

# 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, 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 and cantaloupe, citrus vinaigrette  
Caribbean Lobster Bisque | Coconut milk, Cognac, cream, garlic bread crostini

**ENTRÉE:** Please select 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 strip loin 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

\*Lobster is only available when in season:

JAMAICA: July 1 - March 31 | BAHAMAS: August 1 - March 31 | ANTIGUA: July 1 - April 30

ST. LUCIA: August 3 - February 28 | TURKS & CAICOS: August 16 - March 31 | GRENADA: September 1 - April 30

BARBADOS: Year-round | When not in season, lobster will be replaced by shrimp salad.