

# Continental Breakfasts

(Prices are based on a one-hour period.)

Includes Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas

## The Rose Hall

Freshly Squeezed Orange and Grapefruit Juices  
Sliced Tropical Fruits  
Individual Plain and Fruit Yogurts  
Freshly Baked Breakfast Pastries  
Sweet Cream Butter and a Selection of Preserves

\$18 Per Person

## The Montego Bay

Freshly Squeezed Orange and Grapefruit Juices  
Sliced Tropical Fruits  
Individual Plain and Fruit Yogurts  
Assorted Cereals and Granola  
Whole and 1% Milk  
Assorted Bagels, Cream Cheese  
Freshly Baked Breakfast Pastries  
Sweet Cream Butter and a Selection of Preserves

\$20 Per Person

## The "Golden Door"

Freshly Squeezed Orange and Juice of the Day  
Hard Boiled Eggs, Served Chilled  
Low Calorie "Morning Glory" Power Muffin  
Granola Parfait, Fruit Yogurt  
Fresh Fruit Skewers, Mango Fruit Honey  
Individual Fruit and Plain Yogurts  
Whole Grain, Wheat Bread  
Sweet Cream, Peanut Butter and a Selection of Preserves

\$22 Per Person

## Boxed Breakfast To Go

(Does not include Coffee)

Bottled Juice  
Fresh Seasonal Whole Fruit  
Granola Bar  
Freshly Baked Pineapple Bran Muffin  
Or  
Bagel, Cream Cheese  
Sweet Cream Butter and a Selection of Preserves

\$20 Per Person

## To Compliment Your Continental Breakfast

### Breakfast Sandwiches

(Choice of One)

Scrambled Eggs, Cheddar Cheese,  
Flaky Croissant

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Scrambled Eggs, Provolone Cheese, Toasted  
Bagel

\$8 Per Person

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Add

Grilled Ham, Smoked Bacon, Jerk Sausage  
or Link Sausage

\$4 Per Person

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### \* Breakfast Wrap

Scrambled Eggs, Chorizo, Spinach,  
Cheese  
in a Tortilla Wrap

\$9 Per Person

\*\*\*\*\*

### \* Jamaica Tradition

Ackee & Saltfish, Sautéed Callaloo,  
Fried Dumplings

\$15 Per Person

### \* Fresh Fruit Batido Station

Mango, Pineapple, Melon

\$7 per person

\*A Chef and/or Attendant is required at \$100.00

All prices quoted are in US currency and are subject to 28% government tax and service charge

# Breakfast Buffet

*(Prices are based on a one-hour period.)*

Includes Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

## All American

Orange, Grapefruit, Cranberry and Tomato Juices  
Tropical Sliced Fresh Fruit, Passion Fruit Honey  
Assorted Cereals and Granola, Whole, and 1% Milk  
Individual Plain and Fruit Yogurts  
Freshly Baked Breakfast Pastries  
Sweet Cream Butter with a Selection of Preserves

### From Silver Chafing Dishes

*(Choice of Two Items)*

Country Fresh Scrambled Eggs, Spiked with Fine Herbs  
Individual Ratatouille Quiche  
Deep Dish Strata; Bread, Eggs, Cheddar Cheese, Sausage  
*(Vegetarian Option Available)*  
Cinnamon Scented French Toast, Fruit Compote, Whipped Cream,  
Warm Maple Syrup

*(Choice of Two Items)*

Breakfast Potatoes, Onions, Peppers, Herbs  
Griddled Hash Brown Potatoes  
Pan Seared Potato Wedges, Rosemary

Link Sausage  
Grilled Country Smoked Ham  
Jerk Sausage  
Hickory Smoked Bacon

\$27 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will be increased by 20%.*

## To Complement Your Breakfast Buffet

### \*Omelette Station

*Made to Order to Include Egg Whites*  
Farm Fresh Eggs  
Spinach, Bacon, Peppers, Mushrooms,  
Onions, Ham, Tomatoes, Cheddar and  
Mozzarella Cheeses

\$10 Per Person

### Bagel Bar

Assorted Bagels  
House Prepared Cream Cheeses (*Herb, Smoked Salmon, and Regular*)  
Honey Walnut Butter and Peanut Butter  
Sliced Tomatoes, Onions, Capers

\$9 Per Person

### \*Pancakes Stations

*Choice of:*

Fluffy Pancakes  
Bananas, Chocolate Chips,  
Whipped Cream, Warm Maple Syrup

\$8 Per Person

### Oatmeal

Brown Sugar, Cinnamon,  
Warm Maple Syrup

\$4 Per Person

### \* Fresh Fruit Batido Station

Mango, Pineapple, Melon

\$7 per person

**\*A Chef and/or Attendant is required at \$100.00**

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# Breakfast Buffet *Continued*

*(Prices are based on a one-hour period.)*

Includes Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

## **Jamaican Breakfast Buffet**

\*Fresh Squeezed Tropical Juice  
Tropical Sliced Fresh Fruits, Yogurt  
Plantain Porridge  
Smoked Marlin  
Island Baked Breakfast Pastries  
Sweet Cream Butter with a Selection of Preserves

## **From Chafing Dishes**

Ackee & Salt Fish  
Fried Dumplings  
Fried Sweet Plantain

*(Choice of Two Items)*

Boiled Bananas  
Mackerel Run Down, Coconut Milk  
Pepper Steak  
Callaloo Quiche  
Brown Stew Chicken

\$28 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will be increased by 20%.*

## **To Compliment Your Breakfast Buffet**

### **\*Omelette Station**

*Made to Order to Include Egg Whites*  
Farm Fresh Eggs  
Spinach, Bacon, Peppers, Mushrooms,  
Onions, Ham, Tomatoes, Cheddar and  
Mozzarella Cheeses

\$10 Per Person

### **Bagel Bar**

Assorted Bagels  
House Prepared Cream Cheeses (*Herb, Smoked Salmon, and Regular*)  
Honey Walnut Butter and Peanut Butter  
Sliced Tomatoes, Onions, Capers

\$9 Per Person

### **\*Pancakes Stations**

*Choice of:*  
Fluffy Pancakes  
Bananas, Chocolate Chips,  
Whipped Cream, Warm Maple Syrup

\$8 Per Person

### **Oatmeal**

Brown Sugar, Cinnamon,  
Warm Maple Syrup

\$4 Per Person

### **\* Fresh Fruit Batido Station**

Mango, Pineapple, Melon

\$7 per person

**\*A Chef and/or Attendant is required at \$100.00**

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# Plated Breakfast

Includes a Basket of Freshly Baked Breakfast Pastries, Sweet Cream Butter and a Selection of Preserves along with Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

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## Juices

*(Choice of One)*

Orange Juice, Grapefruit, Cranberry, Tomato and Pineapple

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Individually Sliced Tropical Fresh Fruit Plate

## Entrees

*(Choice of One)*

Eggs Benedict  
Ham, Toasted English Muffin, Poached Eggs,  
Glazed Herb Hollandaise

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The Rose Hall Eggs Benedict  
Smoked Marlin, Sautéed Callaloo, Poached Eggs, Choron Sauce

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Farm Fresh Scrambled Eggs with Tomatoes and Herbs

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Egg White Omelette, Mushrooms, Spinach, and Peppers  
(50 Guest max)

