

## MONTEGO BAY CONVENTION CENTRE



# SAVOR GUIDE



## BREAKFAST

All Breakfast Selections Include Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

All hot breakfast selections require a 50 person minimum.  
Under 50 people may be subject to a surcharge.

## Continental

### Sunrise Continental \$16

An assortment of Danish, Croissants, Breakfast Breads, Muffins, Butter & Preserves, Freshly Cut Island Fruit & Berries

### Deluxe Continental \$18

An assortment of Danish, Scones, Muffins, Breakfast Breads and Bagels with Cream Cheese, Butter & Preserves, Natural Yogurt with Granola, Assorted Boxed Cereal with Milk, Freshly Cut Island Fruit & Berries

### Tropical Continental \$20

Pineapple and Grapefruit Juices  
An assortment of Traditional Caribbean Breakfast Breads and Pastries, Butter & Preserves, Natural Yogurts with Coconut & Tropical Muesli, Fresh Cut Tropical Fruits & Berries

### Heart Healthy \$20

Assorted Low-Fat Muffins, Natural Yogurt with Granola, Fresh Cut Seasonal Fruit & Berries, Multi-grain English Muffins with Margarine & Preserves and Low Fat Cream Cheese

## Buffets

All Buffets Include Assorted Breakfast Pastries with Butter & Preserves, Fresh Cut Seasonal Fruit & Berries.

### Farm Fresh \$19

Scrambled Eggs, Wood Smoked Bacon or Sausage and Root Vegetable Hash

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





## **Jamaican Style**

**\$30**

Scrambled Eggs, Ackee and Saltfish, Fried Dumpling and Ripe Plantain, Steamed Callaloo, Grilled Bacon and Toast

## **Banana French Toast**

**\$22**

Banana Stuffed French Toast with Warm Maple Syrup & Tropical Fruit Compote, Wood Smoked Bacon or Sausage and Scrambled Eggs

## **St. James Morning**

**\$23**

Scrambled Eggs, Spiced Corned beef Hash, Sauteed Vegetables with Toast

## **Heart Healthy**

**\$23**

Vegetable Scrambled Egg white, Raw Oatmeal mixed with Low fat Milk, Diced Fresh Tropical Fruits, Toasted Coconut Flakes and honey with Nature Valley Granola Bar and Muesli with Natural Yogurt

### **Action Station Accompaniments**

One Chef Attendant per 50 Guests recommended at \$100 per Attendant.

## **Pan Cakes**

**\$8**

Make you own Homemade Pancakes with Local Spices, Fresh Fruit and Fillings

Accompanied by: Fresh Fruit Yogurt Sauce, Mango Puree, Maple Syrup, Chopped Nuts and Bee Honey

## **Caramelized Banana French Toast**

**\$7**

Banana Stuffed French Toast

Accompanied by: Warm Maple Syrup, Powdered Sugar, Caramel, and Chocolate Sauce

## **Crab Benedict**

**\$10**

Crab Cakes with Poached Eggs on top of Plain or Wheat English Muffin with a Citrus Bearnaise

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





## Omelet

**\$8**

Omelets Made-to-Order with a Selection of Wood Smoked Bacon, Ham, Callaloo, Grilled Onions, Peppers, Cheddar and Swiss Cheeses, Tomatoes, Mushrooms and Scotch Bonnet

\*Chef Attendant Required

## Plated Breakfast

All Plated Meals Include Chilled Juice – Orange, Pineapple or Grapefruit,  
Assorted Breakfast Pastries with Butter & Preserves  
Tropical Fruit Salad  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea.

## Eggs Benedict

**\$21**

Served with Canadian Bacon or Sautéed Callaloo, Citrus Hollandaise, Root Vegetable Hash

## Cinnamon-Brie French Toast Sandwich

**\$23**

Served with Warm Maple Syrup, Wood Smoked Bacon and Sweet Potato Hash

## National Breakfast

**\$26**

Ackee and Saltfish, Sauteed Callaloo, Green Banana Fritter and Fried Ripe Plantain

## Quiche Lorraine

**\$23**

Served with an Herb Grilled Tomato and Roasted Rosemary Potato Wedges

## Breakfast Frittata

**\$22**

Farm Fresh Eggs, Vegetables Greens, Cheddar Cheese, Fresh Herbs, Grilled Red Onion and Roasted Bell Pepper Coulis. Served with Crispy Potato Cakes and Breakfast Sausage.

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





## Breakfast Enhancements

Per dozen

Fresh Fruit Breakfast Breads	\$36
Bagels with Cream Cheese, Butter & Preserves	\$38
Assorted Muffins	\$38
Assorted Jamaican Pastries	\$36
Filled Croissant Assortment	\$42
Croissant or English Muffin Sandwiches Filled with Scrambled Eggs & Cheddar Cheese (2 doz minimum per type)	\$57
Add your choice of: Country Ham, Wood Smoked Bacon, Turkey Bacon or Sausage (2 doz minimum per type)	\$66
Beef, Chicken or Vegetable Patties (2 doz minimum per type)	\$57

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





## LUNCH SERVICE

### Boxed Lunches

All box lunches include chips, whole fruit and dessert choice and a bottle of water or soda.

Minimum of 50 per each boxed lunch required.

