

# PROMISEAS MENU





## BREAKFAST # 1

COFFEE, JUICE  
SEASONAL FRUIT PLATTER  
EGGS (ANY STYLE)  
BACON  
SAUSAGES  
TOAST  
PEANUT BUTTER AND BANANA STUFFED FRENCH TOAST

## LUNCH # 1

- GARLIC SHRIMP
- FRICASSEE CHICKEN
- RICE
- CALLALOO SOUFFLÉ
- YAM CASSEROLE
- ARUGULA SALAD WITH ROAST PUMPKIN
- DESSERT: PAVLOVA



## DINNER # 1

- ROAST TOMATO BASIL SOUP WITH BRUSCHETTA
- LASAGNA
- VEGETARIAN LASAGNA
- BRAISED SWEET CORN, CHILE, CILANTRO, FETA, & LIME
- CAESAR SALAD
- DESSERT: PINEAPPLE UPSIDE DOWN & VANILLA ICE CREAM

### HORS D'OEUVRES #1

- ARTICHOKE DIP AND CRACKERS
- SMOKED SALMON WITH DILL DIP AND PITA CHIPS

## BREAKFAST #2

COFFEE, JUICE  
SEASONAL FRUIT PLATTER  
ACKEE  
SALTFISH  
CALLALOO  
GREEN BANANA/YAM  
JOHNNY CAKES AND CHOCOLATE CHIP MUFFINS



## LUNCH #2

- TENDERLOIN BEEF FILLET STEAK ON BBQ WITH MUSHROOM GRAVY
- HERB LEMON ROAST CHICKEN WITH GRAVY
- RICE
- SCALLOPED POTATOES
- BRAISED CAULIFLOWER
- STUFFED PORTABELLA WITH MELTING TALEGGIO
- TUSCAN TOMATO AND BREAD SALAD
- DESSERT: OTAHEITE APPLE PIE AND ICE CREAM

## DINNER #2

- CREAM OF PUMPKIN AND ORANGE SOUP
- LOBSTER THERMIDOR IF IN SEASON IF NOT SEAFOOD CREPES
- RED STRIPE PAN BBQ CHICKEN
- MACARONI AND CHEESE
- RICE
- RICOTTA AND SPINACH PANCAKES
- CORN ON THE COB
- WEDGE SALAD
- DESSERT: RUM CAKE AND ICE CREAM

### HORS D'OEUVRES #2

- RAW VEGETABLE DIP
- ALMOND CHEESE BALLS WITH SWEET SPICY SAUCE
- BUFFALO WINGS WITH SPICY SAUCE



## BREAKFAST #3

- COFFEE, JUICE
- SEASONAL FRUIT PLATTER
- PANCAKES
- OMELETS (CHEESE AND VEG)
- TOAST
- BAKED BEANS
- BACON



## LUNCH #3

- LEG OF LAMB WITH GRAVY
- ESCOVICH FISH
- BAMMY
- MASHED POTATOES WITH CARAMELIZED SHALLOTS
- RICE
- VEGETABLE CRUMBLE
- ROAST VEGETABLE SALAD WITH LIME VINAIGRETTE
- DESSERT: STICKY TOFFEE PUDDING AND ICE CREAM

## DINNER #3

- FRENCH ONION SOUP
- SWEET AND SOUR CHICKEN
- HONEY GINGER SHRIMP
- PEPPER STEAK
- CHINESE NOODLES WITH STIR FRY VEGETABLES
- EGG FRIED RICE
- BOK CHOI SALAD
- DESSERT: BANANA BREAD AND ICE CREAM

### HORS D'OEUVRES #3

- ASIAN CREAM CHEESE LOG AND CRACKERS
- JALAPENO CHEESE DIP WITH TOSTITOS
- CRAB CAKES





## BREAKFAST #4

- COFFEE, JUICE
- SEASONAL FRUIT PLATTER
- EGG AND CHEESE MUFFINS
- RUNDOWN
- YAM/GREEN BANANA/SWEET POTATO/PUMPKIN
- SAUSAGES
- VEGGIE RUNDOWN

## LUNCH #4

- THAI RED LENTIL SOUP
- COCONUT CURRY SHRIMP OR LOBSTER
- BABY BACK RIBS GLAZED WITH MOLASSES
- ROAST BREADFRUIT
- CRUSHED YAM
- PENNE ALLA VODKA
- BROCCOLI AND CHEESE FLAN
- COLESLAW WITH SPICY CHILE DRESSING
- DESSERT: LIGHT CHOCOLATE MOUSSE

## DINNER #4

- MINISTRONE SOUP
- JERK CHICKEN LASAGNA
- ROAST DUCK AND GRAVY
- RICE
- FRIED GREEN PLANTAIN
- GPLANT PAHI
- ZUCCHINI AND HAZELNUT SALAD
- DESSERT: LEMON MERINGUE

