

Our conference package includes:

Morning Coffee Break comprising coffee/tea/juice/sandwiches/fruits & pastries

Afternoon coffee break comprising coffee/tea/juice/pastries

Conference room set with tables and chairs according to the client's specifications

Complimentary Podium

Soup

Jamaican Red Peas Soup (with meat) • Cream of Pumpkin Soup with Herbed Croutons (Vegetarian) • Rich Beef Soup

Chicken Vegetable Soup • Puree of three bean Soup with smoked Chicken • Cream of Gungo Peas Soup (Vegetarian)

Main Courses

CHICKEN

Grilled Barbeque Chicken

Chicken Roulade stuffed Sweet Potatoes & Callaloo

Traditional Herb Roasted Chicken

Parmesan Chicken with a Tomato Jam

Baked Chicken with Garlic & Thyme Ginger Sauce

Southern Fried Chicken Stuffed with Pepper Jack Cheese

Orange Ginger Honey-Glazed Chicken

Jerk Chicken

Tamarind Flavoured Skewered Chicken

SEAFOOD

Sweet & Sour Fish with julienne Vegetables

Jamaican Brown Stewed Fish with Sweet Pepper & Carrots

Escoveitch Fillet of Snapper

Grilled Fish with Capers Lemon Butter Sauce

Poached Fish in Curry Paprika Sauce with Julienne Vegetables

Grilled Basa with Mushroom En-Croute

Parmesan Fish with Tomato Jam

Baked Fish with Red Cabbage Ragout

VEGETARIAN DISHES

Lasagna Rolls with Vegetables served with Tomato Sauce

Three-Bean Indian Stew with Coconut Milk

Curried Vegetables

Jamaica Vegetarian Stew Peas

OTHERDISHES

Curried Goat

Guava Flavoured Smoked Spare Ribs

Roast Beef with Red Wine Sauce

Barbequed Pork Chops









81 Knutsford Boulevard, Kingston 5 Tel: (876) 926-3691-9 Email: sales@jama_icapegasus.com

Vegetables

Grilled Glazed Carrots with Lemon Dill • Brown Sugar Glazed Beets • Trio of Peas • String Beans & Carrot with Garlie Butter

Black Beans & Corn • Vegetable Casserole • Ratatouille Vegetable • Red Pepper Flake Tempura Vegetables

Accompaniments

Baked Plantain

Jamaican Rice & Peas

Herb Roasted Potatoes

Creamy Mashed Potatoes

Fried Rice

Seasoned Rice

Asian Noodles with Vegetables

Croquette Potatoes

Coconut Rice

Double Baked Potatoes

Roast Potato Cup

Cold Salads

Pasta & Sun Dried Tomatoes

Grilled Mediterranean Vegetable Medley

Tossed Salad

Cream Crispy Coleslaw

Rustic Two Potato Salad with Smoked Marlin

Greek Salad

Traditional Potato Salad

Rum Plantain Salad



Desserts

Pineapple Upside Down Cake

Fresh Fruit Tart

Heavenly Chocolate Velvet Cake

Bread & Butter Pudding

Rum & Raisin Cheesecake

Vanilla Cheesecake

(Raspberry, Cherry,

Strawberry Toppings)

Key Lime Pie

Pineapple Pockets

Coffee Almond Cake

Coconut Cream Tart

Carrot Zucchini Bread

Menu Selection:

Plated Service

- * One soup or salad
- * One or two meats
- * One accompaniment
- * One Vegetable
- * One Dessert

Buffet

- * Two cold salads
- * Two or three meats
- * Two accompaniments
- * One Vegetable
- * Two desserts



One Glass of Fruit Juice to be served with lunch

PRICES

Plated

1 meat plated US\$38.50 per person 2 meats plated US\$44 per person person

Buffet

2 meats US\$47.50 per person 3 meats US\$52 per person

4 meats US\$57.50per person

Enhance your luncheon experience and choose:

Grilled Shrimp Scampi: US\$10 per person Combination Starch: US\$3.50 per person Combination Desserts: US\$4.50 per person

Prices are subject to GCT 15% and Service Charge 10%. Prices are subject to change without notice. BUFFET SERVICE - 30 pax (minimum) Additional 30% on public holidays