### Salads

**\$25**

#### Greek

Greek Salad with Tomatoes, Cucumbers, Artichokes, Black Greek Olives, Banana Peppers, Feta Cheese and Chickpeas Tossed with Scallions and Tarragon Vinaigrette with Pesto Grilled Pita Chips

#### Curry Chicken

Curry Chicken Salad with fresh Mixed Greens, Wedged Plum Tomato, Shredded Carrot and Raisin served with an East Indian Mango Dressing

#### Savor....Chopped

Chopped Salad with Romaine Lettuce, Cucumbers, Tomatoes, Red Onions, Tri Colour Bell Peppers, Bacon, Egg, Bleu Cheese and topped with Honey Dijon Dressing

### Sandwiches

**\$25**

#### Grilled Nann Bread Wrap

Grilled Nann Bread Wrap served with Curry Roasted Vegetables and Herb Hummus

#### Roasted Turkey

Roasted Turkey Sandwich with Brie Cheese, Apple Chutney and Frisee on Multi-Grain Bread

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





## **Grilled Chicken**

Grilled Chicken Sandwich served on Rosemary Bread with Sundried Tomato-Basil Pesto, Romaine Lettuce, Provolone Cheese and Caramelized Onions

## **Cajun Grilled Chicken Salad**

Served with Apple, Celery & Currents on Pita Bread

## **Jerk Grilled Salmon Wrap**

Served with Baby Greens, Cream Cheese and Avocado Spread

## **Dessert (Select One)**

Chocolate Chip Brownie  
Served with White Chocolate Sauce

Coconut Cake  
Served with a Pineapple Whipped Cream

Bread Pudding  
Served with rum and Raisin Sauce

Fruit Cake  
Served with Fresh Fruit Puree

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*



## Chilled Lunch Selections

Lunch selections require a 50 person minimum.  
Under 50 people may be subject to a surcharge.

### Chilled Salads

All Plated Salads Include Fresh Baked Bread with Butter, Your Choice of Dessert, Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Hot and Iced Tea.

#### **Jerk Chicken Salad**

**\$22**

Jerk Chicken Salad on Jamaican Mixed Green Lettuce, Solo Papaya, Honey Roasted Sweet Potatoes, Toasted Pumpkin Seeds with Mango and Lime Vinaigrette

#### **Blackened Shrimp Salad**

**\$25**

Served with Baby Greens, Roasted Corn Salsa with Herb Marinated Grape Tomatoes, Topped with Plantain Chips and Scotch Bonnet Citrus Vinaigrette

#### **Grilled Steak Salad**

**\$30**

Served with Mixed Field Greens, Roasted Tri Colour Bell Peppers, Grilled Red Onion Rings, Red & Yellow Tomatoes, Marinated Fingerling Potatoes, Crumbled Blue Cheese and Red Wine Oregano Vinaigrette

#### **Thai Seared Salmon Salad**

**\$25**

Served with Shredded Napa Cabbage, Shredded Carrots, Cucumbers, Red & Yellow Bell Peppers, Scallions, Topped with Wonton Strips and sweet Chili Vinaigrette

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*



## Plated Lunch Selections

Lunch Entrees Include Your Choice of Salad & Dessert, Fresh Baked Bread with Butter, Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Hot and Iced Tea.

## Salads (Please Select One)

### Mixed Green

Served with Shredded Local Fruits, Herb Goat Cheese, Toasted Almond and Vinaigrette

### Mixed Island Greens & Papaya

Served with Green Plantains and Toasted Cashew Nuts and Ginger Vinaigrette

Mixed Field Greens with Citrus, Cashews, Passion Fruit Balsamic Vinaigrette

### Mango and Sun-Dried Fruit

Iceberg Lettuce Cup with Mango and Sun Dried Fruits and Smoked Tomato with Balsamic Vinaigrette

### Caprese

Served with Roma Tomatoes, Fresh Mozzarella Cheese and Thai Basil Garlic Vinaigrette

Artichoke & Jack Fruit Salad with Crumbled Gorgonzola Cheese on top of Mixed Greens and Red Wine Vinaigrette

### Marinated Artichoke and Heart of Palm

Served with Feta Cheese and Queen Olives on top of Shredded Romaine drizzled with Walnut and Crispy Bacon Vinaigrette

### Caesar

Served with Crisp Romaine, Parmesan Cheese, Pesto Toasted Croutons and Caesar Dressing

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*



## Entrees

- Jerk Chicken Breast** **\$26**  
Jerk Chicken Breast with Pumpkin Rice and Sautéed Callaloo and Roasted Plantain
- Cajun Grilled Chicken** **\$28**  
Cajun Grilled Chicken Breast with Mango Chutney, Baked Sweet Potatoes and Sauteed Seasonal Vegetables
- Stuffed Chicken Breast** **\$30**  
Stuffed Chicken Breast with Callaloo and Sun Dried Tomatoes, Romano Cheese with Orange Butter Sauce, Red Bliss Potato Gratin and Roasted Island Vegetables
- Jerk Pork Loin** **\$36**  
Pork Loin with Guava, Ginger Sauce , Coconut Rice and Peas, Baked Ripe Plantains and Sauteed Pakchoy
- Peppercorn Crusted Salmon** **\$38**  
Peppercorn Crusted Salmon with with Caper and Tarragon Sauce with an assortment of Grilled Vegetables
- Ginger Mahi Mahi** **\$40**  
Ginger Marinated Grilled Mahi Mahi with Shitake Mushroom Soya Cream Sauce, Rice and Peas, Sautéed Seasonal Vegetables

## Desserts (please select one)

Coconut Rum Cake  
Served with Pineapple Whiped Cream

Banana Mango Strudel

Sweet Potato Pudding

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*



Rum Raisin Cheesecake  
Served with Strawberry Sauce

Mini Pineapple Upside Down Cake  
Served with Assorted Fruit Puree

### **Plated Dinner Service**

Dinner entrees Include Your Choice of Salad & Dessert, Fresh Baked Bread with Butter, Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee and Hot Tea upon request.  
Dinner selections require a 50 person minimum.  
Under 50 people may be subject to a surcharge.

