



CATERING AND SPECIAL EVENT MENUS

Birthday Parties, Family Reunions, Weddings, Special Functions,
Groups, Themed Events and Fashion Shoots

BRUNCH BUFFET

(Minimum 40 persons)

| | | |
|-----------------------------------|---|---|
| Chilled Fruit Juices | Home-Fried Potatoes | Potato Salad, Sliced Tomatoes and Cucumbers, Pasta Salad |
| Seasonal Fruit Platter | Smoked Marlin | Cheese Tortellini in Plum Tomato Sauce with Basil |
| Pancakes | Assorted Breads and Breakfast Pastries | Honey-Baked Ham and Pineapple Sauce |
| Omelet Station with Condiments | Kalamata Olives, Lemons, Pearl Onions | Fried Chicken, Escovitch Fish |
| Eggs Benedictine | Crisp Garden Greens and Assorted Dressings | Rice and Peas, Steamed Callaloo, Mixed Vegetables |
| Bacon and Sausages | | |

DESSERT

| | | |
|-------------|----------------------|----------------------------------|
| Pies, Cakes | Puddings and Cookies | Imported and Domestic Cheeses |
|-------------|----------------------|----------------------------------|

\$49 per person plus tax and service



LUNCH BUFFET OPTION 1

(Minimum 20 persons)

Soup of the Day

Fresh Fruit Platter

Assorted Open-Faced Sandwiches
(2 per person, including smoked marlin, tuna, roast beef, turkey, etc.)

Garden Greens with Balsamic Dressing, German Potato Salad

Assorted Cheese Board

\$32 per person plus tax and service

LUNCH BUFFET OPTION 2

(Minimum 20 persons)

Minestrone Soup

Prosciutto di Parma with Melon, Greek Salad

Grilled Snapper with Tropical Salsa

Breaded Chicken Escalope, Multi-Colored Fussili Primavera

Seasonal Vegetables, Potatoes and Rice Pilaf

Coconut Cream Pie

Fresh Fruit Flan

\$42 per person plus tax and service

Plus 10% government tax and 18% service charge



LUNCH BUFFET OPTION 3

(Minimum 30 persons)

Green Banana and Plantain Chips with Caribbean Fruit Salsa

Red Pea Soup

Garden Salad with Mango Dressing

Coleslaw

Relish Tray

Jerk Pork

Brown Stew Chicken

Grilled Fillet of Mahi-Mahi with Rundown Sauce

Callaloo Rice

Boiled Yam

Mixed Local Vegetables

DESSERT BAR

Tropical Fruit Salad

Coconut Gizzadas

Rum Cake

Sweet Potato Pone

\$45 per person plus tax and service

Plus 10% government tax and 18% service charge



LUNCH BUFFET OPTION 4

(Minimum 30 persons)

Chilled Gazpacho Andaluz

Selection of Freshly Baked Bread

SALAD BAR

Tomato, Red Onion & Fresh Basil

Caesar Salad, Garlic Croutons, Parmesan Cheese

Chinese Tiger Shrimp and Chicken Salad

Smoked Scottish Salmon

Grilled Mediterranean Vegetable Salad with Pesto

BUILD YOUR OWN SANDWICHES

Sliced Grilled Chicken Breast, Sliced Ham, Sliced Cheese

Lettuce, Tomato, Cucumber, Sliced Onion and Dill Pickles

Mayo, Dijon Mustard and Whipped Butter

French Baguette, Kaiser Bun

PIZZA

Crispy Pizza with Melted Fontana, Jerk Chicken and Arugula



DESSERT BAR

Chocolate and Pecan Squares

Caramelized Lemon Tart

Fruit Salad with Coconut Rum

\$50 per person plus tax and service

LUNCH BUFFET OPTION 5

(Minimum 30 persons)

Cold Cantaloupe Bisque

Selection of Freshly Baked Breads

SALAD BAR

Penne Pasta with Ratatouille Salad

Proscuitto di Parma with Melon, Spanish Potato Salad

Smoked Marlin and Red Onion Salad

Chicken Salad, Nicoise Salad with Fresh Tuna

Thai Beef Salad



PIZZA AND WRAPS AND SANDWICHES

Crispy Pizza with Melted Fontana, Black Forest Ham, Pineapple and Roasted Pepper Confit