\*\*\*\*\*

Lumber Jack Pancakes and Farm Fresh Scrambled Eggs

\*\*\*\*\*

Ackee and Salted Cod Fish, Fried Dumplings and Plantain

Accompaniments

*(Choice of Two)*

Link Sausage  
Grilled Country Smoked Ham  
Jerk Sausage  
Hickory Smoked Bacon

Fried Dumplings  
Red Bliss Potatoes, Onions, Peppers  
Roasted Breadfruit (seasonal)

\$ 28 Per Person

**\*A Chef and/or Attendant is required at \$100.00**

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# Brunch

*(Prices are based on a two-hour period.)*

Includes Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Freshly Squeezed Orange and Grapefruit Juices, Cranberry and Tomato Sliced Fresh Fruit, Passion Fruit Honey Individual Yogurt and Granola Parfaits Smoked Salmon Display Beefsteak Tomatoes, Bermuda Onions, Capers, Cream Cheese Imported and Domestic Cheese Display, Water Crackers and French Baguettes Freshly Baked Breakfast Pastries and Homemade Rolls Sweet Cream Butter with a Selection of Preserves

## Salads

Tomatoes, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Vinegar Traditional Caesar Salad, Croutons, Shaved Reggiano Parmesan Cheese, Classic Caesar Dressing Mixed Garden Greens, Chef's Selection of two Dressings

## \*Waffle Station

Pecans, Whipped Cream, Warm Maple Syrup, Whipped Orange Butter

## \*Omelet Station

*Made to Order and Egg Whites*

Farm Fresh Eggs Onions, Ham, Tomatoes, Cheddar and Mozzarella Cheeses

## \*Carving Board

*(Choice of One)*

Herb Roasted Sirloin of Beef, Béarnaise Turkey, Cranberry Relish Brisket, Fresh Horseradish, Whole Grain Mustard Baked Honey Glazed Ham

## From Chafing Dishes

Ackee and Saltfish

*(Choice of Meat)*

Hickory Smoked Bacon, Link Sausage or Jerk Sausage

Vegetable Medley

Herb Potato Pancakes, Sour Cream Fried Plantain and Dumplings

## Sweet Extravaganza of Miniature Pastries

Dark Chocolate Mousse Pineapple Upside Down Cake Custard Éclairs Miniature Fruit Tartlettes Coconut Drops

\$ 40 Per Person

*Minimum of 30 Guests.*

If the final guarantee is below 30, the price per guest will be increased by 20%.

## To Compliment Your Brunch Buffet

### Raw Bar Displayed on Crushed Ice

Poached Jumbo Shrimp (based on 3 pieces per person ) Snow Crab Claws, Shucked Oysters, Mignonette Sauce, Cocktail Sauce, Lime Wedges

\$ 18 Per Person

### \*Pasta Station

*(Choice of Two Pastas, Two Sauces)*

**Pastas:** Pennette Rigate, Fettuccine, Farfalle, Spaghetti

**Sauces:** Bolognese, Primavera Pomodoro, Pesto Cream, Roasted Red Pepper Coulis, Carbonara, Alfredo Freshly Grated Parmesan

\$ 14 Per Person

### Add:

Grilled Chicken Breast

\$ 5 Per Person

Beef Tenderloin Tips or Shrimp

\$ 8 Per Person

### Champagne & Sparkling:

*(each bottle serves 6 glasses)*

Korbel Brut, California

Moët & Chandon Brut Imperial, France

Veuve Clicquot Ponsardin Brut, France

**\*A Chef and/or Attendant is required at \$100.00**

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# Breaks

Prices are based on a 45 minutes basis.

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## Intermission

\* Fresh Buttered Popcorn  
(Popped to Order)

Tortilla Chips  
Served with  
Warm Callaloo Dip  
Assorted Marshmallow Sticks Dipped in Chocolate  
Blue Mountain Coffee and Gourmet Herbal Teas

\$ 15 Per Person  
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## Jamaica Me Crazy

\*Tropical Fruit Smoothies

Plantain Turnovers  
Coconut Gizzadas  
Sweet Potato Biscuits, Butter, Preserves  
Blue Mountain Coffee and Gourmet Herbal Teas

\$ 20 Per Person  
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## “Goin’ Bananas”

Banana-Pecan Bread  
Banana Shooters  
Banana Mousse Profiteroles  
Banana Popsicles, (*Chocolate Covered Bananas*),  
Decorated with Nuts and Sprinkles  
Blue Mountain Coffee and Gourmet Herbal Teas

\$ 25 Per Person

## Fruit Stand

Fresh Fruit Kabobs, Passion Fruit Honey  
Caribbean Almond Strudel  
Individual Banana Shortcake  
Apple Cobbler, Ginger Caramel Sauce  
Frozen Fruit Bars  
Dried Fruit Dipped in Chocolate  
Blue Mountain Coffee 7 Gourmet Herbal Teas

\$ 25 Per Person  
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## Jamaica She Is Royal

Grapefruit and Orange Sections, Passion Fruit Honey  
Rose Hall Bread Pudding  
Jamaican Rum Ball  
Tropical Cheesecake Crusted ,  
Pineapple dipped Chocolate  
Chocolate Pecan Rolls  
Banana Colada Mini Muffins  
Coconut Macaroons  
Blue Mountain Coffee and Gourmet Herbal Teas

\$ 27 Per Person

\*A Chef and/or Attendant is required at \$100.00

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## **Rose Hall Executive Enhancement “Engage the Senses”**

Room Refreshers Option 1  
Fresh Carrot and Ginger Blast Juice  
Iced Minted Watermelon  
Scented Candles  
Price \$ 15  
Minimum of 25 Guest

Room Refresher Option 2  
Mini Mango/June Plum Smoothie  
Sugar Cane Sticks  
Jasmine Incense and Lemon Oshi Bori Towels  
Gourmet Candies on each Table  
Price at \$20  
Minimum of 25 Guest

Room Refresher Option 3  
The Spa Escape  
Rosewood Neck Massages  
Aromatherapy Infused Mind Vision.  
Fine Selection of Tropical Fruits Pallets  
Vegetable Tea Brewed exclusively at Rose Hall  
Price \$28  
Minimum of 25 Guest.

Room Refresher Conference Grand Finale’ Option 4  
Individual Mini Mojitos  
Pineapple Coconut Tapioca with Tamarind Syrup  
Chocolate Dipped Marshmallows  
Sugar Cane Water with Option of a Shot of Appleton Estate VX Price  
Ice Cream Lolli Pops Dipped in Chocolate with Sprinkles.  
Price \$28  
Minimum of 25 Guest

Meeting Ice Breakers  
Individual Bags of Cran raisins  
\$3.50

Oshi Bori Towels  
\$3.00

Whole Local Exotic Fruits  
\$3.00 Each

Mixed Nuts  
\$20 per Bowl

Assorted Individual Yogurts  
\$3.50 Each

Meeting Enhancements Continued

Individual Chocolates  
\$4.50

**\*A Chef and/or Attendant is required at \$100.00**

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# Plated Lunches

(Prices are based on a one-hour period.)

