



TWO ENTRÉE OPTIONS \$39.00 per person

THREE ENTRÉE OPTIONS \$45.00 per person

Minimum 50 persons - Taxes + gratuities extra

Starter

Freshly Baked Rolls and Butter

Tossed Garden Greens with Julienne Carrots, Red Pepper and Guava Balsamic Reductions

Marinated Pumpkin Salad with Yam and Scallions

Creamy Medley of Potato Salad with Pickled Cucumbers & Roasted Garlic Mayonnaise

Caesar Salad with Shredded Parmesan Cheese and Focaccia Croutons

Hot Selections

Traditional “Jerk” Chicken

Braised Top Sirloin Steak with Carrots and Onions

Chicken Fricassee with Thyme and Scallion Sauce

Escovitch King Fish with Scotched Bonnet Peppers and Onions

Montego Style Curried Goat

Pan Seared Red Snapper with Julienne Peppers

Jamaican Vegetable Medley

Choice of: Rice and Peas, Calabaza Pumpkin Rice or Callaloo Rice

Desserts

Assorted Pastries and Fresh Fruit

Fresh Brewed Starbucks Coffee and Select Tazo herbal Teas

Enhancers

Fruit Cake \$2.50 per person

Cheese Platters \$3.50 per person

Fruit Platters \$3.50 per person



PLATED THREE COURSE

Minimum 40 persons - Taxes + gratuities extra

Starter

Choice of One

- Kidney Bean Soup with Sweet Potato and Dumplings
- Calabaza Pumpkin Soup with Yams, Beef, Dumplings, and Chayote
- Peppercot Soup with Okra, Callaloo and Scotch Bonnet Pepper

Main Course

Jerk Chicken or Chicken Fricassee	\$38
Chicken Fricassee and Jerk Pork	\$40
Jerk Chicken and Braised Beef	\$40
Jerk Chicken and Steamed Red Snapper	\$42

Rice and Peas, Jamaican Vegetable Medley
Fresh Baked Rolls and Butter

Desserts

Choice of One

- Mango Mousse with Mango Coulis and Fresh Berries
- Carrot Cake with Bourbon sauce

Fresh Brewed Starbucks Coffee and Select Tazo herbal Teas