Tortilla Wrap Stuffed with Jerk Chicken, Onion, Peppers, Tomatoes and Guacamole

OPEN-FACED SANDWICH

Smoked Scottish Salmon Sandwich with Cream Cheese and Chives

DESSERT BAR

Papaya Cheesecake with Tropical Fruit Coulis

Tiramisu with Vanilla Sauce

\$49 per person plus tax and service



LUNCH BBQ

(Minimum 30 persons)

Caesar Salad

Tomato and Cucumber Salad

Smoked Marlin Platter

BBQ Chicken

Seafood Kebab with Fruit Salsa

Jerk Sausage

Homemade Cocoa Bread

Pumpkin Rice

Steamed Local Vegetables

DESSERT BAR

Guava Cheesecake

Assorted Cookies

Fresh Fruit Salad

Cheese Board

\$49 per person plus tax and service



DINNER

PLATED APPETIZERS

BBQ Tiger Shrimp
with Sweet and Sour Cho-Cho and Papaya Salad – \$15

Smoked Line-Caught Blue Marlin Carpaccio
with Spicy Local String Bean Salad – \$13

Smoked Scottish Salmon Salad
with Capers, Red Onions, Melba Toast and Crème Fraiche – \$16

Marinated Pesto-Grilled Goat Cheese Salad
with Toasted Almonds and Tarragon Dressing – \$12

Jamaican Crab Cake Salad
on a Bed of Mesclun Leaves and Sherry Dressing – \$15

Roasted Tomato, Red Onion and Basil Tart
served with Balsamic Dressing – \$11

Ahi Tuna Sashimi Tuna
Rolled in Black Sesame Seed seared and brushed with Asian Dressing – \$16



SOUP OF THE DAY

Chilled Gazpacho Andaluz – \$8

Chilled Vichyssoise – \$8

Jamaican Seafood Chowder
with Fish, Shellfish and Tomato Base – \$9

Jamaican Pepper Pot Soup
with Calaloo and Coconut Milk (can be vegetarian based) – \$7

Jamaican Red Pea Soup
with Spinners (vegetarian option available) – \$7

Jamaican Orange and Plantain Soup
(vegetarian option available) – \$6

Lobster Bisque
glazed with Cognac and Sambuca – \$7

Spicy Pumpkin Chowder
with Cinnamon Crème Fraiche – \$7

Curried Zucchini and Apple Soup – \$7

SORBET FLAVORS

Lemongrass Sorbet, Lime Sorbet with Campari, Champagne Sorbet, Passion Fruit Sorbet,
Raspberry Sorbet Glazed with Pink Champagne, Mango Sorbet and Pineapple Ginger Sorbet

All Sorbets \$2.50 per portion plus tax and service



PLATED MAIN COURSE

Herb-Crusted Rack of New Zealand Lamb
with Rosemary Jus, Polenta Tart and Roasted Peppers,
Selection of Local Vegetables – \$42

Certified Angus Beef Tenderloin
with Pinot Noir Reduction, Potato and Zucchini Rosti,
Oven-Roasted Tomato and Asparagus – \$46

Marinated U.S. Choice Strip Loin
with Shallot and Merlot Reduction, Duchess Potatoes,
Selection of Local Vegetables – \$44

Farm-Raised Chicken Breast
Stuffed with Leek and Wild Mushrooms Boulangere Potatoes,
Cured Tomato and Tarragon Jus – \$34

Coconut-Crusted Chicken Breast
with Basil Potatoes, Cumin and Honey- Glazed Carrots,
Mango Ginger Sauce – \$33

Garlic & Herb-Marinated Caribbean Spiny Lobster*
with Butter, Roasted Garlic Mashed Potatoes
and Selection of Local Vegetables – \$48

*Lobster is out of season April 1 to June 30

Grilled Pepper-Crusted Swordfish
with Thyme-Roasted New Potatoes, Bean Ragout
and Chive Beurre Blanc – \$42

