



2019 Private Banquet Menus



Contact the Sales Department at:

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Plated Menu-Option 1

Soup or Salad

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

Roasted Beetroot, Tomato, Basil & Fresh Mozzarella, Mesclun Leaves, Extra Virgin Olive Oil and Aged Balsamic Vinegar

Main Course

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

Or

Pan Seared Fresh Atlantic salmon, Pineapple & Coconut Herb Crust, Asparagus Spears, Orange Infused Saffron Sauce

Dessert

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

Or

Trio of Gelato

Coffee or Tea

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





Plated Menu-Option 2

Soup

Caribbean Lobster Bisque, Mini Marshmallows, Truffle Oil

Salad

Goat Cheese Beignets, Semi Dried Cherry Tomatoes, Roasted Butternut Squash, Sprouted Seeds, Baby Lettuce, Balsamic Dressing

Palette Cleanser

Passion Fruit Sorbet, Prosecco & Fresh Mint

Main Course

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

Or

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

Dessert

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

Or

Trio of Gelato

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





Plated Menu-Option 3

Soup or Salad

Asparagus Velouté, Pickled Mushrooms

Mesclun Leaves, Gorgonzola Cheese, Candied Walnuts, Champagne
Vinaigrette

Main Course

Pan Seared, Marinated Red Snapper, Turmeric Infused
Potatoes, Coconut Green Pea Puree, Steamed Greens

Or

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

Dessert

Dark Chocolate Cake with a Molten Center, Rum & Raisin Ice Cream,
Frozen Mango ice

Or

Trio of Gelato

Coffee or Tea

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





Buffet Menu-Option 1

Curried Pumpkin & Coconut Soup

Salads...

Fresh Oven Roasted Tomato & Bocconcini Salad, Balsamic Dressing
Fruit & 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 Crusted Caribbean Triple Tail, Tomato Fondue,
Lemongrass Sauce

Hot Dishes

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

Bread Display

Assorted Artisan Breads

Desserts

Mini Seasonal Mixed Fruit Tarts
Chocolate Marquise Cake
Raspberry Cheese Cake

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

(MINIMUM 50 PERSONS +)





BuffetMenu-Option2

Salads

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

Mains

Herb Baked Dorado with Lime, Pawpaw Salsa

Honey Baked Roast Ham

Lemon Grass Curried Chicken

Vegetable & Starches

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

Assorted Bread Rolls

Desserts

Tropical Fruit Salad
Bajan Style Rum Cake
Cherry Cheese Cake

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

(MINIMUM 50 PERSONS +)





Buffet Menu-Option 3

Salads...

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

Carvery

Roasted Bajan Spiced Stuffed Leg of Pork

Vegetable & Starches

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

Meats

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

Assorted Bread Rolls

Desserts

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

Charge US\$80.00 per person plus 10% Service Charge
(MINIMUM 50 PERSONS +)

Menus and prices are subject to change without notice. All menu prices are inclusive of 7.5% VAT. A 10% Service charge and 2.5% Product Levy will be added to the final bill. If the final guarantee falls below 25 guests, a minimum guarantee fee of US\$34 per person will be charged.



