



Catering Menus

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- Cocktail Bar
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Prices

Breakfast Buffet	\$
• Option 1	35.00
• Option 2	25.00
• Option 3	30.00
Brunch	
• Brunch 1	55.00
• Brunch 2	45.00
Lunch Plated	
• Option 1	50.00
• Option 2	45.00
Lunch Buffet	
• Option 1	35.00
• Option 2	55.00
• Option 3 Local	40.00
Morning/Afternoon Breaks Light	
• Option 1	15.00
• Option 2	15.00
Morning/Afternoon Breaks Juice & Coffee	
• Option 1	6.00
• Option 2	8.00
Morning/Afternoon Break Heavy	
• Option 1	15.00
• Option 2	20.00
• Option 3	25.00
Cocktail Selections Served (2 pieces per person)	
• ANY 3 Selections	15.00
• ANY 5 Selections	20.00
• ANY 10 Selections	30.00
• ANY 15 Selections	40.00
Cocktail Selections Station	
• Seafood Station	40.00
• Caribbean Station	35.00

• Indian Station	50.00
• American	40.00
• Asian	60.00
• Soup	15.00
• Vegetarian	45.00
Cocktail Selections Chef Station	
• Carvery Option 1	45.00
• Carvery Option 2	35.00
• Pasta	20.00
• Sushi	80.00
Villa Service Dinner Menus Plated	
• Option 1 with Wine	250.00
• Option 2 without Wine	175.00
Villa Service Dinner Menus Buffet	
• Option 1	65.00
• Option 2	70.00
Dinner Menu Quick Menu Builder Option	
• Selection of 2 Salads, ANY 2 Entrees ANY 2 Sides ANY 2 Desserts	40.00
• Selection of 3 Salads, ANY 3 Entrees, ANY 3 Sides ANY 2 Desserts	55.00
• Selection of 3 Salads, ANY 4 Entrees, ANY 4 Sides, ANY 3 Desserts	60.00
Bar Selections	
• Cocktail	30.00
• Premium	50.00
• Regular	25.00
• On consumption available upon request	

Breakfast Buffet

Option 1

Stewed Ling Fish
Chop-Up
Boil Eggs
Johnny Cakes
Selection of Local Fruits
Local Bread
Assorted Muffins

Option 2

Ham and Cheese Omelet
Selection of Local Fruits
Local Bread

Option 3

Smoked Bacon
Scramble Eggs with Herbs
Lettuce, Tomato and Cucumber
Assorted Danish
Selection of Local Fruits

Brunch Buffet

Brunch 1

Smoked Salmon Platter with Red Onion and Cream Cheese
Platter with Lettuce and Tomatoes
Stewed Ling Fish
Chop-UP
Scrambled Eggs with Vegetables
Roasted Chicken with Rosemary
Johnny Cakes
Local Bread
Assorted Danish and Muffins
Pasta Salad with Tuna and Broccoli

Brunch 2

Ham and Cheese Omelet
Barbecued Chicken
Stewed Ling Fish
Spinach Quiche
Fungie
Steamed Pump kin
Green Salad
Potato Salad
Local Bread
Assorted Pastries

Lunch Plated

Option 1

Salad

Romaine Leaves with Jerked Chicken and Tomatoes with Citrus Dressing

Entree

Steamed Grey Snapper Filet with Ochro served with Polenta

Or

Linguini Pasta with Shrimp and Spinach Cream

Dessert

Fresh Fruit Platter

Option 2

Salad

Local Greens with Citrus and Passion Fruit Dressing

Entree

Coconut Curried Chicken Breast with Pumpkin Mash

Or

Pan Seared Snapper Filet with Creole Broth and Herb Risotto

Dessert

Pineapple Cheese Cake

Lunch Buffet

Option 1

Salads

Red Cabbage, Pineapple and Tamarind Dressing
Marinated tomato and Cucumber

Entrees

Braised Pork Ribs with Rosemary and Mushrooms
Grey Snapper with Tomato, Olives and Thyme

Served with

Baked Penne Pasta with Cheddar Cheese
Rice Pilaf with Spinach

Dessert

Fresh Fruit Salad

Option 2

Salads

Local Greens with Curried Lentils and Coconut Dressing
Potato Salad
Pasta, Olives and Bacon with Rosemary Dressing

Entrees

Braised Lamb Shanks with Potatoes and Carrots
Sautéed King Fish with Veracruz Sauce
Pumpkin Ravioli with Spinach Cream

Served with

Roasted Potatoes with Turmeric
Rice with Peas

Dessert

Warm Bread Pudding with Vanilla Sauce

Option 3 Local

Salads

Soused Green Banana with Conch
Cole Slaw

Entrees

Pepper Pot
Stewed Ling Fish
Jerked Chicken
Served with
White Dumpling
Fungie
Rice and Peas

