

These outside catering menus have been compiled to give you an idea of what we can do. We have plenty more suggestions and would be happy to work with you to put together a menu to suit your needs.

In addition to the menus we also provide service staff, kitchen staff, crockery, cutlery and glasses. We can also organize tables and chairs, as well as decorations.

## Cocktail Menu

### Canapes

Plantain Chips and Salsa  
Roasted Red Pepper and Onion Tartlets√  
Mini Bacon and Onion Quiche  
Cheese and Bacon Swirls  
Mini Club Sandwich Fingers  
Stuffed Crepes with Herb Cream Cheese√  
Goat Cheese on Melba Toast√  
Mini Choux with Spiced Crab  
Vegetable Croquettes√  
Green Fig and Salt fish Tartlets  
Smoked Salmon Quiche  
Jerk Chicken Tartlets  
Vegetarian Patties√  
Pizza Swirls√  
Brie and Grapes on toast

### Hot Items

Green Fig and Salt Fish Balls Hot Creole Dip  
Herb Crusted Crab Croquettes  
Breadfruit balls with spicy dip√  
Spicy Pork Parcels  
Coconut Crusted Chicken Bites, Spicy Dip  
Mini Dahl  
Bacon and Plantain Rolls  
Pork Satay, Teriyaki Sauce  
Mini Beef Kebab, Pepper Sauce  
Breaded Flying Fish, Mango Dip  
Prawn Tempura

### Dessert Items

Chocolate Frosted Rum and Rasin Bites√  
Vanilla Profiteroles√  
Caramelised Lemon Squares√  
Cheese Cake Fingers√  
Chocolate Bites√  
Strawberry Frosted Vanilla Slice√  
Fruit Kebabs√

**Your cocktail menu will be priced according to the amount of items chosen, the type of items chosen and the duration of the function**

√ = Vegetarian option

# Buffet Menus

## Lunch/Dinner Buffet

### Appetizers and Salads

Mixed Seafood Salad  
Assorted Smoked Fish Platter (Smoked Salmon, Smoked Marlin)  
Smoked Duck Breast  
Fresh Asparagus  
Tuna Salad with Rice Tuna and Egg  
Potato Salad with Grain Mustard Mayonnaise  
Tomato Salad with Chives and Balsamic Vinaigrette  
Grated carrot and Sultana Salad  
Mixed Green Salad  
Cucumber and Sour Cream Salad

### Main Dishes and Vegetables

Rack of Lamb in Herb Gravy  
Chicken Breast in Wild Mushroom Sauce  
Seafood Brochette in Curried Coconut Sauce  
Grilled Fish in Lime Butter Sauce  
Stir fried Beef in Ginger and Garlic Soya Sauce  
Gratin Dauphinoise  
Seasonal Vegetables  
Saffron Rice

### Desserts

Rich Chocolate Rum cake  
Coconut Crème Brûlée  
Fresh Tropical Fruit Platter  
Banana Flambé  
Assorted Cheeses and Biscuits

½ Fresh Local Lobster available from September to April for an Additional EC40.00 per Person

# BBQ Menu

## Salads

Potato Salad with Crispy Bacon  
Tomato Salad in Herb Vinaigrette  
Rice Salad with Tropical Fruit  
Feta Cheese Salad  
Mixed Crudities Platter and Spicy Dip  
Mixed Green Salad  
Cucumber and Sour Cream Salad

## Cold Platters

Home Smoked Local Fish with Capers and Limes  
Prosciutto Ham and Melon

## From The Grill

BBQ Spare Ribs  
Grilled Marinated Lamb Chops in Fresh Thyme and Rosemary  
Brochette of Prawns (Kebab)  
Chicken Brochette Teriyaki Style  
Grilled Beef Medallion  
Grilled Red Snapper

## Vegetables

Corn on the Cob  
Baked Potato and Sour Cream  
Gratinated Green Papaya  
Seasonal Vegetables  
Spicy Red Beans

## Sauces

Green Peppercorn sauce  
BBQ Sauce  
Lime Butter  
Garlic & Ginger Sauce  
Local Hot Sauce

## Dessert

Fresh Tropical Fruit Platter  
Crème Brûlée  
Fresh Lime Meringue Pie  
Chocolate Gateau  
Assorted Cheese and Biscuits

½ Fresh Local Lobster available from September to April for an Additional EC40.00 per person

## Seated Dinner Menu

Choose one dish from each of the sections, appetizer, Main course, dessert.

### Appetizer

Tomato and Garlic Soup ✓

Or

Sesame Crusted Prawns

Garnished with Salad

Or

Duck Breast Salad

With Passion fruit dressing

Or

Fresh Asparagus ✓

Garnished with salad

Or

Mixed Seafood Strudel

On Duo of Sauces

### Main Course

Blackened Salmon or Dorado in Lime Butter Sauce

Or

Beef Tournedos in Red Wine Jus

Or

Grilled Lamb Chops in Dijon Mustard Sauce

Or

Crepes Filled with Vegetable Casserole ✓

Or

Fresh Seasonal Fish Stuffed with Crab Meat and Vegetable Julienne, on a White Wine Sauce

*Main Courses Served with Sautéed Potatoes, Rice and a Selection of Vegetables*

### Dessert

Chocolate Rum Cake

Or

Banana Flambe

Or

Coconut Crème Brûlée

Or

Baked Cheese Cake

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Coffee or Tea