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## Breakfast - Buffets

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All buffet breakfasts include freshly brewed regular and decaffeinated coffee and a selection of gourmet teas. Buffet breakfasts are based on 2 hours service. Minimum 30 persons, additional charge will apply if numbers fall below 30.

BF1

### **Continental**

Freshly squeezed Orange Juice  
One of the following juices: Grapefruit, Cranberry, Mango-Carrot or Pineapple Juice  
Sliced Seasonal Tropical Fruits  
Freshly baked Croissant, Muffins, Danish, Jamaican Banana Bread, assorted Bagels  
Cream cheese, Fruit Preserves and Butter  
**\$25 per person**

BF2

### **Healthy Start Spa Breakfast**

Freshly squeezed Orange Juice  
One of the following juices: Grapefruit, Cranberry, Mango-Carrot or Pineapple  
Seasonal Carved Fresh Fruits  
Natural Yogurt, homemade Granola bar and Fresh Fruit Purees  
Fruit & Nut Muesli with Skimmed or Whole Milk  
Raw vegan Chia Pudding with dates, Almonds and Banana  
Freshly baked muffins - Carrot, Zucchini, Mango, Bran  
Vegetable Crudités with Cottage Cheese  
Fruit Preserve & Honey  
**\$30 per person**

BF3

### **Jamaican Breakfast**

Freshly Squeezed Orange Juice  
One of the following juices: Coconut Water, June Plum, Sorrel, Sour Sop or Pineapple  
Sliced Seasonal Tropical Fruits  
Freshly baked Croissant, Muffins, Danish, Jamaican Banana Bread,  
Warm Cinnamon Rolls  
Fruit Preserves and Butter  
Cornmeal Porridge, condensed milk  
Ackee & Saltfish, Jerk Sausage  
Fried Dumplings, Boiled Green Bananas  
Fried Plantains, Steamed Callaloo  
**\$ 32 per person**

BF4

**Sunrise Breakfast**

Freshly squeezed Orange Juice  
One of the following juices: Grapefruit, Cranberry, Mango-Carrot or Pineapple Juice  
Sliced Seasonal Tropical Fruits  
Freshly baked Croissant, Muffins, Danish,  
Fruit Preserves and Butter  
Brioche French Toast with Bananas Foster Maple Caramel  
Scrambled Eggs with Chives, Crisp Smoked Bacon  
Pork, Chicken or Beef Sausage, Golden Hash Brown Potatoes, Grilled Tomato  
**\$32** per person

BF5

**Morning Deluxe**

Freshly squeezed Orange Juice  
One of the following juices: Grapefruit, Cranberry, Mango-Carrot or Pineapple Juice,  
coconut Water  
Seasonal Carved Tropical Fruits and Berries  
Freshly baked Croissant, Muffins, Danish, Jamaican Banana Bread,  
Homemade Granola Bar, Cereal and dried Fruits  
Natural and flavoured Yogurt & Almond Milk  
Bagels and Cream cheese, Fruit Preserves Butter  
Smoked Salmon  
Smoked Marlin  
Charcuterie, selection of cured meats to include poultry pork and beef

**Live Omelette Station included:**

Onion, Tomato, Mushroom, Sweet Pepper, Spinach, Ham, Bacon, Cheddar Cheese

Choice of one:

Scrambled Egg Whites with Chives

Traditional Eggs Benedict with Hollandaise Sauce

Choice of two:

Crisp Smoked Bacon, Grill Ham, Breakfast Sausages or Chipolatas

O'Brien Potatoes, Asparagus-Swiss Cheese Quiche

Choice of one:

Banana Pancakes, French Toast, Belgian Waffles,

All served with Maple Syrup, Caramelized Bananas, Berry Compote, Gianduja Chocolate  
Sauce

**\$38** per person

**Action Stations** 

**Custom Made Omelette Station** \$12 per person  
Onion, Tomato, Mushroom, Sweet Pepper, Spinach, Ham, Bacon, Cheddar Cheese

**Eggs Benedict Station**, with Gourmet Ham or Smoked Salmon \$12 per person

**Fruit Smoothie Station** \$12 per person  
Blended Detox, Very Berry and Tropical local Fruits in season

**Vegetable & Juice bar** \$12 per person  
Beetroot, celery, cucumber, parsley, carrots, spinach, micro greens,  
Orange, Papaya, Mango, Pineapple

### Breakfast/Brunch Buffet Enhancements

Cereal Selection with Skimmed, Whole, Almond and Soy Milk	\$6 per person
Selection of International Cheese	\$10 per person
Charcuterie, selection of cured meats	\$10 per person
Hot steel cut oats, cinnamon, dark chocolate chips, brown sugar	\$6 per person
Egg white frittata, choice of cassava, callaloo, bell peppers	\$8 per person
Smoked Salmon Quiche	\$10 per person
Savoury Muffin, Zucchini and organic Cherry tomato	\$8 per person
Chicken / Pork / Beef Sausage	\$5 per person
Jerk Chicken Hash	\$10 per person
Canadian Bacon	\$5 per person
Sautéed Mushrooms	\$5 per person

#### BF6

#### **Plated Breakfast**

Scrambled Eggs with Chives
Crisp Smoked Bacon, Traditional Pork Link Sausage
Golden Hash Brown Potatoes, Grilled Tomato
<b>OR</b>
Ackee & Saltfish
Jerk Sausage, Fried Dumplings
Fried Plantains, Steamed Callaloo, Cassava Bammies
<b>OR</b>
Eggs Benedict
Golden Hash Brown Potatoes, Grilled Tomato
<b>\$ 35 per person</b>

All plated breakfasts are served with  
Freshly Squeezed Orange Juice, Seasonal Carved Tropical Fruits  
Oven Fresh Breakfast Pastries  
Freshly brewed Coffee and Gourmet Teas

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## Coffee Breaks Packages

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CBP1

### Gelato Break

Homemade selection of Gelato and Sorbet,  
Complimented with condiments to include sprinkles, fruit sauces  
Cookie crumbles, Cones  
**\$12** per person

CBP2

### The Classic

Freshly brewed Coffee, Gourmet Teas  
Freshly squeezed Orange Juice  
Plus one of the following Juices:  
Pineapple, Cranberry, Mango-Carrot, Grapefruit  
Freshly baked selection of:  
Danish, Croissants, Muffins, Jamaican Banana bread  
or  
Afternoon tea selection:  
Coconut Macaron, Mango Lime Financier, fresh Fruit Tartlet  
**\$19** per person

