Breakfasts

* Eggs Benedict & Creamy Hollandaise Sauce
* Blueberry Pancakes drizzled in Maple Syrup
* Spinach & Feta Quiche served with a Crispy Bacon
* Omelets to Order served with Breakfast Sausages
* Banana Cinnamon Waffles
* Breakfast Crepes with fresh fruit and cream cheese filling
* Kahlua Soaked French Toast accompanied by Breakfast Sausages

All Breakfasts are accompanied by Freshly Made Banana Bread, Fruit Platter, Bacon or Sausages

Lunch

* Cheese burgers in Paradise, homemade burgers on the grill with fresh buns and side of fries and green salad.
* Fajitas - A Selection of Grilled Meat, Fish & Chicken accompanied with a traditional Mexican selection of “make your own” Fajitas. Tortillas, Frijoles & Pico de Gallo.
* Blackened Shrimp Caesar Salad with Homemade Caesar Dressing & Homemade Focaccia Bread
* Steak and Chicken Kebabs, Greek Salad and Homemade Tzatziki
* Caribbean Chicken Salad served with Fresh Bread
* Seared Mahi Mahi with Zesty Basil Butter and Fragrant Rice
* A Selection of Spanish Tapas - (Ceviche, Albondigas, Crispy Goat Cheese Salad, Chorizo)

Canapés

* Arrancini
* Wild mushroom risotto balls stuffed with mozzarella cheese, breaded, fried, drizzled with balsamic reduction and truffle oil
* Chorizo and Prawn Skewers with Aioli
* Vine Cherry Tomatoes filled with Peppered Goats Cheese & Basil
* Sushi Sampler Plate
* Shrimp Tempura with Rum Dipping Sauce
* Pork and vegetable spring rolls with sweet chilli dipping sauce

All Canapés are served with Cocktail of the day and a selection of wines.

Dinner

Braised breast of lamb, boulangere potatoes, green beans and grilled corurgettes.

Red Snapper with a grilled Veracruz Salsa accompanied with brown rice

Prosciutto and Brie Stuffed Chicken Breast with Cranberry Sauce

Filet Mignon with Crumbled Bleu Cheese, Sautéed Spinach, Roasted Balsamic Rosemary Potatoes & Cabernet Wine Reduction

Pan seared Ahi tuna sesame crusted over wild rice and drizzled with wasabi mayo and teriyaki glaze with a crisp wonton cracker and nori salad garnish

Salmon with lemon and herb butter, served with steamed green beans and parmesan garlic roasted asparagus

Grilled Jerk chicken,  served with roasted vegetables and cous cous

Desserts

Chocolate fondant pudding

Eclairs, Profiteroles, Raspberry Sorbet.

Panna cotta with glazed figs in a tuille basket.

Cheesecake

Creme brûlée

Key lime pie

Flamed bananas with vanilla ice cream

Chocolate mousse with orange zest