



CANAPÉS

COLD CANAPÉS

Tomato Grilled Bruschetta
with Basil and Garlic

Lobster and Mango Tartlet
Baby Shrimp on Cucumber
Tuna Tartare with Avocado Salsa
Mayonnaise of Snow Crab with Coriander
Smoked Seafood Salad on Brioche
Smoked Turkey on an Orange Muffin
Chicken Pate, Red Onions on Brioche Toasts
Spiced Conch Salad
Tomato and Watermelon Shots

Smoked Salmon with Chives
and Cream Cheese on Toasts

HOT CANAPÉS

Jerk Chicken Drumettes
Breadfruit Chips and Salted Cod Croquettes
Vegetable Quiche
Vegetable Spring Rolls with Sweet Thai Chili

Mahi Mahi and Vegetable Kebabs
Panko Crusted Shrimp with Tamarind Sauce
Shrimp Spring Rolls with Soy Sauce and Ginger
Blue Swimmer Crab Cakes with Siracha Mayonnaise
Skewers of Chicken Satay with Peanut Sauce
Tempura Chicken with Ponzu Dip
Tomato and Mozzarella Tart

Pepper and Duck Crepe
Smoked Chicken Vol au Vent
Seared Beef with Horseradish Sauce
Orange and Beef Tarragon Scallops

Greek Vegetable Crudités
(Platter serves up to 20 persons)

All prices are subject to prevailing government sales tax 12%. Service charge 10%. facility fee 5%



Dellis Cay Menu

Please select 1 (One) option from each course to create your customised dinner menu

There will be a supplemental charge per person for additional options

APPETIZERS

Breadfruit Vichyssoise with truffle oil and spring onions

Mesclun Mixed Leaves Salad

Mango and avocado with toasted almonds and sherry vinaigrette

Trio Style Conch

Conch fritter, conch chowder and conch ceviche

Crispy Coconut Shrimp

Lemon Tips with soy-sweet chili sauce

ENTREES

Crusted Salmon Fillet

Infused creamy pumpkin mashed with red pepper corn ginger sauce

Mojo Marinated Cornish Hen

Oven roasted hen with sautéed baby vegetables and tarragon cream sauce

Fillet of Beef

Grilled angus beef tenderloin, over a sweet potato rosti with panko shrimp, rocket parmesan salad and olive tomato jus

Provençal Grilled Vegetable

Linguine pasta tossed with basil pesto and baby Arugula leaves, sprinkled age parmesan shaving

DESSERTS

Chocolate Truffle Cake with raspberry fruit coulis

Mango Cheesecake with rum sauce and chocolate tulle

Pineapple Bake Alaska

White Chocolate Raspberry Mousse with fruit compote

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Grand Turk Buffet

SALADS

Mesclun Mixed Green
Grilled Pineapple with Baby Prawns
Turmeric Rice salad with Peanuts and Fried Onions
Cuban Beans, Carrots and Potato Salad
Spinach and Watermelon Salad
Caesar Salad Corner
Caesar Dressing, Reggiano Parmesan Shavings
Garlic Croutons, Marinated Anchovy
*
Lemon Dressing, Emulsified Dressing, Balsamic Dressing
Thousand Island, Hot Sauce, and Italian Dressing

FROM THE BOILING POT

Cream of Pumpkin with a hint of Ginger
Corn Bread, Raisin Loaf and Tomato Grissini

CARVING STATION

(Supplement of \$35 per person Added)
(Please Select One 1 from the List Below)

Crispy Roasted Honey Glazed Ham
Honey Mustard Sauce

Roasted Leg of Pork
Apple Sauce

Roasted Black Pepper Corn Top Sirloin
Horseradish Sauce

Rosemary Crusted leg of lamb
Red Wine and Mint Jus

GRILLED 8oz LOBSTER TAILS

(Supplement of \$25 US Added per Person)

Tomato Vierge and Garlic butter sauce

HOT DISHES

Coconut Rice Pilaf with Cilantro and Chives
Steamed Roots Vegetables
Blackened Mahi Mahi in a light Creole Sauce
Baked Chicken infused with Herbs and Mount Gay Rum
Plantation local curry Lamb
Market Medley of Vegetable

LIVE ROTI STATION

Curry Sauce served with Shrimp, Chicken or Beef
A selection of Fresh Vegetables
Potato, Chana, Zucchini, Carrots, Onions, Cauliflower,
Broccoli, Eggplant