### **Salads**

#### Seasonal Fruits

Assorted Seasonal Jamaican Fruits & Mesclun Greens Salad served with Goat Cheese, Toasted Almonds. Sea Grape and Pomegranate Gastrique

#### Papaya and Plantain

Mixed Island Greens & Papaya Salad with Green Plantain Chips and Chopped Peanuts with Champagne Ginger and Lemon Grass Vinaigrette

#### Beef Steak Tomato

Served with Crisp Bacon, Maytag Bleu Cheese and Truffle Vinaigrette

#### Roasted Pumpkin

Mixed Greens with Roasted Pumpkin Croutons and Grilled Apple, Toasted Almonds, Gorgonzola and White Balsamic Vinaigrette

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*

Romaine and Radicchio  
Served with Cut Beans, Roasted Cashew, Crumbled Parmesan Cheese, Marinated Graped Tomatoes, Wild Honey and Citrus Mint Vinaigrette

Spinach and Goat Cheese  
Served with Roasted red and Yellow Bell Peppers, Caramelized Sun-Dried Apricot and White Peach with a Raspberry Vinaigrette

## Entrees

**Plantain Crusted Snapper** **\$48**  
Plantain Crusted Snapper served with Orange Ginger Beurre Blanc, Israeli Cous Cous with Marinated Dried Cranberry, Roasted Squash and Sweet Potato Gratin

**Chicken Breast Stuffed** **\$44**  
Chicken Breast Stuffed with Wild Mushrooms, Pakchoy and Blue Cheese with Tomato Cream Sauce, served with Coconut Raisin Rice and Sauteed Broccoli and Cauliflower Medley

**Pan Roasted Chicken Breast** **\$42**  
Pan Roasted Chicken Breast with Caramelized Peanuts and Truffle Orange Sauce, Quinoa and Mushrooms, Sautéed Seasonal Vegetables

**Citrus and Ginger Grouper** **\$48**  
Citrus Zest and Ginger Crusted Grouper with Curry & Coconut Rum Cream Sauce served with Pineapple Ginger Fried Rice and Sauteed Callaloo

**Coffee Roasted Pork Loin** **\$48**  
Coffee Roasted Pork Loin stuffed Pine Nuts & Raisins, Flambéed Pimento Liqueur Sauce served with Sweet Potato Stuffing and Sauteed Seasonal Vegetables

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*



## **Herb Roasted Salmon**

**\$48**

Herb Roasted Salmon with Orange Papaya Chutney, served with Roasted Pumpkin Cous Cous, Asparagus with Sauteed Asparagus and Porta Bella Mushrooms

## **Grilled Lamb Chops**

**\$52**

Grilled Lamb Chops with Jerk Pomegranate Jus, served with Garlic Creamed Potatoes and Herb Sauteed Squash Medley

## **Moroccan Stuffed Chicken Breast**

**\$44**

Moroccan Stuffed Chicken Breast with Tarragon Cream Potato, Apricots, Greek Olives with Artichoke Oregano Citrus Cream Sauce and Chickpea Tomato Hash

## **Herbed Grilled Tenderloin**

**\$68**

Herbed Grilled Tenderloin with an Appleton Rum Demi, Grilled Black Tiger Shrimp with Shetaki Soy Cream Sauce Served with Zucchini & Sweet Potato Cakes and Roasted Island Vegetables

### **Desserts (please select one)**

Banana & Chocolate Bread Pudding  
Served with Appleton Rum Crème Anglaise

Tropical Fruit Tart  
Served with Guava Coulis

Pineapple Rum Cake  
Served with Coconut Crème Anglaise

Caramelized Banana Crème Brulee  
Served with Cashew Brittle

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





## Buffets

Buffets include Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Hot and Iced Tea. There will be an additional charge for dinner portions. Lunch selections require a 50 person minimum. Under 50 people may be subject to a surcharge.

### Soup & Salad Bar

**\$30**

Chef's Soup of the Day  
Red Skin Potato Salad  
House Made Slaw  
Tropical Fruit Salad  
Mixed Greens with Assorted Dressings  
Salad Toppings of: Tomatoes, Cheddar Cheese, Bleu Cheese, Herb Croutons, Chopped Egg, Chopped Nuts, Cucumbers and Wood Smoked Bacon Bits  
Egg Salad  
Curry Chicken Salad  
Bread Rolls  
Crackers  
Pita Bread  
Dessert Bars

### Traditional Deli

**\$30**

Red Skin Potato Salad  
Pasta Salad with Kalamata and Queen Olives, Julienne Vegetables & Organic Pesto  
A Selection of Assorted Deli Meats including: Honey Roasted Ham, Smoked Turkey, Roast Beef & Ali Tuna Salad  
Sliced Swiss, Cheddar & Jalapeno Havarti Cheeses  
Condiments of: Mayonnaise, Dijon Mustard, Creamy Horseradish  
Lettuce and Sliced Tomatoes  
Potato Chips

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity. Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





Dill Pickle Spears  
Croissants, Marble Rye, Sourdough & Multi Grain Breads  
Fresh Baked Cookies and Brownies  
Add Soup of the Day \$2 per person

**Picnic Basket \$32**

Pesto Pasta Salad with Julienne Vegetables  
Apple Cider Vinaigrette Cole Slaw  
Tropical Fruit Salad with Vanilla Yogurt Sauce  
All Beef Hamburgers and Hot Dogs  
Served with Lettuce and Sliced Tomatoes, Mayonnaise, Mustard, Relish & Ketchup  
Homemade Potato Chips with Salsa and Guacamole  
Chocolate Cake

**Island Favorites \$35**

Red Peas Soup with Pimento Cured Beef  
Pot Roast Pork Loin  
Breaded Fish Filet with Tartar Sauce  
Rasta Pasta – Ackee, Callaloo and Bell Peppers  
Rice and Peas  
Candid Sweet Potato  
Fresh Salad  
Assorted Dessert Bars  
Tropical Fruit Punch

**Rose Hall \$40**

Pepper Pot Soup  
Jerk Chicken & Jerk Pork  
Escovitched Fish  
Pasta with Okro and Callaloo  
Seasonal Vegetables with Green Peas Roasted Corn  
Pumpkin Rice  
Mini Festival  
Fresh Salad

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.  
Prices are subject to change without notice.*





Rum Cake

## Taco Stand

**\$44**

Mixed Greens with Cucumbers, Cilantro and Serrano served with Mango Scotch Bonnet Vinaigrette

