



BBQ Menu

Option 1

Cream of Cauliflower Soup with Croutons and Homemade Bread Rolls

**

Mixed Salad with Assorted Dressings, Avocado Salad, Tomato and Mozzarella with Balsamic Dressing

**

Minute Steak

Cajun Spiced Pork Chops

Beef Burger and Buns

Island Spiced Chicken Pieces

Vegetable Kebabs with Garlic and Herbs

Coconut Curried Fish Parcels

**

Sautéed Onions, Baked Sweet Potatoes, Grilled Bread Fruit, Roasted Pumpkin and Dasheen Curry

**

Grilled Pineapple with Island Fruit Compote

EC\$95

Option 2

Roasted Tomato and Basil Soup

**

Mixed Leaf Salad, Avocado and Tomato Salad, Potato and Spring onion

**

Grilled Sirloin Steak

Hot Dog Rolls with Fried Onions

BBQ Spare Ribs

Spicy Chicken Pieces

Paupiettes of Local Fish

Vegetable Kebabs

**

Corn Fritters, Jacket Potatoes, Grilled Carrots and Parsnips, Stir-Fried Vegetables

**

Caramelized Banana

EC\$115

Option 3

Pumpkin and Coriander Soup

**

Avocado Salad, Organic Mixed Leaf, Pasta and Sun Blush Tomato, Coleslaw

**

Grilled Sirloin Steak

BBQ Spare Ribs

Vegetable Kebabs

Butterfish with Garlic Butter en Paupiette

Pork Steaks

Chargrilled Yam

St Lucian Lamb Pepper Pot

**

Baked Sweet Potato, Chargrilled Sweetcorn, Gnocchi with Parmesan Gratin, Stir-Fried Rice

EC\$125

Rates are subject to 10% service charge and 8% Government tax



Buffet Lunch Menu A

Option 1

Cream of Vegetable Soup with Croutons and Homemade Bread Rolls

**

Organic Mixed Leaves, Avocado Salad, Rice Salad

**

Grilled Chicken Pieces flavoured with Citrus Juice

Braised Lamb Shoulder, cooked with Rosemary, Local Root Vegetables and Red Wine

Coloubiac of Mahi Mahi with Spinach

**

Stir Fried Rice, Dasheen and Potato Gratin, Buttered Mixed Vegetables

**

Selection of Desserts, Sliced Exotic Fruits

Option 2

Pumpkin and Coriander Soup with Croutons and Bread Rolls

**

Organic Mixed Leaves, Tomato Salad, Waldorf Salad

**

Traditional St Lucian Pepper Pot (Slow Cooked Pork with Caribbean Sweet Peppers)

Pot Roasted Chicken flavoured with Aromatic Herbs and Petit Vegetables

Seared Tuna Loin with Pesto Roasted Vegetables

Christophene and Plantain Pie bound in a Mild Mustard and Parsley Sauce, topped with Puff Pastry

**

Buttered Mixed Vegetables, Braised Basmati Rice

**

Selection of Desserts, Sliced Fruits

EC\$85 per person

Rates are subject to 10% service charge and 8% Government tax



Buffet Lunch Menu B

Option 1

Sweetcorn Soup with Croutons and Homemade Bread Rolls

**

Mixed Creole Salad, Green Fig and Saltfish Salad, St Lucian Coleslaw

**

Coriander and Coconut Chicken Curry with String Beans

Roasted King Fish with Miso Crust and Rice Noodles

Stir Fried Pork flavoured with Ginger and soy

Okra and Dasheen Casserole with Island Flour Dumplings

**

Stir Fried Vegetables, Jasmine Rice, Roasted Vegetable Pasta

**

Banana Tart, Chocolate Gateau, Sliced Fruits

Option 2

Cream of Vegetable Soup with Croutons and Homemade Bread Rolls

**

Organic Mixed Leaves, Avocado and Sun Blush Tomato, Rice Salad

**

Grilled Sirloin Steak with Mushrooms, Oven Roasted Tomatos and Onion Rings

Braised Lamb Shoulder cooked with Rosemary, Local Root Vegetables and Red Wine

Coloubiac of Mahi Mahi with Spinach and Creamed Fennel

Butternut Squash Risotto finished with Parmesan

**

Jacket Potatoes, Dasheen and Potato Gratin, Buttered Mixed Vegetables, Char Grilled Sweetcorn

**

Local Citrus Fruit Tart, Passion Fruit Brule, Sliced Exotic Fruits

Option 3

Pumpkin and Coriander Soup with Croutons and Bread Rolls

**

Organic Mixed Leaves, Tomato and Black Olives, Waldorf Salad

**

Traditional St Lucian Pepper Pot (Slow Cooked Pork with Caribbean Sweet Peppers)

