



Menu



All prices will attract 10% government tax and 18% service charge

Coffee Breaks

THE POWER BREAK

Assorted Granola Bars
Fresh Fruit Skewer with Honey and Yogurt
Mineral Water
Coffee/Tea
US\$14.00 per person

HEALTH BREAK

Fresh Orange Juice
Bran Muffins
Sliced Fresh Fruits
Assorted Local Nuts
Coffee and Tea
US\$16.00 per person

THE CHOCOHOLIC

Chocolate-Dipped Fruits
Chocolate Chip Cookies
Brownies
Chocolate Milk
Coffee/Tea
US\$18.00 per person

ENGLISH AFTERNOON TEA

Assortment of Regular and Herbal Teas
Scones with Preserves
Assorted Finger Sandwiches
(ham & cheese, tuna, cucumber & dill, tomato & Basil)
Fresh Fruit Tartlets
US\$21.00 per person

Farewell Brunch

Starters will be placed on individual tables

Mixed Tropical Fruits
Breakfast Pastries & Preserves
Selection of Organic Vegetables and Fruit Juices

Main Station Options:

Eggs and Omelet Station

Prepared to order
Ham, Goat Cheese, Cheddar and Swiss Cheese
With organic vegetables and herbs

US\$18.00 per person

OR

Potato Pancakes Laches Station

Sour cream, smoked salmon, smoked marlin, chives and other condiments

US\$20 per person

OR

Steak & Eggs Station

Served with Carved Beef Tenderloin, Mushrooms, oven roasted tomato, Wilted Spinach,
Truffle Hollandaise Sauce

US\$30 per person

OR

Jumbo Crossiant Sandwiches

Freshly Baked Croissants with Scrambled Eggs, Black Forest Ham and Swiss Cheese

US\$15 per person

Sides

US\$10 per person

(please choose 3 sides)

Chicken Sausage Links
Lemon Butter Snapper
Pimento Wood Smoked Bacon
Yogurt and Granola Crunch Bakery Croissants, Muffins and Crumb Cake
Turkey or Pork Sausage
Sliced Pimento Smoked Bacon
Roasted Basil Potatoes & Grated Parmesan
Steamed Organic Greens with Local Seasoning
Whole Wheat & Plain Bagels, Flavored Cream Cheese, Sliced Lox, Onions and Capers
Seasonal Compote Cheese Blintz

Savoury

US\$16.00 per person

Seasonal Local Fruit Cobbler with Whipped Cream
Raisin Cinnamon Brioche French Toast Station with Appleton rum sauce

Plated Lunch

Chef's Selection of House Made Rolls and Herb Butter

Choice of (1) Starter:

Roasted Organic Pumpkin Soup
Tomato Gazpacho with 25 yr. old Balsamic
Vine-Ripe Tomato with Fresh Mozzarella & Basil
Caesar Salad with Caesar Dressing or Vinaigrette
Mixed Baby Organic Greens, Feta Cheese, Cucumber, Tomato, Olives with Lemon
Soft Herb Dressing

Choice of (1) Entrée:

Grilled Vegetables with Organic Farro White Bean Hummus
US\$35 per person
Roasted Chicken Breast with Escallion & Thyme Jus
US\$40 per guest
Guava Glazed Pork Loin with Pimento Jus
US\$42 per person
Slash & Grilled Caribbean Grouper with Fennel Citrus Slaw
US\$45 per person
Grilled Mahi Mahi
US\$46 per person
Grilled Tiger Prawns with Organic Tomato Salsa
US\$48 per person
Grilled Petite Angus Beef Filet with Roasted Garlic Aioli
US\$55 per guest

Choice of (2) Side Dishes:

Roasted Garlic Creamed Potatoes
Steamed Organic Vegetables
Lemongrass Jasmine Rice Pilaf
Wilted Baby Leaf Spinach
Cassava Wedge Fries
Vegetable jambalaya & smoked corn/tomato salsa

Choice of (1) Dessert:

Chocolate Truffle Torte with Fresh Fruit Compote
Tropical Sorbet or Ice Cream & Cookies
Fresh Fruit Tulip with Coconut Ice Cream

All prices will attract 10% government tax and 18% service charge

Buffet Lunch

Chef's Selection of House Made Rolls and Sweet Butter

Choice of (2) Salads:

Greek Salad with Feta Cheese
Black Olives, Cucumbers, Roasted Sweet Peppers, Red Onions, Tomato and lemon herb dressing
Caprese Salad with tossed fresh Mozzarella
Tomatoes, Cracked Black Pepper, Fresh Basil and Extra Virgin Olive Oil
Romaine Lettuce with Shaved Parmesan Cheese and Caesar Dressing, Anchovy, Garlic Croutons
Organic Mixed Greens
Tomato, Julienne Carrot & Cucumber, Fresh Garden Herbs and Balsamic Vinaigrette

Choice of (1) Soup:

Chilled Cucumber & Fennel Soup
Smoked Crème Fraiche
Jamaican Inspired Minestrone
Turmeric Coconut Noodles
Caribbean Seafood Soup
Herb Pistou

Choice of Entrees

Coconut Lemongrass Curry Boneless Chicken
Grilled Red Snapper fillet with pickled vegetables & crispy cassava chips
Sautéed Shrimp with Linguine Pasta & Coconut Cream "Run Down" Sauce
Smoked Jerk Pork Loin with Pimento B.B.Q. Sauce
Vegetable Lasagna with Stewed Tomato Basil Sauce & Fine Olive Oil
Grilled Pork Ribs with a smoked corn salsa

Choice of (2) Side Dishes

Penne Pasta tossed with garden arugula pesto
Basmati Rice
Chilled Farro Salad
Fennel Slaw
Spring medley of Steamed Vegetables
Roasted Sweet Potatoes
Chilled Green Beans with a mustard dressing

Choice of (2) Individual Sweets:

Tropical Sorbet
Mango Galette with a vanilla crème anglaise
Chocolate Mousse Sundae
Seasonal Fruit Tartlet

Choice of 2 Entrées: **US\$48.00 per person**
Choice of 3 Entrées: **US\$55.00 per person**
Choice of 4 Entrées: **US\$65.00 per person**

All prices will attract 10% government tax and 18% service charge

Hors d'oeuvres Selection

HOT (Prices are per dozen)

Jamaican Crab Cake with Jerked Mayonnaise,	\$48
Sesame Chicken Satay with mango vinaigrette	\$42
Beef Satay with pepper Sauce	\$46
Coconut Shrimp Mango Ginger Relish,	\$48
Conch Fritter with Jerked Mayonnaise	\$32
BBQ Beef on Tostones	\$40
Tempura Shrimp with Sop Dip	\$46
Lobster Beignet with Lemon aioli	\$50
Mini Surf n Turf beef tenderloin and local rock shrimp	\$60
Ackee and codfish on Bammies with Scotch Bonnet Hollandaise	\$25
Jerk Pork Wontons	\$36
Crispy Calamari squares with Coconut mayo lemongrass aioli	\$48

COLD (Prices are per dozen)

Asian duck in mandarin pancake	\$36
Smoked marlin Tartar on cucumber with capers	\$40
Sushi grade Tuna tartar on scallion toast	\$40
Jerk chicken breast tartlet with mango chutney	\$36
Crispy wonton with crab and mango	\$48
Watermelon feta Surprise	\$28
Seafood Ceviche shooter with scotch bonnet oil	\$38
Brie Tartlet with Vanilla Mango Chutney	\$28
Asian Chicken Salad Wonton	\$30
Shrimp Cocktail with Lemon Spoon	\$42
Spicy Shrimp with Candied Pineapple	\$40
Prosciutto, Basil and Mozzarella Pinwheels Antipasto Stack on French Baguette	\$38
Lobster Medallion with Papaya Relish	\$48
Smoked Salmon with capers, crème fraiche and arugula cream	\$42

VEGETARIAN COLD (Prices are per dozen)

Tomato, buffalo mozzarella & basil crostini	\$28
Vine ripened tomato bruschetta	\$25
Crispy Rice Cracker with lemongrass butterbean hummus and basil caviar	\$28
Rice paper vegetable Spring Rolls	\$25

VEGETARIAN HOT (Prices are per dozen)

Mini Roasted Vegetable Puff	\$28
Vegetable Spring Roll with Sweet Soy Chili Sauce	\$36
Meatless Meatballs (Chickpeas) with Basil Tomato Sauce	\$25
Seasonal Quiche	\$25
Roasted Eggplant with sweet onion and black focaccia	\$28

Enhancements

Enhance your Cocktail Reception by adding:

Cheese Display

Our Unique Selection of Imported and Domestic Cheeses
Complimented with Dried Fruits, Nuts and Artisan Breads
US\$14 per guest

Fresh Fruit Display

An Elaborate Display of Fresh Seasonal Fruits
Accompanied by Biscotti, Whipped Cream and Chocolate Fondue
US\$20.00 per guest

Crudités

Display of Fresh organic vegetables
served with Seasonal Dips, Hummus and crackers
US\$10.00 per person

