



## Daily Offerings

Freshly Baked Breads & Garlic Bread

### **Pasta Station**

**Daily Option of Fresh Pasta / Made To Your Liking**

**Please visit our Mediterranean Antipasti Specialist  
& Salad Buffet**

**Sea Food Platter**

**Nightly grilled Vegetables**

**Italian Deli Meats**

## Soups

**Soup of the Day**

Please ask your server for tonight's Creation



Sunday

## Entrees

**Herb Crusted Pork Tenderloin / Guava Ginger Reduction**

**Grilled Cajun Rubbed Beef Striploin / Tomato Beef Glaze/ Herb Risotto**

**Olive & Sun-Dried Tomato Crusted Rack of Lamb / Rosemary Lamb  
Jus**

**Beer Battered Fried Snapper / Classic Lemon Tartar Sauce**

**Cheese Ravioli Florentine / Tomato Coulis  
Cheese Sauce**

## Sides

**Pesto Rice Pilaf**

**Tonight's Potatoes**

**Oven Roasted Vegetables**

**Braised Greens with Mushrooms**

# Desserts Teas & Coffee Menu

## Desserts

**Caramelized Pine Nut Tart**  
Ricotta Lemon Cream, Port stewed Figs

**Double chocolate Gateau**  
Wild Berry Coulis

**'Our Signature Oatmeal'**  
Lychee Crème Brule

**A Scoop of Tonight's**  
**House Made Sorbet or Ice Cream**

## Tea Selection

English breakfast  
Chamomile  
Earl Grey  
Raspberry  
Cinnamon  
Mint

## Coffee

Regular & Decaffeinated

Jamaica Blue Mountain Coffee

Jamaican Coffee  
Coffee with Appleton Rum

French Coffee  
Coffee with Cognac

Calypsonian Coffee  
Coffee with Tia Maria & Crème de Menthe

Irish Coffee  
Coffee with Irish Whiskey

Espresso  
Cappuccino



Monday

## Entrees

**Classic Chicken Kiev** / Garlic Herb Butter

**Grilled Beef Striploin** / Rich Onion / Tomato & Mushroom Ragout

**Pan-Seared Catch of the Day** / Pesto Sauté Seafood / Scallion Cream

**Char- Grilled Pork Medallions** / Apples / Prunes / Ginger / Toasted Almonds / Sherry Glaze

**Steamed Moroccan Couscous** / Herbs / Spices / Roasted Veggies  
Tomato Olive Sauce

## Sides

**Sauté Greens**

**Mushroom Rice**

**Baked polenta & crispy Bacon Bits**

**Tonight's Potatoes**

**Oven Roasted Vegetables**



Wednesday

## Entrees

**Grilled Beef Striploin** / Balsamic Braised Onions / Rosemary Cabernet  
Glaze

**Prosciutto Wrapped Catch of the Day** / Artichoke Lime Ragout / Capers  
Pesto Cream

**Ricotta & Mushroom Stuffed Chicken Breast** / Basil / Roasted Garlic  
Spicy Tomato Coulis

**Grilled Seafood Kebab** / Charred Peppers / Red Onion / Olive & Caper  
Tapenade / Citrus Beurre Blanc

**Lemon Herb Risotto** / Grilled Vegetables

## Sides

**Wild & White Rice Pilaf**

**Tonight's Potatoes**

**Oven Roasted Vegetables**

**Braised Greens with Mushrooms**

## Desserts

**Teas & Coffee**

# Menu

## Desserts

### **Bitter Chocolate Pate**

Roasted Pineapple, Toasted Nuts, Ginger Anglaise

### **Zesty Ricotta Pie**

Orange Grand Marnier Sauce, Vanilla Crème Chantilly

### **Blue Mountain Espresso Tiramisu**

### **A Scoop of Tonight's**

**House Made Sorbet or Ice Cream**

## Tea Selection

English breakfast

Chamomile

Earl Grey

Raspberry

Cinnamon

Mint

## Coffee

Regular & Decaffeinated

Jamaica Blue Mountain Coffee

Jamaican Coffee

Coffee with Appleton Rum

French Coffee

Coffee with Cognac

Calypsonian Coffee  
Coffee with Tia Maria & Crème de Menthe

Irish Coffee  
Coffee with Irish Whiskey

Espresso  
Cappuccino



Thursday

## Entrees

**Steak and Mushroom Pot Pie / Potato Crust**

**Sauté Turkey Scaloppini / Tomato Sage Salsa / Capers Jus**

**Pan-Seared Fillet of Salmon 'Florentine' / Spinach Sauce**

**Caribbean Seafood Lasagna / Local Shrimps / Scallops / Mussels / Squid  
Béchamel Cheese Sauce**

**Broccoli & Cauliflower Au Gratin / Potatoes / Herbs / Gratin /  
Parmesan Cheese**

## Sides

**Saffron Rice**

**Tonight's Potatoes**

**Oven Roasted Vegetables**

**Braised Greens with Mushrooms**

# Desserts Teas & Coffee Menu

## Desserts

### **Chocolate Passion 'Tube'**

Bitter Chocolate Mousse and Caramel Coulis

### **Crunchy Almond Tart**

Hazelnut Chocolate Bar & Raspberry Coulis

### **Classic Vanilla Panna Cotta**

Merlot Grape Compote

### **A Scoop of Tonight's House**

Made Sorbet of Ice Cream

## Tea Selection

English breakfast

Chamomile

Earl Grey

Raspberry  
Cinnamon  
Mint

## Coffee

Regular & Decaffeinated  
Jamaica Blue Mountain Coffee

Jamaican Coffee  
Coffee with Appleton Rum

French Coffee  
Coffee with Cognac

Calypsonian Coffee  
Coffee with Tia Maria & Crème de Menthe

Irish Coffee  
Coffee with Irish Whiskey

Espresso  
Cappuccino



**Saturday**

## **Entrees**

**Green Peppercorn rubbed Grilled Beef Striploin / Sauté Mushrooms  
Madeira Glaze**

**Stuffed Cornish Hen / Italian Sausage / Sage / Tomato Olive Coulis**

**Grilled Fillet of Snook / Marlin Citrus Ceviche / Chardonnay Lemon  
Butter Sauce**

**Sauté Seafood Thermidor / Rich Brandy Cream**

**Vegetable Lasagna / Local Veggies / Cheese Béchamel / Tomato Sauce**

## **Sides**

**Tonight's Rice**

**Oven Roasted Vegetables**

**Rosemary Greens with Mushrooms**

**Braised Greens with Mushrooms**

# Desserts Teas & Coffee Menu Desserts

## **Crema Catalana**

Burnt Sugar Crust, Chocolate Biscotti

## **Amaretto Sour Cream Cake**

Stewed Cinnamon Cherries, Home Made Ice Cream

## **Chocolate Decadence**

Bitter Chocolate Sable, Milk Chocolate Mousse, Chocolate Flan, White  
Chocolate Sorbet, Coco Tulip

## **A Scoop of Tonight's**

**Home Made Sorbet or Ice Cream**

## **Tea Selection**

English breakfast

Chamomile

Earl Grey

Raspberry

Cinnamon

Mint

## **Coffee**

Regular & Decaffeinated

Jamaica Blue Mountain Coffee

Jamaican Coffee

Coffee with Appleton Rum

French Coffee  
Coffee with Cognac

Calypsonian Coffee  
Coffee with Tia Maria & Crème de Menthe

Irish Coffee  
Coffee with Irish Whiskey

Espresso  
Cappuccino