



# Catering Menus

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## Bar

- Cocktail Bar
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## Prices

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

• Indian Station	60.00
• American	40.00
• Asian	60.00
• Soup	15.00
• Vegetarian	55.00
<b>Cocktail Selections Chef Station</b>	
• Carvery Option 1	45.00
• Carvery Option 2	40.00
• Pasta	25.00
• Sushi	80.00
<b>Villa Service Dinner Menus Plated</b>	
• Option 1 with Wine (per person)	250.00
• Option 2 without Wine	175.00
<b>Villa Service Dinner Menus Buffet</b>	
• Option 1	65.00
• Option 2	70.00
<b>Dinner Menu Quick Menu Builder Option</b>	
• 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 3 Sides, ANY 3 Desserts	65.00
<b>Bar Selections</b>	
• Cocktail	35.00
• Premium	50.00
• Regular	30.00
• 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