

### 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

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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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