

JAMAICAN BUFFET
CHEFS OFFERINGS
\$90pp

~ HOT CROCK SOUPS ~

Choose One

"TRINI" CORN SOUP

CURRIED CHICKEN & DUMPLING SOUP

***CARROT GINGER BISQUE: orange crema**

***RED PEA SOUP: salt beef, pig tail, spinners**

POTATO LEEK BISQUE: bacon scallion crema

OXTAIL SOUP: potato, carrot, tomato, barley

***WEST INDIAN PUMPKIN BISQUE: nutmeg crema**

***TOMATO KAFFIR LIME SOUP: goat cheese crostini**

CARIBBEAN CONCH CHOWDER: corn, potato, tomato

***CHIPOTLE SPICED BLACK BEAN BISQUE: Cilantro Crema**

***JAMAICAN PEPPER POT: yellow yam, carrot, okra, Spinners**

COUNTRY STYLE PUMPKIN SOUP: Chicken and Jamaican Root Vegetables

GOATS HEAD SOUP "MANNISH WATA": green banana, yellow yam, carrots, potato, pumpkin

~ COLD SALAD ~ SEAFOOD ~ SOUP SHOOTERS ~

With assorted Caribbean chips & pita wedges

Choose One

SMOKED FISH DIP

***CREAM CALLALOO DIP**

***BLACK BEAN HUMMUS**

***GOLD TEQUILA QUESO DIP**

***ARTICHOKE WHITE CHEDDAR DIP**

~ COLD SALAD ~ SEAFOOD ~ SOUP SHOOTERS ~

Choose Three

***WATERMELON MINT GAZPACHO**

***HEIRLOOM TOMATO GAZPACHO (seasonal)**

LEMON ROASTED GARLIC CAESAR: *shaved parmesan*

***HEIRLOOM TOMATO, MOZZARELLA, MANGO & ARUGULA SALAD**

ROASTED BREADFRUIT SALAD: *coconut oil, lime juice and green chilies

CHILLED "PEPPA" SHRIMP: *escovitch veggies in allspice & cane vinegar*

SMOKED MARLIN (seasonal): *shaved red onion, capers, marinated cucumber curls*

PICK UP SALTFISH: *red onion, tomatoes, lime & water crackers and Dijon crème fraiche*

CARIBBEAN CABBAGE SLAW: *shredded carrots, tomatoes, green papaya & Italian dressing

TROPICAL CEVICHE: *fresh catch, green mango, ginger, Ortanique orange, passion fruit juice, red, yellow & scotch bonnet peppers*

~ BBQ STATION ~

Choose Two

CURRIED or FRICASEED CHICKEN

*CURRIED LENTELS: *pumpkin, carrots and seasonal vegetables*

*BARREL SMOKED JERK PORK, CHICKEN or TOFU: *tamarind jerk bbq glaze*

CURRIED or "ROOT BEER" GOAT: *vanilla – bourbon scented roasted boniato*

MOJO MARINATED CAJA CHINA PIG: *mango chimichurri (supplement \$10pp)*

BLUE MOUNTAIN COFFEE & COCOA CRUSTED FLAT IRON STEAK: *smoked scotch bonnet agave glaze*

~ HOT SEAFOOD ~

Choose Two

FISH IN FOIL

ESCOVITCH SNAPPER

CURRY CONCH & SEAFOOD STEW

BANANA LEAF STEAMED or GRILLED FISH

LOCAL CATCH: *with limon spiced rum sauce*

GRILLED HERBED MARINATED LOBSTER *(supplement \$15PP)*

~ VEGGIES & SIDES ~

Choose Three

FESTIVAL

SAUTEED CALLALOO

RICE & GUNGO PEAS

FIRE ROASTED OKRA

GREEN BANANA MASH

HERBED POTATO WEDGES

JAMAICAN MAC 'N' CHEESE

ROASTED or FRIED BREADFRUIT

CURRIED VEGETABLES with LENTILS

ROASTED GARLIC MASHED POTATOES

~ SWEET TREATS ~

Choose Two

CONGO BARS

COCONUT SQUARES

FRESH SEASONAL FRUIT

CARROT CAKE ROULADE

CHEF'S BREAD PUDDING

Examples: Heath Bar Crunch, Guava White Chocolate, Cookies & Cream, Rum Raisin

CHOCOLATE "SMORES" BROWNIES

STICKY TOFFEE PUDDING: *caramel sauce*

COCONUT TRES LECHES: *seasonal fruit coulis*

PEANUT BUTTER PARFAIT: *Chantilly cream & crushed Oreos*