ROTI CONDIMENTS

Roti Skins, Steamed Rice, Roasted Coconut,
Mango Chutney, Raisins and Poppadum's

DESSERTS GLASS DISPLAY

Pina Colada Tiramisu
Pineapple Tart
Chocolate Brownies
Age Rum Cake
Bread and Chocolate Pudding
Sliced fresh Fruits

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B A R B E T T A
HOUSE

International Buffet

SALADS

Tomato and Mozzarella with Fresh Basil
Grilled Vegetable & Chicken Pesto sauce

Greek Salad Platter

Spinach and Watermelon Salad

Mixed Garden Salad

Caesar Salad Corner

Caesar Dressing Reggiano Parmesan Shavings,
Garlic Croutons, Marinated Anchovy

*

Lemon Dressing, Tuscan Oil, Emulsified Dressing
Balsamic Dressing

Blue Cheese Dressing, Yoghurt Dressing

Red Wine Vinegar, Old Sherry Vinegar, Liguria Extra
Virgin Olive Oil,

Tuscany Extra Virgin Olive Oil, Umbria Extra Virgin
Olive Oil

FROM THE BOILING POT

Creole Lobster Soup with Ginger
Assorted Bread Rolls

CARVING STATION

(Supplement of \$35 per person Added)
(Please Select One 1 from the List Below)

Crispy Roasted Honey Glazed Ham
Honey Mustard Sauce

Roasted Leg of Pork
Apple Sauce

Roasted Black Pepper Corn Top Sirloin
Horseradish Sauce

Rosemary Crusted leg of lamb
Red Wine and Mint Jus

GRILLED 8oz LOBSTER TAILS

(Supplement of \$25 US Added per Person)

Tomato Vierge and Garlic butter sauce

HOT DISHES

Blackened Snapper with Cherry Tomato Vierge

Mojo Chicken in Cilantro Tomato Sauce

Tamarind Barbecued Pork Spare Ribs

Creamy Mushroom Risotto

Jumbo Ratatouille Vegetable

Dried Lamb curry with raisin-fried onion

Greek Moussaka

LIVE PASTA COOKING STATION

Fusilli, Linguine, Penne Pasta

Tomato and Basil, Carbonara, Pesto Sauce

Chicken, Shrimp, Ham

Onions, Mushroom, Sweet Peppers and Broccoli

DESSERTS GLASS DISPLAY

Chocolate Mud Cake

Lychees in Mints Syrup

White and Dark Chocolate Mousse Cake

Penne Cotta

Mango and Strawberry Cheese Cake

Fruit Salad Marinate in Lemon Grass

Coconut Crème Caramel

Lemon Meringue Pie

All prices are subject to prevailing government sales tax 12%. Service charge 10%. facility fee 5%



MEDITERRANEAN BEACH Buffet

SALADS

Orecchiette Salad with Artichokes and Garden Herbs
Tomato and Mozzarella with Fresh Basil Oil
Grilled Marinated Sweet Pepper with Rosemary
Wild Organic Arugula Salad
Tuna Nicoise Salad
Greek Salad
Caesar Salad Corner
Caesar Dressing Reggiano Parmesan Shavings Garlic
Croutons
Marinated Anchovy

FROM THE BOILING POT

Spiced Butternut Squash
Cereal Bread, Focaccia

CARVING STATION

**(Supplement of \$35 per person Added)
(Please Select One 1 from the List Below)**

Crispy Roasted Honey Glazed Ham
Honey Mustard Sauce

Roasted Leg of Pork
Apple Sauce

Roasted Black Pepper Corn Top Sirloin
Horseradish Sauce

Rosemary Crusted leg of lamb
Red Wine and Mint Jus

GRILLED 8oz LOBSTER TAILS

(Supplement of \$25 US Added per Person)

Tomato Vierge and Garlic butter sauce

HOT DISHES

Seafood Bouillabaisse
Red Snapper with Caper Berries and Lemon
Braised Chicken with lime, Tomato, Basil and Black Olive
Saffron Rice
Creamy Gratin Potatoes
Mushrooms Provencal
Grilled Mediterranean Vegetable

LIVE GRILLED STATION

Kebabs with Shrimp and Pineapple or Sausages
Chicken with Mushroom and Red Onions
Selection of Fresh Vegetables
Zucchini, Carrot, Onion, Pepper, Broccoli and Eggplant
Balsamic Dill Yogurt Dressing, Honey Dijon Vinaigrette,
Lemon Parmesan Dressing

