

MONTEGO BAY CONVENTION CENTRE



MENU 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

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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

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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.

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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**

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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

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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

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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

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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.

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

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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

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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.

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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.

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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

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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

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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

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surcharge.*

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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
Cajan Crusted Fish Fillet
Pasta with Okro and Callaloo
Seasonal Vegetables with Green Peas Roasted Corn
Pumpkin Rice

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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

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surcharge.*

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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

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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

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surcharge.*

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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

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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

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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

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surcharge.
Prices are subject to change without notice.*

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

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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

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surcharge.*

Prices are subject to change without notice.

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.

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