



Sier One

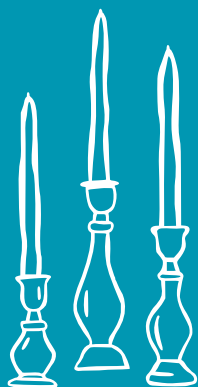


THE GATHERING TABLE

CHOICE OF 3 PASSED APPETIZERS
FROM THE CURATED LIST



BEAUTIFULLY PRESENTED GRAZING-
TABLE STYLE

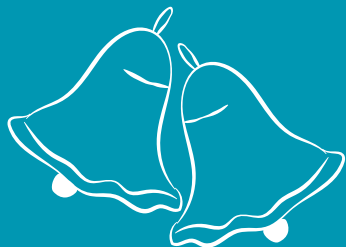


OPTIONAL UPGRADES: ADDITIONAL
APPETIZERS, GRAZING BOARD,
DESSERT DROPS, PASSED SERVICE



\$55 pp

Weddings by Chef Nathan Ryan



Sier Sweet



THE ELEVATED GATHERING

CHOICE OF 5 PASSED APPETIZERS
FROM THE CURATED LIST



INCLUDES ONE CM RAW CRAFT
BAR (CEVICHE, POKE, OR TOSTADA)



OPTIONAL UPGRADES: PASSED
SERVICE, DESSERT STATION, CM
GRAZING BOARD

\$80 pp

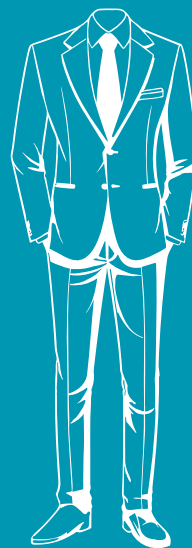


Weddings by Chef Nathan Ryan



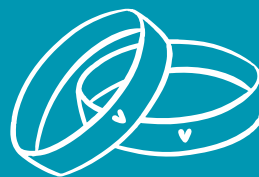


Sier Shree



THE CARIBE-MAE IMMERSIVE

CHEF-CURATED GATHERING TABLE
(6+ APPETIZERS)



INCLUDES ONE CM RAW CRAFT
BAR (CEVICHE, POKE, OR TOSTADA)



INCLUDES ONE CM LIVE STATION
(SUSHI OR GRILL)

OPTIONAL UPGRADES: PASSED
APPETIZERS, DESSERTS, GRAZING
BOARD, LIVE ENHANCEMENTS

\$120 pp



Weddings by Chef Nathan Ryan



CARIBE-MAE

PASSED APPETIZERS

CM TUNA TACO

CRISPY GYOZA SHELL FILLED WITH SPICY TARTARE OF LOCAL YELLOWFIN TUNA, WHIPPED BACKYARD MANGO CREAM CHEESE, AND GARDEN-FRESH CUCUMBER PICO DE GALLO. FINISHED WITH CITRUS AND SEA SALT FOR A BRIGHT, TROPICAL BITE.

CM COCONUT CHIPOTLE CEVICHE WRAP

CITRUS-MARINATED LINE-CAUGHT SNAPPER IN SMOKY COCONUT-CHIPOTLE LECHE DE TIGRE, WRAPPED IN TENDER GREENS AND TOPPED WITH PICKLED SEASONING PEPPERS, TOASTED COCONUT, AND SEA SALT.

CM GARDEN TARTLET

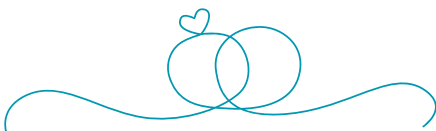
DELICATE TART SHELL FILLED WITH WHIPPED VIRGIN ISLANDS GOAT CHEESE, SAUTÉED BACKYARD SPINACH, SCALLION, BASIL, AND ROSEMARY. BRUSHED WITH TAMARIND GLAZE AND A TOUCH OF SEA SALT.

CM ISLAND BRUSCHETTA

CARIBBEAN TOMATOES AND GARDEN BASIL ATOP A CRISP CROSTINI, DRIZZLED WITH MANGO BALSAMIC REDUCTION.

CM SMOKED FISH TOSTONE

CRISP-FRIED PLANTAIN TOSTONE TOPPED WITH HOUSE-SMOKED REEF FISH, LEMONGRASS CREMA, AND MICRO CILANTRO.



CARIBE-MAE

PASSED APPETIZERS

CM TAMARIND POKE BOWL

TAMARIND-SOY MARINATED YELLOWFIN TUNA OVER BLACK COCONUT-LEMONGRASS RICE, TOPPED WITH MANGO, CITRUS, SESAME, AND SHAVED SCALLION. SERVED IN A BAMBOO BOAT.

CM STUFFED JOHNNY CAKE – OXTAIL

MINI FRIED JOHNNY CAKE STUFFED WITH SLOW-BRAISED OXTAIL IN TAMARIND TARE, ACCENTED WITH FRESH ISLAND HERBS.

CM WATERMELON TUNA CUCUMBER BITE

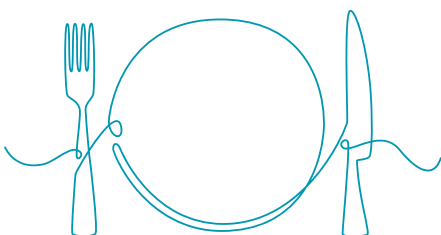
GARDEN CUCUMBER FILLED WITH SPICY YELLOWFIN TUNA TARTARE, STYLED TO RESEMBLE WATERMELON, FINISHED WITH BLACK SESAME AND MICRO HERBS.

CM RIPE & GREEN

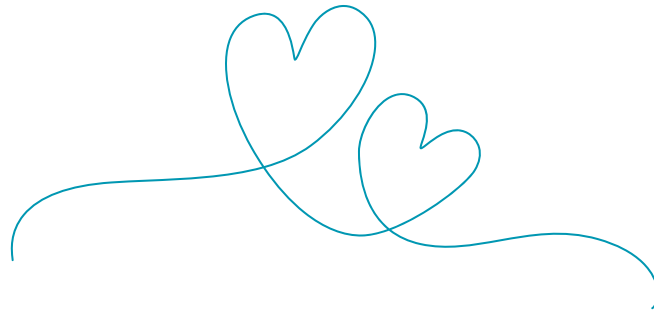
CRISP PLANTAIN ROLL FILLED WITH WHIPPED CARIBBEAN AVOCADO AND COCONUT CREAM, ACCENTED WITH WILD CULANTRO.

CM COCONUT LEMONGRASS CHICKEN SKEWER

CHAR-GRILLED CHICKEN THIGH MARINATED IN COCONUT MILK AND LEMONGRASS, GLAZED WITH SUN-RIPENED PAPAYA, AND TOPPED WITH MICROGREENS.



Additional Details & Common Charges



Service Charge / Gratuity: **20%**

Delivery Fee: **\$40**

Setup / Breakdown Fee: **\$200**

Per Head Fee: **\$10.50** (utensils, platters, linens, etc.)

Payment: ACH, Check, or Credit Card Transaction Fee of 3%

Our menus celebrate the rich flavors and vibrant ingredients of the US Virgin Islands, blending Japanese technique with Caribbean soul. Chef Nathan Ryan personally curates each dish to reflect the romance of your day and the beauty of our islands.

For custom proposals and tasting requests:

orders@anchorandale.com

Call or WhatsApp: **+1 (340) 344-2045**

