



THE RITZ-CARLTON

ST. THOMAS

# BANQUET MENU

# WELCOME

Let The Ritz-Carlton, St. Thomas exceed your expectations with careful attention to detail, impeccable service, and exquisite dining options. Savor authentic regional dishes that create the perfect combination of the traditional and the contemporary while enjoying the backdrop of the Caribbean.

Sincerely,  
The Culinary Team

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# BREAKFAST

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*All plated breakfasts are preset with Ritz-Carlton-style morning pastries, butter and preserves, orange or grapefruit juices, freshly brewed coffee and tea.*

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## PLATED ENTRÉES

### **Roasted Vegetable, Gruyere Quiche**

**\$35**

Chicken-Apple Sausage

Chilled Tomato Salad

### **Turkey Hash**

**\$35**

Potatoes, Onion, Bell Pepper, Parsley and Mushrooms

Grilled Tomatoes

### **Three-Egg Scramble**

**\$36**

Tomato Gratin and Chocho

Apple Wood Smoked Bacon

Sweet Potato Hash

### **Poached Eggs Benedict**

**\$41**

Country Ham, Shaved Asparagus, Hollandaise

Truffle Essence, Breakfast Potatoes

### **Steak and Eggs**

**\$45**

Two Eggs Scrambled with New York Strip

Grilled Mushrooms and Tomatoes

Fried Bread Fruit

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A 25% service charge will be added to all Food & Beverage.

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## ADDITIONAL ENTRÉE OPTIONS

### Pre-Selected Entrées

Add \$8 per person for a pre-selected choice of two entrées

Pre-Selected Entrées, pre-selections must be submitted five days prior to the event date

### Tableside Selected Entrées

Add \$25 per person for a choice of two entrées

Add \$35 per person for a choice of three entrées

## BREAKFAST “TO GO”     *\$42 Available for “take-away” only*

### Smoked Salmon

### Tropical Fruit Salad

Combination of Seasonal Island Fruit

### Guava Goat Cheese Bagel

### Freshly Squeezed Juice

Select from Orange, Grapefruit or 100% Non-Dairy Berry Smoothie

### Blueberry Muffin and Croissant

### Flavored Yogurts

### Freshly Brewed Coffee or Selection of Teas

# BREAKFAST

*All morning displays are inclusive of delightful: Warm croissants, pastries and muffins of the day straight from the bakery, fresh orange, grapefruit and cranberry juices, freshly brewed coffee and seasonal hot teas.*

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## BUFFET

### **St. John**

**\$36**

Seasonal Fresh Fruit Display  
Flavored Yogurts Honey Roasted Granola  
Sunflower Seeds, Nuts and Dried Fruits

### **The New Yorker**

**\$46**

Seasonal Fresh Fruit and Berries Display  
Hot Oatmeal, Raisins, Brown Sugar and Cinnamon Sugar  
Flavored Yogurts  
Individual Boxed Cereals, Whole, 2% Milk and Skim Milk  
House Cured Turkey Mix Bagels  
Smoked Salmon, Onions, Capers  
Cream Cheese, Low-Fat Cream Cheese and Fruit Preserves

### **St. Croix**

**\$41**

Sliced Fruit Display  
Non-Dairy 100% Berry Smoothies Low-Fat Yogurt  
Low-Fat Cottage Cheese  
Honey Roasted Granola  
Sunflower Seeds, Nuts, Dried Fruits  
Whole, 2% Milk and Skim Milk  
Scrambled Eggs with Chives and Multigrain Bread

### **Mainland**

**\$43**

Seasonal Fresh Fruits Display  
Plain and Flavored Yogurts  
Scrambled Eggs with Chives  
Crisp Apple Wood Smoked Bacon and Country Sausage  
Breakfast Potatoes

### **St. Thomas**

**\$49**

Seasonal Fresh Fruits and Berries Display  
Flavored Yogurts  
Honey Roasted Granola with Pumpkin Seeds, Nuts and Dried Fruits  
Whole Milk, 2% Milk and Skim Milk Johnny  
Cakes with Seasonal Fruit Chutney Sweet  
Potato Hash

Our breakfast buffets are designed for a minimum of 20 guests.

A fee of \$250 will apply to buffets of 20 guests or fewer.

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## LIVE STATIONS

### Omelet Station

**\$15**

Farm Fresh Eggs, Ham, Mushrooms, Onions, Cheese, Baby Spinach, Asparagus, Tomato, Roasted Peppers and Chorizo

### Waffle Station

**\$11**

Belgian Waffle

Berry Compote

Vanilla Chantilly, Maple Syrup

### Classic Buttermilk Pancake

**\$11**

Blueberry Compote, Strawberry Compote

Vanilla Mascarpone

### Assortment of Bagels

**\$20**

Smoked Salmon, Cream Cheese

Butter and Preserves

## BREAKFAST ENHANCEMENTS

Crispy Potato Hash Browns

**\$8**

Bircher Muesli, Apples, Homemade Muesli.