Chicken and Roasted Corn Soup

Grilled Vegetable Salad

Tortilla Chips and Salsa

Chile Spiced Ground Beef and Kidney Beans

Escallion and Thyme Marinated Chicken

Chile Spiced Flank Steak

Honey Chile Glazed Tilapia

Served with Cabbage Slaw, Queso Fresco, Chopped Onions, Fresh Limes & Salsa

Corn and Flour Tortillas

Borracho Black Beans

Roasted Vegetable Poblano Rice

Tres Leches Cake

*Substitute BBQ Pulled Pork*

*\$2 per person*

## Italian Bistro Buffet

**\$44**

Mixed Green Salad with Chickpeas, Roasted Peppers and

Served with Toasted Pumpkin and Almond Vinaigrette

Gemelli and Fresh Mozzarella Salad with Grape Tomatoes, Garlic, Chives and Balsamic-Tamarind Vinaigrette

Herb Rubbed Beef Tenderloin with Lemon Rosemary Au Jus

Chicken Saltimbocca

Fish

Gnocchi with Butternut Squash Truffle Cream Sauce

Italian Rapini with Roasted Sweet Peppers

Rosemary Focaccia and Garlic Bread Sticks

Tiramisu

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*







## South Pacific

**\$48**

Asian Greens Salad with Bok Choy, Chinese Broccoli, Apples and Szechuan Vinaigrette  
Soba Noodle, Cut Green and Yellow Bean Salad with Water Chestnuts, Radishes and Nectarine Vinaigrette  
Asian Style Braised Short Ribs with Hoisin Glaze  
Ginger Marinated Grilled Chicken Breast with Charsiu & Mango BBQ Sauce  
Stir Fry Broccoli with Water Chestnuts, Baby Corn and Peppers  
Lemon Grass and Coconut Curry Jasmine Rice  
Pineapple Tarts with Coconut Cream  
Almond & Fortune Cookies

## Mediterranean Seas

**\$50**

Greek Salad with Rock Shrimp, Lemon & Flat Parsley  
Mezza of Hummus, Tabouleh, Babagounash, Ziziki Sauce, Feta and Olives with Warm Pita Bread  
Thyme Marinated Flank Steak with Lemon & Artichoke Tapenade  
Roasted Chicken Breast with Spicy Green Olive Relish  
Spanikopita Turnovers  
Roasted Japanese Eggplant with Yogurt and Mint  
Sauteed Seasonal Vegetables  
Currant & Pine Nut Couscous  
Baklava and Fresh Lemon Cake

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





**A LA CARTE SELECTIONS**

**ANYTIME SNACKS**

Nature Valley Granola Bars	\$32 per dozen
Seasonal Whole Fruit Basket	\$36 per dozen
Seasonal Sliced Island Fruit (serves approximately 12 guests)	\$72
Assorted Energy Bars	\$32 per dozen
Freshly Baked Cookies	\$32 per dozen
Assorted Dessert Bars	\$39 per dozen
Chocolate Fudge Brownies	\$36 per dozen
Chocolate Dipped Strawberries	\$36 per dozen
Fruit Yogurts	\$3.50 each
Dry Cereal & Milk, Sugar and Cream	\$4 each
Candy Bars	\$3 each
Assorted Bags of Chips	\$3 each

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.  
Prices are subject to change without notice.*





## By the Pound

Serves approximately 12 people

Tortilla Chips & Homemade Salsa	\$22 per pound
Potato Chips & Dip	\$22 per pound
Plantain Chips & Tropical Salsa	\$22 per pound
Pita Chips & Hummus	\$28 per pound
Snack Mix	\$22 per pound
Trail Mix	\$25 per pound
Premium Mixed Nuts	\$30 per pound

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.  
Prices are subject to change without notice.*





**BEVERAGES**

By the Gallon  
(1 gallon minimum required)

Freshly Brewed Blue Mountain Coffee,  
Decaffeinated Coffee or Hot Tea with Lemon \$65

*Enhancements:*  
*Add Assorted Flavored Syrups,* *\$5 per*  
*person*  
*Chocolate Shavings, Cinnamon Sticks and*  
*Fresh Whipped Cream*

Orange, Grapefruit, Pineapple or Passion Fruit \$50

Tropical Fruit Punch \$45

Freshly Brewed Iced Tea \$45

Lemonade \$45

A La Carte (per serving)

Assorted Bottle Juices \$4

Bottle Water \$3.50

Bottled Sparkling Water \$4

Energy Drinks \$5

Assorted Soft Drinks \$3.50

Milk \$2

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.  
Prices are subject to change without notice.*





**Purified Water Service**

Three Gallon Dispenser	\$96
Infused Three Gallon Dispenser (Available in lemon-lime, pineapple-orange, mixed berry and cucumber-mint)	\$150
One Liter Glass Bottle	\$8

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.  
Prices are subject to change without notice.*



## Breaks

Break Packages are designed for a minimum of 50 people  
One hour maximum service.

### **Tropical**

**\$16**

Assorted Tropical Fruit Breads & Muffins, Tropical Fruit Skewers with Mango Honey, Natural Yogurts with Coconut & Tropical Muesli

### **Energy Break**

**\$16**

Assorted Granola Bars, Oatmeal Cookies, Trail Mix, Seasonal Whole Fruit, Energy Bars

### **Health Nut**

**\$20**

Local Fresh Fruit Smoothies, Granola Bars, Fruit Plates, Assorted Yogurt, Dried Fruits, Trail Mix and Peanut Butter Bagel

### **Going Granola**

**\$20**

Low Fat Vanilla and Natural Yogurt, Assorted Granola Bars, Assorted Chips, Muesli, Chocolate Chips and Oatmeal Cookies

### **Tea Time**

**\$18**

A Selection of Tea Sandwiches, Assorted Scones, Tea Cookies, Assorted Cheeses with Fruit Preserves & Crackers

### **Montego Bay**

**\$18**

Sweet Potato & Plantain Chips Served with Ackee Dip, Jerk Roasted Pepper Dip and Sun-Dried Tomato Dip, Fruit Skewers with Pina Colada Dip, Plantain Turnovers, Chocolate Truffle Rum Balls

