



New Years Eve

2010 - Gala Buffet - 2011

Soup

Caribbean seafood bisque
Assorted bread rolls, French bread

Salads

Carpaccio of tomatoes, mozzarella cheese and pesto
Raisin & pineapple coleslaw
Potato and chorizo salad with lime and spring onion vinaigrette
Salt fish and potato salad
Roasted pumpkin and feta cheese salad
Fragrant couscous, marinated lemons and tuna salad
Caribbean guacamole, tortillas

Romaine lettuce
Organic baby leaves

French vinaigrette, balsamic dressing
Italian dressing

Assorted Platters

Smoked turkey breast, cold chicken, terrines and pates

Assorted cheese platter with crackers and nuts

Smoked ham, salami, mortadella platter with mustard and mango
Chutney

Salmon and poached fish, garlic herb shrimps, miso squids, mussels
and yellow fin tuna platter
Lime, lemon mayonnaise, horseradish cocktail sauce

Asian Station

Japanese Sushi and Sashimi

California rolls, futo maki, spicy tuna roll, carrot roll, cucumber roll,
Nigiri sushi, ebi sushi
Tuna, red snapper, mahi mahi, sashimi
Spicy tuna tartare
Vietnamese rolls with chicken, seafood and vegetables
Wasabi, soy sauce, pickle ginger, spicy fish sauce

Mediterranean

Spicy Lamb, chickpea and apricot stew
Chicken Charmoula
Seafood paella

Pasta Station

Penne pasta, putanesca sauce and creamy mushroom sauce
Parmesan cheese

Caribbean Station- Barbecue

Pork, Chicken and Beef satay
Marinated shrimps
Seasoning pepper marinated Mahi- Mahi
Lime wedge, mustard, hot sauce, cocktail sauce and horseradish sauce
Creole sauce, jerk sauce

English Station – Carving

Roasted pork loin and crispy pork belly
Apple chutney, Dijon mustard

French Station- Carving

Beef Wellington with foie gras and mushroom duxelle
Mustard, horseradish sauce, creamy peppercorn sauce

Starch and Vegetables

Desserts

Display of desserts

The price of this menu is US\$150.00 per persons inclusive of beverages
Champagne not included
Subject to change without notice