

Buffet Brunch Menu

Soup

Goat Head Soup flavored with Pumpkin
Jamaican Pepper Pot Soup

Salad Platter Station

Assorted Salad Bar: Mixed Greens Salad, Greek Salad, Potato Salad, Chicken Salad, Cucumber & Feta Cheese Salad, Cole Slaw
Assorted Platter Station: Chicken, Cheese, Pepper Shrimp, Deviled Eggs, Stuffed Tomato, Sushi, Cold Cuts, Fresh Fruits
Condiments: Celery, Tomato Wedge, Tuna, Sweet Corn, Sliced Beets, Carrots, Mushroom, Roasted Pumpkin, Pecan Nuts, Walnuts,
Diced Chicken
House Dressings: Blue Cheese, Creamy Italian, Balsamic vinaigrette, Honey Mustard Dip

Carvery

Roasted Striploin of Beef with Mustard & Pepper Corn Crust, served with Red Wine and Mushroom reduction
Crispy Pork with Jerk Sauce and Fruit Compote

Hot Food

Roasted Chicken with Mango Glaze
BBQ Pork Chops
Coconut Style Steamed Snapper Fillet
Yard Man Curry Goat
Ackee & Codfish
Eggplant Lasagna with Goat cheese and Spinach
Jerk Sausage Style Jambalaya
Coconut Flavored Rice & Peas
Fried Johnny Cakes
Macaroni and Cheese
Steamed Pack Chow with Onion & Tomato

Dessert

Warm Chocolate Rum Pudding with Mirror Mint glaze
Fresh Fruit Tart drizzled with Vanilla Fondue
Hot Cornmeal Pudding with Coconut Custard
Mango Cheesecake infused with Frangelico and Pimento
Chocolate Mousse with Mint and Sugar Brittle

J\$9000.00 per person. Tax and service charge additional
Reservations are recommended
CALL: 876-926-3691 or reserve your table online www.jamaicapegasus.com