



Cold Buffet

Baguette | Olive + Herb Focaccia | Artisan Sourdough Loaves Whipped Creamery Butter | Traditional Hummus

Salads

Charcoal Roasted Sweet Potato Corn Salad Bajan Dressing | Fresh Coriander

Create Your Own Salad Bar Mixed Leaves | Kale Rocket Mix | Chefs Selection of Dressings Cucumbers | Roasted Chick Peas | Red Onion| Sweet Peppers Toasted Almonds & Seeds | Crumbled Feta Cheese | Parmesan Cheese | Herb Croutons | Bacon | Cherry Tomatoes

Grilled Vegetable & Pearl Cous-Cous Salad "From our Garden" Basil Vinaigrette

Local Watermelon & Tomato Salad Pearl Mozzarella | Pickled Red Onions Mint Sherry Vinaigrette

Seafood Corner

Lemongrass Poached Shrimp | RPV Signature Cocktail Sauce

House Hot Smoked Mahi-Mahi

Traditional garnishes | whipped cream cheese

Carving Station (Chef attended)

Brown Sugar Glazed Ham Rum Pineapple Chutney









From The Grill

Roasted Garlic Grilled Lamb Chops | Chimichurri Marinated Vegetable Kebabs Jerk Pork Kebabs | Chefs Selection of Hot sauces & Salsas

Hot Buffet

Smoked Corn & Conch Chowder Garlic Chive Pesto

Macaroni Pie

West Indian Curried Cauliflower Pampadum | Raisins | Mango Chutney

Rice & Peas

Fried Chicken & Waffles

Hot Honey | House Made Pickles

Grilled Market Fish

Thai Coconut Cream | Fresh Coriander

Pastry Corner

Selection of Tropical Individual Cheesecakes

Lemon Bars

Classic Raspberry Sauce

Pastry Chefs Selection

Mini Cakes and Tarts Pastry Chefs Assorted Cookies