## **Appetizers**

(Choice of One)

### **Cold Appetizers**

Jerk Shrimp Salad, Cilantro Lime Drizzle

Mixed Baby Field Greens, Tomatoes, Cucumber, Balsamic Vinaigrette

Crispy Romaine Spears, Shaved Manchego Cheese, Olive Tapenade Crostini, Roasted Garlic Dressing

Tomato, Buffalo Mozzarella, Mixed Greens, Basil Vinaigrette

### **Hot Appetizers**

Carrot Ginger Soup, Roasted Coconut Shrimp

Pepperpot Soup, Shrimp

Trelawny Conch Chowder

Crab Backs, Black Bean and Roasted Pepper Relish, Scotch Bonnet Crème

Jerk Pork Brochette, Callaloo Fritter, Green Papaya Slaw

Jamaican Beef Patties, Corn, Grilled Red Onion and Tomato Salsa

## **Entrées**

(Choice of One)

### **Cold**

**Sesame Seed Crusted Chicken Supreme**, Mixed Greens, Roasted Corn, Cucumbers, Spiced Pecans, Tamarind Dressing  
\$ 40 Per Person

**Lobster Cobb Salad**, Romaine, Iceberg Lettuce, Crumbled Bacon, Sliced Eggs, Tomatoes, Cucumbers, Creamy Dijon Dressing  
\$ 48 Per Person

**Poached Salmon**, Sweet and Sour Cucumbers, Potatoes, Roasted Peppers, Grilled Roma Tomatoes, Drizzled with Horseradish Cream  
\$ 45 Per Person

**Lime Beef and Noodle Salad**, Fettuccine, Tossed with Cilantro, Scallions, Matchstick Cucumbers, Roasted Peanuts, Served in Lettuce Cups, Soya Vinaigrette  
\$ 42 Per Person

## **Recommended wines:**

(each bottle serves 5 glasses)

### White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

### Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

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# Plated Lunches *Continued*

(Prices are based on a one-hour period.)

## Hot

**Adobo Rubbed New York Strip**, Sweet Potato Gratin, Sautéed Chochos and Red Onion Marmalade  
\$ 50 Per Person

**Pepper Crusted Filet of Beef**, Topped with Crumbled Blue Cheese, Roasted Pumpkins and Peppers  
\$ 52 Per Person

**Penne Rigate, Tossed with Grilled Breast of Chicken**, Sun-dried Tomato, English Peas, Tarragon Scented Citrus Cream  
\$ 39 Per Person

**Annatto and Sour Orange Roasted Chicken**, Plantain Mash, Sautéed Callaloo, Citrus Herb Jus  
\$ 41 Per Person

**Escoviche Filet of Snapper**, Asparagus, Rice and Peas  
45 Per Person

**Seafood Lasagnette**, Sautéed Shrimp, Bay Scallops, Fresh Tomatoes, Basil and Garlic  
\$ 53 Per Person

**Jamaican Jerk Pork**, Festival, Sweet Potato, Grilled Vegetables

**Half Jerk Chicken**, Festival, Sweet Potato, Grilled Vegetables

**Lamb Curry Wrap**, Jasmine Rice, Broccoli

## Dessert Selection

(Choice of One)

Citrus Panna Cotta, Cinnamon Chantilly, Caramel Sauce  
Tropical Fruit Tartlette, Guava Coulis  
Rum and Raisin Cheesecake, Pineapple Relish  
Caribbean Tiramisu, Egg Nog Sauce,  
Banana, Mango Strudel, Island Rum Crème Anglaise  
Pineapple Crumb Cake, Orange Caramel Sauce

## Recommended wines:

(each bottle serves 5 glasses)

White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

\*A Chef and/or Attendant is required at \$100.00

All prices quoted are in US currency and are subject to 28% government tax and service charge

# Plated Lunches *Continued*

(Prices are based on a one-hour period.)

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

## **Vegetarian Options**

**Appetizers** (choice of one)

### **Cold**

Pineapple Gazpacho, Watermelon Pearls

Three Bean Salad, Cider Vinaigrette

Assorted Greens, Balsamic Dressing

### **Hot**

Tomato, Basil Soup

Ratatouille Stuffed Zucchini, Yellow Pepper Coulis

Grilled Vegetable Strudel, Pumpkin Sauce

### **Hot**

**Falafel "Steak"**, Sweet Potato Mash, Sautéed Chochos and Red Onion Marmalade  
\$ 50 Per Person

**Vegetable Lasagnette**, Roasted Pumpkins and Peppers  
\$ 52 Per Person

**Penne Rigate, Tossed with Grilled Vegetables**, Sun-dried Tomato, English Peas, Extra Virgin Olive Oil  
\$ 39 Per Person

**Jerk Vegetables**, Plantain Mash, Sautéed Callaloo  
\$ 41 Per Person

**Red Wine Vegetable Risotto**, Sautéed Spinach, Tomato-Corn Stew

**Asparagus, Broccoli and Tofu Strudel**, Coconut Crusted Plantain, Green-Curry Sauce

## **Dessert Selection**

(Choice of One)

Tropical Fruit Cocktail

Watermelon Carpaccio, Lemon Sorbet

Banana, Coconut Strudel, Papaya Coulis

Caramelized Grilled Pineapple Raspberry Sorbet

Chocolate Covered Fruit

## **Recommended wines:**

(each bottle serves 5 glasses)

White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

\*A Chef and/or Attendant is required at \$100.00

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# Plated Lunches *Continued*

*(Please be aware that Bento Boxes are served at room temperature)*

## **SPA Lunches served in Bento Boxes**

*(Choice of One)*

Jerk Shrimp Salad, Cilantro Lime Drizzle

**Sesame Seed Crusted Chicken Supreme**, Mixed Greens, Roasted Corn, Cucumbers,

*Spiced Pecans, Tamarind Dressing*

Sliced Tropical Fruits

\$ 50 Per Person

Mixed Baby Field Greens, Tomatoes, Cucumber, Balsamic Vinaigrette

**Poached Salmon**, Sweet and Sour Cucumbers, Potatoes, Roasted Peppers, Grilled Roma Tomatoes, Drizzled with Horseradish Cream

\$ 50 Per Person

Beefsteak Tomato, Buffalo Mozzarella, Basil Vinaigrette

**Lime Beef and Noodle Salad**, Fettuccine, Tossed with Cilantro, Scallions, Matchstick Cucumbers, Roasted Peanuts, Served in Lettuce Cups, Soya Vinaigrette

\$ 50 Per Person

## **To Compliment Your Lunch**

Arizona Ice Teas

Freshly Squeezed Juices

June Plum Juice

Orange Juice

Sour-Sop Juice

**\*A Chef and/or Attendant is required at \$100.00**

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# Buffet Lunches

*(Prices are based on a one-hour period.)*

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

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## Falmouth

### *Salads*

Tarragon Scented Chicken, Tomato Dressing  
Fussli Pasta, Olives, Mushrooms, Artichoke Hearts  
Tuna, Celery, Bermuda Onions  
Roasted Yams, Red Onions, Caraway Vinaigrette  
Mixed Greens, Tomatoes, Cucumbers, Shredded Carrots,  
Creamy Herb and Balsamic Vinaigrettes

### *Meats and Cheeses*

Peppered Roast Beef, Smoked Turkey Breast, Smoked Ham,  
  
Pepper Jack, Cheddar, Swiss

### *Accompaniments*

Freshly Baked Breads, Sweet Cream Butter  
Pickles, Mixed Cured Olives, Pepperoncini,  
Sliced Tomatoes, Onions, Lettuce

Creamy Horseradish, Mayonnaise, Mango Chutney, Dijon and Pommery Mustards

### *Desserts*

Tropical Fruit Salad  
Assortment of Freshly Baked Cookies

\$ 44 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will be increased by 20%.*

