



'Kinikini' Dinner Buffet

Soup

- Banana soup

Starters

- Baby shrimp cocktail
- Caribbean crab & corn salad
- Spicy tuna salad
- Sweet and sour cucumber salad
- Mixed greens

Hot items

- 'Keshi Yena' a local style chicken stew dish
- 'Karni Stoba' a local style beef stew
- Seared dradu topped with a papaya and cilantro salsa
- Rice and beans
- Fried plantain
- Fried yucca

Desserts

- Prune and carrot cake
- Coffee and coconut mousse
- Lemon and pineapple yoghurt tartlet

Price per person Nafl. 69.50

'Warawara' Dinner Buffet

Starters

- Pasta salad with smoked chicken, pine nuts, grape tomatoes, fresh basil and herb vinaigrette
- Baby spinach salad with apple, walnuts, shiitake mushroom with a herb vinaigrette
- Ceviche served with local 'pika' on the side
- Traditional caesar salad, anchovies, shaved Parmesan herbed croutons

Hot items

- Seared tenderloin with a creamy pepper sauce
- Herb roasted chicken breast in a shallot sauce
- Pasta with baby shrimp in a creamy lobster sauce
- Lemongrass infused yellow rice
- Caribbean vegetables

Desserts

- Double chocolate mousse with dark rum sauce
- Apple tart tatin

Price per person Nafl. 72.50

> See next page for more Dinner Buffets

All buffets come with a selection of bread and butter and it is served to a minimum of 20 persons. Keep your options open with our **plated dinner menu** on page 15.

If the final guarantee is below 20 persons, the price per guest will be increased with 15%

'Blenchi' Dinner Buffet

Starters

- Mixed greens topped with herbed croutons
- Marinated cucumber salad
- Smoked salmon & dill pasta salad
- Tomato & bocconcini salad with balsamic syrup
- Haricot vert salad, bacon and red onion salad with red wine vinaigrette
- Shell pasta salad in a pesto dressing
- Grilled eggplant and zucchini
- Assorted Dutch cheeses and goat cheese
- Salami & dried ham
- Pickles, olives & sundried tomatoes

Hot items

- Grilled steaks, sautéed mushrooms in a tarragon jus
- Oven roasted chicken breast with vegetable ratatouille
- Salmon serve in a citrus butter sauce
- Tortellini pasta Alfredo with Grana Padano
- Rosemary roasted baby potatoes
- Seasonal vegetables

Desserts

- Chef's selection of mini sweets & pastries
- Melon salad with mint and Grand Marnier

Price per personNafL. 79.50

'Barika Hel' Dinner Buffet

Soup

- Creamy chicken and mushroom soup

Starters

- Mixed greens and herbs salad
- Orange shrimp salad
- Potato and bacon salad
- Marinated artichoke with feta cheese, plum tomatoes and olives
- Three bean, bean and corn salad

Hot items

- Seared grouper topped with macadamia nuts and mango salsa
- Grilled tuna with a tangy antioise
- Cilantro & jerk chicken breast in lime sauce
- Tomato stew with chorizo and pork loin
- Steamed broccoli and green beans with garlic butter sauce
- Boiled sweet potato and candied pumpkin

Desserts

- Strawberry mousse shooter
- Passion fruit lollipops
- Fruit sticks
- Tiramisu

Price per personNafL. 79.50



All buffets come with a selection of bread and butter and it is served to a minimum of 20 persons. Keep your options open with our **plated dinner menu** on the next page.

If the final guarantee is below 20 persons, the price per guest will be increased with 15%



The fondest memories are made when gathered around the table.

All plated dinners are 3-course minimum offering; A choice of Starter or Soup, combined with an Entrée and Dessert.

You are to pick one (1) starter or soup. Choice of two (2) entrées. Pick one (1) dessert for your complete group of guests

Final choice of menu needs to be delivered to our Conference & Banqueting department, no later than 24 hours before the date of your event.

Plated Dinner

Starters

- Homemade pastrami cannelloni served with couscous salad
- Smoked chicken, crisp salad, raspberry dressing
- Marinated salmon, saffron mayonnaise, pickled cucumber
- Tuna and smoked scampi combination, plantain crisp, avocado crème
- Tomato infused watermelon, goat cheese crumble, candied walnuts, grape tomatoes, green herb oil

Price per person per itemNaf. 23.00

Soups

- Local styled fish soup, fried funchi crisp, local 'pika'
- Clear soup of beef, pumpkin, roasted corn, plantain and yucca
- Truffled shiitake bouillon, leeks and scallions

Price per person per itemNaf. 15.00

Entrée / Main courses

- Pistachio crusted salmon steak, pumpkin risotto, cherry tomato antiboise
- Seared red snapper fillet, soft polenta cake, fried okra, grilled corn, lobster butter sauce
- Corn-fed chicken, celery root puree, Caribbean ratatouille, tamarind infused demi glace
- Surf and turf, grilled fillet of beef and jumbo shrimp, crisp chorizo, fried yucca, spicy garlic shallot butter

Price per person itemNaf. 47.50

Vegetarian main courses

- Garden vegetable pesto pasta tossed with fresh basil, zucchini, bell peppers, green asparagus and mushroom
- Vegetable Napoleon, deep fried rocket salad and tomato salsa
- Polenta cake topped with mushroom fricassee and blue cheese, tangy antiboise

Price per person per itemNaf. 35.50

Desserts

- Bread cake, raisin crème, lemongrass meringues
- Pink peppercorn parfait, basil sponge cake, orange crisp, pistachio crumble
- Banana crème brûlée with vanilla short bread and pistachio ice cream
- Artisan cheeses, candied nuts, toasted raisin bread, red onion compote - add Naf. 5.00 per person

Price per person per itemNaf. 15.00



Grill station with live cooking and Chef for two hours

Soup

- BBQ bean soup with condiments; crème fraîche / scallions / tortilla chips

Salad bar

- Mixed green salad
- Pasta and ham salad
- Corn and potato salad
- Spicy coleslaw
- Caribbean crab salad
- Tuna, green bean & egg salad

Off the grill

- Grilled salmon
- Grouper with a tomato cucumber salsa
- Steak burgers
- Lemon grilled chicken breast
- Honey glazed baby ribs

Sides

- Rosemary oven baked potatoes
- Fresh corn on the cob
- Brown sugar molasses baked beans

Desserts

- Key lime pie
- White chocolate cheesecake tartlets
- Apple caramel pie
- Fresh fruit sticks

Price per person Naf. 79.50

If the final guarantee is below 20 persons, the price per guest will be increased with 15%

Prices are including all taxes

Family style Pincho dinner, ideal for groups up to 20 persons

Sides to share

- Bread and butter basket
- Pasta pesto salad
- Green herbs and lettuce salad
- Potato and tuna corn salad
- Rosemary oven baked potatoes
- Fresh corn on the cob
- Brown sugar molasses baked beans

Pinchos to share

- Grilled salmon pincho
- Grilled scampi pincho
- Mixed meat pincho
- Cajun marinated grilled chicken breast pincho

Desserts to share

- Carrot and cinnamon mini cakes
- Fruit tartlets
- Chocolate chip mousse shooter

Price per person Naf. 72.50