



VILLA NORBU
S T . T H O M A S
US Virgin Islands



Caribbean Luxury Dining Venue



Butler-Passed Hors d'Oeuvres

(choose 3)

Mongolian Beef Satay

Thai Chicken Satay

Grilled Shrimp Satay

Caribbean Lobster Bite Size Pizza

Citrus Ceviche

Tasting Spoon Lobster Mac & Cheese

Ancient Roman Bruschetta

Chef Paul Crab Cakes

Salads

(choose 1)

Arugula Parmesan

Organic Spring Mix

Roasted Beet & Goat Cheese





Devil's Triangle Surf & Turf

Creekstone Farms Chargrilled Filet Mignon

&

Broiled Caribbean Lobster Tail

Additional Protein Entree Options:

Broiled or Blackened Local Mahi

Grilled King Prawns

*Seared Diver Scallops

Roasted Organic Chicken Breast

Braised Creekstone Farms Short Ribs

*Herb Roasted Lamb Chops

Vegan/Vegetarian/Gluten & Dairy Free Available

Entree Side Options

(choose 2)

Garlic Butter Broccolini - Grilled Asparagus

Roasted Brussel Sprouts - Garlic Mashed Potatoes

Roasted Medley of Baby Potatoes

Coconut & Shaved Almond Basmati Rice

Grilled Green Beans - Quinoa Tabbouleh

*market price applies

Dessert Options

(choose 1)

Key Lime Pie Shooter

Coconut Brownie Parfait with Salted Caramel

Flourless Chocolate Torte

Medley of Fresh Berries & House-Made Whipped Cream

Premium Bar

Signature Pinot Noir & Sauvignon Blanc

Sparkling Rose Brut

Tito's Vodka - Grey Goose Vodka - Jameson

Patron - Milagro - Maker's Mark - Bulleit

Jack Daniels - Crown Royal - Tanqueray Gin

Hendricks Gin - Cruzan Rum - Captain Morgan

Grahams 20 Year Tawny Porto

Local & Imported Beers

Spa Water - Soda Mixers - Cocktail Garnishes

*French Champagne & Specialty Wines available upon request

