

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, onion, 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 & cantaloupe, citrus vinaigrette

Caribbean Lobster Bisque

Coconut milk, Cognac, cream, garlic bread crostini

ENTRÉE

Please select ONE 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 striploin 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

- 30 -



SET-UP FEE: US\$12.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 30 days prior to arrival.