

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.