



All buffets come with a selection of bread and butter and are served to a minimum of 20 persons.

'Totolika' Lunch Buffet

Salad bar

- Watermelon and cucumber salad
- Caprese salad served with aged balsamic vinegar
- Pesto pasta salad
- Mixed greens

Hot

- Local styled beef stew 'Stoba'
- Caribbean style fried rice
- Fried funchi
- Garden vegetables

Desserts

- Carrot cake
- Mango bavarian

Price per person Nafl.67.00

'Prikichi' Lunch Buffet

Salad bar

- Tropical cous cous salad with raisins and dried papaya
- Mixed greens topped with nuts and cranberries
- Tuna salad

Soup

- Oven roasted pumpkin soup

Hot

- Poached salmon with a creamy roasted lemon and baby shrimp sauce
- Sautéed chili and lime chicken thighs with rosemary infused sauce
- Oven roasted potatoes
- Steamed broccoli and zucchini strips

Desserts

- Coconut brownie
- Strawberry panna cotta

Price per person Nafl.75.00

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

Prices are including all taxes

'Chuchubi' Lunch Buffet

Salad bar

- Garden salad, herbs, croutons, crumbled feta cheese
- Crab and corn salad, sun blushed tomatoes
- Orange and cucumber minted salad

Soup

- Seafood soup

Hot

- Stir fried beef strips with shiitake mushrooms in a soy ginger sauce
- Pan fried snapper filet, Creole sauce
- Coconut steamed basmati rice
- Boiled sweet potatoes, French beans, steamed pumpkin

Desserts

- Cheesecake with a red fruit coulis
- Tiramisu with a coffee sauce

Price per person Nafl.79.00

Plated Lunch

Starters

- Caesar salad with smoked chicken, bacon bits, shaved parmesan, toasted bruschetta
- Green salad with walnuts, tangy cranberries, old Dutch cheese crumbles, apples and a green herb vinaigrette
- House marinated salmon with fresh local rocket salad, pickled onion and lemon crème.
- Pan seared tuna , cherry tomatoes, grilled baby potatoes, green asparagus and tangy mango salsa
- Tomato infused watermelon topped with goat cheese, rucola vinaigrette

Soups

- Local seafood soup served with 'pika'
- Hearty beef soup 'sopi karni'
- Garden vegetable and chicken soup
- Oven roasted pumpkin soup

Main Courses

- Pan seared filet of Mahi-Mahi fillet, grilled polenta, fried okra, spicy papaya salsa
- Filet of chicken, coconut rice, fried plantain and lemongrass sauce
- Red snapper, sweet potato hash, roasted pumpkin and corn, bell pepper sauce
- Grilled filet mignon, fricassee of mushroom, grilled tomatoes, Cabernet demi glace
- Sundried tomato polenta, tempura vegetables, portobello mushroom, chunky basil infused tomato salsa

Desserts

- Red fruit panna cotta and crème of passion fruit
- Apple coconut cake with caramelized nut crumble
- White chocolate and banana crème brulee
- Carrot and cinnamon cake

One combination to be chosen for **all participants**.

Price per person 2-course lunch Naf. 69.00

Price per person 3-course lunch Naf. 72.50

Prices are including all taxes



Keep your options open for smaller groups (up to 20 persons) with our **plated lunch menu** and build the perfect plate from various dishes.



Sandwich Break

A nice selection of assorted bread rolls and wraps

Price per person Nafl. 39.00

Soup & Sandwich Break

Best of both worlds; Try a bowl of our home made soup of the day and grab a delicious deli styled sandwich or wrap

Price per person Nafl. 42.50

Soup, Salad, Sandwich & Dessert Break

Four is a charm; choose a bowl of our homemade soup, a deli styled sandwich and top it of with a small dessert

A fine selection of sandwiches and wraps. Your choice of salad (2) and soup (1) plus a small sweet dessert

Price per person Nafl. 65.50

Craft your perfect combo

Salads to choose from:

- Niçoise salad
- Caesar salad topped with croutons
- Tomato salad, aged balsamic dressing
- Cucumber and orange minted salad
- Crab and corn salad, sun blushed tomatoes
- Green salad with walnuts, tangy cranberries, old Dutch cheese, apples and a green herb vinaigrette
- Pasta and pesto salad

Soups to choose from:

- Garden vegetable and chicken soup
- Basil infused oven roasted tomato soup
- Roasted pumpkin soup
- Seafood soup, served with local 'pika'
- Banana and coconut soup

*One combination to be chosen for all participants.
Prices are including all taxes*