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, Isreali 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 Pomegaranate 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.

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.