

CARIBBEAN BUFFET

TROPICAL FRESH FRUIT DISPLAY [VEG / V / DF / GF]

A colorful display of assorted seasonal fresh fruit

VEGETABLE CRUDITE DISPLAY [VEG / V / DF / GF]

Fresh cut garden vegetables arranged around Chef's signature dip (dip contains dairy)

IMPORTED & DOMESTIC CHEESE DISPLAY [VEG]

A variety of imported and domestic cheeses with assorted crackers

ENTREES - select (2)**CARIBBEAN STEWED BEEF [DF]**

Sliced and braised beef seasoned with green onions, thyme, herbs and spices served with root vegetables and homemade dumplings simmered down until tender

POT ROAST BEEF [DF / GF]

Dutch oven roasted beef stuffed with herbs and spices marinated in its' natural juices

PINEAPPLE JERK CHICKEN [DF / GF]

Farm raised chicken marinated in spicy Jamaican rum and topped with grilled pineapple pieces and "wallah" sauce

CURRIED CHICKEN [DF / GF]

Chopped chicken seasoned with a spicy West Indian curry rub, braised, simmered, and served with root vegetables

SIDES - select (2)

Pigeon peas and rice [VEG/ V / DF / GF]

Sweet fried plantains [VEG / V / DF / GF]

Butter parsley choyote [VEG/ GF]

Steamed callao [VEG / GF]

Steamed Spinach [VEG/ GF]

Steamed seasonal vegetables [VEG/ GF]

Sauteed cabbage [VEG/ GF]

Jasmine rice [VEG/ V / DF/ GF]

Tropical seasoned rice [VEG / GF]

DESSERT - select (2)

CHOCOLATE CARAMEL CAKE [VEG]

STRAWBERRY CHEESECAKE [VEG]

OCEAN BLUE STEAMED FISH

Filet of red snapper steamed in a tightly covered saucepan with okra, wine ripe tomatoes, crackers, sweet yellow onions, herbs and spices marinated in a coconut "rundown" sauce

FISH ESCOVIETCHED [DF]

Fish fillet in a scotch bonnet, vinegar, and vegetable concoction

CURRIED GOAT [DF / GF]

Slow cooked goat meat marinated in a spicy west Indian curry rub, scotch bonnet peppers, and thyme

JAMAICAN JERK PORK [DF / GF]

Young suckling pig marinated in a classic jerk rub, slowly roasted over pimento wood until tender

SALAD - select (1)

served with freshly baked breads and rolls and herb butter

THREE BEANS SALAD [VEG/ V / DF / GF]

MIXED GREENS WITH MANGO AND CASHEWS [VEG/ V / DF / GF]

ROMAINE SALAD WITH GRILLED TUNA [DF / GF]

PASTA SALAD WITH CONCH [DF]

KEYLIME PIE [VEG]

CARROT CAKE [VEG]