

2021 SEASON

ALL PRICING EXCLUDES 22% SERVICE CHARGE AND 12% VAT

Modern Tropical Dining



Locally inspired.





Breakfast & Brunch Menus





\$45/ PER PERSON

Breakfast Buffet

Fresh Fruit and Breakfast Breads

Housemade Greek Style Yogurt

Organic Roasted Granola | with dried fruits and nuts

Cereal

Toast and English Muffins

Fresh Juices

Local Roast Regular and Decaf Coffee





CHOICE OF TWO \$65/ PER PERSON

Breakfast Buffet

Scrambled Farm Eggs

Egg White Frittata | with spinach and feta

Charcuterie and Cheese Station | bacon marmalade, quince jam,
grilled bread

Poached Eggs | with smoked brisket hash, local peppers, crème
fraiche

Pancakes | with compote of local apple bananas, cane maple syrup,
cinnamon cream

Mushroom & Goat Cheese Frittata | piquillo pepper, arugula

Stewed Fish | hard eggs, potatoes, peppers, creamy organic grits,
johnny cake

Platter of Fish Charcuterie | with smoked fish dip, smoked salmon,
pickled vegetables, garlic chive cream cheese, grilled bread

Pink Atlantic Shrimp and Organic Grits | with etouffee sauce

Grilled Heritage Pork Chops | with farm eggs and grilled pineapple

Applewood Smoked Bacon

Grilled Pork Sausages

Fingerling Potato





Brunch- Family Style

STARTERS

Goat Cheese and Beet Salad

Beet and Goat Cheese Salad

Chilled Avocado Soup | with pink shrimp
salad

Heirloom Tomato Gazpacho | spicy conch

Grilled Kale Salad | buratta cheese,
almonds, golden raisins

Baby Green Salad | cucumbers, baby
tomatoes, sour orange vinaigrette

Tuna Crudo | pickled pineapple, radish, red
pepper vinaigrette, crispy cassava

Little Gem Chopped Salad | farm egg,
smoked bacon, spicy cucumber vinaigrette

PICK THREE FROM EACH \$95
BASKET OF FRESH ARTISANAL BREAD
PREMIUM COFFEE AND TEA

SAVORY

Farm Egg Strata | with calaloo, green
onion, & gruyere

Jerked Lamb Shoulder | with
roasted rosemary potatoes

Guava Glazed Grouper | quinoa, almonds,
arugula, pickled carrot, coconut sauce

Grilled Flat Iron Steak | sautéed
baby mustard greens, olive salsa

Roasted Island Lime and Garlic Chicken |
with crispy cassava, cilantro

Heirloom Spaghetti | with basil and
spiny lobster

Whole Roasted Snapper | pickled
eggplant, steamed breadfruit

Egg and Cheese Sandwich | with
smoked bacon on local rye bread

SWEET

Sticky Toffee Cake | rum glaze

Mason Jar of Apple Banana Custard |
graham peanut crumble

Guava Panna Cotta | crispy nutmeg
almond phyllo

Coconut Cardamom Rice Pudding | with
island fruits

Ginger Crème Brulee

Assorted Cookies and Ice Cream

Warm Chocolate Cake



Dinner Menus





CHOICE OF THREE PASSED APPETIZERS
DURING COCKTAIL RECEPTION \$185

Seated Dinner

KETTLE - CHOOSE ONE

Chilled Avocado Soup | pickled pink shrimp

Island Fish Tea | snapper, conch cassava, pumpkin & coconut

Tomato Bisque | smoked bacon croutons, crème fraiche

Chilled Melon Soup | peppers, conch salad

GARDEN - CHOOSE ONE

Mixed Green Salad | pine nuts, goat cheese, tomatoes,
sour orange vinaigrette

Local Island Catch Crudo | ginger, cilantro, peppers,
crispy cassava

Grilled Octopus Salad | watermelon, feta, walnuts,
arugula, salsa verde

Classic Caesar Salad | white anchovies, capers, garlic
ciabatta croutons





Plated Dinner

SAVORY CHOOSE THREE

FISH

Pan Roasted Local Snapper | pigeon pea curry, eggplant, plantain

Ginger Tamarind Black Grouper | faro, kale, walnuts, tomato, basil sauce

Atlantic Shrimp and Grits | escabeche, organic grits, peppers, onions

Conch Snitzel | potato puree, guava jam

Grilled Island Spiny Lobster | zucchini risotto, citrus butter

MEAT

Roasted Filet Mignon | bread fruit beet salad, tomato chutney

Roasted Organic Chicken Breast | brown butter cumin carrots, cassava

Grilled Lamb Rack | organic polenta, island greens and peppers

Jerked Seasoned Prime Rib | scallion sweet potatoes, roasted cauliflower

VEGETARIAN

Sweet Pepper Pasta | pickled eggplant, arugula, grated sheeps milk cheese