### **Recommended wines:**

(each bottle serves 5 glasses)

#### White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

#### Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

**\*A Chef and/or Attendant is required at \$100.00**

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# Buffet Lunches *Continued*

*(Prices are based on a one-hour period.)*

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

## **Saint James Bay**

### ***Salads***

Jamaican Pineapple, Carrot and Cabbage Slaw  
Potato, Scallion and Egg  
Mixed Greens, Tomatoes, Cucumbers  
Roasted Beets, Onions

### ***\*From the Grill***

Gourmet Sirloin Burgers, Smoked Bacon,  
Caramelized Onions, Cheddar, Swiss, Blue Cheese  
Regular or Jerk Hot Dogs

Hamburger and Hot Dog Buns

### ***From a Silver Chafing Dish***

Barbecue Chicken  
Corn On the Cob  
Baked Beans  
Hand Cut Homemade Potato Chips

### ***Accompaniments***

Ketchup, Mustard, Mayonnaise and Kosher Dill Pickles  
Lettuce, Tomatoes, Sweet Pickle Relish

### ***Desserts***

Watermelon Wedges  
Boston Cream Pie  
Pecan Tart  
Apple Crumb Tartlet

\$ 46 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will be increased by 20%.*

## **To Compliment your Buffet Lunch**

\*New York Steaks, Chimichurri Sauce  
\$ 9 Per Person

Mahi Mahi Filet, Tropical Fruit Relish  
\$ 8 Per Person

Barbecue Baby Back Ribs  
\$ 7 Per Person

Jerk Burgers  
\$ 6 Per Person

Vegetable and Bean Burgers,  
Chipotle Salsa  
\$ 7 Per Person

Country Fried Chicken, Milk Gravy  
\$ 7 Per Person

**\*A Chef and/or Attendant is required at \$100.00**

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# Buffet Lunches *Continued*

*(Prices are based on a one-hour period.)*

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

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## Havana

Foot Long Plantain Chips,  
Roasted Corn and Black Bean Salsa

### *Salads*

Tomato and Onion, Lime Vinaigrette  
Mixed Greens, Citrus Segments, Passion Fruit Vinaigrette  
Roasted Potatoes, Sweet Corn

### *From Silver Chafing Dishes*

Braised Pulled Pork, Tostones  
Ginger Adobo Swordfish Kebobs  
Chicken, Guava Glaze

Confetti Yellow Rice  
Grilled Vegetables

### *Desserts*

Fresh Fruit Salad, Shaved Coconut  
Caramel Flan  
Dulce De Leche Cheesecake  
Hazelnut Chocolate Cake

\$ 49 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will be increased by 20%.*

## To Compliment your Buffet Lunch

\*New York Steaks, Chimichurri Sauce  
\$ 9 Per Person

Mahi Mahi Filet, Tropical Fruit Relish  
\$ 8 Per Person

Barbecue Baby Back Ribs  
\$ 7 Per Person

Jerk Burgers  
\$ 6 Per Person

Vegetable and Bean Burgers,  
Chipotle Salsa  
\$ 7 Per Person

Country Fried Chicken, Milk Gravy  
\$ 7 Per Person

**\*A Chef and/or Attendant is required at \$100.00**

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# Buffet Lunches *Continued*

*(Prices are based on a one-hour period.)*

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

## **Mediterranean**

### ***Salads***

Classic Greek, Feta, Cucumber, Red Onions, Kalamata Olives,  
Tossed with Extra Virgin Olive Oil  
Marinated Artichokes  
Israeli Cous Cous, Oven-dried Tomatoes, Grilled Peppers,  
Mixed Greens, Herb Vinaigrette

### ***Hot***

Falafel, Seasoned Ground Chickpea Balls, Soft Pita Bread  
Pork Souvlaki, Marinated Pork in Fresh Lime Juice, Oregano  
Chicken Breast, Fresh Thyme, Lime, Olive Oil  
Parsley Potatoes

### **Accompaniments**

Assorted Rolls  
Hummus Bi Tahini, Baba Ghanoush, Tzatziki Sauce

### ***Desserts***

Chocolate Dipped Regular and Dried Fruit  
Lebanese Rice Pudding  
Almond Pistachio Cookies

\$ 46 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will be increased by 20%.*

### **Recommended wines:**

(each bottle serves 5 glasses)

#### **White:**

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

#### **Red:**

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Buffet Lunches *Continued*

*(Prices are based on a one-hour period.)*

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

## **Under The Blue Mountain**

### ***Salads***

Mixed Island Greens, Citrus Vinaigrette  
Pineapple Raisin Slaw  
Four Bean, Peppers, Pickles, Roasted Onion Dressing  
Roasted Sweet Potato, Grainy Mustard Vinaigrette

### ***Jamaican Patties***

Chicken  
Beef  
Vegetable

### ***Hot***

Brown Stew Chicken  
Bay Shrimp, Mild Coconut-Curry Sauce  
Rice and Beans  
Island Roasted Vegetables

### ***Desserts***

Coconut Drops  
Almond Citrus Cake  
Sweet Potato Pudding  
Tropical Fruits Cobblers

\$ 49 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will be increased by 20%.*

### **Recommended wines:**

(each bottle serves 5 glasses)

#### White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

#### Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Buffet Lunches *Continued*

*(Prices are based on a one-hour period.)*

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

## **Vegetarian Delight**

### ***Salads***

Mixed Island Greens, Lime Vinaigrette  
Coleslaw, Orange Ginger Vinaigrette  
Three Bean, Peppers, Tomatoes, Roasted Garlic Dressing  
Roasted Beets, Red Onions

### ***Hot***

Falafel with Roasted Pepper Relish  
Penne Pasta, Chocho, Sun Dried Tomato Coulis  
Jamaican Vegetable Patties  
Rice and Beans  
Island Roasted Vegetables

### ***Desserts***

Coconut Drops  
Tropical Sliced Fruits  
Sorbet

\$ 49 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will be increased by 20%.*

### **Recommended wines:**

(each bottle serves 5 glasses)

#### White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

#### Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Buffet Lunches *Continued*

*(Prices are based on a one-hour period.)*

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

## **SPA Luncheon**

### ***Salads***

Mixed Greens, Papaya, Orange Segments, Bermuda Onions  
Chocho, Ginger Tomato Vinaigrette  
Herbed Black Eyed Peas, Cucumber, Bell Pepper  
Tofu Nicoise, Green Beans, Potatoes, Tomatoes, Olives, Mustard  
Vinaigrette

### ***Soup***

Cold Carrot and Orange Soup with Cumin

### ***Hot***

Poached Salmon Filet, Lemon Stir Fried Vegetables  
Ginger Marinated Chicken Breast, Peanuts, Cilantro Sauce  
Green Curry Tofu, Bell Peppers  
Basmati Rice  
Roasted Pumpkin

### ***Desserts***

Passion Fruit Infused Chocolate Fudge Cake  
Sliced Tropical Fruits  
Almond Lace Cookies, Pineapple Salsa

\$ 49 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will  
be increased by 20%.*

## **To Compliment your Buffet Lunch**

Arizona Ice Teas

\$ 5 p/bottle

Perrier Mineral Water

\$ 4.50 p/bottle

*Freshly Squeezed Juices:*

June Plum Juice

Orange Juice

Sour-Sop Juice

\$ 45 per gallon

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Box Lunches “On the Go...”

