

# Island Vibes 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:

Beer, wine, spirits and soft drinks

## SALADS & APPETIZERS:

Freshly baked rolls and bread

Mixed seasonal greens

Pasta salad, potato salad, pineapple slaw

Grilled marinated vegetables

Salad bar accompaniments and dressings

Assorted smoked and cured seafood

International cheese platter, crackers, sliced baguette

Tropical sliced fruits in season

## HOT:

Grilled chicken breast, mushroom sauce

Pan-seared snapper fillet, sautéed artichokes and leeks, capers, lemon

Penne rigate, baby shrimp, basil tomato sauce

Pork medallions, caramelized apples in Brandy jus

Rosemary-roasted potatoes

Seasonal vegetables

Rice pilaf with green peas

## CARVING STATION:

Roasted top sirloin, Cabernet Sauvignon reduction, horseradish, mustard sauce

## DESSERT:

Our Pastry Chef's selection of international and Caribbean desserts

Blue Mountain coffee, tea

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.