### **Show Stopper**

**\$18**

Fresh Buttered Popped Popcorn, Assorted Candy Bars, Corn Nacho Tortilla Chips with Plum Tomato and Sweet Basil Dip

### **Chocoholic**

**\$18**

Chocolate Dipped Pretzels, Chocolate Dipped Banana's with or without nuts, Chocolate Chip Cookies and Fudge Brownies with Chocolate and Regular Milk

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*



**Jamaican Me Crazy**

**\$22**

Fresh Tuna and Tropical Herb Ceviche Ceviche with Plantain Chips, Assorted Miniature Vegetable and Beef Patties, Coconut Gizzadas, Tropical Fruit Punch

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.  
Prices are subject to change without notice.*



## Passed Hors D' Oeuvres

### OPTION 1

Blackened Chicken

Served on a Corn Cake with Scotch Bonnet Crème Fraiche

Jerk Beef Sliders

Served with Pear & Mint Chutney

Mini Fish Taco Topped

Served with Avocado and Pineapple Guacamole (Seasonal)

Spicy Chicken Wings with Sweet Chilli Sauce

Breaded Fish Fingers with a Jerked Tartar Sauce

Vegetable Spring Rolls

Chicken Skewers

Chicken Kebabs

Ackee and Saffron Boat

Caramelized Tomato Bruschetta

### **Select 3 of the above Hors d' Oeuvres– \$12**

Prices are per person and are based on a two hour maximum service time.

### OPTION 2

Crab Salad with Spiced Pineapple

Served on a Plantain Chip

Plantain Crusted Crabcake

Served with Papaya and Bell Pepper Relish

Tangerine Shrimp Ceviche

Served on a Wonton Chip

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*



Coconut Marinated Grilled Shrimp  
Served on Corn Cake with Cucumber and Pickled Ginger Relish

Jerk Beef Quesadilla  
Served with Mango Chutney

Coconut Breaded Shrimp  
Served with a Sweet Chili Sauce

**Select 4 of the above Hors d' Oeuvres (including Option 1) – \$16**

Prices are per person and are based on a two hour maximum service time.

### OPTION 3

Sesame Crusted Tuna Nachos  
Served with Ginger Wasabi Aioli

Salmon Croquemoussier  
Served with Siracha Remoulade

Yuzu Cured Tuna on Toasted Baguette  
Served with Shaved Dikon and Chives

Roasted Bacon Wrapped Mini Pepper  
Filled with Seafood, Pineapple & Ginger Bell

Crab Roll with Spicy Lemon Aoili

Smoked Salmon Rosette  
Served with Capers, Chopped Bermuda Onion and Cream  
Cheese on a Potato Blini

Smoked Marlin and Vodka Pickled Scotch Bonnet Shooters

**Select 5 of the above Hors d' Oeuvres (including Option 1 and 2) -  
\$20**

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a  
surcharge.*

*Prices are subject to change without notice.*

## STATIONS

Chef attendants available @ \$100 per attendant.  
 One chef attendant per 50 guests is recommended.  
 Two hour service maximum, unless otherwise noted and based on a two-hour maximum service time.

### Savory Stations

#### **Domestic and Imported Cheese Display** **\$8 pp**

Served with Fresh Island Fruit, Spiced Nuts and Dried Fruit  
 Assorted Crackers

#### **Crudites** **\$6 pp**

Display of Fresh Cut Seasonal Vegetables and Lavash  
 Served with Buttermilk Vegetable Dip and Callaloo Dip

#### **Gourmet Flatbreads** **\$12**

Grilled Chicken, Basil, Tomato and Roasted Garlic,  
 Callaloo, Artichoke and Feta Cheese Prosciutto, Fontina Cheese  
 and Fresh Tomato Sauce

#### **Pasta Amore!** **\$14**

Gemelli Pasta & Cheese Tortellini  
 Tomato Sauce & Candied Garlic Cream Sauce  
 Toppings include: Diced Chicken, Sautéed Mushrooms, Italian  
 Sausage, Pesto, Roasted Red Peppers, Artichokes, Shredded  
 Parmesan and Red Pepper Flakes  
 Rosemary Rustic Ciabatta  
 Bread Sticks and Tomato Basil Focaccia  
*Added Sautéed Shrimp and Scallops,* *\$4 per*  
*person*

#### **Hong Kong Dim Sum** **\$16**

Vegetable Spring Rolls  
 Fried Chicken Wontons

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
 Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*



Pork Pot Stickers  
Served in Dynamite Sauce and Sweet Chile Glaze

**Yucatan Ceviche** **\$18 pp**

Citrus Marinated Seafood with Jalapenos, Diced Tomatoes,  
Avocado, Mango, Cucumbers, Onions and Cilantro  
Fresh Tomatillo Salsa  
Tortilla and Plantain Chips

**Sushi Tokyo** **\$575 per 100 pcs**

Assorted Makimono & Nigiri with Soy Sauce, Wasabi &  
Pickled Ginger  
Sushi Chef

\$150 each

**Crispy Cones** **\$14 pp**

The following will be served in savory cones.

Pick three...

- Chicken & Mango Cilantro Salad
- Smoked Salmon Mousse with Cucumbers
- Mushroom Risotto
- Fresh Brushetta
- Tuna Tartare with Scallions
- Southwest Pork with Peppers & Onions
- Greek Salad
- Asian Beef & Snow Peas
- Chipotle Shrimp with Avocado

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





## Sweet Stations

### Mini Cupcake Bar

**\$6**

(Ordered per dozen)

Vanilla and Chocolate Cupcakes Topped with Your Choice of Vanilla and Chocolate Butter Cream Frosting, Assorted Sprinkles, Mini Chocolate Chips, Chopped Nuts and Flavored Sugar Crystals  
\*Specialty Cupcakes are available. For more details, please ask your catering specialist.

