

SUNDAY

SOUP & SALAD

BREAD AND PIZZA BITES

LOCAL GREEN WITH CONDIMENTS

BEET AND GOAT CHEESE

POTATO SALAD WITH BACON BITS

APPETIZERS

TOMATOES WITH BABY SHRIMP – CORN SALAD AND BALSAMIC GLAZE CHICKEN PINEAPPLE SALAD

BUFFET ENTRÉE SELECTIONS

ROASTED CHICKEN SERVED IN CREAMY BASIL TOMATO SAUCE
CRISPY FISH FILET WITH SPICY TARTARE SAUCE
ROASTED PORK LEG WITH HONEY-CAVALIER GLAZE

SIDES

VEGETABLE RICE PILAF
BRAISED CALLALOO
MUSHROOM-SPINACH PASTA WITH HERB WHITE SAUCE
GROUND PROVISION/ ROASTED POTATO WITH CARAMELISE ONIONS

VEGETARIAN OPTION

STIR FRIED TOFU AND MUSHROOMS WITH PEPPERS AND ONIONS

Served Dessert Selection

CRÈME CARAMEL

CHOCOLATE CHEESE CAKE

BANANA UPSIDE DOWN CAKE

ICE CREAM & SORBETS ARE AVAILABLE UPON REQUEST.





MONDAY

SOUP & SALAD

BREAD AND PIZZA BITES

3 BEANS SALAD WITH ONIONS

MIX GREENS

TOMATO CUCUMBER

BUFFET ENTRÉE SELECTIONS

JERK ASSORTED MEATS- BEEF, CHICKEN
GRILLED PORK RIBS WITH TAMARIND-GINGER BBQ
GRILLED GREY SNAPPER WITH CHILI AND GINGER

SIDES

ROSEMARY MARINATED VEGETABLE

JACKET POTATOES WITH CHIVE CREAM CHEESE/ MONTEREY JACK

HERB BISCUITS

STEAM BARBECUED CORN ON THE COB

RICE AND KIDNEY BEANS

VEGETARIAN OPTION

SPICY ZUCCHINI FRITTERS WITH CREOLE YOGURT SAUCE

Served Dessert Selection

APPLE CRUMBLE
CHOCOLATE CHIP COOKIES
PINEAPPLE UPSIDE DOWN CAKE
FRUIT SALAD

ICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST





TUESDAY

SOUP & SALAD

BREAD AND PIZZA BITES

GARDEN SALAD WITH CONDIMENTS

POTATO SALAD

BEETS SALAD

APPETIZERS

HUMMUS AND PITA BREAD
CHILLED VEGETABLE, BELL PEPPER DRESSING

BUFFET ENTRÉE SELECTIONS

CARVED WHOLE ROASTED JERK CHICKEN
GRILLED CAJUN MARLIN
GOAT STEW

SIDES

RICE AND PEAS

SCALLOP POTATOES

STIR FRIED VEGETABLES

GARDEN SALAD WITH CONDIMENTS
PENNE PASTA WITH MARINARA SAUCE

VEGETARIAN OPTION

MUSHROOM AND EGGPLANT GARLIC CRUMBLE, TOMATO AND HERBS

Served Dessert Selection

CHOCOLATE BROWNIES
PASSION FRUIT CHEESECAKE
FRUIT SALAD/ PLATTER

WARM BANANA FRITTERS WITH ALMOND-CINNAMON SUGAR ICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST



WEDNESDAY CARIBBEAN NIGHT

SOUP & SALAD

CHICKEN SOUP/BULL FOOT/SEAFOOD WATER/GOATWATER
SALTFISH, CUCUMBER AND GREEN PEPPER
SHREDDED JERKED CHICKEN SALAD
HONEY ROASTED PUMPKIN
BREAD/PIZZA BITES
COLESLAW

