

STARTERS

Cold

Honey and Goat Cheese Tart with Aged Balsamic Syrup
Ripe Tomato and Basil Bruschetta
Camembert Rounds with Mango Chutney on Toast Points
Jerk Chicken Tart with Tropical Fruit Chutney
Escoveitched Smoked Marlin on Bammy
Citrus Shrimp with Ginger Cocktail Sauce on Chinese Spoons
International Cheese Platter

Hot

Vegetable Spring Rolls with Plum Dipping Sauce
Lobster Fritter Lollipops with Jerk Spiced Tartar Sauce
Miniature Crab Cakes with Smoked Pepper Coulis
Coconut Shrimp Satay, Scotch Bonnet Cream
Callaloo and Pumpkin Quiche
Grilled Lamb Chops with Olive Pesto

Soups

Cream of Cauliflower Soup with Cajun Shredded Lobster
Cinnamon Pumpkin Soup with Crème Fraiche
New England Clam Chowder
Red Peas Soup
Classic Onion Soup
Mississippi Seafood Gumbo
Cream of Mushroom
Jamaican Fish Tea
Sweet Corn and Conch Soup
Pepperpot with Spinners
Chilled Tomato Gazpacho
Pear and Cucumber Soup
Trio of Melon Soup
Green Peas Soup

SALADS

Vine Ripened Tomatoes with Buffalo Mozzarella, Grilled Onions, Aged Balsamic and Basil Oil

Market Baby Greens, Crusted Goat Cheese with Pistachio and Chili Yogurt Citrus Dressing and Breadfruit Sticks

Bouquet of Baby Greens in Cucumber Wrap, Marinated Artichokes, Tomatoes and Carrots with Poppy Seed Dressing

Greek Salad with Feta Cheese, Kalamata Olives, Shaved Cucumbers and Tomatoes

Caesar Salad with Parmesan Crisps and Oven Baked Garlic Croutons

Fresh Spinach with Pecans, Strips of Tomato and Julienne Peppers with a Strawberry Vinaigrette

Belgium Endive and Shaved Fennel Salad, Roasted Beets, Crumbled Blue Cheese with a Honey Mango Vinaigrette

PASTAS

Jamaican Rasta Pasta
Roasted Vegetable Lasagna
Chicken Penne in Alfredo Sauce
Crab Ravioli in Tomato Cream Sauce
Grilled Shrimp Fettuccine in Garlic Pesto Sauce
Spaghetti Bolognese served with Garlic Bread
Seafood Angel Hair Pasta served in Creamy Basil Sauce

LUNCH PRE-PLANNED MENUS

Lunch Menu # 1

Tomato Gazpacho
Seared Salmon with Asian Sauce
Rustic Potato Salad
Fruit Salad with Mango Sorbet

Lunch Menu # 2

Chilled Pear Soup
Grilled Shrimp Pasta Salad with Sweet Chili Sauce Dressing
Rum Cake with Chocolate Glaze

Lunch Menu # 3

Mixed Greens with Mango Vinaigrette
Roast Pork Tenderloin with Apple Pineapple Salsa
Pita Chips and Hummus Dip
Chocolate Chip Cupcakes

Lunch Menu # 4

Greek Salad with Red Wine Vinaigrette
BBQ Chicken Quesadillas
Assorted Cookies and Ice-cream

Lunch Menu # 5

Tri Melon Cold Soup
Tuna Stringbean Salad
Rum and Raisin Cheese cake

Lunch Menu # 6

Cole Slaw
Baked Chicken Wings with Ginger Pineapple Glaze
Assorted Chips and Tomato Salsa
Key Lime Pie

Lunch Menu # 7

Cucumber Yogurt Cold Soup
Grilled Snapper Tortilla Wraps
Chocolate Cherry Cake

DINNER PRE-PLANNED MENUS

Dinner Menu # 1

Jamaica Night
Pepperpot Soup
Jerk Chicken/Pork with Rice and Peas and Sautéed Callaloo
Fried Ripe Plantain
Jamaican Bread Pudding with Rum Sauce

Dinner Menu # 2

BBQ Night
Cream of Red Peas Soup
Choice of BBQ Baby Back Pork Ribs/Chicken/Prawns/Pork served with Boursin Cheese Mashed Potato and Steamed Vegetables
Coconut Cream Pie

Dinner Menu # 3

Seafood Fiesta
Crab Cakes on top of Papaya Mango Relish and Jerk Remoulade Sauce
Choice of Grilled Lobster/ Seafood Kebabs/Grilled Grouper in Coconut Capers Sauce with Jasmine Rice and Grilled Asparagus
Strawberry Cheese Cake

Dinner Menu # 4

Cream of Pumpkin Soup
Caesar Salad
Peppercorn Crusted Tenderloin served with Potato au Gratin and Broccoli and Cauliflower Florets served with Red Wine Brown Sauce
Lemon Tart

Dinner Menu # 5

Conch and Corn Chowder
Tomato and Mozzarella Salad with Balsamic Vinaigrette
Grilled Lamb Rack with Italian Styled Polenta and Grilled Vegetables served with Lamb au Jus
Tiramisu

Dinner Menu # 6

Southern Classic
Seafood Gumbo
Teriyaki Glazed Pork Chops served with Sweet Potato Casserole and Collard Greens
Pecan Pie

Dinner Menu # 7

Bouquet Garni Salad with Strawberry Vinaigrette
Tilapia Stuffed with Crabmeat served with a Spicy Hollandaise Sauce and Creamy Risotto and Sautéed Vegetables
Coconut Crème Brûlée

Dinner Menu # 8

French Onion Soup with Garlic Toast
Grilled Seafood Kebabs with Coconut Sauce served with Roasted Red Bliss Potatoes and Steamed Baby Carrots and Leeks
Diced Fruits Delights and Mango Sorbet

Chicken/Fowl

Jerk Chicken
Grilled Chicken Breast with Mango Chutney
Roasted Chicken with Cranberry Sauce
Jamaican Curry Chicken with Vegetables
Stuffed Chicken Breast with Bacon Spinach and Boursin Cheese
Grilled Chicken Breast Kebabs
Seared Duck Breast with Sorrel Pineapple Sauce
Stir Fry Chicken with Cashew and Vegetables

FISH

Grilled Salmon with Herb Cream Sauce
Herb Cashew Crusted Grouper
Deep-Fried Breaded Tilapia
Crab stuffed Snapper Fillets
Escoveitched Mahi Mahi
Sauted Scallops in White Wine Garlic Sauce
Seafood Rundown
Lobster in season, prepared any way you like it
Sesame Seed Crusted Tuna
Seared Snapper with Fruit Salsa

BEEF, PORK and LAMB

Roasted Pork Tenderloin with Apple Glaze
Grilled Lamb Chops with Mint au Jus
Teriyaki Glazed Grilled Pork Chops
Peppercorn Crusted Tenderloin
Fillet Mignon with Caramelized Onion and Mushroom Demi Glaze
Grilled Beef, Pork and Vegetable Kebabs
Jerk BBQ Pork Tenderloin
Curry Lamb Tenderloin with Bean Ragout