

BRUNCH BUFFET MENU

BRUNCH BUFFET OPTION 1

Selection of Chilled Juices
Assorted Yogurts
Freshly Baked Assorted Breakfast Pastries
Tropical Sliced Fruits

Garden salad, Tomato, Cucumber, Carrot, Bell Peppers, Red Onions and Thousand Island Dressing

SOUP

Cream of Pumpkin with Croutons

ENTREE

Scramble Eggs with cheese
Smoked Bacon
Breakfast Potatoes
Seasonal Vegetables
Rice and Peas

Grilled Mini Steak with Mushroom Sauce Honey Glazed Breast of Chicken with Mustard Sauce Jamaican Steamed Snapper with Okra

DESSERT

Apple Pie & Spice Mango Mousse with
Brandy Snap Strawberry Sauce
Bread and Butter Pudding with Coffee Sauce
Red Velvet Pudding.
Black Forest Cake with Cherry Sauce

US\$55.00 per person

BRUNCH BUFFET OPTION 2

Fresh Tropical Fruit Salad
Vegetable Scrambled Eggs
Smoked Bacon
Breakfast Sausage
Hash Brown Potatoes
Buttermilk Fried Chicken & Waffles
Steamed Callaloo
Rice & Peas
Fried Dumpling
Assorted Rolls and Butter
Assorted Cup Cakes
Fruit Juice

US\$40.00 per person



BRUNCH BUFETT OPTION 3

Mimosas on arrival

Ackee & Salt Fish

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Grilled Ham

Home Fried Potatoes

Organic Garden Salad

Jerk BBQ Chicken

Pumpkin Rice

Boiled Yam

Fried Dumpling

Assorted Breakfast Pastries

Hand Cut Fruits

Strawberry Cheesecake

US\$45.00 per person

Please note that 10% service charge and 15% GCT is to be added to the prices above.

Prices and packages are subject to change. Contact our Sales Office at 876 936-3570 or email sales@courtleigh