## **Salads**

*(Choice of One)*

Fusilli Pasta, Olives, Cucumbers, Roasted Peppers,

Oregano Vinaigrette

Tomato and Feta Cheese, Sliced Red Onions,

Balsamic Basil Vinaigrette

German Potato, Hickory Smoked Bacon, Stone Ground Mustard

Asian Soba Noodle, Snow peas, Bean Sprouts

Israeli Cous Cous, Oven-dried Tomatoes, Grilled Peppers

## **Sandwiches**

*(Choice of One)*

Roasted Turkey, Swiss Cheese, Tomato

Cranberry Mayonnaise on Baguette

Roast Beef, Smoked Provolone, Lettuce, Tomato, Onions

on Sourdough Bread

Tarragon Chicken Salad, Dried Cranberries, Grapes and Radicchio

Wrapped in a Spinach Tortilla

Tuna Salad, Sliced Egg, Roasted Peppers, Tomato, Lettuce,

Caper Vinaigrette on Ciabatta Bread

Seasonal Whole Fresh Fruit

Potato Chips

## **Desserts**

*(Choice of One)*

Pecan Tart

Jumbo Chocolate Chip Cookie

Double Chocolate Brownie

\$ 35 Per Person

## **To Compliment Your Box Lunch**

### **Beverages**

Assorted Soft Drinks \$4 Each

Mineral Waters \$4.50 Each

Domestic Beer \$5 Each

Imported Beer \$6 Each

Gatorade \$5 Each

Arizona Ice Tea \$5 Each

Red Bull \$6 Each

Additional Sandwich

\$ 7 Per Person

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Reception *Hors D' Oeuvres*

(prices available on European Plan only)

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(25 Piece Minimum)

## **Cold Hors D'Oeuvres**

Parmesan Crostini, Tomato Jam, Whipped Blue Cheese  
Cucumber Cups, Smoked Marlin Mousse  
Curry Chicken, Mango Chutney  
Ackee Mousse on Vegetable Chip

\$ 4.50 Per Piece

.....  
Thinly Sliced Pepper Crusted Beef, Horseradish Crème  
Proscuitto Wrapped Grilled Pear  
Jerk Shrimp, Spiced Gazpacho  
Smoked Salmon, Corn Pancake, Lemon Crème Fraîche

\$ 5.50 Per Piece

.....  
Grouper Ceviche Shooter  
Lobster Profiterole, Herb Cream  
*Blackened Shrimp, Plantain Tostone, Avocado Salsa*

\$ 7 Per Piece

## **Hot Hors D' Oeuvres**

.....  
Mini "Grilled Cheese", Caramelized Onion Soubise  
Risotto Pearls, Stuffed with Basil and Fresh Mozzarella, Tomato Coulis  
Pulled Pork on Plantain  
Callaloo Fritters, Tomato Relish  
Mini Beef Patties

\$ 4.50 Per Piece

.....  
Chicken Satay, Chunky Peanut Sauce  
Conch Fritter, Island Remoulade  
Codfish Balls, Roasted Pepper Mayo  
Vegetable Spring Rolls, Sweet & Sour Sauce

\$ 5.50 Per Piece

.....  
Parmesan Crusted Petite Lamb Chop, Chianti Reduction  
Petite Coconut Crusted Lobster Tail, Lychee-Passion Fruit Drizzle  
Spiced Shrimp, Charred Pineapple Salsa  
Crab Cake, Avocado Salsa, Chipotle Crème

\$ 7 Per Piece

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Reception *Continued*

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## **Iced Seafood Selections**

Displayed on Crushed Ice, Garnished with Lemon Wedges and Individual Tabasco

Jumbo Shrimp, Chipotle Cocktail Sauce \$ 5.50 Per Piece

Alaskan King Crab Legs, Garlic Aioli \$ 7 Per Piece

Snow Crab Claws, Key Lime Tartar Sauce \$ 5 Per Piece

Oysters on the Half Shell \$4.50 Per Piece

Clams, Pink Peppercorn Mignonette \$ 3.50 Per Piece

Steamed Chilled Mussels, Soya Vinaigrette \$ 3.50 Per Piece

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## **Smoked Fish Display**

Salmon, Marlin Filet

Served with Bread Fingers, Onions, Capers, Cream Cheese

\$ 18 Per Person

## **Chips & Dips**

Tortilla Chips,

Salsa, Guacamole, Sour Cream

\$ 5 Per Person

## **Sweet Potato and Plantain Chips**

Ackee Dip, Roasted Pepper Salsa

\$ 5 Per Person

## **Selection of Mixed Nuts**

\$ 28 Per Pound

## **International Cheese Board**

Selection of Imported Cheeses, Fresh and Dried Fruits

Crackers, French Bread

\$ 8 per Person

## **Garden Fresh Crudité Display**

Variety of Crisp Vegetables

Herb and Curry Dip

\$ 7 Per Person

## **Antipasti**

Italian Meats, Sliced Cheese, Grilled and Marinated Vegetables

Fresh Baked Focaccia Bread

\$ 10 Per Person

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Welcome Receptions

## Runaway Bay

### \*Island Salad Station

Romaine Leaves, Shaved Parmesan Cheese,  
Annatto Croutons,  
Creamy Garlic Dressing

### \*Pasta Station

Pennette Rigate, Bolognese Sauce,  
Roasted Ragout of Tomatoes, Charred Peppers, Onions  
Freshly Grated Reggiano Parmesan

### \*Carving Station

Guava, Crushed Pepper Melange Glazed Ham  
Roasted Squash  
Grilled Pineapple, Sweet Mustard

Roasted Turkey  
Rice Pilaf  
Cranberry Compote, Natural Pan Gravy

### Pastry Chef's Selection of Assorted Miniature Sweet Treats and Desserts.

\$ 79 Per Person

*Prices are based on a two-hour period and a 25 person minimum.*

### Wines to Compliment your Reception (each bottle serves 5 glasses)

#### Champagne:

Moet & Chandon Brut

#### White:

Pinot Grigio, Bollini

Undurraga, Chardonnay Reserve

Beringer, Sauvignon Blanc

#### Red:

Merlot Reserve, Undurraga

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

Cabernet Sauvignon, Wente

Cabernet Sauvignon, Robert Mondavi  
private selection

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Welcome Receptions

Includes Freshly Baked Rolls and Sweet Cream Butter along with  
Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas

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## Ocho Rios

### Tossed Salad Station

Mixed Field Greens,  
Sweet Tomatoes, Cucumbers, Shredded Carrots, Beets,  
Citrus Vinaigrette

### \*Carving Station

Roasted Herb and Lemon Crusted Black Grouper Filet  
Sweet Plantain Mash  
Citrus Buerre Blanc

New York Strip Loin  
Roasted Yukon Gold Potatoes  
Mushroom Sauce

### \*Risotto Station

Creamy Arborio Rice,  
Shrimp, Clams, Lobster, Mussels, Tomatoes

### Pastry Chef's Selection of Assorted Miniature Sweet Treats and Desserts.

\$ 95 Per Person

*Prices are based on a two-hour period and a 25 person minimum.*

### Wines to Compliment your Reception

(each bottle serves 5 glasses)

