



Christmas Banquet Plated Menus

All Christmas menus served with a Sorrel Drink with the menu.

Upgrade your package to include décor (chair covers, overlays, colored napkins and Christmas themed centerpieces)
US \$10 per person plus tax and service charge.

CHRISTMAS BANQUET MENU I

US\$48 per person plus tax and service charge

Soup

Cream of Gungo Peas Soup, served with Cinnamon Crouton & Breadfruit Chips topped with Jerk Mascarpone Cream

Entrée

Thyme & Scallion Grilled Chicken stuffed with Pepperjack Cheese, served with Mixed Green Vegetables in Cajun Potato Cup, with a Home-style Spicy Tomato Jam
Pan Seared Salmon with Blackened Spice and Sorrel Reduction

Dessert

Traditional Christmas Pudding served with Baileys and Basil Reduction, garnished with Sesame Seed Wafer



CHRISTMAS BANQUET MENU 2

US\$57 per person plus tax and service charge.

Soup

Orange flavored Pumpkin Soup garnished with Ham and Plantain Kebab, finished with Coconut Cream

Entrée

Grilled Lamb Chops stuffed with Spinach served with Fritter Cup filled with Roasted vegetable

Grilled Snapper with Chimichurri

Dessert

Eggnog Crème Brule topped with Wild Fruits and Chocolate Brittle, and Mini Christmas Pudding



CHRISTMAS BANQUET MENU 3

US\$46 per person plus tax and service charge.

Salad

Grilled Watermelon and Kale Salad with Roasted nuts and Balsamic Syrup topped with Cranberry Dressing

Entrée

Poached Kale Wrapped Sea bass with Carrot Ginger Mouse topped with Sorrel Sauce

Grilled Chicken Breast served with Double Baked Potato, filled with Mushroom Duxelles and Chocolate Chip

Dessert

Blackberry Cake with Chocolate Ganache and Eggnog Sauce



CHRISTMAS BANQUET MENU 4

US\$50 per person plus tax and service charge.

Entrée

Smokey flavored Salmon Tartar Topped with Poached Quail Eggs, served with Spicy Chocolate Cup and mixed Kale Roasted Garlic Salad.
Accompanied with Mango Caviar

Chicken and Ham Wellington served with Cherry Tomatoes, Spinach and Baby Carrots, topped with Thyme and sorrel Syrup finished with Red Snapper wheel

Dessert

French Style Bûche de Noël (Yule Log) with Jamaican Christmas Cake



CHRISTMAS BUFFET MENU

All Christmas menus served with pineapple and sorrel roasted ham and a sorrel drink with meal.

Upgrade your package to include décor (chair covers, overlays, colored napkins and Christmas themed centerpieces) – US\$10 per person plus tax and service charge.

2 meats – US\$55 3 Meats – US\$66 4 Meats US\$71.50

Salad Stations:

Served with condiments and house dressings

(Select any 2)

- Mixed Green Salad
- Cucumber and Feta Cheese Salad
- Greek Salad
- Potato Salad
- Chicken Salad
- Fresh Fruit Platter
- Meat Platte
- Cheese Platter
- Shrimp Platter
- Devilled Egg Platter
- Crab Stuff Tomato Platter
- Sushi Platter

Meats:

(Select 2, 3 or 4)

- Rosemary Roasted Chicken with Caramelized Apples
- Jerk Chicken with Sorrel Glaze
- Jerk Turkey Skewers with Apple and Sorrel Glaze
- Coconut Fish with Chili Sauce in Banana Leaf
- Cornmeal Crusted Snapper
- Salmon
- Curry Goat with Mango Chutney
- Honey Glazed Pig Tail
- BBQ Pork Chops
- Braised Oxtail with Broad Beans

Accompaniments:

(Select any 2)

- Coconut flavored Gungo Rice with Kale
- Pumpkin Rice
- Dark Rum Flavored Fried Ripe Plantain
- Macaroni & Cheese
- Mashed Potatoes with Bacon,
- Roast Corn & Green Peas
- Double Baked Potatoes topped with
- Broccoli & Pepper Jack Cheese
- Stir Fry Vegetables

Soup:

(Select 1)

- Gungo Red Peas Soup flavored with Pullman Ham
- Roasted Pumpkin Soup
- Hearty Chicken Vegetable Soup

DESSERT

(Select any 2)

- Mint Flavored Chocolate Mousse
- Fresh Fruit Tart Drizzled with Vanilla Fondue
- Warm Strudel Flavored with
- Cinnamon Spiced Pineapple Cubes
- Beetroot Cheesecake Infused with
- Cinnamon Coffee Cream
- Pumpkin Pie
- Christmas Cake

Action Station

(Additional US\$10 per person plus tax and service charge)

Roasted Striploin with Mustard & Pepper Corn Crust, served with Red Wine Reduction.
Pineapple and Sorrel Roasted Lamb Leg.

Prices are subject to 15 % GCT and 10% Service Charge

For more information or to book your event, please call 876-926-3690 or email reservations@jamaicapegasus.com.



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