Antipasto Bar

Italian cold Cuts including Parma Ham, Salami, Smoked Duck Breast and Grilled Marinated Vegetable & Aged Balsamic , Assorted Marinated Olives, Sundried Tomatoes, Arugula Salad, Hard Cheeses
Focaccia and Grissini and Rosemary Twist
US\$28.00 per person

Plated Dinner

Choice of (1) Starter:

Cold

- Marinated Goat Cheese with organic basil pesto with baby green salad with tarragon vinaigrette
- Crab and avocado salad with sweet and sour pickled onion vinaigrette
- Fresh Tomato Mozzarella with 25 year old balsamic vinegar and basil pesto dressing
- Green Hearts of Romaine with Parmesan Sticks, Roasted Garlic Peppercorn Caesar Dressing
- Mango & Burrata Salad with basil vanilla dressing, fine olive oil & chili threads
- Arugula Salad with blue cheese crumble and port wine dressing sprinkled with toasted walnuts
- Arugula with Honey Glazed Duck Confit, Hanover Honey, Pulled Duck & aged Rum Citrus dressing
- Round Hill's Farmers Greens with Herb Grilled Vegetables Salad and Roasted Gazpacho Vinaigrette
- Local Mixed Field Tomatoes, Cucumber, Red Onion, Manchego Cheese, Coconut milk dill dressing

Hot

- Jamaican Crab Cakes with micro greens with a lemon aioli
- Orecchiette Pasta tossed with spinach pesto and Parmesan Reggiano
- Grilled Tiger Prawns with Asian slaw and lemongrass broth
- Oxtail Ravioli served with Lobster butter bean ragout
- Lobster Bisque with cognac crème fraiche
- Roasted Chicken Soup with garden sage bread dumplings
- Roasted Pumpkin Soup with cinnamon nutmeg swirl
- Warm Farro Style Risotto with Round Hill Tatsoi (vegetarian)
- Marinated Tofu Tempura with Tamari Soya Dip (Vegetarian)

Choice of (1) Entrée:

- Roasted Organic Chicken Breast stuffed with roasted tomato and caramelized onions/ or olives served with Thyme & tarragon jus
\$ 65.00 per person
- Grilled Spiny Lobster Tail with Garlic Ginger Butter
US\$85 per person
- Grilled Caribbean Snapper with a fennel slaw and saffron broth
US\$70 per person
- Blackened Grouper on a ragout of six beans and chorizo sausage
US\$75.00 per person
- Caribbean Cioppino with Fresh seafood, aromatic vegetables, saffron aioli served with focaccia bread
US\$60.00 per person
- Grilled Filet of Beef Tenderloin with triple- boiled roasted garlic
US\$85 per person
- Charcoal Smoked Pimento Jerk Pork – Red Stripe aioli
US\$65 per person

All prices will attract 10% government tax and 18% service charge

Filet of Beef Tenderloin with Tempura Jumbo Shrimps served with an escallion aioli
US\$95 per person

12-Hour Braised Beef Short Ribs with a Crispy Onion Merlot Reduction drizzle
US\$70 per person

Lamb Chops crusted with an organic rosemary and stone ground mustard
US\$105 per person

Braised Lamb Leg with organic soft white polenta and tomato herb pistou
US\$85 per person

Toasted Organic Quinoa Stew with Roasted Vegetables and chickpea (Vegetarian)
US\$55.00 per person

Roasted Zucchini Cannoli with Quinoa, Arugula Pesto and Toasted Pine Nuts (vegetarian)
US\$60.00 per person

Farro Stir Fry with Organic Ginger Spinach (Vegetarian)
US\$55.00 per person

Choice of (2) Sides :

Lemongrass Orzo pasta

Herb Oil Mashed Potatoes

Sweet Potatoes Gnocchi

Mixed Herb Rice

Green French Beans with fresh garden mint

Wilted Spinach & Kale

Garlic Butter Broccoli

Honey Glazed Baby Carrots

Lemongrass Jasmin Rice Pilaf

Choice of (1) Dessert:

Dark and White Chocolate Terrine with Sorrel Coulis

Fresh Fruit Tartlets with Cream Chantilly

Warm Mango Crepe with Coconut Ice Cream

Tiramisu with Biscotti and Fruit Coulis

French Vanilla Bean Creme Brulee with Crispy Coco Tuile

Coconut Parfait

Passion Fruit Crème Brulée

Jamaican Rum Cake & Extra Old Appleton Rum Sabayon

Tropical Fruit Plate with Coconut Ice Cream with Fruit Coulis

Petite Plate of Chocolate Truffles

Tropical Sorbet

Buffet Dinner

DINNER MENU

(Minimum 60 persons)