Dried Fruits

**\$8**

Hot Oatmeal, Raisins, Brown Sugar and Cinnamon Sugar

**\$9**

St. Thomas French Toast, Maple Syrup, Pineapple Cream

**\$10**

Sautéed Mushrooms, Grilled Tomatoes, Pork Sausage Links, Crisp Apple Wood Smoked Bacon

**\$12**

Assortment of Bagels, Guava Cream Cheese, Cream Cheese, Preserves

**\$15 per person**

Breakfast Croissant Filled with Prosciutto, Scrambled Eggs and Cheese

**\$105 per dozen**

Minimum of 50 guests  
Chef fee of \$150 applies

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# COFFEE BREAKS



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*Our creative break options are designed to increase energy, touch the senses and revitalize the body and spirit.*

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## **Cookies is Cookies**

**\$29**

Chocolate Chip, Blueberry, White Chocolate and Peanut Butter Cookies

2% Milk, Skim Milk and Chocolate Milk

## **Recess**

**\$30**

Roasted Mixed Nuts, Warm Pretzel Bites, Stadium Mustard, Crispy Snacks

## **Rejuvenate**

**\$38**

Power Muesli Display  
Carrot Zucchini Bread, Banana Nut Bread, Tropical Fruit Smoothies, Green Juice

## **Energy Boost**

**\$28**

Assorted Sundried Fruits, Granola Bars, Power Bars, Fresh Bananas, Apples and Cutie Tangerines, Red Bull Energy Drinks

## **Caribbean Garden**

**\$27**

Assortment of Freshly Cut Vegetables  
Fresh Pita Bread, Crisp Breadsticks, Roasted Garlic Hummus, Peppercorn-Herb Ranch  
Creamy Bleu Cheese Dipping Sauce

## **Pastry Chef's Favorite**

**\$26**

Fresh Fruit Skewer with Yogurt, Chocolate Sauce, Berry Glaze  
Dried Cherry and Almond Financier  
Dry Fruit-Bitter Chocolate Drops  
Pastry Chef's Cookie Sampler

## **Pastry Sample**

**\$30**

Double Chocolate Fudge, Blondie, Caramelized Hazelnut Panna Cotta  
Miniature Plum and Pecan Nut Caramel Pies  
Trilogy of Mousse au Chocolat

## **The Ice Cream Break**

**\$38**

*Chef Attendant required at \$150*

3 Flavors of Ice Cream Bars, Frozen Candy Bars

## **Afternoon Tea in St. Thomas**

**\$30**

Warm Plain, and Raisin Scones with Vanilla-Infused Whipped Cream, Fruit Preserves, Financier  
Trio of Afternoon Tea Sandwiches, Vanilla Crème Brûlée

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# COFFEE BREAKS

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## BEVERAGE ENHANCEMENTS

Coffee, Decaffeinated Coffee,  
Selection of Imported Tea  
\$102 per gallon

Still and Sparkling Mineral Water  
\$8

Soft Drinks  
\$7

Red Bull, and Diet Red Bull  
\$8

## FOOD ENHANCEMENTS

Granola Bars  
\$6

Mixed Nuts  
\$10

Whole Seasonal Fruit  
\$50 per dozen

XXL Cookies: Extra Large Chocolate Chunk, Peanut Butter, Blueberry and White Chocolate \$65 per dozen

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LUNCH

# PLATED LUNCH

*Choice of Salad or Soup, Entrée and Dessert available for a minimum of 10 guests.*

*Plated lunches are accompanied with freshly brewed coffee, decaffeinated coffee and selected teas.*

*Complement your experience with freshly brewed iced tea for an additional \$5 per person.*

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## SALADS

### **Roasted Beets and Tangerine Salad**

Fennel, Mint-Yogurt Dressing

### **Compressed Watermelon and Heirloom Tomato Salad**

Arugula, Cashews, Red Onion, White Balsamic Dressing

### **St. Thomas House Salad**

Seasonal Mixed Greens, Dried Mango, Pumpkin Seeds,  
Goat Cheese, Citrus Vinaigrette

