



Breakfast Menu

Breakfast Choice

Coffee or Tea

Freshly Breakfast Pastries, Butter and Jam

Selection of Juice (Orange, Pineapple, Apple)

Toast

French Toast with Caramel Banana

Sauté Potato

Pancake

Bacon and Breakfast Sausage, Salami

Any types of Eggs

Omelet with Vegetable and Cheese, over easy Eggs, boiled Eggs

Fresh cut fruits

Yogurt



Caribbean Menu

Appetizers

Coconut Chicken Kebabs

Variation of Curry Sauces

Crab Cake

Duo of Sauces

Caribbean Shrimp Cocktail

Tangy red sauce

Seared Scallops with Bacon Jam

Bacon, Garlic, Onion, Maple Syrup Jam

Soups & Salads

Conch Salad

Sliced Conch, Cilantro, Lime, Roasted Bell Peppers

Assorted Greens and Squash from our Local Fields

Orange Vinaigrette, Shreds of Coconut

Pumpkin Bisque

With Dasheen Chips

Caribbean Seafood Chowder

Shrimp, Clams, Crab with cream & scallions

Entrées

Garlic Tenderloin Gorgonzola

Classic Filet Mignon Infused with Roasted Garlic, Finished with Sweet Potato Puree and Glazed Root Vegetables, *Gorgonzola Cream Sauce*

Oven Roasted Free Range Chicken

Stuffed with Honeynut Pumpkin, Sweet Plantain, Spinach, Bell Peppers, and Spiced Mozzarella, Rice and Peas, Sautéed Vegetables, *Bambara Rum and Raisin Glaze*

Herb Crusted Local Fish

Fresh local Snapper or Groper with Grilled Pineapple, Rice and Peas, Mélange of Sautéed Vegetable Medley

Land & Sea

Black Tiger Shrimp Paired with Chimichurri Rubbed Strip Loin

Roasted Sweet Potato Puree, Sautéed Vegetable Medley

Infused Pinot Noir and Mushroom Reduction

Grilled Lolipop Lamb Chops

New Zealand Boned Lamb Chops, Herb Marinated and Grilled Roasted Garlic Sweet Potatoes, Sautéed Vegetable Medley, Spicy Dry Aged Sherry and Mint Coulis

Creole Pork Tenderloin

Bacon Wrapped and Grill Seared Pork Tenderloin with Creole Sauce infused with local Herbs and Spices, Rice and Peas, Sautéed Vegetable Medley

Vegetarian entrees available upon request

Dessert

Coffee Mocha Cake

Layers chocolate cake infuse coffee with chocolate ganache

Mango key lime pie

Sweet crush with a mixer with lime, sugar, eggs

Coconut banana tart, gaze with coconut sauce

Sweet crush with coconut cream and caramelized banana, coconut sauce



International Menu

Appetizers

Vegetable Tart

Pastry Crush, Slice or Squash, Tomato and Zucchini with Pesto Sauce

Meditarian Plater

Olive, Tomato, **Mozeralla** Pesto, Salami, Prosciutto, Grill Onion, Grill Puccini and Squash

Vegetable, Chicken Quiche with Arugulla Salad

a mixture of cream Eggs, Stuff with Vegetable and Chicken in a Dought

Entrée

Beef Sirloin with Scallop Potato Rainbow Carrot, Colliflower Puree and Garden Vegetable.

Grill Salmon with Capers Butter sauce Potato Mash, Grill Asparagus oven roast Chicken

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Roasted Chicken, Sauté Vegetable and Potato, Mushroom Sauce

Salad

Kale Salad with Raspberry Dressing

Kale, Grapes, Cherry Tomato, Orange Segment Raspberries Dressing

Full House Salad

Arugula, Sauté Mushroom, Carrots Zucchini, Grill Peppers, Archlike, Olive, Fresh **Mozerral** Cheese, Cherry Tomato Lemon Vinaigrette

Dessert

Coffee Panacota



Private Chef Menu

Italian Menu

Caprice Salad with Balsamic vinaigrette Drizzle of Pesto Oil
Fry Calamari with Creamy Chipotle Sauce
Seafood Cioppino

Salad

Italian Antipasto
Grill Vegetable, Tomato, Olive with Hummus, Toasted Pita Bread
Ceasar Salad
Romain Lettuce, Creamy Caesar Dressing, Grated Parmesan Cheese, and Croutons
Greek Salad
Arugula, Olive Feta Cheese, Cucumber, Cherry Tomato with Balsamic Dressing
Tomato, Cucumber, Avocado Salad Serves with Lemon Vinaigrette
A Combination of Grill Tomato, Cucumber, Avocado Mixed with Lemon Vinaigrettes

Entrées

Pan Sear Snapper Fillet with Garden Vegetable, Olive Tapenade, Mushroom Risotto
Crusted, Lack of Lamb with Mash Potato Sauté Pesto Vegetable
Grill Sirloin Steak with Pepper Corn Sauce
Cornish hen with Mushroom Sauce, Scallop Potato, Mixed Rainbow Carrot, Grill Peppers

Pasta

Pasta with Tomato Sauce, Serve with Grated Parmesan Cheese, Drizzle Pesto Oil
Carbonara Pasta
Pesto Pasta with Pine Nuts

Dessert

Cream Brule
Tiramisu
Decadent Chocolate Mousse Cake
Affogato