

BEYOND ROSES

M E N U

Guests are invited to enjoy our interactive Beyond Roses Gala Buffet, featuring live stations and a wide selection of chef-curated dishes.

RECEPTION & HORS D'OEUVRES STATION

Potato Martini Station

Creamy whipped mashed sweet potatoes served in martini glasses

- Toppings:

- Grilled Conch
- Beef
- Curried seafood
- Callaloo cream & roasted garlic
- Roasted chicken

- Finishers:

Chives, micro herbs, lobster butter, Drunken Island dressing, Lemon garlic aioli

Soup & Salads

- Mediterranean love salad / tomatoes, kalamata olives, cumpers, cherry tomatoes, feta
- Watermelon, beetroot salad / sorrel dressing
- Mixed market pickings / pumpkin, carrots, quinoa salad
- Sweet potato & seafood salad
- Joumou / Pumpkin beef barley and noodle soup

Chef's Carving

- Herb Crusted Beef Brisket

Roasted rosemary potatoes red wine jus, chimichurri, roasted garlic

Hot Entrées

- Braised beef short ribs topped with pink peppercorn sauce w/ roasted mushrooms
- Grilled pink salmon over red zinfandel butter sauce topped w/ fried seaweed
- Light Jerk spiced chicken roulade, callaloo green fig stuffing / cinnamon plantains
- Layered dasheen and plantain lasagna / squash and eggplant ragout filling
- Seafood Stew / lobster, conch, fish, mussels
- Breadfruit cheese poppers
- Christophene Au Gratin
- Local provision medley
- Steamed seasonal vegetables tossed in go-diteh olive butter
- Oven baked pumpkin rice & annatto butter jasmine duo

Dessert

- Passion fruit pannacotta
- Bailey's chocolate truffle cake
- Sweet potato spice cake

For those who prefer a quieter, seated dining experience, an elegant plated set menu is also available by pre-selection **\$150EC** per person.