

3-COURSE LUNCH/DINNER MENUS

OPTION 1—US\$41.50

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

Grilled Chicken Breast and Callaloo Stuffed Snapper

Sweet Potato— Pumpkin Mash,
Market Vegetables, Orange Sauce

Coconut Rum Cake with Strawberry Coulis

OPTION 2 - US\$41.50

Roasted Pumpkin Bisque Cinnamon Crème Fraiche

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

Baked potato and Vegetable Medley

Chocolate Mousse Cake with Fresh Fruit Compote

OPTION 3- US\$41.50

Cream of Red Pea's Soup

Roulade of Chicken filled with Yam & Sweet Potato,
Sauce

A—Jus and Pan Seared Salmon

with Pepper Relish

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Lemon Layer Cake with Blueberry filling on

Orange Sauce

OPTION 4- US\$41.50

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

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

Red Velvet Cheesecake, with Rum 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

\$11.00 per person

Caribbean Crab Cake

Sriracha Mayo, Tomato- Cucumber Relish

\$12.00 per person

Asian Vegetable Salad

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

\$8.50 per person

Chopped Caesar Salad,

Garlic Croutons, Parmesan Cheese and Caesar dressing

\$8.50 per person

Cranberry- Orange Kale salad

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

\$9.50 per person

SOUPS

PLEASE SELECT ONE

Gungo and Chicken Soup | \$8.00 per person

Jamaican Fish and Corn Chowder | \$8.00 per person

Country Pumpkin Soup | \$8.00 per person

Jamaican Pepper Pot Soup | \$8.00 per person

Cream of Pumpkin (Vegetarian) | \$8.50 per person

Red Peas and Vegetable Soup (Vegetarian) | \$8.00 per person

ENTREES

PLEASE SELECT ONE

Pork

Roasted Pork Loin / \$18.00 per person
With Rosemary Sauce and Callaloo Mash Potato

Beef

Grilled Petite Filet Mignon/ \$ 28.00 per person
Red Wine Sauce, Roasted Sweet Potato, Seasonal Vegetables

Fish

Roasted Fillet of Snapper / \$ 22.00 per person
with Lime- Cream Reduction, Fresh Vegetables

Grilled Salmon Fillet / \$26.50 per person
with Lemon, Caper Sauce, Herb Rice and Market Vegetables.

Poultry

Plantain Chicken / \$17.00 per person
Chicken Breast filled with Roasted Plantain, Local Vegetables, Sweet Corn Flitters

Thyme Chicken Breast / \$16.00 per person
Whipped Sweet Potatoes, Seasonal Vegetables, Sorrel Ginger Sauce

Vegetarian

Curried Chickpeas and Tofu / \$16.00 per person
Served with Coconut Rice and Seasonal Vegetables

DUO SELECTIONS

PLEASE SELECT ONE

Char-Grilled Chicken Breast and filled of Atlantic Salmon / \$39.00 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 / \$36.00 per person

Jerk Chicken Breast & Grilled Snapper Fillet / \$36.00 per person

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

DESSERT

PLEASE SELECT ONE

Coconut Lime Parfait with Roasted Banana and Pineapple / **\$8.00 per person**

Caramel Walnut Rum Cake served with Port Glazed Pear / **\$8.00 per person**
with Grand Marnier Chantilly Cream

Mango Cheesecake with Strawberry Sauce / **\$8.00 per person**

Rum & Raisin Bread Pudding with Vanilla Sauce / **\$8.00 per person**

Coconut Rum Cake with Orange Sauce / **\$8.00 per person**

Double Chocolate Layer Cake with Raspberry Sauce / **\$8.00 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.