Desserts

Coconut Tarts
Fresh Fruit Salad

Morning/Afternoon Break Light

Option 1

Assorted Muffins
Fruit Turnovers
Local Juice
Bottle Water
Coffee/Tea

Option 2

Banana Bread
Croissants
Local Juice
Bottle Water
Coffee/Tea

Morning/Afternoon Break Juice and Coffee

Option 1

Local Juice
Bottle Water
Coffee/Tea

Option 2

Selection of Fruit Juices (Orange, Cranberry, Apple)
Chilled Milk
Bottle Water
Coffee/Tea

Morning/Afternoon Break Heavy

Option 1

Cheese and Tuna Sandwiches
Meat Balls
Vegetable Spring rolls
Local Juice
Coffee/Tea

Option 2

Croissants Sandwiches
Sausage Rolls
Vegetable Quiche
Local Juice
Bottle Water
Coffee/Tea

Option 3

Cheese and Tuna Sandwiches
Fruit Kebabs
Conch Fritters
Barbecued Chicken Drumettes
Vegetable Spring Rolls
Local Juice
Bottle Water
Coffee/Tea

Cocktail Selections Served

Breaded Fish Sticks with Creole Mayonnaise
Chilled Shrimp "Lollipop" with Passion Mayonnaise
Mini Tart Shell filled with Tomato-Tofu Salad
Saltfish Fritters with Spicy Tomato Relish
Mini Spinach and Bacon Quiche
Cocktail Meatball with Tamarind Glaze
Barbecue Chicken Satay
Mini Cheese Burgers
Cajun Chicken Wings with Guava Glaze
Mini Lobster-Onion Tarts
Johnny Cakes Stuffed with Ling Fish
Pigs in Blanket
Cucumber Rounds filled with Tomato-Spinach Salad
Vegetable Spring Rolls with Peanut Sauce
Mini Conch Roti
Tomato-Mozzarella Bruschetta
Sea Urchin Roe Sorbet in Mini Cones
Japanese Spoons filled with Jerked Lobster and Apple Salad
Finger Sandwiches
Stuffed Chicken Breast with Parmesan and Spinach
Mini Pork Ribs with Citrus Compote
Vegetable Samosas
New Potato with Osetra Caviar
Smoked Salmon and Asparagus Wrap
Duck Pate on Toasted Point with Micro Greens
Seared Foie Gras on Cinnamon French Toast and Citrus Glaze
Lamb Chop Lollipop with Charred Olive, Tomato and Caper Salad

Cocktail Selections Station

Seafood Station

Sushi
Smoked Salmon Platter
Mussels on the Half Shell with Tamarind Mignonette
Alaskan Crab Claws with Citrus Mayonnaise
Mini Crab Cakes with Coconut Curry
Conch Fritters with Bell Pepper Jelly

Caribbean Station

Jerked Pork Ribs with Tamarind Glaze
Conch Fritters with Spicy Tomato Relish
Mini Johnny Cakes filled with Salted Cod Fish
Crispy Chicken Drumettes with Black Eye Peas Salad
Mini "Fungie" with Curried Conch
Coconut Shrimp with Passion Fruit Mayonnaise

Indian Station

Chicken Tikka
Tandoori King Prawn
Assorted Samosa
Sheek Kebab
Onion Bhaji
Vegetable Masala
Tandoori Chicken Drumettes
Duck Tikka
Aloo Gobi
Lamb Biryani

American Station

Mini Cheese Burger
Lobster and Pepper Jack Quiche
Beef Kebabs with Rosemary Butter
Seafood Cakes with Roasted Tomato Aioli
Boiled New Potatoes with Selection of Caviars
Chili Baby Pork Ribs

Cocktail Selections Station Cont'd

Asian Station

Assorted Spring Rolls (Vegetable, Lobster, Duck)
Assorted Satays with Selection of Dipping Sauces (Beef, Chicken, Shrimp)
Assorted Sushi Rolls
Pickled Shitaki Mushroom with Rice Crackers
Chicken Panang
Sesame Crusted Ahi Tuna with Wasabi
Chilled Cucumber-Smoked Duck Roll with Cilantro vinegar
Rice Cake with Soy Marinated Chicken

Soups Station

Pumpkin and conch
Callaloo with Lobster
Cream of Eddoe
Saltfish and Sweet Potato
Ginger and Yam
Cream of Spinach
Beef and Broccoli
Vegetable with Rice
Tomato Broth with Gazpacho Vegetables