DESSERTS GLASS DISPLAY

Spiced Chocolate Pudding
Apricot in Orange Syrup
Panna Cotta with Mango
Orange Blossom Crème Brule
Tiramisu
Key Lime Pie
Fresh Fruit Platter
Nanaimo Bars

All prices are subject to prevailing government sales tax 12%. Service charge 10%. facility fee 5%



Parrot Cay Menu

Please select 1 (One) option from each course to create your
customised dinner menu

There will be a supplemental charge per person for additional options

APPETIZERS

Brandy Flamed Lobster Bisque
with pesto crostini

Wedges Salad
Glazed butternut squash, tomatoes, mandarin segments and
crumble stilton cheese

Chilled Antipasti Plate
Grilled calamari, tiger shrimp, peppers, assortment of melons, goat cheese and prosciutto

Duck Spring Roll
Tamarind sauce and red onion salsa

ENTREES

Pink of Lamb Rack
Leek and potato gratin with wilted spinach, cherry
tomatoes and mint-tamarind sauce

Herb Crusted Grouper
Accompanied with risotto primavera and citrus beurre blanc

Caicos Surf & Turf
6 oz. Lobster tail, 6 oz. beef tenderloin with olive crusted potatoes, baby
vegetables, garlic butter sauce and mushroom sauce

Jumbo Shrimp Scampi
On bed of tomato infused homemade pasta and
wilted arugula leaves

DESSERTS

Triple Layer Chocolate & Strawberry Mousse
with caramel sauce

Cappuccino Crème Brule
with apple cinnamon crisps

Rich Tiramisu
with Drambuie crème angelica

Lava Cake
with whisky sauce and vanilla ice cream

All prices are subject to prevailing government sales tax 12%. Service charge 10%. facility fee 5%



PINE CAY MENU

Please select 1 (One) option from each course to create your customised dinner menu

There will be a supplemental charge per person for additional options

APPETIZERS

Roasted Pumpkin Soup
with allspice croutons

Wild Organic Arugula
Goat cheese, grilled asparagus spears, toast almonds and mango vinaigrette

Pepper Crusted Tuna Carpaccio
Capers, pickled onions salad with Tuscan oil and soy sauce

Blue Swimmer Crab Cake
On baby leaves and mango chutney

ENTREES

Blackened Red Snapper Fillet
Infused garlic and herb potato and white wine butter sauce

Prosciutto Wrapped Chicken Breast
Spinach stuffed chicken, over oven cream potato gnocchi,
Portobello mushrooms and sundried tomatoes

Cajun Roasted Rib Eye Steak
On wilted spinach, cherry tomatoes pesto mashed and brandy peppercorn sauce

Penne Pasta Alla Pomodoro
Black olives, parsley and sun dried tomatoes sprinkled with
roasted pine seeds and parmesan shavings

DESSERTS

Chocolate Sacher Torte with raspberry coulis
Strawberries Cheesecake Mousse with vanilla Ice cream
Warm Bread and Butter Pudding with crème angelica
Mango and Key Lime Crème Brulee with tropical fruit, coconut



B A R B E T T A
HOUSE

Provodenciales Buffet

SALADS

Mesclun and Arugula Salad
Avocado, Cucumber and Red Onions Salad

Spicy Beans Salad
Smoked Chicken Salad
Papaya and Grilled Pineapple

Caesar Salad Corner
Caesar Dressing Reggiano Parmesan Shavings,
Garlic Croutons, Marinated Anchovy

*

Lemon Dressing, Tuscan Oil, Emulsified Dressing
Balsamic Dressing

Blue Cheese Dressing, Yoghurt Dressing
Red Wine Vinegar, Old Sherry Vinegar, Liguria Extra
Virgin Olive Oil,

Tuscany Extra Virgin Olive Oil, Umbria Extra Virgin
Olive Oil

FROM THE BOILING POT

Spilt Pea and Ham
Corn Bread, Raisin Loaf, Tomato Grissini

CARVING STATION

(Supplement of \$35 per person Added)
(Please Select One 1 from the List Below)

Crispy Roasted Honey Glazed Ham
Honey Mustard Sauce

Roasted Leg of Pork
Apple Sauce

Roasted Black Pepper Corn Top Sirloin
Horseradish Sauce

Rosemary Crusted leg of lamb
Red Wine and Mint Jus

GRILLED 8oz LOBSTER TAILS

(Supplement of \$25 US Added per Person)

