



Banquet Menu Plated Lunch

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

Menu 1

Roasted Pumpkin Soup with Cinnamon
Croutons

**

Herb Crusted Chicken with Ginger Pineapple
Gastrique

Sautéed Seasonal Vegetables with tarragon
Rice and Peas

**

Coconut Rum Cake

*Caribbean Style Rum Cake infused with Dark Spiced Rum, Coconut
Extract and shredded Coconut*

\$23.00

Menu 3

Tossed Mixed Greens with Sun Ripe Roma
Tomato and your choice of dressing

Or

Corned Pork Peas Soup

**

Jerk Chicken with Papaya Au Ju

Fried Plantain

Sautéed Seasonal Vegetables

Pumpkin Rice

**

Strawberry Lime Cheese Cake

\$25.00

Menu 2

Citrus Cucumber Salad with Aged Feta

**

Holiday Inn Club Sandwich

Filled with Smoked Chicken, Muscle Ham,
Cheddar Cheese, Tomato and Pickle

Banana Chips

Crudité Vegetables with Avocado Dip

**

Chocolate Chip Cookies Napoleon

*Homemade Chocolate Chip Cookies with French Vanilla ice Cream
drizzled with Chocolate Fudge Sauce*

\$18.00

Menu 4

Crispy Romaine Parmesan Salad with Basil

Croutons and Caesar Dressing

Or

Pumpkin Vegetable Soup

**

Ginger Glazed Smoked Pork Scaloppini

Semi Deboned Cajun Chicken

Sautéed Seasonal Vegetables

Black Eye Peas Rice Pilaf

**

Key Lime Bread Pudding with Coconut Sauce

\$30.00

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



Create your own Banquet Plated Lunch Menu

Includes Assorted Breads with Creamy Butter,
Fruit Juice with Entrée, High Mountain Coffee and a Selection of Teas
Minimum of 30 Persons

Salads

Romaine Crisp, Orange, Onion with Avocado Sauce	\$6.00
Tomato Caprese with Pesto Aioli	\$8.00
Tossed Mixed Greens with your choice of dressing	\$5.00
Crispy Bib with Shaved Carrot and Pecan drizzled with Cranberry Vinaigrette	\$7.00

Soups

Corned Pork Peas Soup	\$4.00
Cream of Pigeon Peas	\$3.50
Pumpkin Vegetable Soup	\$3.00
Cream of Pumpkin Soup with Jerk Chicken	\$6.00
Curried Chicken Ginger Noodle Soup	\$4.50

Entrées

Fish

Grilled Snapper Infused Annatto Spiced Vegetables	\$20.00
Seared Atlantic Salmon, Lemon & Fresh Herbs	\$23.00
Breaded Tilapia Fillet with Avocado & lime Salsa	\$16.00
Roasted Rainbow Trout, Toasted Almonds & Beurre Noisette	\$18.00
Sesame Seared Salmon, Soy, Chili & Ginger Broth	\$25.00
Escoveitched Snapper Fillet	\$15.00

Chicken

Lemon Thyme Roasted Chicken, Natural jus	\$16.00
Honey Ginger Roasted Chicken with natural Jus	\$18.00
Herb Crusted Chicken with Coconut Sauce	\$18.00
Jerk Barbeque Semi Deboned Chicken	\$20.00

Meat

Grilled Double Dipped Barbeque Smoked Pork Chops	\$22.00
Thyme Scented Fillet Mignon with Portobello Demi Sauce	\$32.00
Surf & Turf- Grilled Beef Sirloin with Garlic Buttered Tiger Shrimp	\$35.00
Seared Lamb Chops with Rosemary Beurre Noisette	\$26.00

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

Oven Roasted Potato	Rice and Peas (Kidney Beans & Rice)
Cinnamon Butter potato	Pigeon Peas Rice Pilaf
Garlic Whipped Potato	Steamed Calaloo Rice
Duchesse Potato	Vegetable Coconut Rice
Buttermilk Mashed Yellow Yam	Seasoned Rice

Pastries and Desserts

Strawberry Victoria Cake	\$6.00
Key Lime Bread Pudding with Coconut Sauce	\$4.00
Pumpkin Cinnamon Cheese Cake	\$8.00
Red Velvet Cream Cake	\$6.00
Coffee Scented Black forest Cake with duet of Mocha and Strawberry Sauce	\$8.00
Italian Profiterole infused with Vanilla ice Cream, Drizzled with Chocolate Sauce and Kiwi Coulis	\$8.00
Crème Brule with Berry Salsa	\$7.00
German Chocolate cake	\$8.00

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