CBP3

### Chocolate fun

Freshly Brewed Coffee, Hot chocolate, Gourmet Teas  
Freshly baked Chocolate chip cookies, Chocolate croissant, chocolate granola bars,  
Chocolate lollipops, Jamaican Chocolate Brittles  
**\$20** per person

CBP4

### Healthy Treat

Freshly brewed Coffee or Gourmet Tea  
Freshly Squeezed Orange Juice  
Coconut Water  
Sliced Seasonal Tropical Fruits  
Greek & low fat Yoghurt selection,  
Bircher Muesli  
Homemade Granola bars  
**\$25** per person

CBP5

### Salty and Sweet

Fresh Mint Lemonade & Ice coffee  
Homemade Granola Bars  
Savoury Muffins (Zucchini & Rosemary, Cherry tomatoes & Thyme, Callaloo & garlic,  
aged Cheddar)  
Jerked Cashews  
Plantain Chips  
Jamaican Chocolate Brittle (Sea salt-Chilly- Jerk –Hazelnut)  
Chia Seed and Coconut Pudding, Toasted Almonds and Blueberries  
**\$25** per person

## Breaks and Hospitality Á La carte

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### Coffee

Freshly brewed Regular, Decaffeinated Coffee and Gourmet Teas \$85 per Gallon

### Sliced Seasonal Tropical Fruit

\$16 per person

**Fresh local Fruit skewer**, Greek yoghurt dip

\$11 per person

### House made Breakfast Bakery

\$36 per dozen

Your choice of:

Muffin - Blueberry, Chocolate, Poppy seed, Banana

Danish - Apricot, Raisin, Papaya

Other - Warm Cinnamon Rolls, Traditional and Chocolate Croissant served with butter and jams

### Gluten Free (Minimum 10 person)

\$12 per person

Bread

Lemon cake

Peanut drop

Assorted Muffins

### Assorted freshly baked cookies

\$24.00 per dozen

Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin, Coconut

Chocolate Chip

**Roasted Red Pepper Hummus**, Pita bread

\$11 per person

### Sandwiches and Wraps

#### Warm:

\$12 per person

Quesadillas, Bacon and Cheese

English Muffins, Ham and Poached Eggs

Warm ham and Cheese Melt, Omega 3 Bread

#### Cold

\$11 per person

*Choice of Breads:*

White, Whole Wheat, Ciabatta, Omega 3 whole grain, Tortilla Wrap (Gluten Free Options available on request)

Fillings (select one for each bread type):

Gourmet Pork Ham

Pork pastrami

Turkey Breast, Cranberry mayo

Roast Beef with Pommery Mustard

Swiss cheese

Camembert

Smoked Salmon

Smoked Marlin

Tuna, red onions, bell peppers Salad

Bresaola, goat cheese and chive

Egg Salad & Micro Greens

Jerk Chicken salad



<b>Belgian Waffles made on order</b> 	<b>\$16</b> per person
Fruit Compote -Berries –Whipped Cream	
<b>Soft drinks</b>	
Regular & Diet	\$5 each
<b>Seasonal ripe whole fruit</b>	\$3 each
<b>Assorted energy bars</b>	\$4 each
<b>Fresh fruit smoothies made to order</b> 	
Banana, Papaya-Herbal and Ginger Detox	\$10 each
<b>Bottled waters</b>	\$3 each
<b>Individual bags of nachos &amp; chips</b>	\$5 each
<b>Individual coconut waters</b>	\$5 each
<b>Refreshments</b>	
Bottled Iced Tea & Juices, Red Bull, Gatorade	\$7 each
<b>House made Mint and Organic Honey Lemonade</b>	\$50 per gallon
<b>Häagen-daz ice cream bars</b>	\$7 each
<b>Ice cream novelties</b>	\$5 each
<b>Mango–Peach and Traditional Blend Iced Tea</b>	\$60 per gallon
<b>House Made Granola Bars</b>	\$45 per dozen
<b>Yogurt</b>	
Natural & Fruit & Greek	\$6 each

## Brunch Buffets

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All brunch buffets include freshly brewed regular and decaffeinated coffee and a selection of gourmet teas. Brunch Buffets are based on a maximum of 2 hours service. Minimum 30 persons, additional charge will apply if numbers fall below 30.

BR1

### Jamaican Brunch

Freshly Squeezed Orange Juice

Plus one of the following juices: Coconut Water, June Plum, Sorrel, Sour Sop or Pineapple

Sliced Seasonal Tropical Fruits

Freshly baked selection of Danish, Croissants, Muffins, Jamaican Banana bread

Cream of Red Pea Soup, plantain Croutons **OR** Cornmeal Porridge with Condensed Milk

Freshly Baked Bread Basket with Coco Bread

Salad Bar to include: Organic Mixed Leaves, Tropical Fruit Cole Slaw  
Assorted Dressings

Ackee & Salt Fish, Boiled Green Banana  
Escoveitched Red Snapper, Jerked Chicken,  
Steamed Callaloo, Baked Plantain or Breadfruit,  
Fried or steamed Cassava Bammy

**\$40** per person

### Recommended enhancement US\$ 6 per person:

Jamaican Rum Toast, Whip Cream and Cinnamon

BR2

### Rose Hall Brunch

Freshly Squeezed Orange Juice

One of the following juices: Grapefruit, Cranberry, Mango-Carrot or Pineapple Juice

Sliced Seasonal Tropical Fruits

Freshly baked selection of Danish, Croissants, Muffins, Jamaican Banana bread

Island Caesar Salad with Plantain Croutons  
Pasta & Roast Vegetable Salad with Pesto

Omelette Station

With Mushrooms, Ham, Tomato, Bell Peppers, Onion & Cheese

Roast Beef Tenderloin with Horseradish Cream & Pommery Mustard

Poached Salmon Fillet, Hollandaise Sauce

Asparagus and Swiss Cheese Quiche

Sweet Potato Hash

Tofu with Mixed Peppers & Egg Noodles

Fruit Tartlets, Carrot Cake, Macaron Lime, Coconut  
Blue Mountain Coffee Mousse, Profiterole Banana Meringue

**\$45** per person

## Buffet Lunch Selection

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All lunch buffets include freshly brewed coffee and iced tea. Lunch Buffets are based on a maximum of 2 hours service. Minimum 30 persons, additional charge will apply if numbers fall below 30.

