



All buffets come with a selection of bread and butter

Keep your options open with our **plated dinner menu** on page 14

'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 personUSD. 52.95

'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, beat and corn salad

Hot items

- Seared grouper topped with macadamia nuts and mango salsa
- Cilantro & jerk chicken breast in lime sauce
- Tomato stew with chorizo and porkloin
- 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 personUSD. 57.95



The fondest memories are made when gathered around the table.

All plated dinners require a minimum of three courses. Offering; A choice of Starter or Soup, followed by an Entrée and Dessert.

Please select one (1) starter or soup from the options provided. You may choose from two (2) entrées. Finally, pick one (1) dessert that will be served to your entire group of guests.

Please ensure that your final menu selection is submitted to our Meeting & Events department **no later than 24 hours** before the scheduled 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, walnuts, cherry tomatoes, oil sprinkle

Price per person per itemUSD. 16.95

Soups

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

Price per person per itemUSD. 10.95

Entrée / Main courses

- Pistachio crusted salmon steak, pumpkin risotto, cherry tomato
- Seared red snapper fillet, soft polenta cake, grilled corn, lobster butter sauce
- Surf and turf, grilled fillet of beef and jumbo shrimp, crisp chorizo, fried yucca, spicy garlic shallot butter

Price per person itemUSD. 32.95

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

Price per person per itemUSD. 28.95

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
- Assorted cheeses, nuts, toasted raisin bread, red onion compote - add Nafli. 5.00 per person

Price per person per itemUSD. 10.95

Prices include all taxes. Minimum 20 persons.



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 personUSD. 59.95

Prices include all taxes. Minimum 30 persons.

Family style Pincho dinner, ideal for groups up to 30 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
- Vegetables

Pinchos to share

- Grilled salmon
- Grilled scampi
- Beef skewer with bell peppers and onions
- Cajun marinated grilled chicken breast

Desserts to share

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

Price per personUSD. 55.95