

# Tropical Breezes LUNCH | PLATED

Minimum of 35 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-crusting tuna salad, organic greens, soy-balsamic reduction, cucumber carpaccio  
Baby greens, roasted tomatoes, poached pears, balsamic dressing ✓  
Seasonal greens, 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

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.