



SAMPLE CHEF'S MENU

Breakfast

All served with Fresh Fruit Platter, Pastries, Chilled juices and freshly brewed Tea and Coffee.
Eggs Benedict with grilled Asparagus - Roasted Mediterranean Vegetable Frittata with Feta - Bacon and Ricotta Cake with Roasted Tomatoes - Freshly Baked Cranberry Muffins - Fluffy Omelet of Choice - Traditional English, American or Continental Breakfast, cooked to order.

Luncheon

All Served with a Fresh Homemade Bread Basket.

Homemade Fettuccine with Lobster - Freshly Grilled Tuna Niçoise Salad - Goat Cheese and Leek Tart with a Pine Nut Salad - Asian Beef and Watercress Salad - Spicy Crab Cakes on a bed of Baby Greens.

Lunch will be followed by a selection of Homemade Ice Cream, Sorbets and Cakes.

Hors d'Oeuvres

Jumbo Shrimp with a Sesame and Ginger Dip - Roasted Cherry Tomato Bruschetta - Chicken Satay - Sushi Selection - Conch Fritters with a Dipping Sauce.

To Start

Mussels in a Sweet Basil Sauce - Caribbean Shrimp Salad with a Lime Vinaigrette - Roasted Butternut Squash Soup - Warm Goat Cheese Salad with a Balsamic Reduction - Salad Caprese.

Main Course

Accompanied by an appropriate wine selection.

Citrus Marinated Grilled Swordfish - Roast Lamb with Garlic and Thyme served with Creamed Potatoes - Filet Mignon with a Cabernet Sauce - Coconut Spinach Red Snapper - Roasted Pork Tenderloin with Molasses and Mustard. All served with a selection of Fresh Vegetables.

To Finish

Toffee Crunch Caramel Cheesecake with Freshly Whipped Cream - Spiced Apple Pie with Vanilla Ice Cream – Rum-enhanced Chocolate Mousse - White Chocolate Crème Brule - Sticky Toffee Pudding.

All Served with Freshly Brewed Tea, Coffee and a selection of Liqueurs and Chocolates.