



Mother's Day Brunch

Soup

Cream of Vegetable Soup

Salad Station

Green Salad. Jerked Chicken and Fresh Mango Salad. Cole Slaw
Asian Roasted Vegetable Salad. Tomato Wedges. Pickled Cucumber. Pickled Beets
Carrot and Raisin Slaw. Green Peas and Sweet Potato Salad. Black Bean and Corn Salad
Roasted Pumpkin and Corn Salad. Smoked Marlin Ceviche. Smoked Salmon

Dressing • Toppings • Bread Basket

Thousand Island. Ranch. Green Olives. Ripe Olives. Raisins
Cheese Bread. Wheat Bread. Raisin Bread. Mango Chutney. Papaya Vinaigrette
Sliced Limes. Mint Jelly. Scotch Bonnet Pepper. Parmesan Cheese
Blue Cheese. Feta Cheese. Sliced Onions. Pepper Jelly. Toasted Almonds

Entrée

Poultry. Fish. Seafood

Crispy Fried Chicken with Honey BBQ Sauce. Ackee and Saltfish
Garlic and Scotch Bonnet Roasted Chicken. Orange Butter Snapper Fillet
Au Gratin of Seafood Thermidor

Pork. Beef. Lamb. Mutton

Jerked Pork Loin. Braised Leg of Lamb. Traditional Curried Goat

Carving Station

Jerked Suckling Pig with Otaheite Apple Sauce
Pot Roasted Beef with Red Wine and Thyme Au jus

Accompaniments

Steamed Callaloo. Boiled Corn. Plantain with Raisin and Cinnamon Rum Sauce
Boiled Yellow Yam, Dumpling and Boiled Banana. Johnny Cake. Garlic Mashed Potato
Rice and Peas. Three Cheese Macaroni. Steamed Vegetable Melee

Dessert

Chocolate Chip Cookies. Opera Gâteau. Tropical Fruit Platter. Rum Cake
Chocolate Walnut Brownies. Chocolate Mousse. Baileys Cheesecake. Carrot Cake
English Trifle. Rum and Raisin Bread Pudding. Chocolate Raspberry Gâteau
Croquembouche. Chocolate Cupcake. Fresh Fruit Tart. Potato Pudding
Coconut Macaroon. Assorted Mini Cheesecakes



TERRA NOVA
ALL-SUITE HOTEL

J\$11,000
per person
+10% GCT & 10%
service charge

Please advise Maitre d' of any food allergies. All fish may contain bones. Beverages at an additional cost