

Cocktail Hour

- Selection of Hot and Cold Canapés
- Fruit Juices, Sodas
- Alcoholic Beverages

Dinner Reception Menu - Caribbean Buffet & Open Bar

SALADS

Mesclun Mixed Green
Grilled Pineapple with Baby Prawns
Turmeric Rice Salad with Peanuts and Fried Onions
Cuban Beans, Carrots and Potato Salad
Spinach and Watermelon Salad
Caesar Salad Corner
Choice of Dressings

FROM THE BOILING POT

Cream of Pumpkin with a hint of Ginger
Corn Bread, Raisin Loaf, Tomato Grissini

HOT DISHES

Coconut Rice Pilaf with Cilantro and Chives
Steamed Vegetables
Blackened Mahi Mahi in a light Creole Sauce
Plantation local Curry Lamb
Medley of Market Vegetables

CARVING STATION

Roasted Black Pepper Corn Top Sirloin with Horseradish Sauce

LIVE ROTI STATION

Curry Sauce served with Shrimp

A selection of Fresh Vegetables

Roti Skins, Steamed Rice, Roasted Coconut, Mango Chutney, Raisins and Poppadoms

Baked Chicken

Chicken or Beef

DESSERTS

Pina Colada Tiramisu

Chocolate Brownies

Rum Flavoured Bread and Butter Pudding

Pineapple Tart

Bajan Rum Cake

Sliced Fresh Fruit