



3—COURSE LUNCH/DINNER MENUS

OPTION 1—\$3,400

Pepperpot Soup

Panko breast of chicken stuffed with plantains and cheddar. Banana honey sauce
Cajun Tilapia with shrimp creole sauce
Rice and peas and market vegetables

Coconut rum cake with strawberry filling

OPTION 2 - \$3,900

Potato Leek Soup

Roast leg of lamb with mushroom sauce
Grilled Mahi Mahi with champagne sauce
Parmesan risotto and vegetable medley

Chocolate mousse cake

OPTION 3 - \$3,600

Smoked chicken and corn chowder

Grilled Chicken Breast Caribbeana -
with plantain chutney, callaloo leaves, country rundown sauce and toasted almonds
Curried Goat Roti Wrap
Ackee seasoned rice and fresh seasoned vegetables

Lemon Layer Cake with blueberry filling

OPTION 4—\$3,500

Cream of pumpkin soup

Roast snapper filled with plantain mousse, callaloo and cheese. Coconut sauce
Chicken Francaise with caper sauce
Pumpkin rice and medley of vegetables

Red Velvet Cheesecake

*Prices are per person and are subject to 16.% Government Tax and 10% Service Charge.
Prices include a basic décor package of spandex chair covers, overlays & bud vase centerpieces.*

****Room Rental is waived with the choice of any of the menus above*** (conditions apply)*