Island Lover’s 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:
Premium Bar

SALADS & APPETIZERS:
- Freshly baked rolls and bread
- Fish chowder spiked with black rum
- Tossed garden greens, assorted dressings, oils
- Sweet and sour cabbage slaw
- Island potato salad
- Grilled marinated vegetables
- Salad bar, accompaniments and dressings
- Variety of cured, smoked meats and seafood
- International cheese platter, crackers, sliced baguette
- Tropical sliced fruits in season

ISLAND BARBECUE PIT:
- Jerk chicken and pork marinated with ginger, green onions, bird pepper
- Beef kebabs, thyme and garlic brushed
- Steamed seafood in foil, infused with white wine
- Foil-roasted fish fillet, bell peppers, onion, pumpkin, Scotch bonnet, sea salt, coconut milk, thyme, lemon

HOT:
- Curried mutton
- Steamed local rice
- Penne pasta, basil marinara sauce
- Oven-roasted potato
- Buttered vegetable medley

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.