

## CELEBRATION MENUS

*served for lunch or dinner for a minimum of six guests*

### Selection of Warm Hors d'Oeuvres

\$15 per guest

*available prior to a Celebration Meal*

Jamaican Salt Fish Fritters

or

Curried Pumpkin Fritters (V)  
*both with chilli mayo dip*

Chicken Satay Sticks

or

Plantain Satay Sticks (V)  
*both with sweet peanut dipping sauce*

Lightly Salted Toasted Coconut Curls (V)

### Surf & Turf Barbecue Buffet

\$65 per guest

Fillet of Citrus Marinated Tuna

and

Jerk Barbecued Chicken

or

8oz Black Angus Sirloin Steak  
*served with herb butter*  
(\$25 supplement per person)

and

Vegetable Brochettes (V)

Black Bean, Tomato, Cucumber and Herb Salsa (V)

Sweet Potato Fries (V)

Green Papaya House Slaw (V)

Homemade Bread Rolls & Butter (V)

Assortment of Seasonal Fruits,  
Spiced Dark Chocolate Cacao Shot

### Flavours of The Caribbean

Five Courses

\$75 per guest

Ceviche or Gazpacho (V)

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Mixed Salad of Local Greens (V)  
*extra virgin coconut oil vinaigrette  
and toasted cashews  
served with warm bread rolls*

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Seasonal Vegetable Soup (V)

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Red Snapper or Mahi Mahi  
Poached with Scallops & Prawns  
*in a white wine reduction,  
served with gratin potatoes and seasonal vegetables*

or

Fresh Lobster

in season (Oct-Mar)  
*served with drawn butter grilled and  
accompanied by a medley of steamed potatoes  
and seasonal vegetables*  
(\$25 supplement per person)

or

Sweet Potato, Coconut & Ginger Gratin,  
topped with a Cashew Crust (V)  
*served with a medley of steamed vegetables in season*

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Assortment of Seasonal Fruits,  
Spiced Dark Chocolate Cacao Shot

*Celebration Menus for a minimum of six guests are available on any day of the week given three working days notice.*

## CELEBRATION MENUS

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### Celebration Cakes

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Stunning celebration cakes for weddings and special occasions, by the top patissier on the Island. Cakes are finished with rich butter cream or elegant fondant in your choice of colours and decorated in varying themes. Flavours available include vanilla, chocolate, coconut, red velvet, lemon-basil, vanilla rum and cookies and cream.

Single Tier

\$225

*serves 12-14 guests*

Two Tiers

\$350

*serves 20+ guests*

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### Locally Made Cakes

*served with vanilla or chocolate Ice Cream*

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A delightful array of cakes made to order for birthdays, anniversaries and other celebrations. Please specify your preferred flavour, filling, colours and decorations.

\$100 Cake for up to 12 guests

*(candles optional)*

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### Jade Mountain Emerald Estate Chocolate Truffles

Dozen \$45

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