



Conference Package Options

MORNING COFFEE BREAKS

All morning breaks are served with **Fresh Brewed High Mountain Coffee,**
Selection of Specialty Teas & fresh juice

In addition:

*For the DELUXE options please choose ANY TWO of the following to complete your break:
For the PREMIUM options please choose ANY THREE of the following to complete your break:*

Assorted Finger Sandwiches
Sliced fruit platter
French Toast with syrup
Mini Beef Patties
Mini Fish Patties
Mini Vegetable Patties



Assorted Breakfast Pastries
Stamp & Go Fritters
Saltfish with okra & tomato on fried bammy
Escoveitched Fish Fingers
Callaloo Quiche
Fried plantains wrapped with bacon



To complete your Conference Package, please choose one of the following lunch options...

All conference package lunches are served with a glass of fruit punch, house made bread and butter.

*****Room Rental is waived with the choice of one of the Conference Packages (conditions apply)*****

Deluxe Options

\$2,940.00 per person + tax & service charge



For your appetizer course please choose one of the following

Red peas soup flavoured with salt beef and finished with coconut milk

Or

Salad of mixed greens with sweet corn & olives served with select house dressings

Or

Tomato cucumber salad sprinkled with feta cheese & vinaigrette

Or

Choose one of our freshly made daily soups (on final page)



OPTION 1

Char-grilled Spur Tree jerk chicken

Accompanied with a festival garniture

&

Jamaican Steamed fillet of snapper

Served in a sauce of local vegetables and spices

Country callaloo rice

Fresh Seasonal Vegetables

Traditional bread pudding with apple glaze

OPTION 2

Guava Barbecue baked chicken

&

Pan Seared Tilapia fillet

served with beurre blanc sauce

Roasted potato wedges

Buttery farm fresh vegetables

Coconut rum cake with whipped topping

OPTION 3

Escoveitched snapper fillet

with spicy pickled vegetable julienne

&

Grilled Breast of Chicken

With chunky vegetable marinara

Rice & peas

Vegetable medley

Pineapple upside-down cake

OPTION 4

Snapper Creole

Sautéed in a sauce of tomatoes, onion,

okra, celery and sweet pepper

&

**Honey roast chicken brushed with an
orange honey glaze**

Baked macaroni & cheese

Market vegetables

Double Chocolate layer cake

OPTION 5

Panko breaded breast of chicken

Stuffed with callaloo & cheddar and

served with brown sauce

Jerk snapper

With jerk banana sauce &

plantain chutney

Country pumpkin rice

Medley of Vegetables

**Carrot & walnut cake with
cream cheese icing**

Premium Options

\$3,390.00 per person + tax & service charge



*All meals served with Country Style Red Peas Soup
(sorry no meats here, but brewed with chunks of local vegetables
& herbs then finished with coconut cream. You won't miss the meat)
OR soup of the day (Chef's Soup Du Jour)*



OPTION 6

Jamaican Style Pepper Steak

*Simmered with onions and sweet peppers in a rich gravy
&*

Snapper Rundown

*With a country coconut sauce
Garden Rice
Seasonal Vegetables*

Apple strudel with Chantilly Cream

OPTION 7

Jerk Roulade of chicken

*With a warm fruit sauce
&*

Blackened fillet of snapper with cucumber-tomato salsa

*Spanish rice with tomatoes and olives
Grilled Vegetables*

Cherry cheesecake

OPTION 8

Snapper baked in banana leaves

*with water crackers
&*

Cajun style chicken

*Cuts of chicken rubbed with spices
Served with a piquant mango & sweet
pepper sauce
Almond raisin pineapple rice pilaf
Sautéed Vegetables*

Black forest cake

OPTION 9

Steamed chicken

*Presented on a bed of sautéed calaloo
&*

Duo of salmon and snapper

*Garnished with Ratatouille tapanade
Buttered Parsley potatoes
Medley of Vegetables*

Chocolate mousse cake

OPTION 10

Breaded chicken breast

*stuffed with plantain served with
Espagnole sauce
&*

Coconut flaked snapper

*with a creamy lychee sauce
Seasoned wild rice pilaf
Vegetables au gratin*

Blueberry cheese cake



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**Please choose a soup, and starch/vegetable of the day
from the list below.**



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Chef's Soups of the Day

Monday – Chicken & Corn Chowder

Tuesday – Country Pumpkin

Wednesday – Peppercorn

Thursday – Vegetable Soup with Lentils

Friday – Fish soup with okra

Saturday & Sunday – Choose any soup from above

Additional Meat Options (platter served)

Jerk-barbecue smoked pork chops

Chinese barbecue roasted pork loin

Pineapple honey glazed ham leg

Smoky barbecue beef brisket

\$420 for each additional meat choice (plus tax & service charge)

- All packages attract 16.5% Government Tax and 10% Service Charge.
- Enhance your coffee breaks by adding items at only \$290 per person per item.
- All Conference Packages are served plated or buffet. Please advise us of your preference.
- For numbers less than 30 persons please add a buffet setup charge of \$3,000.00

*Revised: June 6, 2014,
MAB*