

Jennifer Lang
Le Cordon Bleu Chef

~Caribbean Inspired Menu~

Breakfast

~Served with Nespresso or French press coffee, selection of teas,
fresh fruit, yogurt and granola~

CREOLE BLACK BEAN AND CHEDDAR OMELET

Fluffy cheddar omelet filled with seasoned black beans topped with cheddar cheese,
homemade chipotle salsa and a dollop of sour cream

PANCAKES

Golden pancakes served with homemade papaya butter and crisp bacon

LOBSTER BENEDICT

Creamy lobster mixture served atop a toasted English muffin with wilted spinach and hollandaise sauce

RUM SOAKED FRENCH TOAST

Stale bread soaked in rum, eggs and milk cooked until golden brown served with a delicious syrup {maple syrup, Coco-Lopez, rum and nutmeg}

HUEVOS CARIBBEAN

Sautéed onion, bell pepper, tomatoes, habaneros, mango chutney, garlic and beer served atop a toasted corn tortilla with poached eggs and shredded Monterey Jack cheese

CARIBBEAN BAGEL AND LOX

Toasted bagels spread with pineapple-lime cream cheese topped with sliced tomato, lox, and onion slices, salt and pepper

GIZADAS

Flaky piecrust filled with a sweet chewy coconut filling

Lunch

LAMB KABOBS

Jerk marinated lamb chunks skewered with pearl onions and bell peppers served with rice pilaf

CARIBBEAN BURGER

Hand formed all beef patty with dry jerk seasoning, cheddar cheese, grilled pineapple, dressed with homemade honey-ginger ketchup,
topped with tomato and lettuce served on a locally baked hamburger bun served with fried plantains and pickle spears

BAKED JERK CHICKEN WINGS

Marinated jerk chicken wings and drumsticks served with tamarind-apricot dipping sauce

WEST INDIAN MEAT HAND PIES

Seasoned beef, peppers, pimento stuffed olives and cheddar cheese stuffed in homemade pastry dough

JERK SHRIMP SALAD

Jerk seasoned shrimp mixed with lime juice, celery, onion, tomato tossed in a white wine vinegar dressing served atop leaf lettuce with slices of avocado and tomato wedges garnished with parsley

JAMAICAN JERK MEATBALL SANDWICH

Jerk seasoned meatballs served on a hoagie roll with grated cheddar cheese and Caribbean-style pepper sauce served with plantain chips and pickles

CHICKEN ROTI

West Indian curried roti filled with potatoes and tender chicken served with pineapple-carrot slaw

Appetizer

TAMALES

Shrimp filled tamales steamed in banana leaves topped with chipotle salsa and a dollop of crema

SWEET POTATO CAKES

Savory sweet potato cakes topped with greek yogurt and pineapple-mango chutney

CONCH FRITTERS

Golden fried fritters served with lemon butter

CARIBBEAN SALSA WITH CORN CHIPS

Fresh tomatoes, black beans, ripe papaya, red onions and black olives in a lemony-brown sugar vinegar dressing served with fresh corn chips

COCONUT PRAWNS

Crispy coconut prawns served with tamarind ginger sauce

CARIBBEAN BEEF FILET

Seared and roasted beef tenderloin served on crostini with spicy aioli

TOSTONES

Fried plantains sprinkles with salt and garlic powder

Dinner

JERK CORNISH HENS

Grilled jerk seasoned game hens basted with a honey-ginger sauce served with rice and beans

SWEET AND SPICY CRUSTED MAHI MAHI

Cinnamon, ginger, breadcrumbs, and pistachio crusted mahi mahi drizzled with a citrus sauce served with coconut rice and sautéed snap peas

PORK LOIN CHOPS

Jerk seasoned pork chops with apple and tamarind-apricot sauce served with hand cut sweet potato fries and Jamaican coleslaw

PONCE- OVEN FRIED FISH WITH MOJO SAUCE

Puerto Rican style fish baked with adobo seasoning and covered with mojo sauce served with black beans and rice

POC CHUC

Garlic and sour orange marinated pork loin with black beans and pickled cabbage

GINGER-LIME RIBS WITH MANGO-GUAVA BBQ SAUCE

Pork ribs cooked with a ginger-lime rub covered in a savory-sweet mango-guava BBQ sauce served with corn on the cob and star fruit-nuttled rice with raisins

BEEF TENDERLOIN

Grilled beef tenderloin with chipotle-lime compound butter, jerk seasoned shrimp skewers, mashed potatoes and sautéed squash medley

Dessert

MANGO AND PINEAPPLE UPSIDE DOWN CAKE

Sponge cake topped with sweet mango-pineapple served with Chantilly cream and homemade caramel sauce

KEY LIME PIE

Tangy and smooth lime filling with Chocolate-Almond crust with Chantilly cream

SWEET POTATO AND MACADAMIA NUT PIE

Flaky cornmeal pie crust sprinkled with spiced macadamia nuts filled with a creamy sour cream-sweet potato filling topped with vanilla ice cream and grilled honey pineapple

SANTIAGO ALMOND TORTE

Fluffy almond torte served with honey whipped cream and fresh berries

PLANTAIN TARTLETS

Flaky piecrust filled with sweet plantains drizzled with homemade chocolate sauce

TROPICAL TRIFLE

Layers of homemade pound cake with strawberries, mangoes, red grapes and kiwi fruit topped with sweet sherry custard. Garnished with white chocolate curls

BAKED BANANAS

Rum baked bananas sprinkled with cinnamon, nutmeg, and brown sugar topped with vanilla ice cream