BUFFET ENTRÉE SELECTIONS

STEWED BEEF
CURRIED CHICKEN
JERKED PORK LOIN
FISH SCOVITCH/OR CREOLE

SIDES

JOHNNY CAKES
GROUND PROVISIONS
BAKED MACARONI
PELAU RICE
FUNGI
PLANTAIN FRITTERS

VEGETARIAN OPTION

VEGETABLE PEPPERPOT

Served Dessert Selection

COCONUT TARTS

ROCK TARTS

FRUIT CAKE

PEANUT AND COCONUT SUGAR CAKES

WARM BREAD PUDDING WITH CAVALIER RUM GLAZE

ICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST





THURSDAY

SOUP & SALAD

BREAD AND PIZZA BITES GREEK SALAD CAESAR SALAD, CROUTONS AND CHEESE LOCAL GREEN WITH CONDIMENTS

APPETIZERS

CHILLED SEAFOOD SALAD WITH LEMON-HERB DRESSING COCONUT CURRY CHICKEN WITH PINEAPPLE

BUFFET ENTRÉE SELECTIONS

BREADED CHICKEN BREAST WITH SAUTÉED SPINACH AND PUMPKIN GRILLED KING FISH CREOLE MUSTARD CRUSTED TOP ROUND OF BEEF

SIDES

RICE PILAF YORKSHIRE PUDDING BAKED POTATOES WITH GARLIC, CHEESE, AND HERBS GREEN BEANS CASSEROLE

VEGETARIAN OPTION

STEW GROUND PROVISIONS WITH VEGETABLES AND BEANS

Served Dessert Selection

PECAN PIE WITH CARAMEL AND CHOCOLATE SAUCE BANANA-NUTMEG CRUMBLE WITH VANILLA SAUCE WHITE CHOCOLATE TRUFFLE CAKE

FRUIT SALADICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST



WEEK 1 DINNER MENU FRIDAY ITALIAN NIGHT

SOUP & SALAD

DINNER BREAD

LOCAL GREENS WITH GRILLED VEGETABLES, BALSAMIC VINAIGRETTE

ITALIAN SAUSAGE PASTA SALAD

TOMATO MOZZARELLA, PESTO

APPETIZERS

CHICKEN CACCIATORE
LEMON AN HERBS GRILLED FISH

PASTA & PIZZA

PEPPERONI

MOZZARELLA CHEESE PIZZA

ALL- AMERICAN PIZZA

BEEF LASAGNA

SPAGHETTI OR PENNE: WITH HERB CREAM SAUCE, MARINARA SAUCE,

CHICKEN, MUSHROOM, HAM PEPPERS

GNOCCHI SPINACH CREAM SAUCE GRATIN

VEGETARIAN OPTION

EGGPLANT PARMIGIANA

Served Dessert Selection

TIRAMISU

PANNA COTTA

PINEAPPLE CHEESE CAKE

FRUIT SALADICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST



SATURDAY INTERNATIONAL DAY

SOUP & SALAD

DINNER ROLLS AND PIZZA BITES

CREATE YOUR OWN SALAD

(LETTUCE, CARROT, POTATO, RAISIN, CORN)

DELI AND CHEESE PLATTERS

SEAFOOD LEMON AND PEPPERS

BUFFET ENTRÉE SELECTIONS

ROSEMARY LEMON CHICKEN
PAN FRIED SNAPPER WITH SPICY TOMATO, OLIVES AND CAPERS

CARVERY

ROASTED LEG OF HAM

SIDES

GARLIC MASHED POTATOES

VEGETABLE RICE BIRYANI

HERB MARINATED GRILL VEGETABLES

CAULIFLOWER GRATIN

VEGETARIAN OPTION

VEGETABLE STEW WITH BEANS

Served Dessert Selection

FRESH FRUIT PLATTER

CHOCOLATE ÉCLAIRS WITH CRÈME ANGLAISE

BLUEBERRY CHEESE CAKE WITH LEMON SAUCE

OLD FASHIONED ENGLISH TRIFLE

ICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST



WEEK 2 DINNER MENU SUNDAY

SOUP & SALAD

BREAD AND PIZZA BITES

RED CABBAGE, WALNUTS, BEAN SPROUT AND PLUM DRESSING

LOCAL GREEN WITH CONDIMENTS

TOMATO, BASIL AND MOZZARELLA WITH ASSORTED DRESSINGS

GINGERED CALAMARI AND COCONUT

APPETIZERS

BLACK BEAN CAKES CURRY SOUR CREAM CHILLED ROASTED VEGETABLE

BUFFET ENTRÉE SELECTIONS

GRILLED CHICKEN BREAST WITH BACON, LEEKS, AND CAPERS
ASIAN MARINATED GREY SNAPPER WITH MUSHROOM BROTH
STUFFED PORK LOIN WITH DRIED FRUITS AND APPLE-THYME GRAVY

