

CARIBBEAN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

CARIBBEAN SUNSHINE FRESH FRUITS

An array of Mango, Plum, Tangerine, Banana, Melon, Pineapple, Kiwi and Cherries mounted over freshly picked Mint Leaves

HORS D'OEUVRES

VEGETABLE CRUDITÉS

Fresh Garden Vegetables with Cucumber and Horseradish in Peppercorn Parmesan Dipping Sauce

CLASSIC FARM HOUSE CHEESE

Assortment of Cheese and Crackers with a Strawberry and Grapefruit garnish

ENTRÉES

SELECT TWO (2) ENTREES

POT ROAST BEEF

Dutch Oven Roasted Beef stuffed with Herbs and Spices marinated in its' natural juices

PINEAPPLE JERK CHICKEN

Farm raised Chicken marinated in Spicy Jamaican Rum, slowly roasted over Pimento Wood topped with Grilled Pineapple pieces and "Wallah" sauce.

ISLAND OXTAIL

Slowly braised to perfection in a combination of aromatics, Butter Beans and Root Vegetables.

OCEAN BLUE STEAMED FISH

Fillet of Red Snapper steamed in a tightly covered sauce pan with Okra, Vine Ripe Tomatoes, Crackers, Sweet Yellow Onions, Herbs and Spices marinated in a Coconut Rundown Sauce.

CURRIED GOAT

Slow cooked tender Goat Meat marinated in a mixture of spicy West Indian Curry Rub, Scotch Bonnet Peppers and Thyme.

CARIBBEAN STEWED BEEF

Slices of Braised Beef seasoned with Green Onions, Thyme, Herbs and Spices, Root Vegetables and Homemade Dumplings simmered down until tender into a succulent stew.

FISH ESCOVIETCHED

Sautéed fresh Fish Fillet in vegetable oil until crisp golden dressed in a Scotch Bonnet, Vinegar and Vegetable Concoction.

JAMAICAN JERK PORK

Young Suckling Pig marinated in a Classic Jerk Rub, slowly roasted over Pimento Wood until tender.

CURRIED CHICKEN

Chicken chopped in bits and seasoned with a spicy West Indian Curry Rub, braised then simmered and served with Root Vegetables.

SIDE DISHES

SELECT TWO (2) ITEMS

Steamed Callao or Spinach	Butter Parsley Choyote
Pigeon Peas and Rice	Sautéed Cabbage
Sweet Fried Plantains	Jasmine Rice
Steamed Fresh Market Vegetables	Tropical Season Rice

SALADS

SELECT ONE (1) ITEM

THREE BEANS SALAD

MIXED GREENS WITH MANGO AND CASHEWS

ROMAINE SALAD WITH GRILLED TUNA

PASTA SALAD WITH CONCH

Freshly baked breads and rolls served with herbed butter.

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES.