BL1

### Light Bites

#### Salad Bar

Roasted bread Fruit, green papaya slaw,  
Arugula, Romaine Lettuce, Sweet potatoes, steamed broccoli, Cherry tomatoes,  
Shaved parmesan, Boiled Eggs ciabatta croutons  
Selection of olives, Vegetable crudité, Ranch dip  
Selection of Homemade dressings

#### Sandwiches

Egg Salad, whole wheat bread  
Pulled pork, lettuce, Ciabatta bread  
Roasted vegetables, feta cheese, basil & Tomato wrap

#### Dessert

Fresh sliced Tropical Fruit Banana bread  
Caramelized Lemon tart

**\$28** per person

#### Recommended enhancement \$6 per person:

Chicken and Pumpkin soup with Roasted Pumpkin seeds  
or  
Smoked Tomato soup, Goat cheese croutons

BL2

### Beach Barbecue

#### Salads

Organic Mixed Greens  
Potato Salad with Bacon & Mustard Dressing, Tropical Cole Slaw

#### From the Grill

Hamburgers with Brioche Buns, sliced Tomatoes, pickled cucumber, lettuce  
Jerk Sausages, Pineapple Relish  
Black Jack BBQ Chicken  
Baked Potatoes with Sour Cream  
Corn on the Cob

#### Dessert

Warm Pineapple Crumble  
Jamaican flavoured Chocolate brittles  
Fresh sliced seasonal local Fruits

**\$32** per person



BL3

**Mobay**

Carrot & Ginger soup

Freshly Baked Breads – Onion loaf, Rye, Multi grain, whole wheat, Brioche twist

Organic Mixed Greens from our Farm

Tomato, Potato Salad & pickled cucumber Mayonnaise

Sweet corn, Beetroot, Breadfruit

Assorted Dressings

Coconut crusted Chicken tenders

Basil Crusted Snapper Fillet, roasted cherry tomatoes & fresh herbs

Jamaican Curry goat

Grilled Pumpkin polenta, roasted pumpkin seeds

Steamed Cassava Bammy

Red & Black Quinoa pilaf

Vegetable & Chick pea masala

Tropical Fruit & Dessert selection

Apple & Blueberry Cobbler, caramel sauce – warm

Key Lime pie, Papaya Cheesecake

Chocolate chip & Sugar cookie

Fruit shots, Fruit salad, whole fruit

**\$38**

BL4

**Negril**

Cauliflower & White Truffle Soup, Mustard Cheddar Croutons

Freshly Baked Breads – Onion loaf, Rye, Multi grain, whole wheat, Brioche twist

Organic mixed greens from our Farm

Cucumber, Chickpeas, Cho Cho Slaw,

Orecchiette salad, grilled Vegetables & balsamic glaze

Assorted Dressings

Fruit shots, Fruit salad, whole fruit

BBQ Chicken thighs

Grilled Pork chops, tomato ragout, Mushrooms, roasted garlic

Pan-fried fillet of Grouper, oven baked Fennel

Roasted root vegetables

Barley Pilaf

Masked sweet potatoes

Steamed Broccoli, crispy Tofu

Tropical Fruit & Dessert selection

Banana Foster – warm

Rum cake

Plantain Chocolate mousse

Cinnamon & Raisin Cookie

Fruit shots, Fruit salad, whole fruit

**\$42**

BL5

**Falmouth**

Smoked Breadfruit Soup with Jerk Goat Cheese  
Freshly Baked Breads – Onion loaf, Rye, Multi grain, whole wheat, Brioche twist

Organic Mixed Greens from our Farm  
Cucumber Yogurt & Dill Salad  
Cherry Tomato, Cous-Cous Vegetable Salad  
Carrot raisin salad  
Assorted Dressings

Grilled Fillet of Mahi Mahi, Tarragon Beurre Blanc  
Medallion of Beef, Roast garlic, Chimichurri Sauce  
Roast Chicken, Brioche bread stuffing, gravy  
Gratin Potatoes, carrot & Beet root  
Stir-fried Pak choy  
Roasted Plantain

Tropical Fruit & Dessert selection  
Pine apple & almond cake, Vanilla custard - warm  
Nutella Panna Cotta  
Cake in a Jar  
Halfmoon & double chocolate cookie  
Fruit shots, Fruit salad, whole fruit  
**\$45** per person

## Lunch A La Carte

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### Appetizers & Salads

Assorted Mixed Greens and Fresh Herbs, Tomato, Cucumber,	\$16 per person
Caesar Salad, Parmesan, Romaine lettuce, Ciabatta crouton Carrot Noodles, Citrus Vinaigrette	\$ 16 per person
Poached Shrimp, Organic garden greens, cherry tomatoes, Cocktail Sauce	\$ 18 pp
Caprese Salad, Marinated Tomato, Buffalo Mozzarella, Fresh Basil	\$17 pp
Organic Mixed greens, Papaya, red Quinoa , Barley, Broccoli Pumpkin Seeds & Citrus dressing	\$16 pp
Smoked Marlin, Cho Cho slaw, roasted peppers	\$18 pp
Tabbouleh Salad, chopped Parsley, crushed wheat, chopped tomatoes, mint, lime juice, olive oil	\$16 pp

### Soups

Chilled Shrimp Gazpacho	\$14 pp
Green Pea & Mint	\$11 pp
Smoked Tomato soup, Goat cheese croutons	\$11 pp
Lobster Bisque	\$14 pp

### Entrees

Roast Chicken Breast, Tomato coulis grilled Endive, Barley & green pea pilaf	\$28 pp
Grilled fillet of Grouper, green asparagus, saffron sauce, Sweet potato mash	\$28 pp
Grilled Pork Medallions, Pineapple chutney, roasted Parmesan cauliflower Sweet Potato Fries	\$30 pp
Pan Seared Mahi Mahi Fillet, Mango salsa Black Quinoa	\$30 pp
Grilled Snapper filet, Capers & Cherry tomatoes, red rice	\$30 pp
Black Pepper Crusted Beef medallion, caramelized root vegetables, dauphines potatoes, Cabernet reduction	\$30 pp
(V) Braised Lentils with Roast Provencale Vegetables, red & black Quinoa	\$25 pp
(V) Grilled Portobello Mushroom, Tapioca pearls, aged cheddar cheese	\$25 pp