#### Champagne:

Moet & Chandon Brut

#### White:

Pinot Grigio, Bollini

Undurraga, Chardonnay Reserve

Beringer, Sauvignon Blanc

#### Red:

Merlot Reserve, Undurraga

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

Cabernet Sauvignon, Wente

Cabernet Sauvignon, Robert Mondavi  
private selection

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Welcome Receptions

## Discovery Bay

### Tossed Salad Display

Cobb Salad; Mixed Greens Tossed with Tomatoes, Cucumbers, Eggs, Blue Cheese, Crumbled Bacon  
Dijon Mustard Dressing

### \*Carving Station

Pepper Crusted Tenderloin of Beef  
Roasted Purple Potatoes  
Béarnaise Sauce, Dijon Mustard  
Served with Petite Rolls

Sliced Jerked Pork Loin  
Pumpkin Puree

### \*Spanish Paella Station

Saffron Scented Rice, Mussels, Shrimp, Scallops, Clams, Calamari, Chicken, Chorizo, Peppers, Peas

### Pastry Chef's Selection of Assorted Miniature Sweet Treats and Desserts.

\$ 110 Per Person

*Prices are based on a two-hour period and a 25 person minimum.*

### Wines to Compliment your Reception (each bottle serves 5 glasses)

#### Champagne:

Moët & Chandon Brut

#### White:

Pinot Grigio, Bollini

Undurraga, Chardonnay Reserve

Beringer, Sauvignon Blanc

#### Red:

Merlot Reserve, Undurraga

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

Cabernet Sauvignon, Wente

Cabernet Sauvignon, Robert Mondavi  
private selection

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# “Small Plate” Carving Stations

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\*Roasted Herb and Lemon Crusted Black Grouper Filet  
Jasmine Rice  
Spicy Scotch Bonnet Relish, Citrus Beurre Blanc  
\$ 17 Per Person

.....

\*Jamaican Jerk Rubbed Loin of Pork  
Sweet Potato Mash  
Natural Jus, Mango Papaya Chutney  
\$ 15 Per Person

.....

\*Chili Spiced Rack of Lamb  
Moroccan Cous Cous  
Fresh Mint Jus  
\$ 21 Per Person

.....

\*Pepper Crusted Tenderloin of Beef  
Roasted Garlic Mash  
Choron Sauce  
\$ 25 Per Person

.....

\*Guava, Pimiento Glazed Ham  
Baked Squash  
Grilled Pineapple, Sweet Mustard  
\$ 15 Per Person

.....

\* Roasted Turkey  
Rice Pilaf  
Cranberry Compote, Natural Pan Gravy  
\$ 16 Per Person

.....

\*Roasted New York Strip Loin  
Herb Potatoes  
Chipotle Jus  
\$ 23 Per Person

.....

\* Banana Leaf Baked Grouper  
Roasted Tomato Stew  
Steamed Rice

\$ 17 Per Person

*Prices are based on a two-hour period and a 25 person minimum. Minimum of Three Stations.*

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Reception Stations *Continued*

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## **\*Pasta Station**

*(Choice of Two Pastas, Two Sauces)*

**Pastas:** Pennette Rigate, Linguini, Tortellini, Fusili

**Sauces:** Bolognese, Primavera, Pomodoro, Pesto Cream, Red Pepper Coulis, Carbonara, Alfredo, Fresh Crushed Tomatoes and Basil, White Clam Sauce

*Freshly Grated Reggiano Parmesan, Garlic Parmesan Rolls*

\$ 15 Per Person

## **Compliments**

Grilled Chicken Additional \$ 5 Per Person

Tenderloin Tips Additional \$ 7 Per Person

Shrimp Additional \$ 8 Per Person

.....

## **\*Spanish Paella Station**

Saffron Scented Rice, Mussels, Shrimp, Scallops, Clams, Calamari, Chicken, Chorizo, Peppers, Peas

\$ 26 Per Person

.....

## **\*Risotto Station**

Creamy Arborio Rice

*(Choice of One)*

Shrimp, Clams, Mussels, Roma Tomatoes

Wild Mushrooms, Asparagus, Shaved Parmesan, Truffle Butter

\$ 28 Per Person

## **\*Tossed Salad Display**

Caesar Salad, Romaine Leaves, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing

*Choice of One*

Grilled Chicken

Jerk Shrimp

\$ 15 Per Person

*Prices are based on a two-hour period and a 25 person minimum.*

**\*A Chef and/or Attendant is required at \$100.00**

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# Dessert Reception Stations

## Viennese

*(Choice of Five)*

Blue Mountain Coffee Rum Ball Lolli Pop

Appleton Chocolate Ganache on Macaroon

Crème Brûlé Spoon

Passion Fruit Ganache Mini Cake

Tiramisu Cannoli

Guava Custard Profiterole

Lime Mousse, Raspberries Jelly Napoleon

Petite Fours and Assorted Truffles

Pineapple Dipped Chocolate

Miniature Fruit Tartlettes

Chocolate Mousse Slices

\$ 20 Per Person

.....  
**\*Crêperie**

Hot Fudge Sauce, Dulce de leche, Tropical Compote,

Whipped Cream, Pineapple Marinated in Jamaican Rum,

Vanilla Ice Cream

\$9.00 Per Person

Pastry Chef's Selection of Assorted Miniature Sweet Treats and Desserts

\$ 19 Per Person

.....

Prices are based on a two-hour period and a 25 person minimum.

## To Compliment Viennese Table:

Baileys

Sambuca

Grand Marnier

Kahula

Frangecico

\$12 Each

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Dinner Buffets

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

## Jamaican Reggae Feast

### Soup

West Indian Pepper Pot Soup  
Stewing Beef, Callaloo, Okra, Peppers, Small Dumplings

### Salads

Spicy Runaway Bay Conch, Marinated with Lime Juice, Scotch Bonnet Peppers, Onions, Tomatoes, Scallions  
Hearts of Palm, Pineapple Macerated in Orange Juice, Honey and Mustard  
Coleslaw, Shredded White, Carrots, Raisin, White Wine Vinaigrette  
Tomatoes, Avocado, Onions, Red Wine Vinaigrette

### Hot

Snapper Escovich; Crisp Fried Snapper, Onions, Thyme, Carrots, Chayote, Glazed with Vinegar  
Stamp and Go, Cod Fish Fritters, Red Pepper Aioli  
Jerk Rubbed Pork Loin, Grilled and Slow Roasted,  
Home Made Mango Chutney  
Curry Chicken, Stewed and Marinated in Caribbean-Indian Spices  
Braised Oxtail, Broad Beans, Dumplings

Steamed Callaloo, Onions, Thyme  
Fried Sweet Plantains  
Pigeon Peas and Rice

### Desserts

Coconut Drops  
Corn Meal Raisin Pudding  
Pineapple Cheesecake  
Sorrel (Hibiscus) Mousse  
Fruit Tartlets, Rose Hall Fruits Caked

\$ 120 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will be increased by 20%.*

### To Compliment your Dinner

#### Entertainment:

### Wines to Compliment your Dinner (each bottle serves 5 glasses)

#### Champagne:

Moet & Chandon Brut

#### White:

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

#### Red:

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Taste of America

## *Salads*

Mixed Greens, Tomatoes, Cucumbers, Carrots,  
Poppy Seed Vinaigrette  
Potatoes, Rocky Mountain Herb Vinaigrette  
Southern Tomatoes, Grilled Corn, Onions,  
Sun-dried Tomato Vinaigrette

