



BREAKFAST

\$16 USD per person

Continental

Fresh orange or pineapple juice

Sweet roll and toasted bread

Choice of assorted fruit

Cheese selection

American coffee and choices of teas

Selection of mini croissants, Danishes and small muffins Plated cold cuts

Bircher muesli

Assorted breakfast breads

American

Cereals, bran and muesli with yoghurts

Sliced fruits

Potato hash brown with chives and onions

Fresh orange juice or pineapple juice

Sweet roll and toasted bread

Assorted fruits and yoghurts

Choice of eggs with sausage, ham and bacon

Cheese selection

American coffee and choices of teas



LUNCH BUFFET

No. 1

\$ 30 USD per person

Salad bar

Coleslaw salad
Tomatoes and Parmesan
Pasta salad
Shrimp Ceviche

Soup

Vegetable Soup
Bread and butter

Main Course

Rice with Bell Peppers
Potatoes Croquette
Mixed Vegetable
Chicken brochette
Grilled Mahi Mahi
Baby back Ribs

Dessert

Chef special

No. 2

\$ 30 USD per person

Salad bar

Stuffed Tomatoes with Shrimp salad
Cesar salad
Avocado salad
with Crab Cold cut platter
Cheese platter

Soup

Cream of Vegetable

Main course

Roasted potatoes with fine Herbs
Corn on the cob
Mixed vegetables Provencal
Rice with Asparagus
Skirt steak with bordelaise sauce
Grilled Salmon in butter sauce
Chicken Cordon Bleu

Dessert

Strawberry pie
Chocolate cheese cake Éclair
filled with chocolate
Fruit platters

No # 3

\$ 30 USD per person

Salad bar

Avocado filled with Crab meat
Tomato's salad with basil
and black Olive
Puff pastry with spinach gratin
Cold cuts
Cheese platters

Soup

Cream of carrot

Main course

Sweet and sour chicken tender
Breaded grouper filet with almond
Beef tenderloin
with black pepper sauce
Mixed vegetable
Baked potatoes with sour cream
Rice with vegetable

Dessert

Cheese flans
Apple pie
Strawberry short cake
Tropical cut fruits



HORS D'OEUVRES

Select 3 Cold Options & 3 Hot options

Each \$ 3.50 USD per person

Cold

Smoked salmon with cream cheese on toast • Cheese with grapes and nuts

Cold cut canapés • Sea food Tartlets

Profiteroles with Chicken salad • Salami

Baby tomato stuffed in Russian salad • Roast beef

Cream cheese • Assorted sushi

Homemade pâté mousse • Grissini with Prosciutto ham

American cream cheese canapé • Ham roll with cheese

Hot

Mini Quiche Loraine • Sausage in blanquettes

Chicken fingers • Beef brochette

Fish croquette • Spring rolls

Chicken brochette • Fried calamari rings

Fish fingers • Meatballs in pomodoro sauce

Spinach quiche • Breaded Surimi with tartar sauce

Mini Vole au vent with sea food • Beef brochette with blue cheese sauce

Chicken hot wings • Assorted lollipops sate

Hot wings • Coconut Fried shrimp with curry dipping

Grilled tenderloin bites with peppercorn sauce • Bitter ball

Pastechi (Cheese or Meat) • Cheese ball

Mozzarella fingers with marinara sauce • Indian vegetable Samosa

Mini pizza • Egg roll veggie

Banana wrap with bacon • Fried zucchini with spicy tomato sauce

Assorted Petite Quiche



CARIBBEAN THEMED DINNER

\$ 30 USD per person

Salad bar

Crab salad
Tuna salad
Tomato and smoke salmon
Avocado and shrimp salad
Tropical fruit salad
Green salad
3 Variety of dressing
Bread and butter

Main Course

Rice with beans and fried plantain
Chicken breast filed with vegetable served with mango sauce
Sea bass filet with coconut sauce
Mix vegetables with garlic butter
Stuffed potatoes with bacon and cheese
Baby back ribs with BBQ sauce
Tenderloin steak
Chicken breast

Dessert

Pineapple turnover
Warm apple pie
Chocolate cake
Fresh fruit platters



BBQ THEMED DINNER

\$ 30 USD per person

Salad bar

Mixed green salad

Curried Chicken salad

Fresh Vegetable Pasta salad

Three beans salad

Roasted potatoes salad

Arugula with blue cheese

Carrot and raisin salad

3 Variety of dressing

Bread and butter

Main Course

Cajun grilled corn

Baked potatoes with sour cream

Mushroom teriyaki

Grilled vegetable

Rice with black beans

Pork ribs on the Barbie

Sea foods kebabs

Jerk chicken breast

Rib eye steak

Dessert

Millefeuille with mascarpone and strawberry

Banana fritted with vanilla sauce

Cheesecake

Fruit platters



LIGHT & LIVELY BUFFET MENU

\$ 25 USD per person

Cold Buffet

Potato salad • Chicken salad

Tuna salad • Tomato with black olives salad

Cucumber sweet & sour salad • Garden salad

Caesar salad • Antipasto station

Assorted rolls • Assorted breads

Thousand Island dressing • Italian dressing

Blue cheese dressing

Assorted meat product • Assorted cheese

Stuffed eggs

Banda Bou seafood salad • Fresh assorted fruits

Dessert

Quesillo • Strawberry cheese cake



BAR

Non-alcoholic Open Bar

\$11 USD first hour | \$9 USD each additional hour

Assorted juices - Orange, Pineapple, Cranberry, Apple

Fruit Punch • Soft Drinks • Mineral Water • Soda Water • Tonic

Limited Alcoholic Open Bar

\$13 USD first hour | \$9 USD each additional hour

Assorted juices - Orange, Pineapple, Cranberry, Apple

Fruit Punch • Soft Drinks • Amstel Beer • Wine (Red and White)

Standard Alcoholic Open Bar

\$15 USD first hour | \$9 USD each additional hour

Assorted juices - Orange, Pineapple, Cranberry, Apple

Fruit Punch • Soft Drinks • Amstel Beer • Wine (Red and White) • Vodka • Rum • Whiskey • Ponche Crema

Premium Alcoholic Open Bar

\$20 USD first hour | \$24 USD each additional hour

Assorted juices - Orange, Pineapple, Cranberry, Apple

Fruit Punch • Soft Drinks • Amstel Beer • Wine (Red and White) • Vodka • Rum
Whiskey • Ponche Crema • Gin • Sherry • Cognac • Rye

Bartender Fee.....\$75.00 USD