

Banquet Menus 2009



Bucuti Beach Resort and Tara Beach Suites &
Spa

L.G. Smith Blvd # 55-B - Aruba

Phone: 297-583-1100 Fax: 297-582-5272

www.bucuti.com

RECEPTION



Cold Hors' d'oeuvres

Hot Hors' d'oeuvres

Banquet buffet menus (20-50 people)

Set menus for sit-down dinner (maximum 19 people)

Beverage Open bar packages

All prices are in USD and are inclusive of a 15% service charge and government taxes.

Cold Hors d'oeuvres

Tuna Tartar

Cucumber cups topped with tuna tartar, caviar and chives
\$ 2, 00 per piece

Insalata Caprese

Cherry tomatoes, mozzarella and fresh basil skewered and drizzles
With olive oil
\$1, 50 per piece

Crostini

Thinly sliced and toasted baguettes topped with your choice of:
-Mushrooms, thyme and Parmesan cheese \$1, 00 per piece
-Brie, Tomato, basil and garlic \$1, 00 per piece
-Walnut, Gorgonzola and Chinese cabbage \$1, 50 per piece

Crudites

Five Seasonal vegetables served with your choice of:
Olive Oil, sesame, curry and paprika dipping salt \$2, 00 per person
Asian Style dipping sauce \$2, 00 per person
Ranch dressing \$1, 50 per person

Gorgonzola Stuffed Dates

Gorgonzola cheese combined with toasted walnuts stuffed inside
sweet dates
\$ 1, 00 per person

Shrimp Cocktail on Ice

Large shrimp served with spicy cocktail sauce \$ 3, 00 per piece

Salmon Roses

The finest smoked salmon served with capers, lemon and toast points
\$ 1, 75 per piece

Hot Hors d'oeuvres

Spicy Garlic Shrimp

Large shrimp cooked with red pepper and garlic
\$ 3, 00 per piece

Pork Sate

Pork meat skewers served with Peanut Sauce
\$ 1, 50 per piece

Lemon-Rosemary Chicken Skewers

Thinly sliced chicken breast skewered and cooked to
perfection served with a Lemon-Rosemary Sauce
\$ 1, 00 per piece

Mini Quiche

Bite size quiche you choose your favorite filling:
-Leek and Cheddar Cheese \$ 0, 85 per piece
-Ham and Cheese \$ 0, 85 per piece
-Salmon \$ 1, 25 per piece
-Asparagus \$ 1, 25 per piece
-Bacon and Cheddar \$ 0, 95 per piece



Prices subject to change at any time without prior notice

Buffet menus

BANQUET BUFFET MENU # 1

Gazpacho

Refreshing cold Spanish tomato soup topped with croutons

Caesar Salad

Classic salad with Romaine lettuce, parmesan flakes, Royal Caesar dressing & homemade croutons

Pasta Salad

Penne pasta combined with red peppers, celery, cherry tomatoes & parsley

Entrées

Seared Snapper

Snapper filet with corn & pepper succotash topped with a parsley-lemon pesto

Aruban Steak Frites

Pepper grilled US choice rib eye with a local pico de gallo sauce, consisting of a zesty tomato and onion salsa

Jerk Chicken

Jamaican spiced chicken with mango salsa

Choice of Two Sides

Coconut basmati rice, curry mashed potato, sautéed spinach, orange glazed carrots

Served with fresh bread & butter

Desserts

Fresh Fruit

Pineapple, honeydew melon, watermelon, oranges & grapes with passion fruit & honey

Amaretto Profiteroles

Soft puff pasty filled with Amaretto cream

\$ 47.50 per person / \$ 24.00 per child 12 and under

BANQUET BUFFET MENU # 2

Assorted Cold Cuts

A selection of salami, ham, bologna, Brie & Gouda

Caribbean Vegetable Soup

Delicious vegetables from the region spiced with Caribbean herbs

Bucuti Salad

A healthy green salad with arugula, gooseberries, toasted walnuts & crumbled bleu cheese

Entrées

Grilled Chicken in a Mango Peppercorn sauce

Chicken breast served in a delicious mango-pink peppercorn sauce

Seared Snapper

Snapper filet with corn & pepper succotash topped with a parsley-lemon pesto

Linguine

A vegetarian pasta-linguine with cherry tomatoes, fresh basil & shaved goat cheese

Aruban Steak Frites

Pepper grilled US choice rib eye with a local pico de gallo sauce, consisting of a zesty tomato and onion salsa

Choice of Two Sides

Coconut basmati rice, curry mashed potato, sautéed spinach, orange glazed carrots

Served with fresh bread & butter

Desserts

Fresh Fruit

Pineapple, honeydew melon, watermelon, oranges & grapes with a passion fruit & honey dressing

Amaretto Profiteroles

Soft puff pasty filled with Amaretto cream

\$ 59.95 per Adult / \$ 30.00 per child 12 and under

All prices are inclusive of a 15% service charge and government taxes. Buffet menus are for minimum 20 people to maximum 50 people.