\*\*\*\*\*

## *\*Carved to Order*

Salt Crusted Roasted Prime Rib  
Natural Au Jus and Horseradish Crème

\*\*\*\*\*

## *From Chafing Dishes*

Grilled Chicken, Bourbon Honey Barbecue Sauce  
Baked Salmon, Pommery Mustard Sauce

Roasted Sweet Potatoes with Toasted Georgia Pecans  
Scalloped Yukon Gold Potatoes  
Tomato-Corn Ragout

## *Desserts*

Flourless Chocolate Marshmallow Cake  
Lemon Meringue Tartlets  
Classic "Big Apple" Cheesecake  
Toasted Pecan Pie Wedges

\$ 95.00 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will be increased by 20%.*

## **Wines to Compliment your Dinner**

(each bottle serves 5 glasses)

### **Champagne:**

Moët & Chandon Brut

### **White:**

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

### **Red:**

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Dinner Buffet *Continued*

Includes Freshly Baked Rolls and Sweet Cream Butter along with Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

## Sea Breeze

### Jumbo Gulf Shrimp

*(Based on 3 Per Person)*

Cocktail Sauce, Lemon Wedges, Spicy Remoulade

\*\*\*\*\*

### Salads

Field Greens, Creamy Herb and Balsamic Vinaigrette  
Everglades Hearts of Palm, Citrus, Pink Peppercorns,  
Snow Peas

Caribbean Bean, Tomatoes, Garlic, Allspice  
Sweet Potato, Cilantro

\*\*\*\*\*

### \*Lobster Station

Caribbean Lobster Tails, Drawn Butter

*(Based on 1 Per Person)*

Steamed Clams and Mussels, White Wine Sauce

### \*From the Grill

West Indies Spiced Sirloin Steaks

Chimichurri Sauces

### Hot

Sour Orange and Garlic Marinated Breast of Chicken,  
Mango Chutney

Shrimp Brochettes, Pepper Butter

Blackened Grouper, Tomato, Onion, Olive Salsa

Roast Sweet and Irish Potatoes, Fresh Herbs

Grilled Island Vegetables, Pesto Vinaigrette

Assorted Rolls

Sweet Cream Butter

### Desserts

Coconut Flan

Mango Mousse

Key Lime Meringue

Macadamia Chocolate Slice

\$ 135 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will be increased by 20%.*

## Fun & Exciting Beverages:

### Mojito Station

Traditional Mojito-10 Cane rum muddled with Fresh mint leaves and limes topped off with club soda. Garnish with fresh sugar cane.

Raspberry Mojito, Mango Mojito, Strawberry Mojito, Watermelon, Orange Mojito. All these are basically the traditional mojito but with flavored rums.

\$ 12 Per Drink

### Frozen Drink Station

Frozen Margarita- Lime, Strawberry, Mango, Raspberry, and Peach

Frozen Coladas- Pina, Strawberry, Bannana, Mango, Mocha, and Raspberry.

Frozen Daiquiris- Strawberry, Bannana, Peach, Mango, Lime, and Raspberry

\$12 Per Drink

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Dinner Buffets *Continued*

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas

## **Epicurean Adventure**

### ***Pacific Rim***

Glass Noodle Salad, Escallions, Peppers, Snow Peas,  
Ponzu Dressing  
Tandoori Chicken, Cucumber Riata, Warmed Naan Bread  
Malaysian Beef Curry, Turmeric, Lemon Grass  
Steamed Jasmine Rice

\*\*\*\*\*

### ***Europe***

Sliced Tomatoes, Fresh Buffalo Mozzarella, Extra Virgin Olive Oil  
Cured Meats; Prosciutto de Parma, Salami, Mortadella  
Savory Onion Tart  
Seafood Crêpes, Scallops, Shrimp, Mornay Sauce  
\*English Roast Beef, Horse Radish Cream

\*\*\*\*\*

### ***North America***

Vegetable, Goat Cheese Strudel  
Herb Crusted Lamb Racks, Grilled Pencil Asparagus,  
Red Wine Mint Jus  
Louisiana Crab Cakes, Creole Mustard Remoulade  
Potato Leek Gratin

\*\*\*\*\*

### ***South America***

Ceviche Caliente; Black Grouper, Habenero Pepper Sauce,  
Crushed Tomatoes, Cilantro  
Grilled Chorizo, Roasted Corn, Manchego Cheese Salad  
Mojo Roasted Pork Loin, Sautéed Calabaza, Green Beans

\*\*\*\*\*

### ***Desserts***

Mango Ginger Mousse  
Sacher Torte  
Almond Raspberry Pithivier  
Pecan Tartlets  
Georgia Peach Crumble  
Rum-Raisin Panna Cotta  
European Cheese Display

\$ 140 Per Person

*Minimum 100 Guests.*

*If the final guarantee is below 100, the price per guest will increase by 20%.*

## **Wines to Compliment your Dinner** (each bottle serves 5 glasses)

### **Champagne:**

Moët & Chandon Brut

### **White:**

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

### **Red:**

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Dinner Buffets *Continued*

Includes Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas

## South Pacific

### *Salads*

Mixed Greens, Papaya Seed Vinaigrette  
Soba Noodle and Bean Sprout, Soy Vinaigrette  
Lomi Lomi Salmon, Diced and Cured, Crushed Tomatoes, Bird  
Chilies, Green Onions  
Cucumber Namasu, Pickled Cucumbers, Sugar, Ginger and Vinegar  
Mélange of Shrimp, Scallops, Calamari, Passion Fruit Dressing  
Pineapple Cabbage, Shredded White Cabbage, Crushed Pineapple,  
Paprika, Crispy Noodles

### *\*Carving Station*

Roast Sweet & Sour Pork Loin, Crispy Onions  
Grilled Teriyaki Beef Strip Loin, Scallions, Toasted Sesame Seeds

### *Hot*

Shrimp Crusted Mahi Mahi, Tropical Fruit Salsa,  
Seared Breast of Chicken, Marinated in Guava Juice,  
Topped with Pineapple

Hawaiian Fried Rice, White Rice, Shrimp, Peas, Soy Sauce  
Steamed Sweet Potatoes, Coconut Butter Glaze  
Oriental Stir Fried Vegetables, Bean Sprouts, Bok Choy, Peppers,  
Broccoli

### *Desserts*

Papaya-Pineapple White Chocolate Mousse  
Macadamia Nut Pie  
Coconut Creme Brulee  
Banana Napoleon

\$ 110 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest will  
be increased by 20%.*

## **Wines to Compliment your Dinner** (each bottle serves 5 glasses)

### **Champagne:**

Moët & Chandon Brut

### **White:**

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

### **Red:**

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Dinner Buffets *Continued*

Includes Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas

## Mayan Sun

### *Soup*

Azteca, Classic Tortilla Soup,  
Sour Cream

### *Salads*

Ceviche Vallarta, Poached Gulf Fish Marinated with Fresh Lime,  
Spices, Olives, Chopped Onions, Cilantro, Diced Tomatoes  
Tijuana Caesar, Shaved Manchego Cheese,  
Traditional Caesar Dressing  
La Bandera; Mixed Leaves, Tomatoes, Onions, Cucumber,  
Chipotle Vinaigrette  
Black Bean & Corn

### **\*Fajita Station**

Marinated Steak, Onions, Peppers  
Served with Flour Tortillas, Sour Cream, Pico de Gallo,  
Guacamole