Pan-Seared Red Snapper
with Thyme, New Potatoes and
Grilled Zucchini and Red Peppers – \$39



Grilled Salmon
with Sauce Béarnaise Vegetable Rice Pilaf
and Seasonal Vegetables – \$39

Herb-Marinated Grilled Mahi-Mahi
with Basil Mashed Potatoes, Grilled Zucchini
and Lemon Herb Butter Sauce – \$39

Surf and Turf Half
Spiny Lobster Tail* or Herbs and Garlic Sautéed Shrimps
Served with Certified Angus Beef Tenderloin,
Roasted Garlic Mashed Potatoes and Local Jardinière Vegetables – \$54

*Lobster is out of season April 1 to June 30

GALA DINNER

Spicy Pumpkin Chowder with Nutmeg Crème Fraiche

Pan-Seared Sea Scallops
with Spiced Lentils on a Bed of Frisee-and-Shallots Salad

Lime Sorbet with Campari

Ginger Warimars Sea Bass
with Wilted Spinach and Cumin-Glazed Baby Carrots and Basil Potatoes

Double Chocolate Mousse
with Tropical Fruit Compote and Vanilla Crème Anglaise

Petit Fours

Coffee or Tea

\$82 per person plus tax and service

Plus 10% government tax and 18% service charge



DESSERTS

Dark and White Chocolate Terrine with Raspberry Coulis – \$9

Fresh Fruit Tartlets with Cream Chantilly – \$9

Warm Mango Crepe with Coconut Ice Cream – \$10

Tiramisu with Biscotti and Fruit Coulis – \$9

French Vanilla Bean Creme Brulee with Crispy Coco Tuile – \$9

Coconut Parfait, Passion Fruit Crème Brulée,
Jamaican Rum Cake & Extra Old Appleton Rum Sabayon – \$12

Tropical Fruit Plate with Coconut Rum, Ice Cream, Sugar and Fruit Coulis – \$9

DINNER BBQ

(Minimum 80 persons)

Red Pea Soup

Smoked Salmon Platter, Mussels Vinaigrette

Fresh Tropical Fruit Mirror, Tomato
and Mozzarella
with Fresh Basil

Antipasto Platter, International Cheese Board

Caesar Salad Station with Fresh Basil and Balsamic Dressing

German Potato Salad

BBQ Chicken



Jerk Sausages

BBQ Spare Ribs

Lobster Tails* or Seafood Kebab

BBQ Brisket of Beef

Vegetable Lasagna

Corn on the Cob

Baked Potatoes

Fresh Medley of Vegetables

International Dessert Buffet with Cherries Jubilee

With Lobster – \$69 per person plus tax and service

With Seafood Kebab – \$63 per person plus tax and service

*Lobster is out of season April 1 to June 30

WEST INDIAN DINNER BUFFET

(Minimum 80 persons)

Spicy Pumpkin Chowder

Marinated Seafood Salad with Mango Dressing

Smoked Marlin with Capers and Red Onions

Shrimp Platter with Jerk Mayonnaise

Fresh Fruit Platter



Mesclun Green Salad

Three Types of Homemade Dressings

Potato Salad, Coleslaw

Marinated Tomato and Sweet Pepper Salad

Coffee-Crusted Roast Beef

Steamed Butter Fish with Jamaican Spinach and Vegetables

Jerked Chicken

Jerked Suckling Pig

Cracked Conch, Rice and Peas

Roasted Sweet Potatoes, Buttered Callaloo

Honey-Glazed Cho Cho

INTERNATIONAL CHEESE BOARD

ASSORTED ROUND HILL DESSERTS

Gizzadas, Coconut Drops, Banana Pudding

Guava Cheesecake, Chocolate Truffle Torte

Tropical Fresh Fruit Salad

Banana Flambé with Coconut Ice Cream

\$65 per person plus tax and service



GALA DINNER BUFFET

(Minimum 80 persons)

PLATED APPETIZER

Tomato & Mozzarella di Buffala with Basil, Smoked Salmon Carpaccio, Capers, Crème Fraiche and Green Leaf Lettuce, Sliced Cucumber and Julienne Carrots

