

# BUFFET LUNCH MENU

APRIL 5, 2026 | \$155 BBD PER PERSON

## SOUP

Vegetable Soup with Miniature Dumplings

## SALADS

Sweet Potato and Saltfish Buljol

Sweet and Sour Beet Root Salad

Traditional Coleslaw

Mesclun Greens

## SALAD BAR

Grated Beets, Marinated Mixed Olives, Tomato Wedges

Sliced Cucumbers, Dried Papaya Chunks and Grated Carrots

## DRESSINGS

Herb Vinaigrette, Mango Vinaigrette, Thousand Island Dressing and Balsamic Dressing

## COLD STATION

Vegan Cobb Martinis with Avocado

Sriracha Spiced Devil Eggs

Pinot Grigio Poached Shrimp with A Mango Chilli Cocktail Sauce

Scottish Smoke Salmon Stuffed with Whipped Cream Cheese

## CARVING STATION

Slow Roasted Striploin Bar, with Red Wine Jus

Butter Basted Tom Turkey, with Pan Gravy and Cranberry Sauce

## HOT DISHES

Bonavis and Green Pigeon Peas and Rice

Three Cheese Penne Pie

Scalloped Breadfruit

Sautéed Green Vegetables with Grilled Corn

Herb Glazed Home Style Baked Chicken with Herb Stuffing

Slow Braised Pepper Pot with Root Morsels

Pan Fried Catch of The Day with Green Onion Tartar

## DESSERTS

Easter Egg Display

Mini Coconut Cream Pies

Apple Crumble Bread Pudding with Vanilla Sauce

Assorted Easter Egg Cookies

Red Velvet Cupcakes with Cream Cheese Frosting

Vanilla Cheesecake with Strawberry Compote

Fresh Fruit Salad with Mango Caviar

Easter

