

ON ARRIVAL AMUSE BOUCHE

Salmon Croquettes with Dill Cream Sauce & Sorrel Mimosa

SOUP

Corn Chowder served with Toasted Garlic Butter Focaccia Slices

SALADS

Apple & Chia Seed Coleslaw
Penne Pasta & Sweet Pepper Salad
Classic Caprese Salad

STARCHES

Bajan Rice & Pigeon Peas
Herb Roasted Green Banana Pie
Scalloped Sweet Potatoes
4 Cheese Chicken Alfredo Lasagna

VEGETABLES

Honey Glazed Roasted Pumpkin Cinnamon Corn on the Cob with Red Bell Peppers

MEATS

Classic Bajan Beef Stew
Seared Ocean Catch served with
Pico de Gallo Salsa

Twice Cooked Chicken, Roasted & Braised in Drunken Sorrel

CARVING STATION

Rum Infused Baked Ham Herb & Butter Turkey with Cranberry Vodka Jelly

DESSERTS

Traditional Black Cake
Hickory Smoked Apple Crumble
Homemade Bajan Cherry Ice Cream

Served with a Complimentary Glass of Sorrel.

\$155.00 PER PERSON



SOUP

Roasted Leek & Potato Soup
Coconut Butternut Squash Soup

SALADS

Roasted Breadfruit Salad Topped with Craisins

Oakleaf Wild Salad with Beetroot & Feta

King Coleslaw with Apples & assorted Berries

STARCHES

Vegetable Rice
Three Cheese Assorted Pasta Pie
Cherry Pineapple Sweet Potato Pie

VEGETABLES

Crudites for the season in Mango Sorrel Coulis Traditional Bajan Dove Peas Cream Roasted Cauliflower

MEATS

Grilled Catch of the Day in Coconut Ginger Run Down Sauce

Baked Chicken with Minty White Wine Stuffing

CARVING STATION

Bajan Xmas Ham with Honey Sorrel Glaze infused with a Clove Oil Reduction

Roasted Turkey served with Strawberry Chutney

DESSERTS

Traditional Bajan Mount Gay Rum Fruit Cake

Malibu Cheesecake with Golden Apple Compote

Yuletide Mixed Fruit Salad

Served with a Complimentary Glass of Sorrel.





SOUP

Cream of Mushroom
Sweet Corn Soup
Lentil Pea and Ginger Soup
Mahi Mahi Chowder
Butternut Squash Soup
Red Pea Soup

SALADS

Roasted Breadfruit Salad Topped with Craisins

Oakleaf Wild Salad with Beetroot & Feta

King Cole Slaw with Apples & Assorted Berries

Pasta Salad

Classic Caesar with Garlic Croutons

Island Garden Salad

Caprese Salad

STARCHES

Vegetable Rice

Three Cheese Assorted Pasta Pie

Cherry Pineapple Sweet Potato Pie

Scalloped Potato

Creamy Cheesy Yam Pie

Herb Roasted Ground Provisions

Lyonnaise Breadfruit

Creole Green Banana Mash

Garlic Sweet Potato Mash

VEGETABLES

Crudites for the season in Mango Sorrel Coulis

Traditional Bajan Dove Peas

Cream Roasted Cauliflower

Wine Poached Assorted Veg

Roasted Zucchini

Ratatouille

MEATS

Grilled Catch of the Day in Coconut Ginger Run Down Sauce

Baked Chicken with Minty White Wine Stuffing

Pineapple Ginger Pork Chops

Roasted Chicken in Black Bean Gel

Honey BBQ Lollipop Drumsticks

Jerked Rabbit Stew

Black Belly Lamb in Ginger Mint Sauce

Coconut Curried Duck with Chimichurri Drizzle

Beef Pinwheels

Seafood Station of Garlic Shrimp, Chardonnay Mussels & Bacon Wrapped Scallops

CARVING STATION

Bajan Xmas Ham with Honey Sorrel Glaze infused with a Clove Oil Reduction

Roasted Turkey Served with Strawberry Chutney

4 Hour Roast Pork Leg

Escovitch Red Snapper Whole Fish

Dill Soaked Leg of Lamb

DESSERTS

Traditional Bajan Mount Gay Rum Fruit Cake

Malibu Cheesecake with Golden Apple Compote

Yuletide Mixed Fruit Salad

Mango Cobbler

Coconut Mousse

Triple Chocolate Trifle with Nougat

Strawberry Gallettes

Mini Christmas Fruit Tarts

Bajan Bread Pudding with Rum

Crème Anglaise

Served with a Complimentary Glass of Sorrel.

BRONZE PACKAGE: \$150.00

1 Soup, 2 Salads, 3 Starches, 2 Meats, 1 Carvery, 2 Veg, 2 Desserts

SILVER PACKAGE: \$165.00

2 Soups, 2 Salads, 3 Starches, 3 Meats, 2 Carvery, 3 Veg, 3 Desserts

GOLD PACKAGE: \$185.00

2 Soups, 3 Salads, 4 Starches, 4 Meats, 2 Carvery, 4 Veg, 4 Desserts