Soup

Pumpkin Chowder

Salad Station

Organic Field Greens with Three Types of Homemade Dressings
Potato Mustard Salad, Hand Cut Pickled Coleslaw, Marinated Tomato and Sweet Onion Salad
Fresh Fruit Cube Salad-coconut, ginger beer dressing
Marinated Seafood Salad with Lemon Dressing, Smoked Marlin with Capers and Red Onions
Shrimp Platter with Cocktail Sauce & Lime

Entrées

"Cracked Pimento Pepper" Crusted Roast Beef
Grilled Snapper with coconut lemon oil, blistered cherry tomato vierge
½ Split Jerked Chicken
Jerked Roasted Suckling Pig
*Cracked Conch

Accompaniments

Rice and Peas
Roasted Sweet Potatoes
Buttered Callaloo
Steamed Basil Herb Cho Cho

Desserts Selection

Assorted Round Hill Desserts
Gizzadas, Coconut Drops, Banana Pudding, Guava Cheesecake, Chocolate Truffle Torte
Tropical Pineapple Flambé with Coconut Ice Cream

US\$75 per person

Plus 10% government tax and 18% service charge

***(seasonal)**

Buffet - A - La - Carte

BUFFET DINNER MENU

Salads to include:

Fresh Mozzarella with Tomato and Basil,
Romaine Lettuce Platter, Toasted Herbed Croutons, Shaved Parmesan-Reggiano Cheese, Caesar Dressing

Farro Salad with Raisins, Roasted Peppers, Ripe Pitted Olives, Light Herb Vinaigrette
Organic Mixed Greens with lemon herb dressing

Entrees

Caribbean Grilled Snapper or Grouper or Mahi Mahi
Smoked Brisket of Beef
Pimento Grilled Jerked Chicken or BBQ Chicken
Roasted Suckling Pig or Guava Glazed Pork Loin

Side Dishes

Local Organic Vegetables
Roasted Rosemary Potatoes
Steamed Herb Rice
Oven Baked Ripe Plantains
Sautéed Callaloo

Dessert

Chef's Miniature Dessert Selections

Choice of 2 EntréesUS\$55.00

Choice of 3 EntreesUS\$60.00

Choice of 4 EntreesUS\$65.00

Prices quoted are per person.

Reception Action Stations

LOBSTER & FISH STATION

Grilled Lobster with Lemongrass Basil Butter with Roasted Corn Cilantro Salsa
Grilled Escoveitched Fillet of Snapper with Crispy Bammy Shingles and Round Hill Organic Arugula

US\$37.00 per person

plus 10% tax and 18% service charge
(minimum of 75 persons)

Lobster is seasonal

JERK CHICKEN STATION

Natural Pimento Skewered Jerk Chicken cooked over hard wood charcoal
And Jerk Sausage

served with different temperature homemade sauces and chutneys
Cucumber Salad with Smoked Cherry Tomato

US\$22.00 per person

plus 10% tax and 18% service charge
(minimum of 50 persons)

SMOKED MARLIN & FLAT BREAD STATION

Crispy Smoked Marlin Yam Dumplings with Jerk Aioli
Grilled Vegetable breads made to order with multiple toppings

Organic Spinach, Cherry Tomato, Tofu
Local Goat Cheese, Avocado, Sweet and Sour Onions
Grilled Vegetables, Homemade Salsas,

Butter Bean Hummus,
Pulled Oxtail & Smoked Pepper Shrimp,

US\$20.00 per person

(Minimum of 75 persons)

POTATO STATION

Creamed Potato with multiple toppings
Basil Caviar, Smoked Bacon Bits

Organic Chives, Lobster, Pulled Chicken
B.B.Q Short Ribs,

Cheddar Cheese, Blue Cheese
Sour Cream, Smoked Chipotle
Broccoli, Roasted Garlic, Black Truffle Cream

US\$18 per person

plus 10% tax and 18% service charge

ORGANIC & PASTA STATION

Roasted Organic Pumpkin Salad
Caribbean Lentil Salad with Mangoes
Local Goat Feta Cheese with Pickled Vegetables
Round Hill Garden Bar with Mixed lettuces and multiple condiments

Also a Chef cooking pasta to order:
Orecchiette pasta with arugula and grilled squash
Penne Pasta with Cherry Tomatoes and Creamed Spinach Pesto
Cavatelli Mushroom Sauces and shaved Parmesan Cheese
Serves bowls of salads and pasta

