

Island Vibe LUNCH | BUFFET

Minimum of 35 persons, based on two hours of service. Offered between the hours of 11:30 am to 2:30 pm.
Applicable menu for select Bells & Whistles events.

INCLUDES:

Beer, wine and sparkling wine
Display of freshly baked rolls and breads
Assorted cheese platter with crackers
Tropical sliced fruits in season

SALADS:

Seasonal green leaf salad with accompaniments, assorted dressings
Jerk chicken Caesar salad • Three bean salad • Pasta salad • Potato-bacon salad • Pineapple slaw
Accompanied with a variety of crisp, fresh-cut and grilled marinated vegetables

HOT LINE:

Grilled chicken breast served with mushroom sauce
Pan-seared Snapper fillet with artichoke, capers and lemon
Penne rigate with baby shrimp and basil tomato sauce
Rosemary roasted potatoes
Buttered vegetable medley
Rice pilaf with green peas

DESSERTS:

Our Pastry Chef's selection of International and Caribbean desserts
Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

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 60 days prior to arrival.