### **Classic Caesar Salad**

Romaine Hearts, Shaved Parmesan and Croutons

### **Roasted Sweet Potato**

Red Pepper, Feta Cheese, Faro, Scotch Bonnet Infused  
Pineapple Vinaigrette

## SOUPS

### **Cauliflower**

Chive Oil

### **Pumpkin Soup**

Toasted Pumpkin Seed Granola

### **Sweet Potato**

Coconut Crumble

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## ENTRÉES

### **Fried Local Snapper**

**\$70**

Tostones, Creole Sauce

### **Grilled Mahi**

**\$65**

Lime Tomato Relish

Mango Coulis, Sautéed Green

### **Jerked Chicken Breast**

**\$63**

BBQ Jerk Sauce, Root Vegetable Mash,

Sautéed Baby Spinach

### **Roasted Mojo Pork Loin**

**\$70**

Coconut Rice, Stewed Peppers,

Coconut

### **Braised Short Rib**

**\$81**

Pumpkin Purée, Charred Papaya

Salad, Seasoning Pepper Vinaigrette

### **Pumpkin and Quinoa Risotto**

**\$59**

Mushrooms, Carrots, Baby Onions

## ADDITIONAL ENTRÉE OPTIONS

### **Two Pre-Selected Entrées**

**\$70**

Pre-selections must be submitted five days prior to the event date

### **Tablesides Selected Entrées**

#### **Choice of Two**

**\$25**

#### **Choice of Three**

**\$35**

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## DESSERTS

### **Coconut Panna Cotta**

Tropical Fruit Compote

### **Tropical Fruit Plate**

Mango Coulis

### **Pineapple Almond Tart**

Vanilla Cream

### **Lime Meringue Pie**

### **White Chocolate Mousse**

Citrus Biscotti

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# LUNCH

*All boxed lunches are presented in a Ritz-Carlton reusable insulated lunch bag.  
Complement your experience with bottled water or juice for an additional \$8 per person.*

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## ON THE GO \$56

### Sandwiches

*Select up to three*

Honey Roasted Jerk Chicken Wrap  
Avocado, Red Onion, Mango Relish

Shaved Ham and Gruyere Cheese, Garden Greens,  
Tomato Creole Mustard, Ciabatta

Smoked Turkey, Kale Slaw, Dumb Bread

Tuna Salad, Scotch Bonnet Aioli, Sliced Tomato,  
Croissant

Roast Beef and Cheddar, Seasoning Pepper Aioli,  
Sourdough Roll

Caribbean Roasted Vegetables Wrap  
Sweet Potato Hummus

Caribbean Lobster Roll  
Red Onion and Papaya Mayo, Coco Bread  
*Additional \$15 per person*

### *All Boxed Lunches Include*

#### **Chips**

*Select One*

Potato Chips

Plantain Chips

#### **Whole Fresh Fruit**

*Select One*

Banana

Apple

Pear

### **Seasonal Composed Salad**

#### **Gourmet Cookie**

*Select One*

Chocolate Chip

Oatmeal Raisin

Peanut Butter

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## BUFFET

### Great Bay Deli

**\$70**

#### *Soup*

Conch Chowder  
Rolls and Butter

#### *Soup*

Compressed Watermelon and Heirloom Tomato Salad  
Arugula, Cashews, Red Onion, White  
Balsamic Dressing

Seasonal Mixed Garden Greens  
Dried Fruits, Tomato, Cucumber, Red Onion  
Garbanzo Beans, Goat Cheese, Blue Cheese  
Garlic Croutons, Spiced Nuts

#### *Deli Bar*

Honey Ham, Roasted Turkey, Tuna Salad  
Roast Beef, Cheddar, Pepper Jack, Swiss  
Tomato, Onion, Lettuce, Pickles and Condiments

*Option for pre-made sandwiches available*

**\$12**

#### *Bread*

Sourdough Roll, Whole Wheat, Brioche, Rye,  
Dumb Bread

#### *Desserts*

Caramel Banana Pot de Crème  
Guava Cheesecake  
Coffee Cake Bread Pudding  
Coffee and Herbal Teas

### Pirate Cookout

**\$72**

Watermelon, Mango and Pineapple  
Sweet Jerk Spiced Potato Chips  
Caribbean Cole Slaw

#### *Salads*

St. Thomas Wedge  
Baby Tomato, Cucumber, Pineapple  
Goat Cheese, Pumpkin Seeds, Creamy Cilantro Dressing

#### *From the Grill*

7 oz. Angus Burger  
Jerk Chicken Breast  
Black Bean Veggie Burger  
Local Catch

Cheddar, Swiss and Pepper Jack

Sliced Tomato, Lettuce, Red Onion Pickles  
Ketchup, Mayonnaise, Sweet Potato Mustard  
Tartar Sauce, Mango Relish