### Perfectly Parfait

**\$16**

Chocolate Pudding, Vanilla Pudding, Lemon Yogurt  
Butter Pound Cake, Chocolate Buttermilk Cake  
Toppings of: Vanilla Meringue Cookies  
Seasonal Berries, Granola, Assorted Nuts, Mini Chocolate Chips, Oreo Pieces and Toasted Coconut Flakes

### Strawberry Shortcake

**\$16**

Fresh strawberries and Grand Marnier Marinated Strawberries  
Homemade Butter Pound Cake  
Toppings of: Heavy Whipped Cream, Orange Zest, Powdered Sugar  
and Chocolate Shavings

### Fabulous Fondue

**\$16**

Dark or Milk Chocolate Fondue  
Served with Strawberries, Bananas, Pineapple, Marshmallows, Pound Cake, Lady Fingers and Pretzel Sticks

### Cheesecake Lollipops (per dozen)

**\$24**

White & Dark Chocolate Dipped Cheesecake Lollipops with your choice of: Assorted Chopped Nuts, Sprinkles, and Toasted Coconut

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





## Carvings

All carving stations will be served with fresh baked petite rolls.

Carvers available @ \$100 per attendant.

One carver per 50 guests is recommended.

Two hour service maximum.

All carvings require a 25 person minimum.

<b>Roasted Turkey Breast (serves 25)</b>	<b>\$375</b>
Served with Apricot Glaze and Cranberry-Orange Chutney	
<b>Guava Glazed Ham (serves 30)</b>	<b>\$450</b>
Served with Whole Grain Honey Mustard Sauce	
<b>Jerk Rubbed Pork Tenderloin (serves 25)</b>	<b>\$375</b>
Served with East Indian Mango Ginger Reduction	
<b>Leg of Lamb (serves 25)</b>	<b>\$325</b>
Served with Rosemary Demi & Mint Chutney	
<b>Herb Rubbed Prime Rib (serves 30)</b>	<b>\$600</b>
Served with As Jus and Horseradish Cream Sauce	
<b>Black Peppercorn Crusted Beef Tenderloin(serves 50)</b>	<b>\$1150</b>
Served With Horseradish Cream Sauce	

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





**BAR**

**Standard Liquors**

Clan McGregor Scotch Seagrams 7 Whiskey Jim Beam Bourbon  
Svedka Vodka Pinnacle Gin Bacardi Rum Margaritaville Tequila

**Premium Liquors**

Dewars Scotch Jack Daniels Ketel One Vodka Tanqueray Gin  
Crown Royal Bacardi Rum Cuervo Gold Tequila

**Cordials**

(Available Upon Request)

**Hosted Bar Service**

Charges are based on actual number of drinks consumed

Standard	Premium
Cocktails \$4.50	\$5.50

Cordials Market Price

Domestic Beer \$4.50

Imported Beer \$5.50

Wine

Glass \$6.00

Bottle \$28.00

Champagne

Glass \$5.50

Bottle \$28.00

Sparkling Water \$4.00

Bottled Water \$3.00

Soft Drinks \$3.00

Juice \$3.50

**Cash Bar Service**

Charges are based per drink

Standard Premium

Cocktails \$6.00 \$7.00

Cordials Market Price

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





Domestic Beer \$5.00  
Imported Beer \$6.00  
Wine (Glass) \$6.00  
Champagne (Glass) \$6.00  
Sparkling Water \$4.00  
Bottled Water \$3.00  
Soft Drinks \$3.00  
Juice \$3.00

### **Hosted Bar Service**

\* (1) Bartender per 100 guests is recommended for bar service. \* Bartender Fees are \$100.00 per Bartender, for a 4-hour Shift plus \$25.00 per Bartender, per hour, for each additional hour. \* All mixers are included with the bar set-up. \* Hosted bar service is charged based on actual consumption at the rates listed above. \*

Client will be invoiced for the actual usage following the event, with payment due upon receipt of invoice.

**\*For your required advanced deposit we will estimate hosted bar consumption based on (2) drinks per guest, per hour, for the first two-hours and (1) drink per guest for each additional hour at an average cost of \$5.25++ per drink \***

### **Cash Bar Service**

\* (1) Bartender and (1) Cashier for every 100 guests are recommended for cash bar service. \* Bartender and Cashier Fees are \$100.00, per Bartender or Cashier, for a 4-hour Shift plus \$25.00 per Bartender or Cashier, per hour, for each additional hour.

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





## BAR MENU

**US\$30.00++ pp**

Red Stripe Beer  
Red Stripe Light Beer  
Heineken  
Appleton Special Rum  
W & N Overproof Rum  
Absolute Vodka  
Gordon's Gin  
Dewar's White Label  
Sangster's Rum Cream  
Johnny Walker Black Label  
Juices: Orange, Cranberry, Fruit Punch  
Sodas: Coke, Coke Lite, Sprite, Ting, Tonic & Soda Water  
White Wine  
Red Wine  
Rum Punch  
Bottled Water

\*\*The Bar will consist of the items above. The bar will be opened for the duration of four (4) hours.

\*\*Specialty/customized bar options are available. For more details, please ask your catering specialist.

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.  
Prices are subject to change without notice.*







## CUSTOMIZED MENUS

\*In addition to the menus below other specialty/customized menu options are available. For more details and pricing, please ask your catering specialist.