Grilled Cauliflower Steak | organic red quinoa, roasted tomatoes and herbs

Organic Fried Farro | local vegetables, greens, and cashew butter



CHOOSE ONE

Plated Dinner Desserts

Sticky Toffee Cake | aged rum caramel, vanilla bean ice cream

Ginger Crème Brulee | island spice cookies

Warm Chocolate Cake | vanilla ice cream

Apple Banana Pudding in a Jar | graham cracker crumble





CHOICE OF THREE PASSED APPETIZERS
FOR COCKTAIL HOUR \$165

Dinner Buffet

BUFFET INCLUDES

Salad of Watermelon, Feta, Walnuts and Arugula Conch

Fritters | green papaya salad

Island Fish Tea Soup | conch, pumpkin, cassava, coconut

Snapper Ceviche | with Island chips

Breadfruit and Beet Salad | garlic chives

Coconut Peas and Rice

Warm Chickpea Salad | island curry

DESSERTS

Chocolate Hazelnut Bread Pudding

Apple Banana Cream Pie in jars

Selection of Cookies





Dinner Buffet

SAVORY

Atlantic Pink Shrimp | zucchini and pepper skewers, ginger glaze

Grilled Island Spiny Lobster | citrus butter

Mahi Mahi Escabeche | wrapped in banana leaf

Jerked Pork Chops | with grilled local pineapple

Tamarind Glazed Grouper | warm organic farro salad

Ginger Soy Grilled Chicken Breast | spinach and radish

Island Style Stewed Fish | with bread fruit and organic grits

Slow Roasted Prime Rib Carving Station | horseradish crème,
chimichurri





Appetizers Selections- Cocktail Hour

\$7 PER PIECE

PASSED CANAPÉS

Chilled Avocado Soup Shot

Local Tuna Tartar | sesame chili

Manchego | walnut and caramel

Tartar of Filet Mignon | farm egg gribiche

Chilled Shrimp | with house made cocktail

Baby Beet wrapped in Goat Cheese and Hazelnuts

Deviled Egg | with local smoked fish, pickled peppers

Tuna Coconut Ceviche

Roasted Shishito Peppers

Conch Fritter | with citrus

Tomato Tart| with smoked olives and farm cheese

Spiny Lobster Risotto Balls

Rare Beef Tenderloin Crostini | vegetable chimichurri

Grouper Pate Bruschetta

Tamarind BBQ Pork Shoulder Tart

Ginger Skirt Steak Skewer

Smoked Eggplant and Yogurt | in crispy potato





Beach Barbeque

BASKET OF FRESH ARTISANAL BREAD

APPETIZERS | SALADS | SIDES

Snapper Ceviche | with Island chips

Breadfruit and Beet Salad | garlic chives

Coconut Peas and Rice

Green Papaya Salad

Chilled Heirloom Tomato Gazpacho | with shrimp salad

Warm Chickpea Salad | island curry

Watermelon and Feta Salad | walnuts and arugula

SWEETS

Chocolate Hazelnut Bread pudding

Apple banana cream pie in jars

Selection of cookies





Beach Barbeque

SAVORY

Grilled Rib Eye Steaks | green onions, pepper jelly

Mahi Mahi | escabeche wrapped in banana leaf

Jerked Pork Chops | with grilled local pineapple

Tamarind Grilled BBQ Chicken

Rosemary Skirt Steak | herb chimichurri

Grilled Lamb Shoulder | crepenettes, smoked paprika, grilled fennel

Grilled Ahi Tuna Steaks | smoked olive salsa

Whole Luau Pig (for groups of 30 or more)

Atlantic Pink Shrimp | zucchini and pepper skewers, ginger glaze

Grilled Island Spiny Lobster | citrus butter (\$10/person surcharge)





Bar Packages

EXCLUDES 22% SERVICE CHARGE AND 12% VAT

PREMIUM

Absolut Vodka

Jose Cuervo Tequila

Tanquerary Gin

One Drop Rum

Dewar's White Label Scotch

Jack Daniels Whiskey

Resort Select Tier I Wine

Domestic Beer

Soft Drinks and Juices

1ST HOUR PACKAGES \$35,
\$25 EACH ADDITIONAL HOUR

TOP SHELF

Grey Goose Vodka

Bombay Sapphire Gin

Johnny Walker Black Scotch

Crown Royal Blended Whiskey

Basil Hayden Bourbon

Patron Silver Tequila

Resort Select Tier II Wine

Domestic Beer & Imported Beer

Soft Drinks and Juices

1ST HOUR PACKAGES \$45,
\$35 EACH ADDITIONAL HOUR

BAR PACKAGE UPGRADES

Prosecco Toast For All \$15 / Guest
Champagne Toast For All \$40 / Guest

RESORT SELECT TIER I WINES:

Joel Gott Sauvignon Blanc
Bramito Della Sala Chardonnay
Josh Cellars Pinot Noir
Minuty "M" Rose

RESORT SELECT TIER II WINES:

Kim Crawford Sauvignon Blanc
Chalk Hill Chardonnay
Bouchard Fere & Fils Burgundy Pinot Noir
Whispering Angels Rose