Coco Bread, Brioche and Sour Dough Buns

Pastry Chef's Selection of Island-Inspired Desserts

*Add a live action grill with Chef for \$150 per hour*

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## BUFFET

### Tradewinds Shack

\$72

#### *Snacks*

Tostones and Tortilla Chips  
Guacamole, Pico de Gallo

#### *Soup*

Pumpkin and Sweet Potato Voloute  
Potato Dumpling, Chili Oil

#### *Salads*

Baby Lettuces, Tomato, Cucumber, Jicama, Red Onion,  
Pumpkin Seeds, Passion Fruit Vinaigrette

Shrimp, Guava, Red Pepper and Black Beans  
Jalapeno Vinaigrette

#### *Pattie*

Beef, Curried Chicken and Vegetarian

#### *Tacos*

Al Pastor, Chicken Pibil, Fried Fish Escovitch

Corn and Flour Tortillas, Queso Fresco, Onion,  
Limes, Assorted Salsas

#### *Desserts*

Tres Leches  
Churros, Cajeta Chocolate Sauce  
Caramel Coconut Flan  
Guava Tart

### St. Thomas

\$74

#### *Soup*

Mannish Water Soup  
Rolls and Butter

#### *Garden Bar*

Romaine, Iceberg, Arugula, Baby Lettuce, Tomato,  
Cucumber, Peppers, Radishes, Corn, Carrot, Olives

Citrus Segments, Dried Fruits, Pumpkin Seeds,  
Roasted Beets, Feta Cheese, Spiced Nuts

Red Peas, Quinoa, Croutons

#### *Dressings*

Creamy Cilantro, Passion Fruit Vinaigrette,  
Caesar, Citrus Vinaigrette

#### *Land and Sea*

Guava Glazed Chicken Breast  
Grilled Shrimp Skewer  
Fishermen's Catch of the Day

*Add a live action grill with Chef for \$150 per hour*

#### *Desserts*

Key Lime Pie  
Coconut Panna Cotta, Sour Cherries  
Passion Fruit Creme Br  e  
Caramel Banana Pot de Cme

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# RECEPTION

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*Price per piece with a minimum of 25 pieces per selection.*

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## HOT HORS D'OEUVRES

### Warm Delights

**\$10**

Conch Fritter

Scotch Bonnet Aioli

Vegetable Spring Roll

Tamarind Remoulade

Chicken Satay

Mango Barbecue

Patties

Beef, Shrimp or Chicken, Soursop Jam

Vegetable Samosas

Mint Chutney

Salt Fish Fritters

Sweet Pepper Relish

### Warm Delights

**\$12 Each**

Sugar Cane Shrimp

Coconut Cream

Blue Crab Cakes

Creole Smoked Bacon Aioli

Jerk Chicken

Fried Plantain, Mango Chutney

Tuna Escabeche Crisp Wonton

Sweet Chili

Coconut Lobster Mini Taco

Spiced Mango Relish

Beef Skewer

Chimichurri

Caribbean Curry Lamb Skewer

Pineapple

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## COLD HORS D'OEUVRES

### Chilled Delights

**\$10**

Sundried Dried Tomatoes  
Toasted Cashew Nuts, Basil

Smoked Salmon and Dill Cme Cheese Roulade  
Salmon Roe, Baguette Crouton

Caribbean Shrimp Salad  
Cilantro, Lime Juice, Snow Pea

Chicken Curry Involtni  
Scotch Bonnet Raita

Caribbean Bruschetta  
Goat Cheese Mousse  
Grilled Pineapple Salsa, Toasted Baguette

Summer Roll  
Shrimp, Cilantro, Jicama  
Pineapple Mojo

### Chilled Delights

**\$12**

Scallop Ceviche  
Parsnip Foam  
Preserved Lemon, Cashew Gremolata

Jerk Pork Tenderloin  
Root Vegetable "Slaw"  
Seasoning Pepper Aioli

Caribbean Lobster and Mango  
Curry Mayonnaise, Plantain Chip

Coriander Crusted Ahi Tuna  
Annatto Gel, Yucca Chip

Ginger Crab Salad  
Cucumber Cup

Roast Beef and Goat Cheese, Crostini

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# RECEPTION

*Per Hour*

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## COLD DISPLAYS

### **Chilled Seafood**

**\$59**

Jumbo Shrimp (5, Oysters (1 Green Lip Mussels (2  
Cocktail Sauce, Mignonette, Brandy Sauce  
Lemon Wedges

### **½ Caribbean Lobster Tail upon Request**

**\$35**

Two Weeks' Advance Notice Needed

### **Artisan Cheese**

**\$38**

Selection of Five Farmhouse Cheeses  
Grapes, Dried Fruit, Nuts, Assorted Crackers and Breads