SIDES

BAKED PENNE PASTA WITH PARMESAN, SPINACH WITH SWISS CHEESE

SPANISH RICE WITH GREEN PEAS AND PEPPERS

POTATO PANCAKES WITH OLIVE SYRUP

STEAMED TURMERIC CAULIFLOWER WITH GINGER

VEGETARIAN OPTION

CHICKPEA ROTI

Served Dessert Selection

WHITE CHOCOLATE CHIP BROWNIES

PINEAPPLE CHEESE CAKE

BOSTON CREAM PIE

FRESH FRUIT SALADICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST



MONDAY BBQ NIGHT

SOUP & SALAD

BREAD AND PIZZA BITES

SALAD BAR

TOMATOES AND HEARTS OF PALM
ROASTED PUMPKIN
COLESLAW
LOCAL GREENS WITH CONDIMENTS

BUFFET ENTRÉE SELECTIONS

HONEY-PINEAPPLE BARBECUED CHICKEN
GRILLED PORK CHOPS, MARINATED IN PAPRIKA AND HERBS
CITRUS GRILLED SWORDFISH WITH CHAR-GRILLED BELL PEPPERS

SIDES

SAUTÉED ITALIAN SAUSAGE WITH KIDNEY BEANS
BAKED POTATO
HERB BISCUITS
CORN ON THE COB
RICE WITH SAUTÉED VEGETABLES

VEGETARIAN OPTION

GRILLED VEGETABLES, TERIYAKI SAUCE

Served Dessert Selection

APPLE PIE
ASSORTED COOKIES
FRUIT SALAD

BANANA FLAMBEE, CARAMEL SAUCE
ICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST



TUESDAY

SOUP & SALAD

BREAD AND PIZZA BITES

POTATO, LEEK AND BLUE CHEESE DRESSING

LOCAL GREEN WITH CONDIMENTS

PASTA WITH FIRE-ROASTED TOMATO VINAIGRETTE

BABY CORN WITH GUAVA-CURRY VINAIGRETTE

APPETIZERS

CHICKEN SALAD WRAP WITH BABY GREENS
3 BEANS AND ROASTED SWEET POTATO SALAD

BUFFET ENTRÉE SELECTIONS

HERB STUFFED LEG OF LAMB, ROSEMARY SAUCE DEMI GLAZE
CRISPY FISH FILET WITH MUSTARD AIOLI AND MIXED BEAN RELISH
ASIAN STYLE MARINATED ROASTED CHICKEN

