

Caribbean Buffet

Cocktail Hour

CARIBBEAN SUNSHINE FRESH FRUITS

an array of mango, plum, tangerine, banana, melon, pineapple, kiwi and cherries mounted over freshly picked mint leaves

VEGETABLE CRUDITÉ DISPLAY

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

Salad

Select (1) One

freshly baked breads and rolls served with herb butter

THREE BEANS SALAD

MIXED GREENS WITH MANGO AND CASHEWS

ROMAINE SALAD WITH GRILLED TUNA

PASTA SALAD WITH CONCH

Main Entrées

Select (2) Two

CARIBBEAN STEWED BEEF

slices of braised beef seasoned with green onions, thyme, herbs and spices, with root vegetables and homemade dumplings simmered down until tender into a succulent stew

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, topped with grilled pineapple pieces and "wallah" sauce

CURRIED CHICKEN

chopped chicken seasoned with a spicy west indian curry rub, braised and simmered served with 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

FISH ESCOVIETCHED

crispy golden fresh fish fillet in a scotch bonnet, vinegar and vegetable concoction

CURRIED GOAT

slow cooked tender goat meat marinated in a spicy west indian curry rub, scotch bonnet peppers and thyme

JAMAICAN JERK PORK

young suckling pig marinated in a classic jerk rub, slowly roasted over pimento wood until tender

Side Dishes

Select (2) Two

Pigeon Peas and Rice

Sweet Fried Plantains

Butter Parsley Choyote

Steamed Callao or Spinach

Steamed Fresh Market Vegetables

Sautéed Cabbage

Jasmine Rice

Tropical Season Rice

Dessert

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES