

Island Lover's **DINNER** | **BUFFET**

Minimum of 40 persons 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

SALADS & APPETIZERS

Freshly baked rolls & bread
Fish chowder spiked with black rum
Tossed garden greens, assorted dressings and oils
Sweet and sour cabbage slaw
Island potato salad
Grilled marinated vegetables
Salad bar accompaniments & dressings
Variety of cured, smoked meats and seafood
International cheese platter, crackers and sliced baguette
Tropical sliced fruits in season

ISLAND BARBECUE PIT

Jerk chicken and pork marinated with ginger, green onions and bird pepper
Beef kebabs, thyme and garlic brushed
Steamed seafood in foil, infused with white wine
Foil roasted fish fillet, bell peppers, onion, pumpkin, scotch bonnet, sea salt, coconut milk, thyme, lemon

HOT

Curried mutton
Steamed local rice
Penne pasta, basil marinara sauce
Oven roasted potato
Buttered vegetable medley

DESSERT

Our Pastry Chef's selection of international and Caribbean desserts

Tea and Blue Mountain Coffee