SIDES

FRIED RICE

STEAMED VEGETABLES

STIR FRIED NOODLES

BAKED MACARONI WITH BROCCOLI

ROASTED POTATOES OLIVES AND ONIONS

VEGETARIAN OPTION

CAPONATA WITH TOFU

Served Dessert Selection

CHOCOLATE CAKE

MIXED FRUIT COBBLER WITH WHIPPED CREAM

WARM GRILLED BANANA WITH CINNAMON BUTTER

ICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST



WEEK 2 DINNER MENU WEDNESDAY

SOUP & SALAD

SEAFOOD CHOWDER WITH CORN OF THE DAY

BREAD AND PIZZA BITES

LIME AND HERBS MARINATED SEAFOOD

LOCAL GREEN WITH CONDIMENTS

ELBOW PASTA WITH PEPPERS, ONIONS, MAYONNAISE DRESSING

BEETS AND BLUE CHEESE

APPETIZERS

MARINATED TT SHRIMPS WITH CORN AND TOMATO SEAFOOD FRITTERS, SPICY MAYONNAISE

BUFFET ENTRÉE SELECTIONS

SEARED FISH HERB CAPER SAUCE
BEER BATTER FISH, TARTAR SAUCE
ROTISSERIE CHICKEN, MUSHROOM SAUCE

SIDES

SEAFOOD LASAGNA
SCALLOP POTATOES
STEAMED VEGETABLES
PENNE IN CREAMY TOMATO SAUCE

VEGETARIAN OPTION

VEGETARIAN PASTA

Served Dessert Selection

BLACK CHERRY PIE

CHOCOLATE CAKE

MIXED FRUIT COBBLER WITH WHIPPED CREAM

ICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST



THURSDAY SPANISH NIGHT

SOUP & SALAD

BREAD ROLLS

POZOLE AND CHICKEN MEXICAN SOUP

LIME AND HERBS MARINATED SEAFOOD.

LOCAL GREEN WITH CONDIMENTS

ELBOW PASTA WITH PEPPERS, ONIONS, MAYONNAISE DRESSING

BEETS AND BLUE CHEESE

APPETIZERS

PORK TACOS

CHICKEN TACOS

(GARNISH: SALSA, SHREDDED LETTUCES AND CABBAGE, PICKLE JALAPENOS, SOUR CREAM)

VEGETARIAN QUESADILLAS

BUFFET ENTRÉE SELECTIONS

DEEP FRIED FISH BACON CREAM CHIPOTLE SAUCE ROTISSERIE THIGHS LIME CILANTRO PORK RIBS, BBQ GUAJILLO SAUCE

SIDES

VEGETABLE LASAGNA
PENNE IN CREAMY TOMATO SAUCE
MEXICAN RICE
STEAMED VEGETABLES

VEGETARIAN OPTION

VEGETARIAN PASTA

Served Dessert Selection

CHERRY PIE

BLACK FOREST CAKE

GINGER BREAD COOKIES

ICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST



FRIDAY

SOUP & SALAD

CHEF'S SPECIAL SOUP OF THE DAY
DINNER ROLLS AND PIZZA BITES
GREEK SALAD
3 BEANS SALADS
LOCAL GARDEN SALAD

APPETIZERS

MARINATED CHILLED CHICKEN BREAST AND VEGETABLES
ROASTED VEGETABLES

BUFFET ENTRÉE SELECTIONS

BAKED FISH WITH CAPER SAUCE

DEEP FRIED CHICKEN

GRILLED PORK CHOPS

SIDES

YELLOW RICE GROUND PROVISION SAUTEED VEGETABLES

VEGETARIAN OPTION

VEGETABLE ROTI

Served Dessert Selection

VANILLA CAKE
LEMON MERINGUE PIE
APPLE COBBLER
FRUIT SALAD

ICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST



SATURDAY

SOUP & SALAD

CHEF'S SPECIAL SOUP OF THE DAY DINNER ROLLS AND PIZZA BITES

SALAD BAR

MIX GREEN, CARROTS, CORN, TOMATOES, BEANS, PEPPERS, ONIONS, CUCUMBERS, OLIVES, FETA CHEESE, CROUTONS, ASSORTED DRESSING

APPETIZERS

SPICY SEAFOOD SALAD **ROASTED VEGETABLES**

BUFFET ENTRÉE SELECTIONS

GRILLED KING IN TOMATO SAUCE ROASTED CHICKEN IN CREAMY SUNDRIED TOMATO SAUCE **BEEF STEW**

SIDES

RICE AND PEAS SAUTÉED VEGETABLES PENNE PASTA MARINARA SAUCE **ROASTED POTATOES AND ONIONS**

VEGETARIAN OPTION

VEGETARIAN CURRY

Served Dessert Selection

WARM RICE PUDDING WITH COCONUT MINI FRUIT CAKES WITH ASSORTED ICING **ASSORTED COOKIES** FRUIT SALAD

ICE CREAM AND SORBETS ARE AVAILABLE UPON REQUEST