Tropical Breezes LUNCH | PLATED

Minimum of 35 persons and maximum of 50 persons, based on two hours of service.

Offered between the hours of 11:30 am to 2:30 pm. Applicable for select Bells & Whistles events.

INCLUDES:

Beer, wine and sparkling wine
Display of freshly baked bread rolls and butter

APPETIZER:

Please select ONE of the following for the group

Cream of tomato soup with sour cream, croutons, chive oil 🏓 💜
Pepper-crusted tuna salad, organic greens, soy-balsamic reduction, cucumber carpaccio 👻
Baby greens, roasted tomatoes, poached pears, balsamic dressing 🏺 💜
Seasonal grreens, grilled vegetables, sun-dried tomato vinaigrette 🖗

ENTRÉE:

Please select TWO of the following for the group.

Grilled lamb chops, mashed potato, baby carrots, asparagus, thyme-red wine reduction

Pan-seared red snapper, julienned vegetables, cashew-nut curry sauce ❖

Slow-roasted pork tenderloin, tamarind BBQ sauce, warm corn bread, fava bean stew

Garlic marinated shrimp and chargrilled chicken breast, sautéed seasonal vegetables, saffron rice, lemon-thyme beurre blanc

DESSERT:

Please select ONE of the following for the group

Coconut peach mousse, passion fruit sauce
Chocolate rum cake, vanilla ice cream, strawberry sauce
Sandals "Lively-Up" Coffee Crème Brûlée
Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

