

# Mother's Day Brunch Buffet

 SUNDAY, MAY 12  11:00 A.M. - 4:00 P.M.

**(1) WELCOME DRINK  
 PER GUEST**

## *Soup*

CREAMY PEPPER POT SOUP

## *Salad Bar*

ASIAN SALAD

BLACK BEAN & CORN SALAD (VEG/GF)

COUSCOUS & CHICKPEA SALAD (VEG/GF)

GARDEN SALAD (VEG)

GREEN PEAS &  
 SWEET POTATO SALAD (GF)

ROASTED PUMPKIN &  
 SPINACH SALAD (VEG/GF)

CARROT & RAISIN SLAW (VEG/GF)

COLE SLAW (GF)

PICKLED BEETS (VEG/GF)

PICKLED CUCUMBERS (VEG) (GF)

TOMATO WEDGES (VEG) (GF)

**DRESSING STATION**

**TOPPINGS STATION**

**BREAD STATION**

GF - GLUTEN-FREE  
 VEG - VEGETARIAN

## *Entrée*

ORANGE SCOTCH BONNET  
 ROASTED CHICKEN (GF)

PAN-SEARED SNAPPER WITH  
 CHERRY TOMATO CONCASSE (GF)

SEAFOOD AU GRATIN

ACKEE & SALTFISH (GF)

ACKEE & CORNED PORK (GF)

TRADITIONAL CURRY MUTTON

SHEPHERD'S PIE (GF)

RASTA PASTA WITH PESTO (VEG)

VEGETARIAN LANCASHIRE (VEG)

**BURRITO STATION**

**CARVING STATION**

*KALE & OTAHEITE APPLE WRAPPED  
 ROASTED PORK LOIN (GF)*

*POT ROASTED BEEF WITH  
 RED WINE AND THYME AU JUS (GF)*

## *Accompaniments*

STEAMED CALLALOO (VEG) (GF) | BOILED CORN (VEG) (GF)

PLANTAIN WITH RAISIN &  
 CINNAMON RUM SAUCE (VEG) (GF)

BOILED BANANAS/ YAM (VEG) (GF) | JOHNNY CAKES

MACARONI & CHEESE CASSEROLE | RICE & PEAS (VEG) (GF)

STEAMED VEGETABLE MELANGE (VEG)

## *Sweet Treats*

CHOCOLATE TRUFFLE TARTS

MANGO & STRAWBERRY  
 AMARETTO CRUMBLE CAKE

ASSORTED FRUIT BOWLS

RUM CAKE \*NUTS\*

LEMON COCONUT LAYER CAKE

CHOCOLATE MOUSSE

BAILEYS CHEESECAKE

CARROT CUPCAKE  
 WITH ORANGE ICING

CAKE POPS

GINGER-YOGURT MOUSSE

FRESH FRUIT TARTS

SWEET POTATO PUDDING

CHOCOLATE MUD CAKE

ENGLISH TRIFLE

CARAMEL WALNUT BREAD PUDDING



**\$12,480+ PER PERSON,  
 50% OFF FOR CHILDREN  
 AGED 4-10**

**Limited Seats Available.**