### **Artisan Charcuterie**

**\$43 per person**

A Fine Selection of Five Cured Cold Meats  
Marinated Olives, Pickles, Housemade Chutney Assorted  
Crackers and Breads

### **Vegetable Crudité**

**\$22**

Market Selection  
Roasted Seasoning Pepper Aioli  
Avocado Hummus, Pumpkin Ricotta Dip

## ACTION STATIONS

### **Slider Station**

Jerk Chicken, Pineapple Chutney, Caribbean Slaw  
Black Angus, Cheddar, Bacon Jam, Ketchup Local  
Catch, Jicama Slaw, Aioli

Veggie Burger, Arugula, Sweet Potato Mustard

*Select 1 at \$18 per person*

*Select 2 at \$24 per person*

*Select 3 at \$30 per person*

*Select 4 at \$36 per person*

### **Risotto Station**

**\$38**

Made to Order Risotto  
Green Peas, Asparagus, Prosciutto, Sundried Tomato  
Wild Mushrooms, Parmigiana Reggiano Cheese  
*Chef attendant required*

### **Taco Station**

**\$55 1st hour, \$75 2nd hour, \$90 3rd hour**

Pabil Chicken, Cilantro Marinated Skirt Steak,  
Local Fish, Sauteed Vegetables, Refried Beans  
Green Tomatillo Salsa, Pico de Gallo, Guacamole, Sour  
Cream, Queso Fresco, Jalapenos, Onions, Cilantro, Lime  
Wedges, White Cabbage Salad, Xnipec Sauce  
*Served with corn and flour tortillas, hard and soft options*

Stations requiring Chef Attendants require (1) Chef per 50 guests, \$150 per Chef per Hour.

All Carving Stations include freshly baked rolls.

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# RECEPTION

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## CARVING STATIONS

### **Grouper in Banana Leaf**

**\$32**

Coconut Yucca Mash, Creole Sauce

### **Roasted Salmon**

**\$32**

Island Root Puree, Passion Fruit Beurre Blanc

### **Whole Turkey**

**\$26**

Cranberry Compote, Giblet Gravy, Soft Rolls

### **Baked Ham**

**\$24**

Pineapple-Rum Glaze

### **Curried Leg of Lamb**

**\$30**

Raita

### **Prime Rib of Beef**

**\$35**

Dijon Mustard, Horseradish, Cabernet

Reduction

*Chef attendant required for all Carving Stations*

## DESSERT STATIONS

### **Bananas Foster**

**\$24**

Rum Flambé Bananas, Caramel Sauce

Homemade Vanilla Ice Cream, Banana Bread Crouton

*Chef attendant required*

### **More S'mores**

**\$24**

Graham Cracker

Traditional, Pineapple and Coconut Marshmallow

Milk, White and Dark Chocolate

*Enhance your S'mores station with a bonfire or firepit*

### **Chef's Selection, Four Desserts**

**\$26**

Rum Cake

Coffee Crème Brûlée

Caribbean Roasted Coffee Cupcake

Berry Mousse Basket

Key Lime Pie

Chocolate Tart

Cookies and Cream Cheesecake

Lemon Tart

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DINNER

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Three-Course – Choice of Salad, Soup or Appetizer, Entrée, Dessert

Four-Course – Salad, Soup or Appetizer, Entrée, Dessert

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## PLATED

### Salads

St. Thomas House Salad  
Seasonal Mixed Greens, Dried Mango  
Pumpkin Seeds, Goat Cheese, Citrus Vinaigrette

**\$18**

Goat Cheese, Port Wine Poached Bread Fruit  
Mix Greens, Roasted Beet Vinaigrette

**\$20**

Herb Marinated Concho  
Baby Spinach, Tomato  
Red Wine Vinaigrette

**\$22**

Caesar with Young Romaine Hearts  
Parmesan Crisp, Garlic Croutons,  
White Anchovies, Crisped Pancetta

**\$20**

Hearts of Palm, Grape Fruit, Mozzarella  
Crispy Wontons, Basil and Mint Vinaigrette

**\$19**

Grilled Pineapple and Ahi Tuna Salad  
Curry Potatoes Chips, Charred Beans, Pineapple Purée  
Cucumber and Mango Relish

**\$24**

### Soups

Seafood Chowder, Grilled Scallop, Paprika Oil

**\$22**

Chilled Avocado, Lime Oil, Cilantro Crouton

**\$19**

Pumpkin Soup, Coconut Crumble, Vanilla Oil

**\$19**

Local Lobster Bisque

**\$24**

Cream of Celeriac Soup, Chili Oil and Chives

**\$20**

### Appetizers

Local Catch Ceviche

Sweet Potato, Cilantro, Jalapeño, Lime

Popcorn

**\$27**

Lobster Tortellini, Creamed Corn

Queso Fresco, Curried Carrot Foam

**\$31**

Chilled Marinated Shrimp

Mango Horseradish Aioli, Anatto Vinaigrette

**\$27**

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A 25% service charge will be added to all Food & Beverage.



