

EST.



1973

THE JAMAICA

P E G A S U S

NEW KINGSTON

BANQUET LUNCH & DINNER MENUS

Option 1 US\$52.00

Sweet Potato & Breadfruit Soup topped with Candied Bacon & Corn Salsa on Spicy Sweet Potato Chips

Spicy Grilled Lamb Chops

Poached Chicken Breast with Green Peas Puree

Potato cups filled with Bell Pepper Stew

Roasted Julienne Carrots with Poppy Seeds

Blueberry Mousse Cake with Fresh Berries and Mango Ice Cream

Vegetarian Option

Roasted Herb flavored Cabbage Steak topped with Micro Greens

Option 2 US\$45.00

Pepperpot Soup with Vanilla Crème Fraiche & Callaloo Bread

Roasted Cylinder Chicken filled with Pepperoni & Pineapples, with a Smoked Beetroot Glaze

Curry Pan Seared Fish with Cauliflower Puree & Chilli Mango Sauce

Double Baked Potatoes

Zucchini stuffed with Pumpkin Puree & Roasted Beans

Chocolate Pie with Roasted Pecans & Smoke Flavored Carrot Sauce

Vegetarian Option

Miso glazed Sweet Potatoes on a bed of Garlic Yogurt with Fresh Kale Salad

Prices subject to GCT and 10% Service Charge

Prices subject to change

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PEGASUS

NEW KINGSTON

BANQUET LUNCH & DINNER MENUS

Option 3 US\$48.00

Shrimp Martini - West Indian Peppered Shrimp served with Tomato & Papaya
Salsa on a Sweet Potato Chip and garnished with Lemon/Lime slice

Grilled Beef stuffed with Mushrooms & Caramelized Red Onions & Cranberry Sauce
Lemon Pan Seared Salmon with Garlic Butter Spinach Sauce
Buttered Saffron Baked Potatoes
Cauliflower Steak with Cherry Tomatoes & Capers

Chocolate Ganache with Fresh Strawberry & Cherry reduction

Vegetarian Option
Eggplant Ventaglio with Tomato Sauce

Option 4 US\$55.00

Westmoreland Crayfish Soup

Seafood Thermidor
Chargrilled Chicken Breast with Blackberry Sauce
Pumpkin Rice Cake & Buttered Callaloo
Tempura Vegetables

Baileys Roasted Pineapple Bread Pudding served with Crème de Mint Raspberry Ganache

Vegetarian Option
Baked Eggplants with Spinach & Tomato Run-Down Sauce

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BANQUET LUNCH & DINNER MENUS

Option 5 US\$48.00

Grilled Pesto Shrimp with Kale & Cherry Tomatoes, topped with Herbs Gastric and Cheesy Bread with shaved parmesan

Pan Seared Fish

Roasted Chicken Breast with Herb Cream Emulsion

Sweet Potato Au Gratin

Vegetables, Cherry Tomatoes & Capers

Blue Mountain Tiramisu served with Spanish Lady Fingers and Carrot Vanilla Syrup

Vegetarian Option

Baked Zucchini with Vegetable Mince & Tomato Sauce

Option 6 US\$48.00

Roasted Red Peppers stuffed with Spicy Ratatouille, served on Kale & Pumpkin Seed Salad with Balsamic Syrup

Seared Red Snapper with Smoked Shrimp and Lemon Cream

Grilled Chicken Strips

Roasted Potatoes

Pumpkin Puree with Sauteed Beans

Roasted Sweet Potato Crème Brule topped with Cinnamon Cream

Vegetarian Option

Soy Cabbage with Potato Breadcrumbs & cured Smoked Eggplant

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P E G A S U S

NEW KINGSTON

BANQUET LUNCH & DINNER MENUS

Option 7 US\$63.00

Tomato Soup with Sour Cream

Ginger Soya Salmon – Nori Cup filled with Ginger Salmon, Kale & Cherry Tomatoes, topped with Beetroot Gastric, and Garlic Bread with Shaved Parmesan

Pan Seared Chicken with Chimichurri Sauce

Grilled Red Snapper with Smoked Dill Beurre Blanc

Roasted Potatoes

Cauliflower Steak, Cherry Tomatoes & Capers

Mint Ganache Cake served with Coffee Sauce

Vegetarian Option

Soy Cabbage with Potato Breadcrumbs & Cured Smoked Eggplant

Option 8 US\$62.00

Roast Pumpkin Soup with Lemon Grass, topped with Green Breaded Mussels

Beetroot & Feta Ball – Beetroot Ball with Micro Greens & Cherry Tomatoes

Salmon Terrine Pan Seared served with Cauliflower Puree and Chilli Mango Sauce

Beef filled with Pepperoni & Pineapples with a Smoked Beetroot Glaze

Black Vegetable Quinoa

Zucchini stuffed with Pumpkin Puree & Roasted Beans

Raspberry Cheesecake with fresh Strawberry Compote & Caramelized Banana Spring Roll with Tia Maria Sauce

Vegetarian Option

Miso Glazed Sweet Potatoes on a bed of Fresh Kale Salad, with Garlic Yogurt

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BANQUET LUNCH & DINNER MENUS

Option 9 US\$65.00

Chicken & Cream of Pumpkin Soup with Jerk Cheesy Crostini

Smoked Chicken Dumplings – Chicken Dumplings in Rice Paper, served with Mixed Greens,
Cherry Tomatoes & Feta Cheese drizzled with Balsamic Dressing

Lemon Roasted Salmon Rounds with Chili Mango Sauce

Grilled Chicken with Smoked Lemon Cream sauce

24-Hour Potatoes

Grilled Asparagus

Blueberry Cheesecake with Fresh Fruit Compote & Spinach Brittle

Vegetarian Option

Vegetable Slider with Curry Lemon Coconut Cream Sauce & Roasted Tomatoes

Additional Protein Options: US\$10.00 per person

Additional Starch Options: US\$7.00 person

Buffet Service—Minimum 25 persons

Event Duration—Maximum 4 hours

Décor Upgrade—US\$10.00 per person

Additional 30% surcharge on public holidays

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Prices subject to change without notice

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