



THE JAMAICA  
**PEGASUS**  
NEW KINGSTON

# Conference Package



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## Our conference package includes:

Morning Coffee Break comprising coffee/tea/juice/sandwiches/fruits & pastries

Afternoon coffee break comprising coffee/tea/juice/pastries

Conference room set with tables and chairs according to the client's specifications

Complimentary Podium

## Soup

Jamaican Red Peas Soup (with meat) • Cream of Pumpkin Soup with Herbed Croutons (Vegetarian) • Rich Beef Soup  
Chicken Vegetable Soup • Puree of three bean Soup with smoked Chicken • Cream of Gungo Peas Soup (Vegetarian)

## Main Courses

### CHICKEN

Grilled Barbeque Chicken  
Chicken Roulade stuffed Sweet Potatoes  
& Callaloo  
Traditional Herb Roasted Chicken  
Parmesan Chicken with a Tomato Jam  
Baked Chicken with Garlic  
& Thyme Ginger Sauce  
Southern Fried Chicken Stuffed  
with Pepper Jack Cheese  
Orange Ginger Honey-Glazed Chicken  
Jerk Chicken  
Tamarind Flavoured Skewered Chicken

### SEAFOOD

Sweet & Sour Fish  
with julienne Vegetables  
Jamaican Brown Stewed Fish  
with Sweet Pepper & Carrots  
Escoveitch Fillet of Snapper  
Grilled Fish  
with Capers Lemon Butter Sauce  
Poached Fish in Curry Paprika Sauce  
with Julienne Vegetables  
Grilled Basa with Mushroom En-Croute  
Parmesan Fish with Tomato Jam  
Baked Fish with Red Cabbage Ragout

### VEGETARIAN DISHES

Lasagna Rolls with Vegetables  
served with Tomato Sauce  
Three-Bean Indian Stew  
with Coconut Milk  
Curried Vegetables  
Jamaica Vegetarian Stew Peas

### OTHER DISHES

Curried Goat  
Guava Flavoured Smoked Spare Ribs  
Roast Beef with Red Wine Sauce  
Barbequed Pork Chops



# Conference Package



## Vegetables

Grilled Glazed Carrots with Lemon Dill • Brown Sugar Glazed Beets • Trio of Peas • String Beans & Carrot with Garlic Butter  
Black Beans & Corn • Vegetable Casserole • Ratatouille Vegetable • Red Pepper Flake Tempura Vegetables

## Accompaniments

Baked Plantain  
Jamaican Rice & Peas  
Herb Roasted Potatoes  
Creamy Mashed Potatoes  
Fried Rice  
Seasoned Rice  
Asian Noodles with Vegetables  
Croquette Potatoes  
Coconut Rice  
Double Baked Potatoes  
Roast Potato Cup

## Cold Salads

Pasta & Sun Dried Tomatoes  
Grilled Mediterranean Vegetable Medley  
Tossed Salad  
Cream Crispy Coleslaw  
Rustic Two Potato Salad  
with Smoked Marlin  
Greek Salad  
Traditional Potato Salad  
Rum Plantain Salad



## Desserts

Pineapple Upside Down Cake  
Fresh Fruit Tart  
Heavenly Chocolate Velvet Cake  
Bread & Butter Pudding  
Rum & Raisin Cheesecake  
Vanilla Cheesecake  
(Raspberry, Cherry,  
Strawberry Toppings)  
Key Lime Pie  
Pineapple Pockets  
Coffee Almond Cake  
Coconut Cream Tart  
Carrot Zucchini Bread

## Menu Selection:

### Plated Service

- \* One soup or salad
- \* One or two meats
- \* One accompaniment
- \* One Vegetable
- \* One Dessert

### Buffet

- \* Two cold salads
- \* Two or three meats
- \* Two accompaniments
- \* One Vegetable
- \* Two desserts



One Glass of Fruit Juice to be served with lunch

### PRICES

#### Plated

1 meat plated US\$35.00 per person  
2 meats plated US\$40.00 per person

#### Buffet

2 meats US\$43.00 per person  
3 meats US\$47.00 per person  
4 meats US\$52.00 per person

*Enhance your luncheon experience and choose:*

Grilled Shrimp Scampi: US\$9.00  
Combination Starch: US\$3.00  
Combination Desserts: US\$4.00