# DINNER

*Three-Course – Choice of Salad, Soup or Appetizer, Entrée,  
Dessert Four-Course – Salad, Soup or Appetizer, Entrée, Dessert*

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## PLATED

### Duo Entrées

Whole Roasted Beef Tenderloin, Butter Poached Lobster  
Root Vegetable Mashed, Heirloom Baby Vegetables,  
Truffle Jus

**\$155**

Roasted Grouper and Sous Vide Pork Belly  
Roasted Corn Succotash, Coconut Rice, Mango Glaze

**\$113**

Glazed Short Rib and Pan Seared Scallop,  
Hearts of Palm Salad  
Chili-Infused Carrot Purée

**\$118**

Jerk Chicken Breast and Grilled Shrimp Sweet  
Potato Hash, Brussel Sprouts, Pineapple Rum  
Glaze

**\$118**

### From the Land

Seared Beef Tenderloin  
Sweet Potato Purée, Asparagus, Wine Reduction

**\$81**

Edamame Stuffed Chicken Breast  
Bok Choy, Sweet Soy Mango Jus

**\$59**

Jerk Chicken Roulade  
Caribbean Fried Rice, Pineapple, Cilantro Salsa

**\$70**

Roasted Roasted Pork Belly  
BBQ Rubbed, Corn Puree, Sautéed Kale

**\$65**

### Vegetarian Entrées

Herb Polenta Napoleon  
Gratinated Tofu, Marinara Sauce, Sautéed Spinach

**\$48**

Squash Risotto  
Field Mushroom, Cashews, Cilantro, Lime

**\$50**

Heirloom Vegetables  
Biryani Rice, Korma Sauce

**\$50**

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# DINNER

Three-Course – Choice of Salad, Soup or Appetizer, Entrée, Dessert

Four-Course – Salad, Soup or Appetizer, Entrée, Dessert

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## PLATED

### From the Sea

Pan Seared Scallop  
Corn & Chorizo Succotash, Jicama Salsa  
**\$70**

Oven Roasted Snapper  
Green Beans, Baby Potato, Sundried Tomato  
Tropical Fruit Relish  
**\$73**

Pan Seared Grouper  
Mashed Potato, Salted Orange Fennel Salad,  
Buerre Blanc, Seasoning Pepper Aioli  
**\$67**

Grilled Mahi Mahi  
Braised Greens, Yucca & Pineapple Puree, Rum Glaze  
**\$65**

Baked Salmon  
Cabbage, Green Peas, Bacon, Purple Potato  
Lemongrass Beurre Blanc  
**\$65**

### Pre-Selected

2 Entrées | **\$10**

3 Entrées | **\$20**

*Selections must be submitted five days prior to the event date*

### Choice Tableside

2 Entrées | **\$25**

3 Entrées | **\$35**

*Choice Tableside only available with a four-course menu*

## Desserts

Tropical Banana Cream Pie  
Rum Sabayon  
**\$19**

Baked Chocolate Tart  
Coconut Lace Cookie, Caramel, Vanilla Ice Cream  
**\$20**

Ritz-Carlton Cake  
Vanilla Bean Sauce  
Candied Orange  
**\$20**

Mango Cheesecake  
Raspberry Coulis, Cashew Crumble  
**\$19**

Flourless Chocolate Cake (GF)  
Passion Fruit Purée, Berries  
**\$20**

Key Lime Pie  
Graham Cracker Crust, Tropical Fruits,  
Toasted Meringue  
**\$19**

Printed Menus \$4 each

All plated dinners are accompanied with homemade rolls, butter, freshly brewed coffee, decaffeinated coffee and selected teas.

Complement your experience with freshly brewed iced tea for an additional \$5 per person. We reserve the right to adjust the sides of the main dishes to accommodate Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

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# DINNER

*All dinner buffets are accompanied freshly brewed coffee, decaffeinated coffee and selected teas.  
Complement your experience with freshly brewed iced tea for an additional \$5 per person.*

