

CARIBBEAN BUFFET

CARIBBEAN SUNSHINE FRESH FRUIT DISPLAY [VG / GF]

An array of mango, plum, tangerine, banana, melon, pineapple, kiwi and cherries mounted over freshly picked mint leaves

VEGETABLE CRUDITE DISPLAY [V / GF]

Fresh cut garden vegetables with cucumber and horseradish in peppercorn parmesan dipping sauce

CLASSIC FARM HOUSE CHEESE [V]

An assortment of cheese and crackers with a strawberry and grapefruit garnish

ENTREES - select (2)

CARIBBEAN STEWED BEEF

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 [GF]

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

PINEAPPLE JERK CHICKEN [GF]

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

CURRIED CHICKEN [GF]

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

OCEAN BLUE STEAMED FISH

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

FISH ESCOVIETCHED

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

CURRIED GOAT [GF]

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

JAMAICAN JERK PORK [GF]

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

SIDES - select (2)

Pigeon peas and rice [VG]

Sweet fried plantains [VG / GF]

Butter parsley choyote [GF]

Steamed callao or spinach [V / GF]

Steamed seasonal vegetables [V]

Sauteed cabbage [V]

Jasmine rice [V / GF]

Tropical seasoned rice [V / GF]

SALAD - select (1)

served with freshly baked breads and rolls and herb butter

THREE BEANS SALAD [VG / GF]

MIXED GREENS WITH MANGO AND CASHEWS [VG / GF]

ROMAINE SALAD WITH GRILLED TUNA [GF]

PASTA SALAD WITH CONCH

DESSERT

Our Chef's assortment of gourmet cakes and pies

V = Vegetarian / VG = Vegan / GF = Gluten Free