Private Banquet Options (40 persons and up) 3 course Menu

Set Menu Option 1

Soup

Silky Butternut Squash soup, Roasted Pumpkin Seeds, Focaccia Croutons & Herb Oil

Main Course

151° Chicken Breast, Roasted Carrot & Corn Puree, Aromatic Plantain & Herb Croquettes, Tomato Jam, Spiced Chicken Jus

Or

Pan Seared Fresh Atlantic Salmon, Pineapple & Coconut Herb Crust, Asparagus Spears, Apple Cider Foam, Orange Infused Saffron Sauce

Dessert

Sweet Potato Fritters, Lemon Cream, Rum Carmel Sauce, Cherry Fluid Gel

Coffee or Tea

Charge USD\$75.00 per person plus 10% Service Charge



Set Menu Option 2

Soup

Caribbean Lobster Bisque, Mini Marshmallows, Lobster Chunks, Truffle Oil

Salads

Goat Cheese Beignets, Oven Roasted Cherry Tomatoes, Roasted Butternut Squash, Toasted Almonds, Baby Lettuces, Balsamic Dressing

Palette Cleanser

Passion Fruit Sorbet, Prosecco & Fresh Mint

Main Courses

Creek Stone Aged Beef Tenderloin, Fluffy Whipped Potato, Sweet Carrots, Asparagus, Horseradish Foam, Tarragon Jus

Fresh Pan Seared Atlantic Cod, Sautéed Buttery Spinach, Poached Tomatoes, Potato Herb Crisp, Bay Leaf & Lemongrass Sauce

Dessert

Chocolate Fondant, Pistachio Ice Cream, Strawberry Foam, Hazelnut Brittle

Charge USD\$95.00 per person plus 10% Service Charge



Set Menu Option 3

Soup

Asparagus Velouté, Pickled Mushrooms, Truffle Essence

Main Course

Pan Seared, Marinated Red Snapper, Turmeric Infused Potatoes, Coconut Green Pea Puree, Lemongrass sauce

Or

Herb Crusted Rack of Lamb, Red Cabbage Crusted Potato Fondant, Green Beans, Red Bell Pepper Puree, Rosemary Jus

Dessert

Dark Chocolate Cake with its Molten Center, Rum & Raisin Ice Cream, Frozen Mango Air

Coffee or Tea

Charge USD\$85.00 per person plus 10% Service Charge



Dinner Buffet

Soup

Curried Pumpkin & Coconut Soup

Salads...

Fresh Oven Roasted Tomato & Bocconcini Salad, Balsamic Dressing Fruited & Vegetable Quinoa Salad, Mango Dressing Mixed Seafood Salad, Olives, Capers, Lemon Dressing Cucumber & Apple Raita Salad, Spiced Yogurt Dressing

Carvery...

Black Angus Beef Ribeye, Horseradish Cream, Mini Popovers, Thyme Infused Beef Jus Herb Salt Crusted Caribbean Triple Tail, Tomato Fondue, Lemongrass Sauce

Hot Dishes

Saffron Inked Rice & Peas Pilaf Roasted New Potatoes, Rosemary, Olive Oil Caribbean Style Vegetable Pasta Bake Spiced Candied Sweet Potato

Bread Display

Assorted Artisan Breads

Dessert...

Mini Seasonal Mixed Fruit Tarts Chocolate Marquise Cake Raspberry Cheese Cake

Charge USD\$85.00 per person plus 10% Service Charge



Buffet Menu Option 2 Lunch /Dinner

Assorted Bread Rolls

Salads.....

Fennel, Carrot, Orange Salad Baby Bliss Potato, Crispy Bacon, Chive, Blue Cheese Salad Tossed Salad with Creamy Herb Vinaigrette Grilled Vegetable, Pickled Onions, Pesto Dressing

Main...

Herb Baked Dorado with Lime, Pawpaw Salsa Honey Baked Roast Ham Lemon Grass Curried Chicken

Vegetable & Starch...

Scalloped Sweet Potatoes
Herb Infused Basmati Rice
Vegetable Ragout in Creamy Tomato Sauce
Pumpkin & Herb Croquettes

Assorted Bread Rolls

Dessert...

Tropical Fruit Salad Bajan Style Rum Cake Cherry Cheese Cake

Charge USD\$70.00 per person plus 10% Service Charge



Buffet Menu Option 3 Lunch /Dinner

Assorted Bread Rolls

Salads...

Mixed Baby field Greens, White Balsamic Dressing Vinaigrette Fresh Tomato, Olives, Buffalo Mozzarella Salad Chayote, Papaya, Raisin, Sweet Pepper Salad Grilled Octopus, Tapenade, Capers, Marinated Tomatoes

Carvery

Roasted Bajan Spiced Stuffed Leg of Pork Baked Dorado, Tomato & Apple Jam

Vegetable & Starch...

Cracked Bulgur Wheat, Sweetcorn, Pumpkin Seeds, Roasted Pumpkin Roast New Potatoes, Caramelized Onions, Fresh Rosemary Roasted Butternut Squash, Broccoli, Honey, Thyme Spiced Fried Plantain, Sweet Coconut Shavings

Meat....

Sticky Honey Lemon Chicken, Fresh Rosemary Grilled Snapper on Creamy Spinach & Mango

Dessert...

Tropical Fruit Trifle with Mont Gay Rum Mini Apple & Pecan Tartlets White Chocolate Cheese Cake with Berries Mango & Strawberry Panna Cotta

Charge USD\$85.00 per person plus 10% Service Charge

