

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

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

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
person

Picnic Basket

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

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

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

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Rum Cake

Taco Stand

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

Italian Bistro Buffet

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

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South Pacific

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

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

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