### COFFEE BREAK MENU

#### FULL COFFEE BREAK

Assorted Sandwiches (turkey, vegetable, cheese, tuna)  
Assorted Pastries (danish, croissants, assorted muffins, banana bread)  
Seasonal Fruits  
Chilled Orange Juice  
Coffee  
Tea

### COFFEE BREAK OPTIONS

#### C.B. OPTION 1

Assorted Pastries (danish, croissants, assorted muffins, banana bread)  
Seasonal Fruits  
Chilled Orange Juice / Fruit Punch  
Coffee  
Tea

#### C.B. OPTION 2

Assorted Sandwiches (turkey, vegetable, cheese, tuna)  
Seasonal Fruits  
Chilled Orange Juice / Fruit Punch  
Coffee  
Tea

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.  
Prices are subject to change without notice.*





**C.B. OPTION 3**

Assorted Pastries (danish, croissants, assorted muffins, banana bread)

Assorted Sandwiches (turkey, vegetable, cheese, tuna)

Chilled Orange Juice / Fruit Punch

Coffee

Tea

**C.B. OPTION 4**

Assorted Tropical Fruit Breads & Muffins

Tropical Fruit Skewers with Mango Honey

Chilled Orange Juice / Fruit Punch

Coffee

Tea

**C.B. OPTION 5**

Assorted Granola Bars

Oatmeal Cookies

Seasonal Whole Fruit

Chilled Orange Juice / Fruit Punch

Coffee

Tea

**LIQUID BREAK**

Chilled Orange Juice

Coffee

Tea

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*



## **BUFFET MENUS**

Buffets include Freshly Brewed Blue Mountain Coffee,  
Decaffeinated Coffee, Hot and Iced Tea.

There will be an additional charge for dinner portions.

Lunch selections require a 50 person minimum.

Under 50 people may be subject to a surcharge.

### **B.L. OPTION 1**

Coconut Cream of Pumpkin Soup served with Freshly Baked Rolls  
and Butter

Honey Mustard Chicken

Steamed Butterfish with Coconut Milk & Vegetables

Rice and Peas

Garlic Mashed Potatoes

Sautéed Vegetable Medley

### **SALADS**

Tossed Green Salad

Carrot and Raisin Salad

Cabbage and Pineapple Salad

Served with a Balsamic Vinaigrette dressing and Traditional  
Thousand Island dressing.

### **DESSERTS**

Caramel Bread Pudding

Pineapple Tarts

Fresh Fruit Platter

### **B.L. OPTION 2**

Vegetarian Red Peas Soup with Spinners served with Freshly Baked  
Rolls and Butter

BBQ Jerked Chicken

Escoveitched White Fish Fillet

Pumpkin Rice

Cajun Seasoned Potato Wedges

Sautéed Trio of Vegetables

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a  
surcharge.*

*Prices are subject to change without notice.*

**SALADS**

Marinated Cucumber Salad  
Cabbage, Carrot and Pineapple Salad  
Served with an Italian dressing and Traditional Thousand Island dressing.  
Pasta Salad

**DESSERTS**

Coconut Rum Cake served with Pineapple Whip Cream  
Sweet Potato Pudding  
Fresh Fruit Platter

**B.L. OPTION 3**

Chicken Pumpkin Soup served with Freshly Baked Rolls and Butter  
Curried Goat  
Banana Crusted Snapper Fillet  
Callaloo Rice  
Rosemary Roasted Potato  
Vegetable Rice Pilaf

**SALADS**

Carrot and Corn Salad  
Lettuce and Onion Salad  
Served with Traditional Thousand Island dressing.  
Mixed Bean Salad

**DESSERTS**

Mini Pineapple Upside Down Cake served with Fruit Puree  
Chocolate Chip Cookies  
Fresh Fruit Platter

**B.L. OPTION 4**

Pepper Pot Soup served with Freshly Baked Rolls and Butter  
Jerked Chicken  
Cajun Crusted Fish Fillet  
Pasta with Okro and Callaloo  
Seasonal Vegetables with Green Peas Roasted Corn  
Pumpkin Rice

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.  
Prices are subject to change without notice.*

**SALADS**

Tossed Green Salad  
Carrot and Raisin Salad  
Marinated Beet

Served with a Balsamic Vinaigrette dressing and Traditional  
Thousand Island dressing.

**DESSERTS**

Caramel Bread Pudding  
Pineapple Tarts  
Fresh Fruit Platter

**B.L. OPTION 5**

Chef's Soup of the Day served with Freshly Baked Rolls and Butter  
Braised Ox Tail

Breaded Fish Fillet with Tartar Sauce  
Vegetarian Rice Pilaf  
Crispy Potato Wedges  
Sautéed Carrots and String Beans

**SALADS**

Red Skin Potato Salad  
House Made Slaw  
Tossed Green Salad

Served with a Balsamic Vinaigrette dressing and Traditional  
Thousand Island dressing.

**DESSERTS**

Tropical Fruit Salad  
Apple Turnover  
Devil's Food Cake

**B.L. OPTION 6**

Vegetarian Red Peas Soup with Spinners served with Freshly Baked  
Rolls

Marinated Rosemary Lemon Chicken  
Brown Stew Fish Fillet  
Rice and Peas

Pesto Pasta Salad with Julienne Vegetables

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a  
surcharge.*

*Prices are subject to change without notice.*

**SALADS**

Apple Cider Vinaigrette Cole Slaw

Carrot and Raisin Salad

Cabbage and Pineapple Salad

Served with Traditional Thousand Island dressing.

**DESSERTS**

Tropical Fruit Salad

Banana Mango Strudel

Coconut Macaroons

**B.L. OPTION 7**

Fish Chowder served with Freshly Baked Rolls

Grilled Chicken

Breaded Fish Fillet with Tartar Sauce

**PASTA STATION**

Gemelli Pasta & Cheese Tortellini

Tomato Sauce & Candied Garlic Cream Sauce

Toppings include: Diced Chicken, Sautéed Mushrooms, Italian Sausage, Pesto, Roasted Red Peppers, Artichokes, Shredded

Parmesan and Red Pepper Flakes

Rosemary Rustic Ciabatta

Bread Sticks and Tomato Basil Focaccia

**SALADS**

Marinated Cucumber Salad

Cabbage, Carrot and Pineapple Salad

Served with an Italian dressing and Traditional Thousand Island dressing.

**DESSERTS**

Coconut Rum Cake served with Pineapple Whip Cream

Banana Mango Strudel

Fresh Fruit Platter

**B.L. OPTION 8**

Chicken Pumpkin Soup served with Freshly Baked Rolls and Butter

Curried Goat

Banana Crusted Snapper Fillet

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*

Callaloo Rice  
Rosemary Roasted Potato  
Vegetable Rice Pilaf

**SALADS**

Tossed Green Salad  
Carrot and Raisin Salad  
Cabbage and Pineapple Salad  
Served with a Balsamic Vinaigrette dressing and Traditional  
Thousand Island dressing.

