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1973

THE JAMAICA

PEGASUS

NEW KINGSTON

Christmas BANQUET MENU

For Reservations, contact our sales office at:

(876) 936 3570 or (876) 929 9000

Email: sales9@courtleigh.com

or sales3@courtleigh.com





CHRISTMAS BANQUET PLATED MENUS

All Christmas menus are served with a Sorrel Drink and Sliced Ham.

Upgrade your package to include décor (chair covers, overlays, coloured napkins and Christmas themed centrepieces) at an additional cost.

BANQUET MENU #1

USD\$60.00 Per Person

APPETIZERS

Salmon and Scallop Tartare with Spicy Microgreens,
Sweet & Sour Glaze and Mango Relish

ENTREÉS

Beef Wellington with Apple and Red Onion Marmalade
with Rosemary Breadfruit Au Gratin, Red Label Wine & Beetroot Au Jus

Roasted Coconut Crusted Red Snapper

Stuffed Mini Eggplant topped with Pepper Jack Cheese

DESSERT

Passion Fruit Crème Brûlée with Fruit Compote
topped with Ginger Biscotti

Mini Pumpkin Pie

**The above prices are Per Person and attract an additional
10% Service Charge and 15% GCT.**



BANQUET MENU #2

USD\$62.50 Per Person

SOUP

Spiced Cream of Gungo Peas Soup
with Crispy BBQ Pork Belly Wontons

ENTREÉS

Braised Short Rib
served with Beef Au Jus, Purple Sweet Potato Mash and Honey Lacquered Carrots

Poached Chicken Supreme
served with Beetroot and Grilled String Beans

DESSERT

Pimento Spiced Yule Log
with Rum Cream Sauce

Mini Bread Pudding

The above prices are Per Person and attract an additional 10% Service Charge and 15% GCT.



BANQUET MENU #3

USD\$65.00 Per Person

SALAD

Mini Corn Shells topped with Mixed Baby Greens, Cranberries, shaved
Cinnamon Apples and Roasted Jerk Nuts
served with Scotch Bonnet Jackfruit Vinaigrette

ENTREÉS

Grilled Pork Tenderloin wrapped in Romaine Lettuce with Cumin Roasted
Pumpkin
served with Homemade Sorrel & Red Label Wine Herb Sauce

Jerk Red Snapper Fillet filled with Stewed Local Plums

DESSERT

Traditional Christmas Pudding
with Eggnog Sauce

Mini Pumpkin Tart

**The above prices are Per Person and attract an additional
10% Service Charge and 15% GCT.**



BANQUET MENU #4

USD\$70.00 Per Person

APPETIZER

Grilled Marinated Shrimp

served with Carrot Rundown

Smoked Marlin Cigarette

Drizzled with Cranberry Appleton reduction, topped with Microgreens

ENTREÉS

Scotched Bonnet, Honey & Cinnamon Spiced Chicken

with Traditional Bread Stuffing

Baked Salmon stuffed with Spinach Cream

topped with a runny Mango Relish

Sugar Cane Skewered Grilled Tomato and Patty Pan Squash

DESSERT

Pumpkin Cream Cheese Pie

served with Cinnamon Coffee Cream

Pumpkin Ice-Cream

**The above prices are Per Person and attract an additional
10% Service Charge and 15% GCT.**



BANQUET MENU #5

USD\$65.00 Per Person

APPETIZER

Pumpkin and Carrot Bisque topped with Beetroot

Dill & Cranberry Salad

served with Raspberry Vinaigrette

ENTREÉS

Grilled Rosemary Crusted Chicken Breast

with Sorrel Au Jus

Baked Snapper stuffed with Spicy Local Crab, Drizzled with West Indian
Curry Sauce

served with Roasted Sweet Potato topped with Pepper Jack Cheese

Mixed Vegetables in Coconut Rundown Sauce wrapped in Callaloo Bundle

DESSERT

Passion Fruit Crème Brûlée with Fruit Compote,
topped with Ginger Biscotti

Mini Pumpkin Pie

The above prices are Per Person and attract an additional
10% Service Charge and 15% GCT.



BANQUET MENU BUFFET #6

2 Meats - US\$60.00 | 3 Meats - US\$75.00 | 4 Meats - US\$80.00

SALAD PLATTER STATIONS

(Select Any Two)

Mixed Salad
Greek Salad
Potato Salad
Chicken Salad
Fresh Fruit Platter
Meat Platter
Cheese Platter
Shrimp Platter
Deviled Egg Platter
Stuffed Tomato Platter
Sushi Platter
Cucumber and Feta Cheese Salad
Fruits Vegetable Carving

Three Types of House Dressing:
Blue Cheese, Creamy Italian, Balsamic Vinaigrette

SOUP

(Select One)

Gungo Red Peas Soup flavoured w/ Pullman Ham

Roasted Pumpkin Soup

The above prices are Per Person and attract an additional
10% Service Charge and 15% GCT.



MEATS

(Select 2, 3 or 4)

Pegasus Crispy Corn Pork
Jerk Chicken with Mango Sorrel Glaze
Coconut Fish with Chili Sauce
Curry Goat with Mango Chutney

ACTION STATION

(Additional USD\$10.00 Per Person)

Roasted Top Round of Beef with Mustard & Pepper Corn Crust
served with Red Wine Reduction

Pineapple and Sorrel Roasted Ham

ACCOMPANIMENTS

(Select Any Two)

Dark Rum Flavoured Fried Ripe Plantain
Coconut Flavoured Rice & Peas
Pasta Station
Roti Station

DESSERT

(Select Any Two)

Bitter Sweet Chocolate Rum Pudding
with Mirror Mint Glaze

Fresh Fruit Tart drizzled with Vanilla Fondue

Flavoured Crust wrapped with Cinnamon Spiced Pineapple Cubes

Pumpkin Cheesecake
infused with Frangelico and Pimento

Pumpkin Pie

**The above prices are Per Person and attract an additional
10% Service Charge and 15% GCT.**