## Desserts

Wild Blueberry Tart, Duo of chocolate & raspberry sauce

Banana Cream Profiterole, Chocolate Sauce, Crispy Almond

Chocolate Chip nut cake, Vanilla crème anglaise

Coconut - Vanilla Cake, Passion Fruit, Meringue

Papaya carrot cake with Vanilla glaze

**\$11** per person

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## Lunch Boxes

LB1

### **Port Antonio**

One Sandwich of your Choice  
Gourmet Ham & Aged Cheddar Cheese, Roast Turkey & Swiss Cheese or Tuna Salad  
One Piece Whole Fresh Fruit  
Banana Bread  
Cheese & Crackers  
**\$ 19** per person

LB2

### **Wait-a-Bit**

Roast Red Pepper Hummus & Tofu Wrap  
Vegetable Crudités with Pineapple -Yogurt Dip  
Leek & Onion Tart  
Two Pieces Whole Fresh Fruit  
Pineapple Muffin  
Peanuts  
**\$ 23** per person

LB3

### **Bushy Park**

One Sandwich of your Choice  
Gourmet Ham & Aged Cheddar Cheese, Roast Turkey & Swiss Cheese or Tuna Salad  
Cold Jerk Chicken Kebab  
Vegetable Crudités with Pineapple-Yogurt Dip  
Two Pieces Whole Fresh Fruit  
Granola Bar  
Chocolate Chip Muffin  
**\$ 24** per person

LB4

### **Catadupa**

One Sandwich of your Choice  
Italian Salami & Provolone Cheese, Sharp Cheddar & Turkey or Roast Beef & Grilled  
Vegetables  
Pasta Salad Primavera  
Chilled Sage Roast Chicken  
Two Pieces Whole Fresh Fruit  
Chocolate Bar  
Orange Pound Cake  
**\$ 27** per person

LB5

### **Buff Bay**

Smoked Salmon, Cucumber & Horseradish on Rye Bread  
Caribbean Cole Slaw  
Jerk Shrimp Kebab  
Asparagus & Swiss Cheese Quiche  
Two Pieces Whole Fresh Fruit  
Plantain Chips  
Key Lime Pie  
**\$ 35** per person

## **Alternative Options for Lunch & Dinner**

A1

### **Gimme-Me-Bit**

Beetroot crisp, Coriander hummus

Lentil Tabbouleh, cherry tomatoes, flat parsley, Olive oil & lemon dressing

Miso grilled aubergine, cucumber pickle rice, roasted sesame seeds

Roasted root vegetable & squash stew, herb Cous Cous

Gluten free flat bread pizza, arugula, mint & goat cheese

Gluten free Quiche, bacon, crème fraiche, thyme

**\$15** per person

A2

### **Highgate**

Gluten & dairy free epic Chocolate cake

Dairy free Coconut cake, mango coulis

Vegan Chocolate brownies

Vegan, gluten & dairy free Victorian sponge cake, forest berries

Vegan chocolate, cherry & honeycomb parfait

**\$11** per person

## Cold Hors D'Oeuvres

Curry Chicken Salad on Plantain Chips	\$42 per dozen
Salmon Caviar on Quail Eggs	\$46 per dozen
Scallop Ceviche and Scotch Bonnet & Cilantro	\$46 per dozen
Vietnamese Shrimp Spring Roll, Mango Salsa	\$46 per dozen
Smoked Salmon, Mascarpone, pickled Red Onion	\$46 per dozen
Smoked Marlin, Cho Cho Slaw	\$46 per dozen
Tuna Tataki, marinated Cucumber	\$46 per dozen
Chilled Rock Shrimps, grilled Zucchini, Saffron Mayo	\$48 per dozen
Prosciutto Wrapped Asparagus	\$48 per dozen
Beef tartar, Anchovies, Caper	\$52 per dozen
Lobster pineapple skewers	\$55 per dozen

## Cold Vegetarian

Mango, Avocado and Carrot Maki Roll with Ginger- Soy Dip	\$38 per dozen
Cherry Tomatoes and Mozzarella skewers, Pesto Drizzle	\$38 per dozen
Cucumber and Avocado Rice Paper Roll, Soy-Chili Dip	\$38 per dozen
Carrot Tartar with Herbed Goat Cheese	\$38 per dozen
Grilled Watermelon, mint, ponzu drizzle	\$38 per dozen
Pineapple Gazpacho Shots	\$38 per dozen

## Hot Hors D'Oeuvres

Banana Wrapped in Bacon	\$42 per dozen
Sweet Potato Crab Cake, Tomato salsa	\$42 per dozen
Jerk Chicken Spring Roll, Papaya Chutney	\$44 per dozen
Curry Chicken Sate with Cucumber and Mint Raita	\$44 per dozen
Pulled Pork mini tacos, lettuce, sour cream, Guacamole	\$44 per dozen
Lemon Grass Shrimp Skewer	\$48 per dozen
Coconut Fried Shrimp, Tropical Fruit Chutney	\$48 per dozen
Mini Beef and Shrimp Skewers, Basil Aioli	\$55 per dozen
Lamb chop, Mint Greek Yoghurt Dip	\$55 per dozen
Lobster Medallion Tempura, Mango Yogurt Dip (Seasonal)	\$55 per dozen
Jerk Chicken Wings, Cool Sour Cream-Herb Dip	\$46 per dozen

## Hot Vegetarian

Ackee and Callaloo Samosa	\$42 per dozen
Vegetable Spring Roll, Sweet Chili Sauce	\$42 per dozen
Mozzarella Sticks, Smoked Tomato Sauce	\$42 per dozen
Truffled Goat Cheese and Caramelized Onion Patties	\$42 per dozen
Quiche, spinach, mushrooms	\$42 per dozen

## Dry Snacks

Plantain Chips	\$22 per pound
Potato Chips	\$22 per pound
Trail Mix	\$25 per pound
Peanuts	\$25 per pound
Mix Nuts	\$25 per pound
Jerk Cashew Nuts	\$30 per pound

**Chef Selection of Cold & Hot Hors D' Oeuvres (3 hot/3 cold)**  
**\$ 27 per person**

## Presentation Station

(minimum 25 persons)

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### Add Ice Sculpture on your Station starting at \$500