Vegetarian Station

Spiced Pumpkin Cakes in Creole Salsa
Barbecued Tofu "Sausage Roll"
Vegetable Kebabs with Balsamic and Rosemary
Stuffed Tomatoes with Basmati Rice and Raisins
Eggplant Fritters with Curry Lentil
Vegetable Spring Rolls

Cocktail Selections Chef Stations

Carvery Option 1

Roasted Leg of Lamb with Rosemary Jus
Poached Whole Salmon with Dill hollandaise
Chicken Stuffed with Italian Sausage

Carvery Option 2

Roasted Prime Rib of Beef with Yorkshire Puddings and Horseradish Jus
Baked Red Snapper with Lemons, tomatoes and Olives

Pasta

Penne Pasta with
Cream of Mushroom Sauce
Seafood and Tomato Marinara

Sushi Station

California Roll
Lobster Roll
Cucumber Maki
Tuna Sashimi

Villa Service Dinner Menus Plated

Option 1

First Course

Frisee Greens with Lobster Cake and Passion Fruit Oil

Second Course

Tomato-Mint Broth with Pepper Corn Crackers

Third Course

Roasted Rack of Lamb with Root Vegetable Fries and Tamarind Barbecue

Or

Pan Seared Chicken Breast stuffed with Spinach in Pumpkin Sauce

Fourth Course

Chilled Pomegranate Mousse with Bitter Sweet Chocolate

Option 2 Wine Tasting

First Course

Pan Seared Foie Gras on Baby Spinach with Grilled Papaya and Sour Sop Glaze

Second Course

Sweet Potato and Ginger Soup with Turmeric Cracker

Third Course

Mini Lobster Purse with Oven Dried Tomato and Aged Balsamic Vinegar

Fourth Course

Roasted Quail with Artichokes, Olives and Rosemary

Fifth Course

Chilled Mascarpone Cheese Cake with Fresh Fruit Gazpacho

Villa Service Dinner Menus Buffet

Option 1

Salads

Caesar Salad with Garlic Croutons
Marinated Tomato and Cucumber Salad
Mixed Bell Peppers and Grilled Sausages

Entrees

Pan Seared Snapper Filet with Pumpkin Relish
Roasted Chicken with Mushroom and Olives
Seared Lamb Chops with Coconut and Coriander

Served with

Roasted Potatoes
Grilled Eggplant and Tomato with Garlic Butter

Dessert

Passion Fruit Cheese Cake
Fresh Fruit Salad

Option 2

Salads

Cole Slaw
Local Greens with Citrus Dressing
Grilled Vegetables with Balsamic

Entrees

Grilled King Fish with Corn and Bell Pepper Relish
Rosemary Roasted Chicken
Braised Beef Short Ribs with Chasseur Sauce

Served with

Rice Pilaf with Toasted Pine Nuts and Raisins
Sautéed Green Beans

Dessert

Carrot Cake
Fruit Tarts

Dinner Selections Quick Menu Builder

Salads

Marinated Tomato and Cucumber
Seafood Pasta
Coleslaw
Potato
Green Beans and Corn
Mushroom, Tomato and Olives
Jerked Chicken, Pineapple and Red Cabbage
Mixed Greens
Soused Green Banana

Entrees-Meats & Poultry

Braised Lamb Shanks
Roasted Chicken with Mushroom, Tomatoes and Olives
Curried Chicken
Braised Pork Ribs with Mushrooms and Rosemary
Stewed Pork
Curried Goat
Goat Water
Stuffed Chicken Breast with Spinach in Tomato Sauce
Barbecued Ribs

Entrée—Seafood

Curried Seafood
Pan Seared Grey Snapper Filet with Creole Sauce
Steamed King Fish with Garlic and turmeric butter
Curried Conch
Breaded Banga Mary with Marinara Sauce

Sides

Baked Penne Pasta with Cheddar
Roasted Potatoes with Rosemary
Basmati rice
Rice and Peas
Potato Au Gratin
Macaroni and Cheese

Desserts

Fresh Fruit Salad
Cheesecake with Fruit Topping
Coconut Cake
Carrot Cake
Chocolate Cake

Bar Selections Cocktail

Strawberry Margarita

Passion Fruit Mimosa

Red Wine

White Wine

Tamarind Mojito

Sparkling Water

Bar Selections Premium

White Wine

Red Wine

Hennessey

Vodka

Gin

Baileys

Champagne

Beer

Tonic Water

Coke

Diet coke

Sprite

Orange Juice

Cranberry Juice

Pineapple Juice

Bottle Water

Bar Selections Regular

White Wine

Red Wine

Fruit Punch

Water

Beer