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## THEME BUFFET

### Island-Style Beach BBQ

**\$225**

#### *Soup*

Caribbean Seafood Chowder

#### *Ceviche*

Shrimp, Sour Orange, Basil

Sea Scallop, Papaya, Cilantro

Ahi Tuna, Cucumber, Sesame

#### *Salad Bar*

Baby Greens, Hearts of Romaine, Spinach

Arugula, Roasted Hearts of Palm, Tomato

Cucumber, Carrots, Coconut

#### *Dressings*

Balsamic, Caesar and Passion Fruit

#### *BBQ*

Caribbean Lobster Tail, Citrus Butter

Jerk Chicken, Pineapple Demi

Red Snapper, Mango Chutney

Beef Tenderloin, Chimichurri, Horseradish Cream

#### *Sides*

Rice and Peas

Corn on the Cob

Sweet Plantains

#### *Desserts*

Banana Rum Bread Pudding

Chocolate Passion Fruit Cake

Tropical Fruit Trifle

Coconut Tart

Mango Chocolate Tart

### Sail Away

**\$190**

#### *Soup*

Caribbean Lobster Bisque

#### *Salads*

Grilled Octopus Carpaccio, Mango Vinaigrette

Baby Lettuces, Passion Fruit Vinaigrette

Chocho and Guava Slaw

Pigeon Pea Salad

#### *Entrées*

Roasted Prime Rib Carving Station, Truffle Jus,  
Horseradish

Grilled Whole Snapper Escovitch

Shrimp Mignon, Mango Chili Compote

Honey Lime Glazed Chicken Breast

#### *Sides*

Pumpkin Spinach Rice

Sweet Potato Mash

Roasted Root Vegetables, Orange Glaze

#### *Desserts*

Tropical Fruit Tart

Island Roasters Flourless Chocolate Cake

Pineapple and Mango Strudel

Guava Cheesecake

Add a live action grill with Chef \$150 per hour.

Our dinner buffets are designed for a minimum of 25 guests.

A fee of \$250 will apply to buffets of fewer than 25 guests.

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# DINNER

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Complement your experience with freshly brewed iced tea for an additional \$5 per person.*

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## THEME BUFFET

### À la Carte

**\$175**

#### ***Beginnings***

*Select Four of the Following Beginnings:*

Sweet Potato Soup, Coconut Crumble

#### DINNER BUFFET

Pumpkin Soup, Toasted Pumpkin Seed Granola

Tropical Salad

Grilled Pineapple, Seasoning Pepper, Onion, Cilantro

Garden Greens, Tomato, Cucumber, Radish

Ranch and Herb Vinaigrette

Gouda, Walnuts, Celery, Paprika

Mixed Peppers, Apple Vinaigrette

Heirloom Tomato, Fresh Mozzarella, Basil-Pine Nut

Pesto, Tuscan Olive Oil, Pepper, Sea Salt

Grilled Mediterranean Vegetables

Goat Cheese, Tabbouleh, Tapenade Vinaigrette

#### ***Desserts***

*Select Five of the Following Desserts:*

Mango Chocolate Tart

Coconut Opera

Flourless Chocolate Decadence, Raspberry Coulis

Coconut Panna Cotta, Passion Fruit Jelly, Mango Mousse

Caramel Apple Cake

Passion Fruit Cheesecake

Exotic Fruit Tartlet, Mascarpone Cream

White Chocolate Cannelloni, Balsamic Strawberries

Pineapple and Mango Cobbler, Coconut Biscuit

#### ***Mains***

*Select Three of the Following:*

Jerk Spiced Grilled Chicken

Roasted Sweet Potato, Citrus Orange Glaze

Dried Fruit Stuffed Pork Tenderloin

Coconut Rice, Island Mojo

Garlic Herb Marinated Sirloin

Sautéed String Beans

Coconut Shrimp and Okra Stew

Gungo Peas and Rice

Banana Leaf Steamed Snapper

Quinoa Tabbouleh

Deep Fried Snapper Escovitch

Scotch Bonnet Aioli

Braised Short Ribs

Parsnip Purée, Roasted Root Vegetable

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# BEVERAGES

# BEVERAGES

A \$150 fee per Bartender, per hour will apply for each bar.

## BAR OPTIONS

### Hosted Bar

- Still Water  
\$7
- Sparkling Water  
\$7
- Soft Drink  
\$7
- Fruit Juices  
\$8
- Domestic Beers  
\$9
- Imported Beers  
\$10
- Premium Cocktails  
\$18
- Deluxe Cocktails  
\$16
- Select Cocktails  
\$14
- House Wines  
\$59 per bottle
- Cordials Starting at \$16 per drink

### Local Beer

- St. John Brewers  
\$11
- Virgin Islands IPA  
\$11
- Summer Ale  
\$11
- Mango Ale  
\$11

### Specialty Bars

- Cruzan Rum Tasting  
\$15 Each
- Mojito  
\$16 Each
- Margarita Bar  
\$16 Each
- Martini Bar  
\$18 Each