Pot Roasted Chicken flavoured with Aromatic Herbs and Petit Vegetables

Seared Tuna Loin with Pesto Roasted Vegetables

Christophene and Plantain Pie bound in a Mild Mustard and Parsley Sauce, topped with Puff Pastry

**

Buttered Mixed Vegetables, Rosemary and Olive Oil Roasted Baby Potatoes, Braised Basmati Rice

**

Caramelized Pineapple with Vanilla Custard, Red Berry Cheese Cake, Sliced Fruits

EC\$110 per person

Rates are subject to 10% service charge and 8% Government tax



Canape and Finger Buffet Menu

Saltfish Cake with Tartar Sauce

Spiced Chicken Wings

Cream Cheese & Chive Roulade

Apricot & Thyme Sausage Rolls

Chicken Satay with Peanut Dipping Sauce

Mini Quiche (Bacon/Crab/Goats Cheese)

Tempura Vegetables with Sweet Chilli

Vegetarian Sushi, Pickled Ginger and Wasabi

Fish Croquette with Lemon Mayonnaise

Wild Mushroom Risotto Fritters

EC\$4 per piece

**

Smoked Salmon Sushi, Pickled Ginger and Wasabi

Avocado and Saltfish with Farine

Goujons of Butter Fish with Marie Rose Sauce

EC\$5 per piece

**

BBQ Ribs in Smokey BBQ Sauce

Coconut Prawns with Hot Sauce

Savoury Croissants (Bacon and Leek or Ham and Onion Marmalade)

EC\$6 per piece

Rates are subject to 10% service charge and 8% Government tax. Minimum order of four pieces on any one item.



Themed Dinner Menu

Asian Option

Hot and Sour Soup with Homemade Bread Rolls

**

Asian Noodle Salad, Mixed Leaves with Thai Scented Dressing

**

Coconut and Chili Chicken Curry with Coriander and Lemon Grass

Teriyaki Beef with Spring Onions and Sweet Peppers

Asian Style Fish Cakes with Sweet Chili Sauce

Stir-Fried Vegetables with Soy Sauce, Ginger and Sesame

**

Stir Fried Rice, Noodles, Sweet and Sour Vegetables, Crispy Okra

**

Coconut Choux Dumplings with Passion Fruit Sauce

British Option

Leek and Potato Soup finished with Double Cream

**

Coleslaw, Mixed Leaf Salad, Tomato and Mozzarella

**

Roast Beef with Yorkshire Pudding, Horseradish Sauce and Pan Gravy

Chicken Curry with Braised Rice and Mango Chutney

Beer Battered or Crispy Fried Fish Fillet with Tartar Sauce

Vegetable Lasagna

Traditional Pasta Dish

**

French Fries, Braised Rice, Peas and Carrots, Cauliflower Cheese

**

Apple Pie and Custard

Creole Option

Calaloo Soup with St Lucian Dumplings

**

Green Fig and Salfish Salad, Creole Mixed Salad, Island Style Coleslaw

**

Traditional Pork and Lentil Bouillon, slowly cooked with Island Spices

Creole Chicken Pieces slowly cooked with Tomatoes and Island Spices

Blue Marlin Loin, grilled with Cajun Spice and served with Citrus Butter

Okra and Dasheen Casserole

**

Deep Fried Plantain, Gratin of Christophene, Island spiced Bread Fruit, Ground Provisions

**

Cassava and Vanilla Crumble

French Option

Bisque de Homard, Cream of Lobster Soup finished with Brandy

**

Tuna Nicoise Salad, Mixed Organic Leaves with French Dressing, Caesar Salad

**

Cassoulet of Chicken: slowly cooked Chicken Pieces with Beans, Spicy Sausage and Bacon

Beef Bourguignon: tender pieces of Beef cooked with Red Wine, Mushrooms and Baby Onions

Coloubiac of Local Fish: Fish Fillets wrapped in Puff Pastry with Spinach

Roasted Fennel glazed with Goats Cheese

**

Potatoes Dauphinoise, Parmentier Potatoes, Orange Scented Glazed Carrots, Provencal Vegetables

**

Orange Crepes with Cointreau, Crème Caramel, Glazed Apple Tart

Italian Option

Minestrone Soup

**

Mixed Mediterranean Leaves, Garlic and Coriander Mushrooms, Rice Salad

**

Pasta Station: Penne, Spaghetti and Linguine with Spicy Tomato, Bolognese and Carbonara Sauces

Corsican Lasagna: Pork and roasted Sweet Pepper Lasagna

Roasted Tuna Fillet: marinated in Balsamic and served with roasted Mediterranean Vegetables

Pumpkin and Tarragon Risotto finished with Parmesan Cheese

**

Cheese Crusted Gnocchi, Roasted Mediterranean Vegetables, Pizza Slices

**

Zuppa Inglese, Tiramisu

EC\$135 per person

Rates are subject to 10% service charge and 8% Government tax