



**Banquet Menu Plated Dinner 2017**

Includes Assorted Breads with Creamy Butter,  
Fruit Juice with Entrée  
Minimum of 30 Persons

**Menu 1**

Tossed Mixed Garden Greens and drizzled papaya Lime Vinaigrette

Or

Roasted Pumpkin Soup with Cinnamon Croutons

\*\*

Jerk Chicken Plantain Roulade with Mango Spice Sauce

Thyme Crusted Snapper Fillet with Brown Butter Sauce

Sautéed Seasonal Vegetables

Rice and Peas

\*\*

Red Velvet Cream Cake

**\$35.00**

**Menu 2**

Crispy Iceberg Lettuce topped with Pickled Carrot and your choice of Dressings or Vinaigrette

Or

Coconut Vegetable Cream Soup

\*\*

Grilled Chicken Teriyaki

Fried Allspice Tilapia Fillet with Escoveitched Aioli

Sautéed Seasonal Vegetables

Gungo Peas Rice

\*\*

Coffee Scented Black forest Cake with duet of Mocha and Strawberry Sauce

**\$32.50**

Service Charge 10% and Government Tax 16.5 % additional

Prices Subject To Change without notice

Tel: 876-953-24-85/Fax: 876-940-8426

Email – sales@hiresortjamaica.com



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**Menu 3**

Artisan Greens with Chilled Cucumber lemon Relish and Sun Ripe Plummy Tomato and your choice of dressing

Or

Seafood Gumbo

\*\*

Broiled Caribbean Lobster, Roasted Garlic Butter Sauce  
Peppercorn Scented Filet Mignon with Portobello Demi Sauce  
Sautéed Seasonal Vegetables  
Duchesse Potato

\*\*

Pumpkin Cinnamon Cheese Cake

**\$60.00**

**Menu 4**

Crispy Romaine Parmesan Salad with Basil Croutons and Balsamic Vinaigrette

Or

Red Peas Vegetable Soup

\*\*

Ginger Glazed Smoked Pork Scaloppini  
Semi Deboned Jerk Chicken with Jus Lie'  
Sautéed Seasonal Vegetables  
Pumpkin Rice Pilaf

\*\*

Key Lime Bread Pudding with Coconut Sauce

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**Salads**

Romaine Crisp, Orange, Onion with Avocado Sauce	\$5.50
Tomato Caprese with Pesto Aioli	\$7.50
Tossed Mixed Greens with your choice of dressing	\$3.75
Crispy Bib with Shaved Carrot and Pecan drizzled with Cranberry Vinaigrette	\$6.00

**Soups**

Corned Pork Peas Soup	\$3.50
Cream of Pigeon Peas	\$4.50
Pumpkin Vegetable Soup	\$4.50
Cream of Pumpkin Soup with Jerk Chicken	\$5.50
Red Peas Soup with Spicy Coconut Extract	\$4.00

**Entrée**

Grilled Snapper Infused Annatto Spiced Vegetables	\$12.50
Seared Atlantic Salmon, Lemon & Fresh Herbs	\$18.50
Broiled Caribbean Lobster, Roasted Garlic Butter Sauce	\$30.00
Grilled Escoveitched Snapper	\$13.00
Roasted Rainbow Trout, Toasted Almonds & Beurre Noisette	\$12.00
Breaded Sesame Tilapia with Garlic Ginger Sauce	\$10.00
Lemon Thyme Roasted Chicken, Natural jus	\$12.00
Honey Ginger Roasted Chicken with natural Jus	\$10.00
Herb Crust Chicken with Coconut Sauce	\$12.50
Jerk Barbeque Semi Deboned Chicken	\$12.00
Grilled Double Dipped Barbeque Smoked Pork Chops	\$14.00
Peppercorn Scented Filet Mignon with Portobello Demi Sauce	\$30.00
Surf & Turf- Grilled Beef Sirloin with Garlic Buttered Tiger Pranes	\$40.00
Seared Lamb Chops with Rosemary Beurre Noisette	\$20.00

*All Entrées are served with Seasonal Fresh Vegetables and Your Choice of Starch:*

Oven Roasted Potato	Rice and Peas (Kidney Beas & Rice)
Cinnamon Butter Potato	Pigeon Peas Rice Pilaf
Garlic Whipped Potato	Steamed Calaloo Rice
Duchesse Potato	Pumpkin Coconut Rice



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**Desserts and Pastries**

Banana Upside Down Cake with Vanilla Ice Cream	\$7.00
Key Lime Bread Pudding with Coconut Sauce	\$4.50
New York Style Strawberry Cheese Cake	\$8.00
Red Velvet Cream Cake with Chocolate Sauce	\$ 8.00
Scented Black Forest Cake with duet of Mocha and Strawberry Sauce	\$8.50
Italian Profiterole infused with Vanilla Ice Cream, Drizzled with Chocolate Sauce and Kiwi Coulis	\$7.50
Crème Brulee with Berry Salsa	\$6.50
German Chocolate Cake	\$6.50

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