

3—COURSE LUNCH/DINNER MENUS

**OPTION 1—US\$48.00**

Organic Baby Greens, Tomatoes ,Cucumber, Carrots, Toast almonds, Bleu Cheese Crumble, Balsamic Dressing

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Grilled Chicken Breast and Callaloo Stuffed Snapper  
Sweet Potato– Pumpkin Mash,  
Market Vegetables, Orange Sauce

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Coconut Rum Cake with Strawberry Coulis

**OPTION 2 - US\$48.00**

Roasted Pumpkin Bisque Cinnamon Crème Fraiche

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Almond Crusted Chicken Breast with Roast Garlic Sauce and Marinated Jerk Snapper with Tomato-Sweet Corn Relish  
Baked potato and Vegetable Medley

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Chocolate Mousse Cake with Fresh Fruit Compote

**OPTION 3- US\$48.00**

Cream of Red Pea's Soup

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Roulade of Chicken filled with Yam & Sweet Potato,  
Sauce

A– Jus and Pan Seared Salmon  
with Pepper Relish and Herb Rive

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Lemon Layer Cake with Blueberry filling on  
Orange Sauce

**OPTION 4- US\$48.00**

Roasted Beets & Pumpkin Salad, Organic Greens, Baby Tomato, Feta Cheese, Citrus Vinaigrette, Plantain Chips

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Pan Seared Snapper Fillet with Coconut Sauce and Roasted Chicken Breast with Thyme Sauce, Jerk Potato Mash,  
Seasonal Vegetable

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Red Velvet Cheesecake, with Rum Sauce

**Vegetarian/Vegan Option (Your choice of one Entrée)**

Jamaican Red Peas Stew with Tofu and Steamed Rice

Vegetable Shepherds Pie

Coconut Curried Chickpeas with potatoes and Spinach Rice

Jamaican Rasta Pasta with Coconut Milk

Vegetable Meatballs with Spaghetti Style Vegetable in Tomato Sauce

**PLEASE CREATE YOUR OWN 3 OR 4- COURSE LUNCH / DINNER MENUS**

**APPETIZERS / SALADS**

**PLEASE SELECT ONE**

**Smoked Blue Marlin Salad**

With assorted greens, Tomato, Red Onions, Bell Peppers, Cucumber and Citrus Dressing

**\$14.50 per person**

**Caribbean Crab Cake**

Sriracha Mayo, Tomato- Cucumber Relish

**\$14.50 per person**

**Asian Vegetable Salad**

Organic Greens, Cabbage, Beans, Carrots, Honey Soy Vinaigrette, Crispy Wonton

**\$10.50 per person**

**Chopped Caesar Salad,**

Garlic Croutons, Parmesan Cheese and Caesar dressing

**\$10.50 per person**

**Cranberry- Orange Kale salad**

Organic Kales, Orange Segments, Dry Cranberries, Bleu Cheese, Toasted almond and Balsamic Vinaigrette

**\$11.50 per person**

**SOUPS**

**PLEASE SELECT ONE**

**Gungo and Chicken Soup | \$10.00 per person**

**Jamaican Fish and Corn Chowder | \$10.00 per person**

**Country Pumpkin Soup | \$10.00 per person**

**Jamaican Pepper Pot Soup | \$10.00 per person**

**Cream of Pumpkin (Vegetarian) | \$10.50 per person**

**Red Peas and Vegetable Soup (Vegetarian) | \$10.00 per person**

## ENTREES

PLEASE SELECT ONE

### Pork

**Roasted Pork Loin / \$25.00 per person**  
With Rosemary Sauce and Callaloo Mash Potato

### Beef

**Grilled Petite Filet Mignon/ \$ 35.00 per person**  
Red Wine Sauce, Roasted Sweet Potato, Seasonal Vegetables

### Fish

**Roasted Fillet of Snapper / \$ 30.00 per person**  
with Lime- Cream Reduction, Fresh Vegetables

**Grilled Salmon Fillet / \$35.00 per person**  
with Lemon, Caper Sauce, Herb Rice and Market Vegetables.

### Poultry

**Plantain Chicken / \$24.00 per person**  
Chicken Breast filled with Roasted Plantain, Local Vegetables, Sweet Corn Flitters

**Thyme Chicken Breast / \$22.00 per person**  
Whipped Sweet Potatoes, Seasonal Vegetables, Sorrel Ginger Sauce

### Vegetarian

**Curried Chickpeas and Tofu / \$20.00 per person**  
Served with Coconut Rice and Seasonal Vegetables

## DUO SELECTIONS

PLEASE SELECT ONE

**Char-Grilled Chicken Breast and filled of Atlantic Salmon / \$49.50 per person**

With Garlic Roasted Potatoes, Seasonal Vegetables, Jerk Sauce

**Grilled Chicken Breast glazed with Mango, Pan Seared Snapper Fillet, Seasonal Vegetables, Potato Mash, and Mango Sauce / \$49.50 per person**

**Jerk Chicken Breast & Grilled Snapper Fillet / \$49.50 per person**

Roasted Sweet Potatoes, Seasonal Vegetables, Tomato -Corn Relish, and Tamarind BBQ Sauce.

## **DESSERT**

**PLEASE SELECT ONE**

**Strawberry Coconut Cake with Fruit Compote / \$9.00 per person**

**Coconut Rum cake with Strawberry Sauce / \$9.00 per person**

**Vanilla Cheesecake with Cherry Sauce / \$9.00 per person**

**Nutty Carrot Cake with Nutmeg Sauce / \$9.00 per person**

**Red Velvet Chocolate Cake with Coffee Sauce / \$9.00 per person**

**Pumpkin pie with Nutmeg Sauce / \$9.00 per person**

**Prices are per person and are subject to 15% Government Tax and 10% Service Charge.  
Options 1 to 4 prices include a basic décor package of spandex chair covers and runners.  
You may add this décor package to your other created menus at a cost of US\$4.50 per person.**

**Room rental fee may be applicable based on the total food and beverage cost.**