US\$20.00 per person

plus 10% tax and 18% service charge
(Minimum of 50 persons)

Carving Stations

ANGUS BEEF STRIP LOIN

Grilled Tomato, Jerk Aioli, Mustard,
Homemade Rolls and Hand Sliced Potato Chips

US\$20.00 per person

plus 10% tax and 18% service charge
serves 30 persons

ANGUS SLOW ROASTED PRIME RIB

Roasted Garlic and Salt Crusted Prime Rib,
Au Jus, Horseradish cream and Homemade Rolls

US\$25.00 per person

plus 10% tax and 18% service charge
serves 30 persons

WHOLE ROASTED ANGUS BEEF TENDERLOIN

Fresh Herb and Mustard Angus Tenderloin, Au Jus, Pole Beans and Creamed Potatoes

US\$35.00 per person

plus 10% tax and 18% service charge
serves 30 persons

SLOW ROASTED HERB CRUSTED LAMB LEG

Grilled Garlic Rosemary Flat Bread, Roasted Vegetable Salad and Stone Mustard Ground Mustard

US\$24.00 per person

plus 10% tax and 18% service charge
serves 30 persons

ROASTED PORK LOIN

Cracked Black Pepper and Glazed with Organic Rosemary Honey
Roasted Sweet Yams and Pineapple Chutney Grilled Garlic Rosemary Flat Bread, Roasted Vegetable
Salad and Stone Mustard Ground Mustard

US\$18.00 per person

plus 10% tax and 18% service charge
serves 30 persons

HONEY GLAZED HAM

Appleton Rum Glaze with Mini Coco Bread and condiments

US\$15.00 per person

plus 10% tax and 18% service charge
serves 30 persons

ROASTED SNAPPER

Herb fennel and Farro Salad with home preserved limes
Roasted Sweet Yams and Pineapple Chutney Grilled Garlic Rosemary Flat Bread, Roasted Vegetable
Salad and Stone Mustard Ground Mustard

US\$18.00 per person

plus 10% tax and 18% service charge

serves 30 persons



All prices will attract 10% government tax and 18% service charge

Dessert Stations

BEIGNET STATION

Warm Beignet Station
Ice Cream (Coconut & Mango)
with multiple sauces and jellies done to order
21 Year old Appleton Rum crème anglaise
Homemade Butter Scotch, Vanilla Beans, Guava Jelly & Ginger Mint Powder Sugar

US\$15.00 per person
plus 10% tax and 18% service charge
(minimum of 50 persons)

CREPE STATION

Crepes made to order
Selection of fillings and fresh fruits
Vanilla Ice Cream

US\$15.00 per person
plus 10% tax and 18% service charge
(minimum of 50 persons)

CANDY BAR

Selection of colourful Candies

US\$15.00 per person
plus 10% tax and 18% service charge
(minimum of 50 persons)

SORBET & ICE CREAM BAR

Selection of Homemade Sorbets and Ice cream
Selection of toppings
Fresh fruits, Hot Chocolate Sauce, Hot caramel sauce, Fudge, Brownie pieces, M&Ms, Oreos, Whipped cream

US\$17.00 per person
plus 10% tax and 18% service charge
(minimum of 50 persons)

Late Night Buffets

Grilled Cheese Sandwiches

Swiss on wheat and cheddar on white

Croque Monsieur

grilled ham & cheese

Fried Chicken and Mini Waffles

Coconut butter milk boneless fried chicken and escallion waffles

Hand Sliced French Fries

Served in shooter glasses

Mini Waffles & Pancakes

served with syrup & whipped banana butter

Bite Size Sliders

Hamburgers and Cheese burgers

Macaroni & Cheese

with sharp white cheddar served in ramekins

BBQ Short Rib and Cheese Casserole

DIY Nacho Station

Sweet potato, plantain, maize, guacamole, jerk sour cream, pepper jack cheese, tomato salsa, pulled

Macaroni & Cheese

with sharp white cheddar served in ramekins

Jerk Franks in a blanket

Honey mustard and bbq sauce

Pizzas

Pizzas made with mozzarella cheese, sprinkled with basil

OR

Arugula sprinkled with pecorino reggiano cheese

OR

Jerk Chicken Pizza

Late night Cookies

Cookies filled with buttercream

Blondies – white chocolate cookies

Jamaican Cocktail Patties
beef or chicken



Choose any 3 options

US\$20.00 per person
plus 10% tax and 18% service charge

An additional cost for Staff will be incurred with Late Night Buffet