**DESSERTS**

Caramel Bread Pudding  
Pineapple Tarts  
Fresh Fruit Platter

**B.L. OPTION 9**

Mixed Island Green salad with Ginger Vinaigrette  
Beef Stir-Fry with Bell Peppers and Onions  
Herb Crusted Filet of Snapper in Citrus Butter Sauce  
Garlic Mashed Potato  
Sautéed Vegetable Medley

**SALADS**

Marinated Cucumber Salad  
Cabbage, Carrot and Pineapple Salad  
Served with an Italian dressing and Traditional Thousand Island  
dressing.  
Pasta Salad

**DESSERTS**

Coconut Rum Cake served with Pineapple Whip Cream  
Sweet Potato Pudding  
Fresh Fruit Platter

**B.L. OPTION 10**

Red Peas Soup with Pimento Cured Beef  
Pot Roast Pork Loin  
Breaded Fish Fillet with Tartar Sauce  
Rasta Pasta – Ackee, Callaloo and Bell Peppers

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a  
surcharge.*

*Prices are subject to change without notice.*



Rice and Peas  
Candid Sweet Potato

**SALADS**

Carrot and Corn Salad  
Lettuce and Onion Salad

Served with Traditional Thousand Island dressing.

Mixed Bean Salad

**DESSERTS**

Mini Pineapple Upside Down Cake served with Fruit Puree

Chocolate Chip Cookies

Fresh Fruit Platter

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*





## PLATED MENU

### OPTION 1

#### SOUP

Cream of Pumpkin with Roasted Coconut

#### SALAD

Garden Mixed Green Salad with Marinated Tomato, Olives, Cucumber and Parmesan Cheese dressed with a Pomegranate Vinaigrette

#### ENTREE

Herb Grilled Chicken Breast stuffed with Jerked Cream Cheese finished with a Mango Pineapple Chutney  
Combined with a  
Escoveitched Caribbean Snapper Fillet  
Served with an Array of Grilled Local Vegetables accompanied with a Garlic Creamed Potato

#### DESSERT

Coffee & Banana Mousse

### OPTION 2

#### SOUP

Vegetarian Cream of Gungo Peas Soup

#### SALAD

Roasted Pumpkin Salad  
Mixed Greens with Roasted Pumpkin Croutons and Grilled Apple, Toasted Almonds, Gorgonzola and White Balsamic Vinaigrette

#### ENTRÉE

Bacon Wrapped Herbed Marinated Grilled Chicken Breast stuffed

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*

with Pak Choy and Sundried Tomatoes and Blue Cheese  
Combined with  
Seared Caribbean Snapper Crusted with Ginger, Mango and  
Pimiento  
Accompanied with Mashed Sweet Potatoes, Herbed Baked  
Plantains and Seasonal Vegetables

**DESSERT**

Banana & Chocolate Bread Pudding  
Served with Appleton Rum Crème Anglaise

**OPTION 3**

**SOUP**

Cream of Red Peas Soup

**SALAD**

Classic Caesar Salad  
Crispy Lettuce Leaves, topped with Parmesan Cheese Crouton,  
finished with Garlic & Lemon Dressing

**ENTREE**

Coconut and Almond Crusted Chicken Breast completed with an  
Orange Papaya Chutney  
Combined with a  
Ginger and Cilantro Baked Fish Fillet  
Served with an Array of Grilled Local Vegetables accompanied  
with a Garlic Creamed Potato

**DESSERT**

Tropical Fruit Tart  
Served with Melon Coulis

**OPTION 4**

**SOUP**

Cream of Pumpkin with Roasted Coconut

**SALAD**

Garden Mixed Green Salad with Marinated Tomato, Olives, Cucumber and Parmesan Cheese dressed with a Pomegranate Vinaigrette

**ENTREE**

Cajun Grilled Chicken Breast stuffed with Jerked Cream Cheese finished with a Mango Pineapple Chutney  
Combined with a  
Escoveitched Caribbean Snapper Fillet served with an Array of Grilled Local Vegetables accompanied with a Garlic Creamed Potato

**DESSERT**

Chocolate Cheese Cake

**OPTION 5**

**SOUP**

“Ital” Pepper pot Soup

**SALAD**

Tropical Mixed Green Salad with Trio of Melon & Baby Green Lettuce  
dressed with a Sweet Sop and Tangerine Vinaigrette

**ENTREE**

Panko Crusted Chicken Breast stuffed with Jerk Tomato & Callaloo Comfit finished with a Mango Pineapple Chutney

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*



Combined with a  
Plantain Crusted Grey Snapper Fillet dressed with a Orange  
Ginger Vanilla Sabayon served with an Array of Grilled Local  
Vegetables Accompanied with a  
Tarragon Creamed Potato

**DESSERT**

Pumpkin Cheese Cake



## **KIDDIES MENU**

### **MAINS**

Chicken Nuggets  
BBQ Wings  
Fish Fingers  
French Fried Chicken  
Chicken Strips  
Mini Beef Burgers  
Mini Chicken Burgers  
Cheese Pizza  
Pepperoni Pizza

### **ACCOMPANIMENTS**

French Fries  
Mashed Potatoes  
Macaroni and Cheese  
Potato Wedges

### **SALADS**

Tossed Salad  
Carrot and Cucumber Sticks

### **DESSERTS**

Fruit Plate  
Ice-cream

To create a Kiddies Menu please select one (1) item from each section.

*Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.  
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.*

*Prices are subject to change without notice.*



NOTES

Lined area for notes

Prices are quoted in US dollars and exclude Jamaican Duty, Import Taxes and Gratuity.
Prices are based on a 50 person minimum; events with guests fewer than 50 guests maybe subject to a surcharge.
Prices are subject to change without notice.