#### Chilled Seafood Station on Ice

Display of Poached Shrimp, Alaskan King Crab Legs, Seafood Ceviche Shots

Accompanied by Lime Slices & Traditional Cocktail Sauce

Include a standard Ice carving

\$ 48 per person

#### Recommended enhancement:

Freshly shucked Oysters \$ 8.00 each

(Requires 28 days' notice)

#### Freshly Baked Flat bread

Fresh herbs & olive oil, Thyme & goat cheese,

Crushed black olives, Mozzarella cheese

\$ 18 per person

#### Fruit & Cheese Buffet

A Display of Tropical season Fruits with a Selection of 6 International Cheeses, Crackers,

Nuts, red Grape sand Homemade Breads

\$ 25 per person

#### Antipasto Bar

Prosciutto, Salami & Bresaola

Tonnato, Mozzarella and Bocconcini

Stuffed Peppers, Marinated Olives Selection, Italian Seafood Salad

Italian Breads-Focaccia, Grissini, Onion bread and Ciabatta

\$ 30 per person

#### Farm to Table Salad Bar

Garden baby greens, Arugula, Spinach, Callaloo, Kale, Fennel, cherry tomatoes, Sweet

bell pepper, cho cho, basil, mint, Kalamata Olives, Sunflower and Pumpkin seed

Lime citronette, Balsamic Dressing, Papaya Seeds Vinaigrette, House made breads

\$ 15 per person

#### Sesame Crusted Seared Ahi Tuna Tataki

Seared to Rare and Thinly Sliced by our Chef

Black & red Quinoa Salad with Mint, Basil, Cucumber and Tomato

Chili-Cilantro Vinaigrette

\$ 26 per person

#### Peppercorn Crusted Bistro Fillet Steak

Grilled and Carved to order by our Chef

Herb Roasted Potatoes Wedges, Pineapple-Honey BBQ Sauce

\$ 26 per person

#### Jamaican Rum Braised Pulled Pork

Served on Fried Bammy, with Starfruit & Pineapple Chutney

\$ 20 per person



**Caribbean Roti Station** 

Soft Caribbean Roti with various Fillings,  
Jerk Chicken Breast, Curried Vegetables & Escovietched Fish  
Served with Lime Pickle, Mango Chutney and Tomato Salsa  
\$ 22 per person

**Pasta Station** 

**Whole Wheat Penne**

with Tomatoes, Peppers and Onions and Callaloo gently tossed with Jamaican Ackee  
and scotch bonnet

**Ziti**

with braised baby Octopus

**Oven Baked Lasagne**

House Made Focaccia, Ciabatta Bread, Olive Oil, Black Olives and Tomatoes dip  
**\$28 per person**

**Sambal and Fresh Herbs Marinated Shrimp Flambéed with Pernod!** 

Jumbo Shrimp  
Fresh Herbs, Yoghurt Pink Cocktail Sauce, 3 Melon and Basil Salad

(6 shrimp per person)  
\$38 per person

## Carving Stations

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**Minimum of 25 Guests are required**

**Blue Mountain Coffee & Pimento Rubbed Beef Tenderloin**

Mini Callaloo Coco Bread, Spicy Sorrel Chutney  
\$26 per person

**Traditional Jamaican Jerk Pan Chicken**

Smoke-Grilled and Carved to Order  
Festivals, Hard Dough Bread and Jerk Sauce  
\$24 per person

**Roast Suckling Pig**

Mini Coco Bread, Tomato Chutney  
\$26 per person

**Papaya Crusted Leg of Lamb**

Herb Roasted Potatoes and Citrus-Rosemary Jus  
\$26 per person

**Snapper Fillet in Puff Pastry**

Fried Bammies and Pickled Vegetables  
\$25 per person

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## Dessert Stations

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DS1

### Jamaican Station

Coconut Plantain Lollipops  
Chilled Spicy Pineapple Soup  
Banana Upside Down Cake  
Sweet Potato-Coconut Mousse  
Jamaican Fruit Cake  
Peanut Ginger Drops

#### Hot Dessert

Tia Maria Sponge  
\$17 per person

DS2

### American Station

Red Velvet Verrine  
Peanut Butter-Chocolate Lollipop  
Caramel & Nuts Cheesecake  
Cookie S'more Meringue  
Apple crumble & Cinnamon

#### Hot Dessert

Molten Chocolate cake  
\$ 19 per person

DS3

### European Station

Tiramisu  
Chocolate Nocciola  
Chocolate Chip Brownie  
Cherry Clafoutis  
Almond Macaroon

#### Hot Dessert

Mango Crumble, Cognac Sauce  
\$19 per person

DS4

### International Station

Chocolate & Banana Choux Buns  
Passion Fruit Tartelette  
Glazed Mini Donuts, Caramel Sauce  
Lime Cheesecake, Amaretti & Strawberry Sauce  
Rum Baba, Vanilla Chantilly

#### Hot Dessert

Apple & Cheese Chimichangas  
\$19 per person

DS5

### Flambé

Appleton Rum Banana with Vanilla Ice Cream Station  
\$15 per person

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## Dinner Buffets

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Dinner Buffets are based on a maximum of 2 hours service. Minimum 40 persons unless otherwise stated, additional charge will apply if numbers fall below 40.

