LUNCH BUFFETS

The Lighthouse Restaurant will accommodate groups up to 30 and serve our Lighthouse Themed Buffet

The Grille, our specialty restaurant, will accommodate you with plated or A la Carte dinner for groups up to 20, please contact the Executive Chef for menus.

“WRAP IT UP”

SALADS
Mixed Green Leaves with Crudites to include Carrots, Tomatoes, and Corn
Italian, French and Thousand Island Dressing
Sweet Potato and Chili Salad
Marinated Grilled Vegetables and Feta Cheese
Pickled Cucumber Salad

SOUP
Soup of the Day

ENTREES
Rosemary Roasted Chicken Au Jus
Seared Dorado with a Mango and Tomato Salsa
Red Beans and Rice
Roasted Potatoes with Parmesan Cheese
Selection of Market Vegetables Tossed With Olive Oil

DESSERTS
Chilled Fresh Fruit Salad
Assorted Cookies and Brownies
Cassava Pone
New York Cheese Cake

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Soft Beverage at an additional cost
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US$40.00
Minimum of 30 persons required
Please note that a 17.5% Government tax and 10% Service Charge will be added to your bill
CARIBBEAN BUFFET

SALADS
Traditional Coleslaw
Potato and Chive Salad
Pickle Sea Cat Salad with Fresh Scotch Bonnet Pepper
Selection of Lettuce Leaves
Selection of Cruditès to include Carrots, Cucumbers, Tomatoes Vinaigrette, French, Thousand Island Dressings

SOUP
Vegetable Callaloo with Miniature Coconut Dumplings

ENTREES
Herb Roasted Chicken with a Plum Sauce
Curry Lamb Stew with Herbs and Spices
Grilled Dorado
Peas and Rice
Three Cheeses Macaroni Pie
Pineapple Sweet Potato Pie
Fresh Market Vegetables with Plantains

DESSERTS
Exotic Fresh Fruit Salad
Seasonal Cheesecake with Fruits
Apple Pie
Vanilla Ice Cream

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Soft Beverage at an additional cost

US$$43.00
Minimum of 30 persons required
Please note that a 17.5% Government tax and 10% Service Charge will be added to your bill
THE LIGHTHOUSE

PLATTERS
Platter of Tomatoes Filled With Tuna Mayonnaise
Platter of Smoked Bangamary
With A Fresh Tomato Avocado Salsa

SALADS
Traditional Caesar Salad
Shaved Parmesan, Garlic Croutons, Bacon Crisp,
Caesar Dressing, Cabbage Slaw with Raisins, Tomatoes
Toasted Almonds, Mixed Bean Salad with Onion and Coriander
Chicken and Pineapple Salad with Fresh Mint

SOUP
Cream of Split Pea

ENTREES
Stir Fry Chicken with Onions, Peppers, Garlic, Black Bean Sauce
Cajun Mahi Mahi with a Lime Butter Sauce
Penne Pasta with Roasted Vegetables, Parmesan Cream Sauce (V)
Steam White Rice with Scallions and Thyme
Sautéed Green Vegetables

CARVERY
Honey Glazed Ham

DESSERTS
Sliced Fruit Tray
Black Forest Gateau
Orange Sherbet
Pineapple dacquoise

Soft Beverage at an additional cost

US$48.00
Minimum of 30 persons required
Please note that a 17.5% Government tax and 10% Service Charge will be added to your bill
“EXECUTIVE DECISION”

VEGETABLE ANTIPASTO ASSORTMENT
Selection of Lettuce Leaves, Sliced Cucumbers, Tomato Wedges, Shredded Carrots, Italian, French and Thousand Island Dressing

SALADS
White Bean Salad with Tomato Vinaigrette
Beetroot Salad with Citrus Vinaigrette
Tuna, Olives, Potatoes and Basil with Olive Oil and Lemon Dressing
Traditional Coleslaw

SOUP
Vegetable Minestrone (V)
Served With Cheese Croutons

ENTREES
Grilled Ginger Lamb Chops
Oven Roasted Chicken with a Thyme Jus
Pan Fried Flying Fish (With Lemon Wedges)
Creole Rice Pilaff
Medley of Vegetables

PASTA STATION
Cheese Tortellini in a Fresh Tomato Basil Sauce (V)
Penne Pasta and Alfredo Sauce
Grated Parmesan Reggiano

DESSERTS
Platter of Fresh Cut Fruits
French Apple Tart
Fruit Topped Cheesecake
Crème Brulee
Dark Chocolate Mousse Cake
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Soft Beverage at an additional cost
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US$56.00
Minimum of 30 persons required
Please note that a 17.5% Government tax and 10% Service Charge will be added to your bill