### Specialty Drinks

- Caribbean Rum Punch  
\$250 per gallon
- Fruit-Flavored Margarita  
\$250 per gallon

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# BEVERAGES

*A \$150 fee per Bartender, per hour will apply for each bar.*

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## BEVERAGE OPTIONS

### Premium Brands

Grey Goose, Cruzan Single Barrel, Bacardi, Malibu  
(Coconut, Cruzan Pineapple and Mango, Tanqueray 10,  
Patm Silver, Crown Royal, Johnnie Walker Black,  
The Macallan 12

House Cabernet Sauvignon, House Chardonnay

Imported and Domestic Beer

First Hour

\$46

Each Additional Hour

\$21

### Deluxe Brands

Absolut, Myers's, Bacardi, Cruzan Coconut, Pineapple  
and Mango, Tanqueray, Cuervo Gold, Jack Daniel's,  
Seagram's VO, Dewar's

House Cabernet Sauvignon, House Chardonnay

Imported and Domestic Beer

First Hour

\$39

Each Additional Hour

\$18

### Select Brands

Stolichnaya, Cruzan Light and Dark, Cruzan Coconut,  
Pineapple and Mango, Gordon's, Sauza Gold, Jim Beam,  
Canadian Club, Johnnie Walker Red

House Cabernet Sauvignon, House Chardonnay

Imported and Domestic Beer

First Hour

\$32

Each Additional Hour

\$17

### Beer and Wine

Domestic and Imported Beer

House Red and White Wine

First Hour

\$30

Each Additional Hour

\$16

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# BEVERAGES

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## WINE LIST

### Whites

Steven Kent, Chardonnay, “A Ritz-Carlton Cuvée,”  
Central Coast, California

\$59

Landmark, Chardonnay, “Overlook,”  
Sonoma County, California

\$72

Pighin, Pinot Grigio, Friuli Grave,  
Friuli-Venezia Giulia, Italy

\$65

Ponzi, Pinot Gris, Oregon

\$75

Craggy Range, Sauvignon Blanc,  
Marlborough, New Zealand

\$82

### Reds

LA CREMA, Pinot Noir,  
Willamette Valley

\$76

Steven Kent, Cabernet Sauvignon,  
“A Ritz-Carlton Cuvée,” California

\$59

Chateau St. Jean, Cabernet Sauvignon

\$62

Decoy, Cabernet Sauvignon, California

\$82

Catena Malbec, Argentina

\$62

### Champagne

Freixenet, Cordon Negro, Brut, Spain

\$62

Mot & Chandon, Brut Imperial,  
N/V, France

\$135

Mot & Chandon, Brut Imperial, Rosé,  
N/V, France

\$145

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# POLICIES

# POLICIES

## THE RITZ-CARLTON, ST. THOMAS

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### Guarantee

The final guarantee for all food and beverage functions is required three (3) business days prior to the event. In the event that the guarantee is not given to the hotel, the expected attendance number will be used as your guarantee. You will be billed for whichever is higher.

You may increase your guarantee within the 72 hours, though you may not decrease it. The hotel will prepare and set 5% over your guarantee for plated meals, and 5% over your guarantee for buffets.

### Prices and Payment

All menu prices are featured in US dollars, and are subject to a 24% service charge. All prices are subject to change without prior notice and will be guaranteed three (3) months prior to your function.

To secure your event on a definite basis, the hotel will require a non-refundable deposit determined by your Catering or Sales contract and a signed agreement.

In the event of a cancellation, a cancellation charge will be invoiced as outlined in your Catering or Sales contract.

### Duration of Meals

Buffet-style meals are scheduled for a maximum of two (2) hours. Additional food and service charges will apply should you require additional service times.

### Outdoor Functions

For all outdoor functions, a weather call will be made according to the following schedule:

- Breakfast functions: the evening prior
- Lunch functions: 9:00 AM
- Dinner functions: four (4) hours before the start time of the event

The hotel reserves the right to automatically move an outdoor function to the designated backup space if the chance of precipitation is 40% or higher.

Weather calls will be made by you upon the recommendation of the Meetings and Special Events Manager and Banquet Captain. Should you be unavailable, the decision will be made on your behalf by the Meetings and Special Events Manager. Should there be the possibility of adverse weather (such as lightning) that could result in any harm to guests or employees, the function will necessarily be moved indoors.

All amplified music and entertainment in outdoor locations must conclude by 10:00 PM in order not to inconvenience our hotel guests.

### Stations

Chef Attendant fee of \$150 per Chef will apply for live stations. A Chef is required for each station for every 50 guests.

Bartender fee of \$150 per Bartender will apply for all bars. A Bartender is required for each station for every 75 guests.