Tomato Vierge and Garlic butter sauce

HOT DISHES

Steamed Flavoured Basmati Rice

Oven Baked Herb Potatoes

Angus Beef Lasagne

Pan-seared Snapper with Chermoula and Chickpeas

Chicken Stuffed with Spinach and Cheese

Rosemary Baked Lamb Chop and Red Wine Jus

Grilled Vegetable

LIVE TEMPURA STATION

Served with Shrimp or Chicken

A selection of Fresh Vegetables

Zucchini, Carrots, Onions, Pepper, Broccoli
and Eggplant

CONDIMENTS

Soy Sauce, Sweet Chili Sauce, Sweet and Sour Sauce

DESSERTS GLASS DISPLAY

Tiramisu

Marble Chocolate Cheesecake

Orange Blossom Crème Brule

Marinated Berries in Port Apple Crumble

Miniature Eclairs

local Fresh Fruits

All prices are subject to prevailing government sales tax 12%. Service charge 10%. facility fee 5%



Salt Cay Buffet

SALADS

A selection of Mixed lettuce leaves
Cherry Tomatoes, Cucumber, Red Onion,
Black Olives, Capers, Carrot

Traditional Dried Raisin and Carrots Cole Slaw

Chive and Potato salad with Grilled Bacon
Beets and Orange and Pickled Salad
Spicy Conch Salad

*

Lemon Dressing, Emulsified Dressing, Balsamic Dressing
Thousand Island, Hot Sauce, and Italian Dressing

FROM THE BOILING POT

Caribbean Soup
Cream of Pumpkin Soup
Assorted Bread Rolls

CARVING STATION

(Supplement of \$35 per person Added)
(Please Select One 1 from the List Below)

Crispy Roasted Honey Glazed Ham
Honey Mustard Sauce

Roasted Leg of Pork
Apple Sauce

Roasted Black Pepper Corn Top Sirloin
Horseradish Sauce

Rosemary Crusted leg of lamb

GRILLED 8oz LOBSTER TAILS

(Supplement of \$25 US Added per Person)

Tomato Vierge and Garlic butter sauce

HOT DISHES

Rice and Peas
Gratin Macaroni Cheese Pie
Pan-Fried Snapper, Lemon and Tartar Sauce
Jerk Chicken with Grilled Pineapple
Tamarind Barbecued Spare Ribs
Steam Vegetables with chopped herbs

COU COU STATION

Okras CouCou
&
Frizzle Salt Fish Stew

DESSERTS GLASS DISPLAY

Selection of Exotic Fruits
Rum Flavoured Bread and Butter Pudding
with Vanilla Cream Sauce
Mango and Strawberry Cheese cake
Baked Apple Pie

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South Caicos Buffet

SALADS

A Selection of Garden Green with Fresh Vegetable
Pickled Avocado and Cucumber
Sweet Potato Cod Fish Salad
Creamy Coleslaw with Raisins and Curry
Baby Shrimp and Pineapple Salad
*
Lemon Dressing, Emulsified Dressing, Balsamic
Dressing
Thousand Island, Hot Sauce, and Italian Dressing

FROM THE BOILING POT

Creamy Coconut and Corn Conch Chowder
Assorted Bread Rolls

CARVING STATION

(Supplement of \$35 per person Added)
(Please Select One 1 from the List Below)

Crispy Roasted Honey Glazed Ham
Honey Mustard Sauce

Roasted Leg of Pork
Apple Sauce

Roasted Black Pepper Corn Top Sirloin
Horseradish Sauce

Rosemary Crusted leg of lamb
Red Wine and Mint Jus

GRILLED 8oz LOBSTER TAILS

(Supplement of \$25 US Added per Person)

Tomato Vierge and Garlic butter sauce

HOT DISHES

Rice and Peas
Gratin Macaroni Cheese Pie
Roasted Cajun Root Vegetable
Granny Beef Casserole
Grilled Mahi Mahi with Lemon Butter Sauce, Tomato
and Purple Onions Salsa
Pork Cutlets Stuffed with a Bacon and Scotch Bonnet
Stuffing

COU COU STATION

(Seasonal)

Okras CouCou

&

Frizzle Salt Fish Stew

DESSERTS GLASS DISPLAY

Mango Cheese Cake
Fruit Salad with Lemon Grass Liqueur
Exotic Fruit Tartlets with Crème Patisserie
Banana Tart
Coconut Gateau
Chocolate Brownies

All prices are subject to prevailing government sales tax 12%. Service charge 10%. facility fee 5%