Caribbean Theme Dinner

WILD HARVEST

TROPICAL FRUITS SET-UP
CHOPPED TROPICAL FRUITS SET-UP
CHILLED SEAFOOD CEVICHE BAR
SCALLOP, SHRIMP, TUNA, CRAB, MUSSEL, MAHI - MAHI*
FRESH LIME, RED ONION, CILANTRO, CHOPPED TOMATOES, SCALLION, JALAPENO,
COCONUT MILK, OLIVE OIL, LETTUCE, GARLIC
TORTILLA CHIPS, TACO SHELLS

DISTANT LANDS ITALIAN

Pasta
MUSHROOM FONTINA FARFALLE
PESTO CHICKEN PENNE CASSEROLE
MEAT LASAGNA

Pasta Bar
create your own
LINGUINI, PENNE
marinara, bolognese, alfredo, basil pesto

Breads
RUSTIC CIABATTA WHEEL, MIXED HERB AND PECORINO FOCACCIA, GARLIC SCROLLS

Fruits
ITALIAN FRUIT SALAD, chopped fruits, citrus sugar syrup, mint

BANANA FOSTER CRISP (serve in a paella pan)
CARIBBEAN SEAFOOD Paella (serve in a paella pan)

BREAD BOARD

Bread
PAN DE COCO, CARIBBEAN CORNBREAD,
PANAMA ROLLS, GOLFEADOS
SWEET BREAD, BUTTER BREAD
REGULAR BREAD CYCLE
ROTI

Cold Display
MANGO, HEART OF PALM SALAD,
BAY SHRIMP AND AVOCADO LIME,
SEAFOOD MANGO *,
SWEET POTATO AND BEAN SALAD CILANTRO
3 Kinds Cold Cuts, 3 Kinds Cheese Sliced, Antipasto
2 Kinds Tropical Fruits, Sliced & Chopped

HOMESTEAD

Soup - Hot
CABBAGE BACON SOUP

Carving
SUCKLING PIG, JERKED PORK BELLY

Entrée
ASSORTED SAUSAGE WITH SAUTEED ONIONS, JAMAICAN PATTIES, BEEF, CHICKEN, VEGGIE CHUTNEY AND SALSA,
PORK RIBS

Sauces
NEW YORK STEAK (7 OZ) *

Seafood
QUESO (CHEESE SAUCE DIVE-IN), BBQ SAUCE, SALSA PICANTE
BREADED SHRIMP
GROUPER COU-COU *

Vegetarian
JERKED CHICKEN
BEYOND BEEF STUFFED SQUASH

Vegetables
braised okra and tomato, scallion sautéed corn, fried cabbage and collard greens

Starch
jamaican peas & rice
creamed yam purée, french fries

Condiments
pico de gallo, salsa verde, salsa crudo, plantains
2 Kinds Fruits, Sliced & Chopped

DISTANT LANDS ASIA

Asian Dish
SHANGHAI RIBS

Side - Rice
STEAMED RICE

Indian Station
VEGETABLE KADHAI
DAL
LAMB KEEMA

Indian Bread & Condiments
SCENTED BASMATI RICE

Dessert
paratha, papadum, raita, kachumber
MANGO TAPIOCA

SWEET SPOT

CARIBBEAN RUM CAKE, COCONUT KEY LIME PIE
PINA COLADA CAKE, COCONUT CHEESECAKE, PINEAPPLE AND MANGO TARTS
CHOCOLATE GINGER MOUSSE JAR NS GF

Ice Cream
VANILLA, CHOCOLATE

Ice Cream Condiments
chocolate, mango, berry, butterscotch, assorted cookies

Seasonal Programming
CREPES MADE TO ORDER
rum butter caramel sauce with choice of fresh fruit toppings

Vegetarian GF Gluten Free ND Non-Dairy NS No Sugar Added
If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.