



THANKSGIVING MENU

SALADS

Caesar Salad Station
with Condiments

Roasted Beet, Pumpkin & Chickpeas Salad

Quinoa Salad
with Dried Cranberries & Cilantro

Mixed Green Salad Bar
with Assorted Dressings

Waldorf Salad
Apples, Celery, Walnuts

Garlic Roasted Herbs
& Lemon Marinated Vegetables
with Mediterranean Olives

COLD BUFFET

Poached Shrimp
Scotch Bonnet Sour Cream & Cocktail Sauce

Scallop Salad
Basil Vinaigrette & Roasted Pear

Octopus & Herb Roasted Sweet Potato Skewers
Smoke Paprika Aioli

Artisan Local & International Cheeses
Brie, Gorgonzola, Manchego, Muenster, Red
Maroon, Aged Cheddar, Jamaican Pepper Jack

Bloody Mary Seafood Shooter

Smoked Seafood Terrine
& Fennel Cucumber Salad

Gravlax & Asparagus, Pickled Onions

Tuna Poke
with Wakame Salad

Jamaican Charcuterie, Pickled Vegetables
and Local Exotic Fruits

Dried Fruits, Grapes, Celery, Assorted Nuts

Selection of Freshly Baked Breads
and Crackers

CARVING STATIONS

Honey Glazed Ham
Spiced Pineapple-Sorrel Chutney

Slow Roasted Free Range Turkey with Gravy
Bread & Sage Stuffing, Cranberry Jelly

Sea Salt Crusted Prime Rib of Beef
Horseradish, au Jus

FROM THE HOT KITCHEN

Grilled Salmon Fillet with Béarnaise Sauce

Crispy Ahi Tuna, Chard & Kumquats

Jerk Pork Belly with Golden Berry Compote

Poached Lobster Medallion
Quince, Chickpeas and Cherry Tomatoes

Truffled Mac 'n' Cheese

Sweet Corn Blini

Garlic Mashed Potatoes

Roasted Pumpkin
with Sage & Pecorino Cheese

Leeks & Bacon Quiche

Rainbow Carrots
with Passion Fruit & Olives

Brussel Sprouts

Stuffed Zucchini
with Dates, Almond & Goat Cheese

Bacon String Beans

Red Wine Poached Pears

Roasted Sweet Potatoes
Rosemary, Pecan

Cranberry Rice Pilaf

Roasted Celeriac
with Coffee & Glazed Apples

DESSERTS

Peach Cobbler

Pumpkin Spice & Caramel Cheesecake
Pecan Tarts

Double Chocolate Cake

Carrot Cake with Cream Cheese Frosting

Lemon Pound Cake

Pumpkin Pie, Cherry Pie

Lemon Tartlets

Cranberry Shortbread Cookies

Oatmeal & Raisin Cookies

Sweet Potato Mousse

Homemade Gelato and Sorbets with Toppings

Price US\$130 per person

Please advise your server of any food allergies or special dietary needs you may have. Also note 10% government tax and 15% service charge will be added to your bill.