SEAFOOD DISPLAY

Green Mussels, Alaskan King Crab Legs, Poached Shrimp

PASTA STATION WITH CHEF IN UNIFORM

Penne, Fusili

SAUCES

Tomato and Basil, Carbonara, Pesto

MEAT AND SEAFOOD

Chicken, Baby Shrimps, Julienne Prosciutto

GARNISHES

Diced White Onions, Sliced Mushrooms, Pine Nuts, Chopped Garlic, Crushed Red Chili Flakes, Parmesan Cheese, Diced Green Onions, Diced Tomatoes, Olive Oil



FROM THE GRILL

Spiny Caribbean Lobster,* Flank Steak

*Lobster is out of season April 1 to June 30

CONDIMENTS

Garlic Butter, Lemon, Papaya Chutney, Jerk Sauce, Dijon Mustard, Horseradish

HOT DISHES

Coconut Chicken with Mango Ginger Sauce

Grilled Snapper with Tomato Vierge, Roasted Pumpkin Risotto

Honey-Glazed Carrots

String Beans, Chicken Paella

Rosemary-Grilled New Potatoes

PLATED DESSERTS

White Chocolate Bread and Butter Pudding,

Double Chocolate Gateau and Sliced Exotic Fruit

\$ 89 per person plus tax and service



COLD HORS D'OEUVRES

(Prices per dozen)

| | |
|---|------|
| Seared Tuna on Plantain Chip | \$30 |
| Chive Muffin with Smoked Scottish Salmon and Boursin Cheese | \$34 |
| Vine Tomatoes and Kalamata Olive Bruschetta | \$23 |
| Crudit  Platter with Guacamole | \$23 |
| Poached Shrimp with Chives and Red Onion Chili Mayo | \$34 |
| Crispy Wonton Layer with Crab and Mango | \$34 |
| Lobster* Medallions on Cucumber Ring with Mango Mayo | \$36 |
| Chicken Liver Mousse with Four Spices on a Plantain Chip | \$23 |
| Caponata Tartlet with Seared Tuna Loin and Wasabi Mayo | \$36 |
| Tomato, Mozzarella di Buffala & Basil Crostini | \$23 |
| Cheese and Grapes Brochette | \$23 |
| Smoked Marlin with Red Onion and Caper | \$30 |
| Mini Club Sandwich with Smoked Marlin & Cucumber | \$26 |
| Prosciutto di Parma-Wrapped Melon | \$26 |
| Jerk Chicken Breast with Mango Chutney | \$20 |

*Lobster is out of Season April 1 to June 30

Plus 10% government tax and 18% service charge



HOT HORS D'OEUVRES

(Prices per dozen)

| | |
|---|------|
| Spicy Chicken Tempura with Ponzu Dip | \$23 |
| Mini West Indian Curry Pumpkin Roti | \$20 |
| Jamaican Crab Cake with Sweet & Sour Sauce | \$30 |
| Coconut-Breaded Shrimp with Fruit Salsa | \$34 |
| Marinated Chicken Skewer with Satay Sauce | \$23 |
| Jerk Franks in a Blanket | \$20 |
| Spinach and Feta Cheese in Filo Pastry | \$24 |
| Mini-Vegetable Spring Roll with Sweet Chili Dip | \$24 |
| Thai-Marinated Beef Satay | \$30 |
| Jamaican Cocktail Patties | \$24 |
| Conch Fritters with Jerk Mayo | \$23 |
| Ackee and Codfish on Bammies | \$23 |
| Grilled Vegetables Quesadilla with Guacamole | \$23 |
| Jamaican Codfish Cake | \$23 |
| Asian Duck Wrapped in Mandarin Pancake | \$30 |