DB1

### PORT ROYAL

#### Soup

Jamaican Pumpkin Soup, Freshly Baked Breads

#### Salads

Assorted Mixed Greens

Cho-Cho and Green Papaya Salad, Caribbean Potato Salad

Tropical Cole Slaw, Selection of Dressings

#### Entrée

##### Carving Station

Whole Roasted Suckling Pig, Sorrel Chutney

Jamaican Jerked Chicken

Grilled Snapper Fillet with Pickled Vegetables

Boneless Curried Goat

Rice & Peas

Oven Baked Sweet Potatoes, Corn on the Cob

#### Dessert

Coconut Plantain Lollipops, Banana Upside Down Cake,

Jamaican Fruit Cake, Peanut Drops

Warm Tia Maria Sponge Cake, Freshly Cut Fruit Salad

Freshly Brewed Coffee or Herbal Tea

\$ 70 per person

DB2

### MANCHESTER

#### Soup

Chilled Summer Gazpacho, Freshly Baked Breads

#### Salads

Assorted Mixed Greens, Tomato, Cucumber and Red Onion Salad

Cous Cous and Vegetable Salad, Fennel and Orange Slaw, Selection of Dressings

#### Entrée

##### Carving Station

Roast Tenderloin of Beef, Black Pepper Jus

Herb Roasted Chicken

Grilled Mahi Mahi Fillet, Mango Salsa

Smoked Pork Chops, Grilled Pineapple

Chipotle Mashed Potatoes, Truffled Macaroni & Cheese

Mediterranean Vegetable Stew, Market Vegetables

#### Dessert

Cheesecake, Peanut Butter Lollipop, Red Velvet Mousse

Chocolate Chip Cookies, Brownies

Chocolate Banana Bread Pudding, Rum Sauce

Freshly Brewed Coffee or Herbal Tea

\$ 75 per person

DB3

**JAMAICAN FEAST**

**Eat what u Grow 'an' Grow what u Eat!**

**St. Bess Provisions**

Chicken Pepperpot Soup  
Freshly Baked Breads

Island Vegetable Salad Bar with Assorted Dressings

Pimento Smoked Peppered Marlin, Red Onion, Limes

**Big Ochi Fish Hut**

Escoveitched Fillet of Red Snapper  
Fried Cassava Bammies  
Jamaican Peppa Shrimp

**Boston Jerk Pit**

Pimento Smoked Jerk Pork, Chicken & Sausage  
Festivals and Hellfire Sauce!

**Country Cook Out**

Jamaican Peppered Steak  
Curry Goat  
Steamed White Rice  
Sauteed Callaloo  
Sweet Potato Mash

**From the Bake Shop**

Banana Cream Pie, Sweet Potato Pie  
Jamaican Fruit Cake, Coconut Plantain Sticks  
Pina Colada Bread Pudding  
Fresh Cut Tropical Fruits

Freshly Brewed Coffee or Herbal Tea  
\$80 per person

DB4

**MARTHA BRAE**

**Soup**

Thai Shrimp, Lemongrass & Coconut Soup

**Salads**

Organic garden Greens, Kale, micro herbs

Green Papaya Salad, Breadfruit salad

Cho cho mint salad

Pumpkin & Sweet Potato Salad

Chilled Seafood on Ice

Marinated black Mussels

Peel & Eat Pepper Shrimp

**From the Grill**

Chicken & Beef skewers with Cucumber Salad and Spicy Peanut Sauce

**From the Stove**

Stir Fried Shrimp with Egg Noodles and Crisp Vegetables

**Carving Station**

Roasted Pork loin, bacon grainy mustard sauce

**From the Kitchen**

Steamed Snapper Fillet with Coconut Milk and Okra

White and Wild Rice

Mashed Sweet Potato

Stir fried Snow peas and spring vegetables, soya sauce, ginger

**Dessert**

Mango Panna Cotta

Dark Chocolate cake

Rhum Baba, Vanilla Chantilly

Tropical Fruit Tartlettes

Mango Mille Feuille

**Hot Dessert**

Banana Chocolate Spring Rolls, Sweet Ginger Sauce

\$ 90 per person



DB5  
**RICHMOND**

**Soup**

Lobster Bisque with Cream & rum (Seasonal)

or

Seafood chowder, roasted corn

Freshly Baked Breads

**Salads**

Spinach and Arugula Salad with Balsamic Vinaigrette

Cherry Tomatoes and Mozzarella Salad with Fresh Basil

Marinated Grilled Vegetables Salad

Caesar Salad with Croutons and Shaved Parmigiano

**Chilled Seafood Station on Ice**

Display of Poached Shrimp, Alaskan King Crab Legs,

Marinated Mussels & Seafood Ceviche

Accompanied by Lime Slices & Traditional Cocktail Sauce

**Cheese Display**

A Selection of International Cheeses

Parmigiano Reggiano , Blue Cheese, Gouda, Camembert, Pepper Jack

Dried Fruits, Nuts and Crackers

**Entrées**

**From the Grill**

Grilled 1/2 Lobster Tails, Lime Drawn Butter (Out of Season April-July) – large Prawns

Grilled Medallions of Beef Tenderloin, Rum green Peppercorn Sauce

**Carved to Order**

Rosemary Roasted Rack of Lamb with Balsamic, Mint and Scallion Jus

Roast Duck, Orange sauce

**Hot Pans**

Panfried Salmon Fillet, roasted zucchini

Grilled Chicken Breast, oven baked Cherry tomatoes

Red & black Quinoa pilaf

Crushed Potatoes, seasalt

Honey glazed carrots, thyme

**Dessert Buffet from Our Pastry Chef to Include**

Profiterole Tower & Chocolate Fountain, cut fruit cubes & Marsh mellowes

Mini Desserts, Tarts, Cakes and Chocolates

Banana Rum Flambé

Freshly Brewed Coffee or Herbal Tea

\$ 125 per person

DB6

**ANNOTTO BAY**

**Iced seafood**

Poached Caribbean Lobster, Stone Crab Claws  
Jumbo Shrimp, King Crab Legs, Beet & Vodka Cured Gravlax, whole poached Salmon  
Ceviche Shots,

**Recommended enhancement:** 

Freshly shucked Oysters \$72.00 per dozen  
(Required 28 days' notice. Minimum order – 4 doz.)

**Sushi station**

Handmade Maki Rolls, Spicy Tuna, Shrimp Tempura, California & Vietnamese Rolls  
Ahi Tuna Nigiri, Hamachi Sashimi on Ice block – live station  
Smoked Salmon & Sour cream

**Cold Buffet station**

Roast bell peppers, Bresaola, Coppa & Parma ham  
Smoked Duck Breast & papaya chutney  
Basil & Cherry Tomatoes Skewers, marinated Olives & Pickles  
Italian Breads & Breadsticks

**Salad bar**

Fresh Garden Salad Bar, Organic Baby Lettuce, Arugula, Endive,  
Spinach, Cherry Tomatoes & Fresh Vegetables  
Dressings, Flavoured Oils and Vinegars

**Carving**

Roast Prime Rib of Beef & Morel Cream  
Mustard selection

Jerk Cashew & Mustard Crusted Lamb Rack  
Mango-Mint Salsa

**Risotto**

Porcini mushrooms & truffle oil

**Hot buffet**

Duck Breast, red & black rice, balsamic raspberry reduction  
Pork medallions, grilled Portobello mushrooms  
Grilled Salmon, Barley pilaf, Teriyaki sauce  
3 color Qinoa, steamed Asparagus  
Roasted Broccoli, brown butter sliced almonds

