

Pan-Caribbean Themed MENU | PLATED

Minimum of 10 persons and based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.
Applicable for select Bells & Whistles events.

INCLUDES:

Premium Bar

FIRST COURSE: Please select ONE from the following options for the group:

Seafood Salad | Shrimp, conch, calamari, white fish fillet, red and green peppers, red onion, cilantro lime dressing
Pimento Marinated Chicken Salad | Red bean relish, papaya vinaigrette

SECOND COURSE: Please select ONE from the following options for the group

Roots, Fruits & Leaves | Mixed greens, julienne of radish, carrots, honey dew and cantaloupe, citrus vinaigrette
Caribbean Lobster Bisque | Coconut milk, Cognac, cream, garlic bread crostini

ENTRÉE: Please select from the following options for the group

Traditional Jamaican Foil Fish

Carrot, onion, bell peppers, Scotch bonnet pepper coconut milk, okra

Surf & Turf

Chargrilled Boston cut strip loin steak and grilled lobster* tail,
sweet mashed potatoes, sautéed vegetables, jerk reduction, herb garlic butter

DESSERT:

Please select ONE from the following options for the group

Appleton Rum Coffee Cake | Chocolate sauce

Mango & White Chocolate Pavé | Grilled sweet pineapple, fresh fruits

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

*Lobster is only available when in season:

JAMAICA: July 1 - March 31 | BAHAMAS: August 1 - March 31 | ANTIGUA: July 1 - April 30

ST. LUCIA: August 3 - February 28 | TURKS & CAICOS: August 16 - March 31 | GRENADA: September 1 - April 30

BARBADOS: Year-round | When not in season, lobster will be replaced by shrimp salad.