COFFEE BREAK SELECTION

THE POWER BREAK – \$12.50

Granola Bar, Fresh Fruit Skewer with Honey and Yogurt

Mineral Water

Coffee/Tea

HEALTH BREAK – \$16

Fresh Orange Juice, Bran Muffins

Sliced Fresh Fruits, Assorted Nuts

Coffee/Tea

SUNDAE BAR – \$14

Various Ice Creams with Assorted Fun Toppings

Soft Drinks

Coffee/Tea



THE CHOCOHOLIC – \$17.50

Chocolate-Dipped Fruits

Chocolate Chip Cookies

Brownies

Chocolate Milk

Coffee/Tea

THE INTERNATIONAL – \$22.50

Flavored Coffee and Biscotti

Strawberries Romanoff Bagels with Smoked Salmon and Sour Cream

ENGLISH AFTERNOON TEA – \$21

Assortment of Regular and Herbal Teas

Scones with Preserves

Assorted Finger Sandwiches

Fresh Fruit Tartlets

Dundee Cake



KID'S PARTY

(Minimum 20 children)

Assorted Sodas

Potato Chips

CHOOSE THREE OF THE FOLLOWING:

Hot Dogs

Macaroni and Cheese

Vegetable Sticks with Dip

Chicken Fingers

Homemade Cheese Pizza

COOKIES

Oatmeal Raisin, Chocolate Chip, Peanut Butter

Brownies

Ice Cream Sundae Bar

Chocolate and Vanilla

\$21 per person plus tax and service



BEVERAGE CATERING & SOCIAL EVENTS

| Liquor | Standard Brands | Premium Brands | Deluxe Brands |
|---------|----------------------|----------------------|----------------------|
| Scotch | J&B | Dewar's | Chivas Regal |
| Blend | Canadian Club | Seagrams V.O. | Crown Royal |
| Bourbon | Jim Beam | Old Grand-Dad | Jack Daniels |
| Gin | Beefeater | Bombay | Tanqueray |
| Vodka | Smirnoff | Absolut | Grey Goose |
| Rum | Appleton | Myer's Dark | Appleton Reserve |
| Wines | Red/White House Wine | Red/White House Wine | Red/White House Wine |
| Juice | Fruit Punch | Fruit Punch | Fruit Punch |

| Selections | Host Bar Prices (per drink) |
|--|--------------------------------|
| Standard Brands | \$5.50 |
| Premium Brands | \$7.00 |
| Deluxe Brands | \$7.50 |
| House Wine (Red/White) / La Joya (Chile) | \$6.50 |
| Domestic Beer (Red Stripe) | \$5.00 |
| Imported Beer (Heineken) | \$5.50 |
| Mineral Water (Domestic) | \$3.50 |
| Mineral Water (Imported) | \$4.00 |
| Assorted Sodas | \$3.50 |



PACKAGE BAR SERVICE

(Minimum of 30 guests for all bar packages)

| | Standard | Premium | Deluxe |
|-------------|----------|---------|--------|
| One Hour | \$26 | \$30 | \$34 |
| Two Hours | \$32 | \$36 | \$40 |
| Three Hours | \$38 | \$42 | \$46 |
| Four Hours | \$44 | \$48 | \$54 |
| Five Hours | \$50 | \$54 | \$60 |

JAMAICA BAR PACKAGE

A selection of local Red Stripe & Red Stripe Lite, Orange, Cranberry, Pineapple, Grapefruit and Mango Juice, Rum Punch, Soft Drinks, Mineral Water

| | |
|-------------|------|
| Two Hours | \$20 |
| Three Hours | \$24 |
| Four Hours | \$26 |



NON-ALCOHOLIC BAR PACKAGE:

A selection of assorted soft drinks & mineral water, Orange, Cranberry, Mango-Carrot, Pineapple-Ginger Juice, Limeade, Lime Squash, Virgin Piña Coladas – Strawberry Daiquiri & Mango Daiquiri, Fruit Punch – blended or tropical, Pellegrino and Perrier, non-alcoholic sparkling wine

| | |
|-------------|------|
| One Hour | \$16 |
| Two Hours | \$20 |
| Three Hours | \$24 |
| Four Hours | \$28 |
| Five Hours | \$32 |
| Six Hours | \$36 |

**All prices are in U.S. dollars and are subject to change without notice.
Tax and service charge additional. A complete wine list is available upon request.**