**Cheese table & Freshly Baked Bread Display**

Stilton wheel half & Port wine  
Aged Cheddar, Port Salut, Cambozola  
Parmigiano & Pecorino  
Brie wheel marinated with Appleton Rum  
Celery, Grapes, Apples, Figs, Dates, organic honey and Balsamic Glaze  
Rosemary Bread Sticks & Crackers

**Ice cream counter**

Vanilla, Chocolate, Rum & Raisin, Coconut  
Selection of condiments



### **Chocolate Buffet**

Dark & milk Chocolate Brittles with variety of flavours  
From 50% coca up to 70 % selection Truffel & Praline and Almond coated  
White Chocolate Fountain, Fresh Strawberries, Homemade Marshmallows  
White Macaroons, Chocolate Peanut Lollipops

### **Dessert Buffet**

Macaroon Tower, Croquembouche  
Mango-Passion Fruit Crémeux  
Sour Cherry-Almond Tart, Nutella Crème Brûlée  
American baked Cheesecake & Blue berry cheesecake

**Includes a standard Ice carving**

\$160 per person

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## A La Carte Selection

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### Cold Appetizers

Duo of Beet & Goat Cheese aged Balsamic vinegar	\$15 pp
Pimento Smoked Marlin, cho cho slow, elderflower dressing	\$15 pp
Bresola with Arugula, shaved Parmesan, Olive Oil	\$17 pp
Ahi Tuna Tataki, organic Cherry Tomatoes, Micro Green, Ponzu drizzle	\$17 pp
Vietnamese Rice Paper Roll with Shrimp, Papaya & Fresh Herbs, Soy-Chili Dip	\$17 pp
Beetroot & Vodka marinated Graved Lax, Mustard Honey dressing	\$17 pp
Chilled Tiger Shrimp Cocktail with Passion Fruit Cocktail Sauce	\$18 pp
Smoked Duck Breast, Orange Maple Vinaigrette, Bread fruit Salad	\$18 pp
Beef Tartar, Quail Egg, Anchovies, grainy Mustard	\$20 pp
Lobster Medallions, Mango Salsa, Endive Salad,	\$22 pp
Foie Gras Terrine, Brioche Toast, Mesculum Salad	\$22 pp

### Hot Appetizers

Vegetables and Tofu Spring Roll, Crisp Salad, Thai Red Curry Sauce	\$12 pp
Jerk Chicken Strudel Tropical Slaw and Papaya-Mango Chutney	\$14 pp
Quinoa Crab Cakes, Cherry Tomato Confit	\$15 pp
Grilled Scallops, Lentil Ragout	\$19 pp
Lobster Medallions, roasted Red Pepper Coulis, Frisse	\$22 pp

### Salads

Baby Greens, Kale, Tomato, Cucumber, Carrot Noodle Blue Cheese Dressing	\$15 pp
Organic Romaine Lettuce Hearts, Caesar Dressing, Croutons	\$15 pp
Spinach, Arugula, Walnuts, Blue Cheese, Raspberry Vinaigrette	\$16 pp
Mozzarella, Plum Tomato, Kale Pesto	\$16 pp

### Soups

Chilled Summer Gazpacho	\$11 pp
Lentil Soup, Pork Ham	\$11 pp
Jamaican Pepperpot, Callaloo Spinners	\$11 pp
Island Pumpkin Soup with Breadfruit Croutons	\$11 pp
Smoked Tomato Soup, Goat Cheese Croutons	\$12 pp
Green Pea & Mint Soup, Garlic Chips	\$10 pp
Clam Seafood Chowder, roasted Corn	\$12 pp
Lobster Bisque with Sour Cream & Scallion (seasonal)	\$14 pp

### Intermezzo

Sorbet Selection - Coconut, Mango, Papaya, Passion Fruit, Lime	\$5 pp
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## Entrée

Oven roasted Chicken Breast, Spinach Ricotta stuffing, Tomato Coulis	\$35 pp
Oven baked Duck Breast, Balsamic Raspberry Reduction	\$43 pp
Pan-fried Pork Medallion, spicy pineapple chutney	\$36 pp
Roasted Lamb Rack, Basil Breadcrumbs Crust, Rosemary Jus	\$43 pp
Grilled Black Angus Beef Tenderloin, Bone Marrow Crust, red wine reduction	\$50 pp
Coconut Crusted Fillet of Snapper Citrus-Cilantro Butter Sauce	\$38 pp
Pan Seared Fillet of Grouper, Tomato and Olives Stew with fresh Basil	\$38 pp
Poached Seabass, Carrot Emulsion	\$50 pp
Grilled Black Angus Beef Tenderloin & Caribbean Lobster Tail (seasonal)	\$55 pp
Grilled Caribbean Lobster Tail, Lime Butter (seasonal)	\$50 pp

### Please select one of the following for your main course

Pumpkin and Sweet Potato Mash  
Herb Roasted Potatoes  
Cassava gratin  
Breadfruit – seasonal  
Yam roasted  
Dasheen steamed  
Baked Plantains  
Mashed Potatoes & chives  
Grilled Polenta, roasted pumpkin seeds  
Black & Red Quinoa pilaf  
Barley Risotto  
Bulgur  
Red & Black Rice  
Jasmine Rice  
White & wild rice

### Please select one of the following for your main course

Roasted Root Vegetables  
Grilled squash, eggplant & tomatoes  
Snow Peas, soya sauce, ginger  
Sugar snap, Oyster sauce  
Buttered green peas & mint  
Honey glazed carrots, thyme  
Steamed Fresh Island Vegetables

## Vegetarian Entrees

Tower of Roasted Portabello, Zucchini, Squash, Red Peppers and Tomatoes, Warm Mozzarella Fritter and Fennel Tomato Fondue	\$26 pp
Saffron Cous Cous, Grilled Zucchini, Spinach and Thai Red Curry Sauce	\$26 pp
Tofu and Ratatouille Skewer with Polenta Cake and Tomato Basil Sauce	\$26 pp
Ital Stew with Pumpkin, Red Peas, Sweet Potatoes and Coconut Milk	\$26 pp

## Dessert

Blue Mountain Coffee Mousse, Brulee Banana, Salted Caramel Crunch	\$12 pp
Spiced Mango Crème Brulee, Coconut Sponge, Ginger Sorbet	\$12 pp
White Chocolate & Raspberry Verrine, Dark Chocolate Almond Crunch	\$12 pp
Passion Fruit Mousse Cake, Raspberry Ganache	\$12 pp
Warm Carrot Lavender Cake, Salted Caramel Ice Cream, Meringue	\$12 pp
Dark Chocolate-Rum Cremeux, Strawberry Fruit Coulis, Almond Tuile	\$12 pp
NY Style Lemon Cheesecake with Graham Cracker Crust	\$12 pp

