



Breakfast - For An Early Start Or Just A Group Breakfast

HILTON BRUNCH 1

From The Pastry Basket

Selection Of Pastries To Include:

Banana Bread
Assorted Danishes and Muffins
Croissants and Bagels Served with Cream Cheese

Seasonal Sliced Fruit with Berries

Smoked Fish Platter sith Capers and Onions
Assorted Lettuce Leaves with Crudités
Pasta and Tuna Salad

Crispy Breaded Fried Chicken Drumsticks
Marinated Grilled Mahi Mahi
served with a Pineapple Salsa
Roasted Red Jack Potatoes
Grilled Plantains with Peppers and Onions

Chocolate Cake
Cherry Cheese Cake
Assorted Cookies and Brownies

Coffee and Tea Selection

Breakfast - For An Early Start Or Just A Group Breakfast



HILTON BRUNCH 2

From The Pastry Basket

Selection Of Pastries To Include:

Banana Bread
Assorted Danishes and Muffins
Croissants and Bagels Served with Cream Cheese

Assorted Dry Cereals
With 2% Non Fat and Whole Milk
Assorted Low Fat and Fruit Yogurts

Classical Caesar Salad with Shaved Parmesan,
Croutons and Creamy Garlic Dressing

Farm Fresh Scrambled Eggs
With Onions, Bell Peppers, And Cheddar Cheese
Crispy Bacon, Lean Smoked Turkey
in its Natural Juices
Hash Brown Potatoes
Fresh Snapper, Lemon Herb Butter
Pasta Primavera

Fresh Fruit Salad
Mini Fruit Tarts
Chocolate Brownies and Cookies

Coffee and Tea Selection



BRUNCH BUFFET ENHANCEMENTS

Omelette Station To Include:

Diced Ham

Onions

Tomatoes

Mushrooms

Grated Cheese

Honey Baked Ham Station

Buttermilk Pancakes

Porridge with Brown Sugar and Fresh Berries



Wedding Buffets - For that special day.

"CUPID"

"Wedding Menu 1"

Platter of Cold Cuts of Roast Beef
Platter of Cold Cuts of Honey Glazed Ham
Condiments Accompanied by Platters

Selection of Lettuce Leaves
Salad Bar of Salad Crudités With Accompanying Dressings
Traditional Coconut Coleslaw
Caribbean Mixed Bean Salad
Smoked Chicken, Coriander and Artichokes
Avocado, Red Onion and Cucumber Salad

Roasted Pumpkin Soup
With Thai Curry and Coconut Milk

CARVERY

Roasted Pork Leg with a Scotch Bonnet Jus

Roast Chicken with Herbs and Spice Au Jus
Grilled Fillets of Mahi Mahi With a Tomato and Chive Salsa
Rice Pilaf with Cilantro and Chives
Three Cheese Vegetable Lasagne
Medley of Vegetables

Sliced Seasonal Fruit Platter
Assorted Cheesecake
Tiramisu
Traditional Apple Pie with Anglaise Sauce
Chocolate Fudge Cake



Wedding Buffets - For that special day.

"EROS"

"Wedding Menu 2"

Platters of Smoked Salmon with Condiments
Platters of The Finest Roast Beef, Honey Ham and Salami

Selection of Lettuce Leaves
Salad Bar of Salad Crudités
Selection of Accompanying Dressings
Grilled Marinated Vegetables Mixed with Feta Cheese
Shrimp and Pineapple Salad, Sweet Potato and Chive Salad
Couscous and Vegetables Salad with Lime

Carrot and Cumin Soup with a Cheddar Twist

CARVERY

Peppercorn Top Butt of Beef with a Red Wine Jus

Oven Roasted Chicken with Plum Sauce
Fillet of Mahi Mahi Pan Seared with Cinnamon, Orange Butter Sauce
Stir Fried Noodles /Singapore Lamb Curry
Potato Gratin
Pilaf Rice with Tomato and Herbs
Vegetable Ratatouille
Selected Vegetables of The Moment

Exotic Fruit Tartlets
Coconut Crème Brulee
Chocolate Rum Cake
Key Lime Pie
Spicy Apple Pie
New York Cheese Cake
Sliced Fruit Platter



Wedding Buffets - For that special day.

"APHRODITE"

"Wedding Menu 3"

Assorted Smoked Fishes with Lime Tips,
Cocktail Onions, Sour Cream, Tomato Salsa
Selected Cold Cuts of Honey Turkey with Cranberry Compote

Selection of Lettuce Leaves
Salad Bar of Salad Crudités
Accompanying Dressings
Flaked Tuna Nicoise
Beetroot Salad with a Citrus Dressing

Coleslaw

Seafood Spring Rolls
Fried Stuffed Jalapenos

Cream of Lobster Bisque with Morsels of Lobster

Thai Red Curry Chicken with Coconut Milk and Fresh Basil

Ginger Lamb Chops

Cajun Kingfish Provencal

Basmati Rice with Green Peas and Herbs

Sweet Potatoes Croquettes

Mixed Vegetables Sautéed with Fresh Herbs

Apple Pie

Coconut Crème Brulee

Orange And Almond Tarts

Black Forest Cake

Baileys Panna Cotta

Selection of Sliced Fruits



"ISIS"
"Wedding Menu 4"

Iced Poached Prawn with Cocktail Sauce
Smoked Marlin and Smoked Salmon Platter
Crab Claws with Condiments

Vegetable Samosas
Conch Fritters

Caesar Salad Station with Seafood and Chicken
Selection of Lettuce Leaves
Salad Bar of Salad Crudités
Selected Dressings
Asian Marinated Tuna and Pasta Salad

Corn Smoked Ham and Pineapple Salad
Greek Salad

Cream of Split Pea Soup

Seasoned Crusted Lamb Racks
with Mint and Rosemary Honey Lemon Sauce

Thai Curry Pork Stew with a Hint Of Coconut Cream
Breast of Farm Chicken Cajun Style
Lamb Chops with Fresh Rosemary, Honey Lemon Sauce
Pan Fried Fillet of Grouper in a Tarragon Butter Sauce

Potato Au Gratin

Pilaf Rice with Green Onions

Marinated Vegetables with Garlic and Thyme

Mango Cheese Cake, Sacher Torte
Exotic Fruit Pavlova, Pear and Almond Tart
Caribbean Trifle, Chocolate Panna Cotta
Selection of Mini French Pastries
Selection of Slice Fresh Fruits
International Cheese Board