Buffet menu

BANQUET BUFFET MENU #3

Ceviche

A Latin favorite of shrimp, scallops & fish in a spicy orange tomato marinade

Caesar Salad

Classic salad with Romaine lettuce, parmesan flakes, Royal Caesar dressing

Chicken Sate

Indonesian-style chicken sate serviced with a peanut sauce & pineapple pickles

Entrées

Tenderloin Diane

Beef tenderloin with a garlic, brandy cream sauce & onion bread pudding

Spicy Shrimp

Extra- extra large Caribbean jumbo shrimp sautéed in a spicy chili cream sauce

Pork Escalope

Pork loin roasted to perfection & served with sautéed wild mushrooms

Pasta Alfredo

Fettuccini pasta in a creamy parmesan sauce

Choice of Two Sides

Coconut basmati rice, curry mashed potato, sautéed spinach, orange glazed carrots

Served with fresh bread & butter

Desserts

Passion Fruit Crème Brulee

A delicate cream enhanced by passion fruit & a crunchy caramel top with honey

Fruit Carpaccio

Thinly sliced fresh fruit drizzled & sprinkled with mint

Chocolate Delight

Double chocolate fudge cake a chocolate lovers delight

\$ 75.00 per Adult / \$ 37.50 per child 12 and under

All prices below are inclusive of a 15% service charge and government taxes.



Buffet menus are for minimum 20 people and maximum 50 people.

Service Charge and tax

15% service charge and a 3% local tax already inclusive in quoted prices.

Additional Rental costs, Setup fees and Labor Charges

One waiter will be provided. Each additional waiter /server is \$25.00

Carving station fee is \$50.00

Buffet rental setup fee is \$115

Dinner table rentals (seat 6 people per table) \$22 per table

Private sit-down dinner on beach or Tara Lounge for 19 people maximum is \$120

Set menu



BANQUET SET MENU # 1

Served with fresh bread & butter

Appetizers

Caesar Salad

Classic salad with Romaine lettuce, parmesan flakes, Royal Caesar dressing & homemade croutons

Or

Soup of the Day

Homemade vegan soup

Entrées

Seared Snapper

Snapper filet with corn & pepper succotash, topped with a parsley-lemon pesto

or

Jerk Chicken

Jamaican spiced quarter chicken with a sweet plantain & mango salsa

or

Tenderloin Diane

Beef tenderloin with garlic, brandy cream sauce served with onion bread pudding

Desserts

Passion Fruit Crème Brulee

A delicate cream enhance by passion fruit & a crunchy caramel top

Tea & Coffee

\$ 48.75 per Adult / \$24.50 per child 12 and under

All prices are inclusive of a 15% service charge and government taxes.

Sit-down dinners catered by Pirate's Nest:

For all sit-down dinners (3 – maximum 19 people) on the beach, on pool deck or inside the Tara Lounge, a \$120 additional private dinner setup fee will be added to your final dinner bill.

Bar & cocktails



BEVERAGE PACKAGES

Standard Open Bar Package

First hour per person \$21.95
Any additional hour per person \$17.50

No frozen/blended drinks	
Bacardi Rum	Dewar's White label
Captain morgan	Seagram's V.O
Tanqueray Gin	Vermouth
Smirnoff Vodka	Sherry
Absolut	Juices
Balashi Beer	Soft Drinks
House wine, by the glass	

Premium Open Bar Package

First hour per person \$23.75
Any additional hour per person \$21.25

No frozen/blended drinks	
Bacardi Rum	Dewar's White label
Captain Morgan	Seagram's V.O
Meyers rum	Canadian Club
Tanqueray Gin	Johnny Walker Red
Beefeater Gin	Vermouth
Campari	Martini Rosso
Smirnoff Vodka	Sherry
Absolut	Juices
Heineken Beer	Soft Drinks
House wine, by the glass	

Executive Open Bar Package

First hour per person \$26.25
Any additional hour per person \$22.50

No frozen/blended drinks	
Bacardi Rum	Dewar's White label
Captain Morgan	Seagram's V.O
Meyers rum	Canadian Club
Bacardi Select	Johnny Walker Black
Tanqueray Gin	Vermouth
Beefeater Gin	Martini Rosso
Campari	Smirnoff Vodka
Sherry	Absolut
Juices	Amaretto
Grand Marnier	Heineken Beer
Balashi beer	Soft Drinks
House wine, by the glass	

Cocktails for consumption bar

Sangrias per pitcher	\$34
per person	\$4.20
Traditional wedding punch (Vodka, orange juice, cranberry juice, ginger ale, sugar)	\$4.50
Wedding bell Cocktail (Dubonnet, Gin, Orange juice, Cherry Brandy)	\$6.50
Hot Romance (Bacardi, orange juice, cranberry juice)	\$7.50
Bucuti wedding punch (Melon liquor, Blue, Curacao, Orange Juice, Apple juice, Apricot, Brandy, Slice of watermelon)	\$7.50
Elegant wedding punch (Brandy, triple sec, pineapple juice, ginger ale, champagne)	\$7.75
Sealed with a Kiss (Crème de Cacao, vodka, Hershey kiss)	\$9.00
Honeymoon (Apple liquor, Benedictine, lemon juice, blue Curacao)	\$9.50
Caribbean Romance (Amaretto, Grenadine, Orange juice, Bacardi)	\$10.50

beverage package are for minimum 2 hours and for 20 people. All prices are inclusive of a 15% service charge and government taxes. Bartender & bar set up fee \$75.00 per bar will be added to final beverage bill.