



COCKTAIL MENU

SAMPLE





COCKTAIL

BUFFET

Mini Seafood Newberg

Prosciutto and melon salad with filo chips and melon jelly, served with a port reduction

Israeli couscous infused with roasted tomato and chowed cucumber, topped with rum-glazed shrimp

Crusoe rolls

Sweet plantain rolls filled with spicy beef, topped with pickled red onions and sriracha aioli

Ceviche Tostada

Lime-cured fresh fish, on a crushed plantain fritter

BBQ chicken bruschetta with a zesty Caribbean cole slaw

PASTA STATION

House-made fresh ravioli stuffed with
. roasted chicken & goat cheese
. fish mousseline
. callaloo & ricotta

served with Alfredo or a herbed marinara sauce, topped with grated parmesan, fresh herbs, blackened garlic crisps and infused olive oils

CARVING STATION

Roasted ribeye basted with garlic and thyme butter and served with a French onion béarnaise

Hickory & cinnamon wood-smoked whole chicken, served with a pan jus

served with Chef Brandon's summer stuffing and char-grilled, honey-glazed local baby carrots

SAMPLE





C O C K T A I L

SALAD BAR

Assorted lettuce leaves, kale, spinach and arugula, with mandarin segments, chick peas, tomatoes, cucumbers, onions, sweet peppers, sweet corn, croutons, pineapples, raisins, olives, banana peppers, dried cranberries, mushrooms, beets, black olives and pickles.

Dressing choices include French, creamy Italian, balsamic vinaigrette, raspberry vinaigrette, honey mustard, ranch, Thousand Island, Russian and nutmeg

BREAD STATION

A range of artisan rolls and breads, freshly baked in-house, accompanied by a variety of cheese balls, cured meats, hummus, tzatziki, balsamic vinaigrette, infused olive oils and flavoured butters

SOUP STATION

Spicy fish chowder, topped with roasted scallop chunks and drizzled with infused olive oils

Hearty chicken & fresh vegetable soup, topped with crunchy mini-cROUTONS

Local-style Grenadian lambie waters

SAMPLE





C O C K T A I L

DESSERT TOWER

Creamy mango-coconut mousse, topped with fresh mango preserves and toasted coconut flakes

Fresh raspberry tart with a pistachio & honeycomb brittle

Opera Torte

Layers of almond sponge cake soaked in coffee syrup, layered with ganache and coffee buttercream, and covered in a chocolate glaze

CHOCOLATE FOUNTAIN

Local J'ouvert chocolate, cascading from a three-tier chocolate fountain, accompanied by marshmallows, cake squares, ladyfingers, doughnut holes, fruits and pretzels

ICE-CREAM BAR

A selection of choice flavours of ice cream with cones and cups, and an assortment of toppings, flavored syrups and fruit preserves

SAMPLE



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