coco Puree, Charred Scallions

Three Cheese Mac & Cheese, Herbed Panko Crust (+3)

Rice Pilaf, Garden Herbs

Coconut Scallion White Rice

Cilantro Lime Rice

Coconut Rice & Beans

Garden Vegetables

Orange Glazed Carrots with Mint

Roasted Medley of Garden Vegetables

Braised Corn Kernels with Bacon, Onions and Peppers

Cauliflower Gratin, Herbed Panko Crust

Steamed Broccoli, Cauliflower, and Carrots, Butter, Sea Salt

Roasted Garlic Green Beans, Tomato Confit, Balsamic Reduction

Braised Mixed Greens (Contains Pork)





BUFFET

CONFERENCE/BANQUET

- *Dessert - 12*

- *Bread Pudding, Vanilla Rum Crème Anglaise*

- *Lime Meringue Pie, Mixed Berries Coulis*

- *Carrot Cake, Cream Cheese Frosting, Candied Carrots*

- *Pineapple Upside Down Cake, Rum-Brown Sugar Cream Sauce*

- *Caramel Flan, House Caramel Sauce, Whip Cream*



*PER PIECE
PRICES ARE BZD*