### *Hot*

Huachinango a La Talla, Baked Snapper Filets, Chili Sauce  
Slow Roasted Shredded Pork, Served with Corn Tortillas  
Pollo en Achote, Chicken marinated in Annatto Paste

Mexican Rice  
Refried Beans  
Sautéed Corn, Chayote, Green Beans, Sweet Peppers

### *Desserts*

Churros  
Arroz con Leche  
Pastel de Tres Leches  
Banana Nut Crumble Tart

\$ 90 Per Person

*Minimum of 30 Guests.*

*If the final guarantee is below 30, the price per guest  
will be increased by 20%.*

## **Wines to Compliment your Dinner** (each bottle serves 5 glasses)

### **Champagne:**

Moet & Chandon Brut

### **White:**

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

### **Red:**

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

# Plated Dinners

Includes Freshly Baked Rolls and Sweet Cream Butter along with Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

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*\*Prices are based on Three Courses. A Fourth Course (Appetizer or Salad) May be Added for \$15 Per Person.*

## **Appetizer and Salads**

### ***Cold Appetizers***

Jerk Shrimp Gazpacho Cocktail, Chiles, Tomatoes, Cucumbers, Plantain Chips  
Lobster Medallions, Mixed Baby Greens, Ginger Dressing  
Smoked Salmon, Tomato Caper Tartar, Lemon Crème Fraîche  
Orange Glazed Shrimp, Vegetable Spring Roll, Scallions, Sweet Chili Sauce  
Goat Cheese and Vegetable Roulade, Roasted Peppers, Eggplant Caviar, Basil Vinaigrette

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### ***Salads***

Hearts of Romaine, Roasted Tomatoes, Black Olives, Diced Cucumbers, Creamy Roasted Garlic Dressing  
Local Mixed Greens, Boursin Cheese Crostini, Candied Walnuts, Shallot Vinaigrette  
Poached Lobster Medallions, Greens, Hearts of Palm, Citrus Segments, Mango Vinaigrette  
Lettuce, Toasted Pumpkin Seeds, Sautéed Pears, Roasted Jalapeño Ranch Dressing  
Beefsteak Caprese, Field Greens, Basil Pesto

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### ***Hot Appetizers***

Beef Satay, Sweet Corn Cake, Five Spice Apples, Coconut Peanut Sauce  
Crab Cakes, Sun-dried Tomato, Roasted Garlic Sauce  
Oxtail Ravioli, Wilted Callaloo, Broad Beans  
Pepper Corn Crusted Salmon, Fire Roasted Pineapple, Beet Oil Drizzle  
Caramelized Onion Tart, Blue Cheese, Warm Pecan Vinaigrette

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**\*A Chef and/or Attendant is required at \$100.00**

**All prices quoted are in US currency and are subject to 28% government tax and service charge**

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**Main Entrées**

**Poultry**

**Roasted Breast of Chicken**, Sun-dried Tomatoes,  
Goat Cheese Macaroni Gratin

**Balsamic Glazed Chicken Supreme**, Stuffed with Caramelized Onions  
and Wilted Spinach, Cous Cous, Roasted Tomato Stew  
\$ 74 Per Person

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**Fish and Shellfish**

**Black Grouper**, Roasted Chayote, Calabaza, Creamy Polenta,  
Sour Orange Beurre Blanc

**Atlantic Salmon “En Croûte”**, Leeks and Thyme Ragout,  
Tomato Basil Compote

**Pecan Crusted Mahi Mahi**, Plantain Mash, Sautéed Beets,  
Spiced Pineapple- Lime Sauce  
\$ 80 Per Person

**Caribbean Lobster Thermidor**, Mushrooms, Tarragon, Brandy  
Parmesan Cheese Gratinée,  
Roasted Potatoes, Haricot Vert  
\$ 105 Per Person

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**Wines to Compliment your Dinner**

(each bottle serves 5 glasses)

**Champagne:**

Moët & Chandon Brut

**White:**

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

**Red:**

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

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# Plated Dinners *Continued*

Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Fairmont Teas.

## **Meat**

**Chili Crusted Filet of Beef**, Char Grilled Asparagus,  
Black Bean Cakes,

**New York Strip**, Crispy Onions,  
Creamy Mashed Potatoes, Carrots, Red Wine Sauce

**Filet of Beef**, Spinach Polenta, Garlic-Onion Marmalade  
Burgundy Sauce  
\$90 Per Person

**Herb Crusted Rack of Lamb**, Cous Cous, Vegetables,  
Fresh Mint Jus  
\$ 94 Per Person

## **Land and Sea, Combination Entrées**

Blue Mountain Coffee Dusted Petite Beef Tenderloin,  
Cabernet Wine Sauce and  
Grilled Garlic Rubbed Lobster, Lemon Butter  
Risotto Cake, Whisper Vegetable

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Grilled Petite Filet, Forest Mushroom Sauce and Rum Marinated Tiger  
Prawns, Cilantro Beurre Blanc,  
Sweet Potato Gratin, Broccoli

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Filet Mignon, Red Wine Demi Glace and Pan Seared Sword Fish,  
Sofrito Sauce, Herb Polenta, Vegetables  
\$ 105 Per Person

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**Desserts**

*(Choice of One)*

Key Lime Bavarois, Crispy Almond Palm Tree  
Banana Foster Tartlet, Toasted Coconut Ice Cream  
Apple Cinnamon Puff Tart, Vanilla Ice Cream

## **Wines to Compliment your Dinner** (each bottle serves 5 glasses)

### **Champagne:**

Moët & Chandon Brut

### **White:**

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

### **Red:**

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

**\*A Chef and/or Attendant is required at \$100.00**

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# Banquet Hosted Bar Prices

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## Standard Bar

House Vodka  
House Rum  
House Gin  
House Whiskey  
Red Strip Beer  
Red & White House Wine  
Juices & Soda's

\$10 Per Drink

## Top Shelf Bar

Grey Goose Vodka  
Belvedere Vodka  
Kettle One Vodka  
Appleton Extra, 12 years old Rum  
Johnnie Walker, Gold label  
Chivas Regal Scotch  
Crown Royal Whiskey  
Knob Creek Bourbon  
Tanqueray Gin  
Glenlivitt 12 Yrs Scotch  
Heineken  
Red Stripe  
Lindemans BIN 65 Chardonnay  
Lindemans BIN 40 Merlot  
Juices & Soda's  
Perrier Mineral Water

\$14 Per Drink

## Premium Bar

Smirnoff Vodka  
Tanqueray Gin  
Appleton VX Rum  
J & B Scotch  
Johnny Walker Black Label, Scotch  
Canadian Club  
Makers Mark  
Heineken  
Red Stripe  
Undurraga Chardonnay, Reserve  
Undurraga Merlot, Reserve  
Juices & Soda's

\$12 Per Drink

## Non Alcoholic:

### Juice Bar

June Plum Juice, Sour-sop Juice, Mango Juice,  
Orange Juice

\$5 Per Drink

### Frozen Drinks

Pina Colada, Strawberry, Mango, Banana

\$6 per drink

## Hosted Hourly Reception (Per Person)

	Standard Bar	Premium Bar	Top Shelf Bar
One Hours	\$16	\$20	\$25
Two Hours	\$26	\$32	\$39
Three Hours	\$34	\$42	\$51
Four Hours	\$40	\$50	\$61
Five Hours	\$50	\$60	\$71

\*A Chef and/or Attendant is required at \$100.00

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