### Gluten free

Delice to Chocolate & Plantain chips	\$12 pp
Mango curd and Meringue, fresh sliced Fruits	\$12 pp
Freshly brewed Coffee & Selection of Gourmet Teas	\$5.50 pp
Petit fours	\$7 pp
Homemade chocolate	\$7 pp

## After Party Enhancements

Mini Jamaican Patties, Beef, Chicken or Vegetable	\$36 per dozen
Mini Toasted Ham & Cheese sandwiches	\$42 per dozen
Mini Tomato, Cheese & Olive Pizzas	\$42 per dozen
Jerk Pork Sliders, pine apple slaw	\$45 per dozen
Beef & Blue Cheese Sliders	\$45 per dozen
Sun Dried Tomato, Olive & Goat Cheese Pinwheels	\$42 per dozen
French Fries, sweet Potato fries, Potato wedges and Steak fries	\$6 per person
S'mores (Chocolate Sticks, Graham Crackers, Marshmallows)	\$8 per person

## Key

 Uniformed Chef required at a cost of US \$100 per hour

## Tax & Service Charge

Please note that all prices quoted are subject to 15% service charge and 10% sales tax

## Food facts for Jamaican Fruits & Vegetables

### ACKEE

The national fruit of Jamaica, and ackee and saltfish is the national dish.

### BREADFRUIT

Tree and fruit native to the Pacific Islands and Malaysia and brought to the West Indies in the 18th century. The flesh is white, cream coloured or yellow and has a high starch content. It is eaten boiled, roasted or fried as a staple food.

### CHO CHO

Can be used as a vegetable or a fruit. It is eaten raw in salads and salsa or with lemon juice. In its cooked form it tastes similar to potato and cucumber.

### CALLALOO

An edible spinach-like leaves of the dasheen. It is also known to be the name of a soup or stew made of those leaves or other greens, okra, crabmeat and seasonings.

### DASHEEN / TARO

The starch is easily digestible, and since the grains are fine and small it is often used for baby food. Young taro leaves and stems can be eaten after boiling twice to remove the acrid flavor and the leaves are a good source of vitamins A and C and contain more protein than the corms.

### SOUR SOP

The fruit of *Annona muricata*, a broadleaf, flowering, evergreen tree. The exact origin is unknown; it is native to the tropical regions of the Americas and is widely propagated.

It is in the same genus, *Annona*, as cherimoya and is in the Annonaceae family. The soursop is adapted to areas of high humidity and relatively warm winters; temperatures below 5 °C (41 °F) will cause damage to leaves and small branches, and temperatures below 3 °C (37 °F) can be fatal. The fruit becomes dry and is no longer good for concentrate. The flavour of the fruit has been described as a combination of strawberry and pineapple, with sour citrus flavour notes contrasting with an underlying creamy texture reminiscent of coconut or banana

### SORREL

Common sorrel has been cultivated for centuries. The leaves may be puréed in soups and sauces or added to salads; they have a flavour that is similar to kiwifruit or sour wild strawberries. The plant's sharp taste is due to oxalic acid, which is mildly toxic.

### CASSAVA

Cassava is the third-largest source of food carbohydrates in the tropics, after rice and maize. Cassava is a major staple food in the developing world, providing a basic diet for over half a billion people. It is one of the most drought-tolerant crops, capable of growing on marginal soils.

### NASBERRY

The fruit has an exceptionally sweet, malty flavor. The unripe fruit is hard to the touch and contains high amounts of saponin, which has astringent properties similar to tannin, drying out the mouth.

## **GREEN PAPAYA**

The green papaya fruit weighs an average of one to two pounds. It is pear-shaped with a true green peel and a pale translucent yellow green flesh that bears a pocket of seeds in its central core. The flesh and the seeds are the edible part of the fruit. The flesh is similar in texture and consistency to that of a mango. It is semi-firm and succulent, easily pierced when ripe. The flesh's flavor is lean and subtly sweet. Its seeds are tart and peppery and can be ground and used as a pepper substitute.

## **RIPE & GREEN PLANTAINS**

Plantains or cooking bananas are occasional fare, whether cooked green, deep-fried, mashed as tostones or boiled and seasoned. They can be allowed to mature until they are spotted outside and golden inside and then deep-fried, baked or boiled.

## **SALTFISH /COD FISH**

Dried and salted cod or salt cod is cod which has been preserved by drying after salting. Cod which has been dried without the addition of salt is stockfish. Salt cod was long a major export of the North Atlantic region, and has become an ingredient of many cuisines around the Atlantic and in the Mediterranean.

## **SWEET SOP / SUGAR APPLE**

The flesh is fragrant and sweet, creamy white through light yellow, and resembles and tastes like custard. The seeds forming individual segments arranged in a single layer around a conical core. It is soft, slightly grainy, and slippery. The hard, shiny seeds may number 20–40 or more per fruit and have a brown to black coat, although varieties exist that are almost seedless

## **SWEET POTATO**

In the Caribbean, a cultivar of the sweet potato called the *boniato* is popular. The flesh of the *boniato* is cream-colored, unlike the more popular orange hue seen in other cultivars. *Boniatos* are not as sweet and moist as other sweet potatoes, but many people prefer their fluffier consistency and more delicate flavor.

## **JERK SEASONING**

Jerk is a Jamaican way of cooking in which meat is dry-rubbed or wet marinated with a very hot spice mixture called Jerk spice. Jerk seasoning is traditionally applied to Pork and Chicken, but modern recipes apply jerk seasoning to fish, shrimp, shellfish, beef, sausage, lamb, and tofu. Jerk seasoning principally relies upon two items: allspice (called "pimento" in Jamaica) and Scotch bonnet peppers. Other ingredients include cloves, cinnamon, scallions, nutmeg, thyme, garlic, and salt.

## **YAM**

They are related to lilies and can be as small as a regular potato or ridiculously jumbo in size (some grow five feet long!). Yams have a cylindrical shape with blackish or brown, bark-like skin and white, purple or reddish flesh. Compared to sweet potatoes, yams are starchier and drier.