

**JAMAICAN BRUNCH BUFFET**

**CHEFS OFFERINGS**

**\$50pp**

**Choose five**

**SEASONAL FRUIT PLATTER**

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**GREEK YOGURT FRUIT SMOOTHIES**

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**JAMAICAN HARD DOUGH BREAD FRENCH TOAST**

*With Vanilla Bean Apple Compote*

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**LOCALLY SMOKED MARLIN (supplement \$3)**

*With Cream Cheese, Caper Dijonnaise, Cucumber ribbons, Tomatoes, Shaved Red Onions and Bagels*

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**SHRIMP AND GRITS**

*Slow Cooked Stone Ground Grits, Sautéed Shrimp in Smoked Tomato Creole Sauce*

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**BUTTERMILK MUFFIN EGG SANDWICH SLIDERS**

*With New Zealand Cheddar Cheese and Jerk Pork Country Sausage*

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**LIONFISH RUNDOWN**

*Fresh Coconut Milk, Carrot, Thyme, Red and Yellow Sweet Peppers*

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**TOMATO AND MUSHROOM BAKED EGGS**

*Topped with Parmesan and Gruyere Cheese*

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**ACKEE AND SALT FISH SCRAMBLE**

*With Scallion, Thyme, Scotch Bonnet*

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**"PEPPA" SHRIMP**

*With Guacamole and Plantain Chips*

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**BROWN STEW CHICKEN**

*Rice n Peas and Market Veggies*

**SIDES:**

***Choose four***

**CURRY CHICKEN, BEEF OR ACKEE COCKTAIL PATTIES  
CORN FLAKE ENCRUSTED SWEET PLANTAIN  
ROASTED THEN FRIED BREADFRUIT  
BOILED GREEN BANANA  
SAUTÉED CALLALOO  
STEAMED BAMMY  
CORN BEEF HASH  
JOHNNY CAKES  
JERK SAUSAGE**

**SWEETS:**

***Choose three***

**COISSANTS  
BANANA BREAD  
APPLE TURNOVERS  
CARROT CAKE ROULADE  
STICKY TOFFEE MUFFINS  
COCONUT BREAD PUDDING  
ASSORTED BREADS: *Hard Dough, Bagels, Wheat***