

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

## ISLAND BARBECUE PIT:

Jerk chicken and pork marinated with ginger, green onions, 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

Blue Mountain coffee, tea

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GROUP SET-UP FEE: US \$14.00 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.