### HORS D'OEUVRES #4

- GUACAMOLE, SALSA AND PITA CHIPS
- FETA SPINACH SPRING ROLLS WITH SWEET AND SOUR SAUCE

## BREAKFAST #5

- COFFEE, JUICE
- SEASONAL FRUIT PLATTER
- EGGS BENEDICT
- BAGELS
- CREAM CHEESE
- SMOKED SALMON
- BACON

## LUNCH #5

- ROAST PORK WITH CRACKLING AND RUM GRAVY
- STEAMED FISH STUFFED WITH CALLALOO
- YORKSHIRE PUDDING
- RICE AND PEAS
- COCO FRITTERS
- SEARED OKRA, BLACK OLIVES, TOMATO CONFIT, PINE NUTS AND CHILE
- SPINACH SALAD WITH AVOCADO
- DESSERT: ICEBOX CAKE

## DINNER #5

- TORTILLA SOUP
- MEXICAN MEAT
- CHICKEN ENCHILADAS
- VEGETABLE ENCHILADAS
- TACOS AND BURRITOS
- GUACAMOLE
- SALSA
- SHREDDED CHEDDAR CHEESE
- JALAPENO PEPPERS
- SHREDDED LETTUCE
- SAUTÉED BLACK BEANS
- ROAST CORN SALAD WITH VINAIGRETTE
- DESSERT: CARAMELIZED BANANA AND COCONUT CRÈME BRULÉE

### HORS D'OEUVRES #5

- MEXICAN ROUND DIP WITH TOSTITOS
- CURRIED ACKEE CROSTINI



## BREAKFAST #6

- COFFEE, JUICE
- SEASONAL FRUIT PLATTER
- ACKEE & SALTFISH
- CALLALOO
- GREEN BANANA, YAM, DUMPLIN
- CREPES
- BACON

## LUNCH #6

- CURRY CHICKEN OR GOAT
- STEAK AND ALE PIE
- RICE
- ROTI
- STUFFED CHO CHO WITH CHEESE AND VEG
- SAUTEED STRING BEANS
- FATTOUSH SALAD
- DESSERT: LYCHEE, KIWI AND STRAWBERRY CAKE AND ICE CREAM

## DINNER #6

- RED PEA SOUP
- CHICKEN PIE
- PRAWN SALAD WITH BLACK BEANS, CORN, PLANTAINS AND CORIANDER
- RICE
- BACON, LEEK AND CHEDDAR MINI QUICHES
- BROWN LENTIL STEW
- CAESAR SALAD
- DESSERT: TROPICAL FRUIT SALAD AND ICE CREAM

## HORS D'OEUVRES #6

- RAW VEGETABLE DIP
- HUMMUS, TABOULEI AND OLIVES WITH PITA BREAD



## BREAKFAST #7

- COFFEE, JUICE
- SEASONAL FRUIT PLATTER
- OMELETS
- CHOCOLATE CHIP AND BLUEBERRY MUFFINS
- BACON
- TOAST

## LUNCH #7

- BARBECUE GARLIC LOBSTER
- SHEPPARD'S PIE
- MACARONI AND CHEESE WITH PENNE PASTA
- CRUSTED PUMPKIN WEDGES WITH SOUR CREAM
- TALEGGIO AND SPINACH ROULADE
- QUINOA AND ROASTED PEPPER CHILI
- CAPRESE
- DESSERT: PROFITEROLES (LEMON CURD OR CHOCOLATE)

## DINNER #7

- PEPPERPOT SOUP
- CHICKEN SATAYS OR CHICKEN FETTUCCINI ALFREDO
- SEAFOOD PAELLA
- POTATO SALAD
- ROASTED ARTICHOKE WITH CALABRIAN CHILE, ANCHOVY & CRISPY SHALLOTS
- STUFFED BELL PEPPERS
- GREEK SALAD
- DESSERT: CHOCOLATE BEETROOT PUDDING WITH WHIPPED MAPLE CREAM & HOT CHOCOLATE SAUCE

### HORS D'OEUVRES #7

- SMOKED MARLIN CEVICHE ON PITA CHIPS
- CALLALOO DIP WITH HOMEMADE BREADFRUIT CHIPS





## BREAKFAST #8

- COFFEE, JUICE
- SEASONAL FRUIT PLATTER
- BANANA FRENCH TOAST
- CREPES
- CHOCOLATE CHIP MUFFINS
- EGGS TO ORDER
- TOAST

## LUNCH #8

- CURRY CHICKEN
- GUINNESS STOUT BEEF PIE
- RASTA PASTA
- RICE
- EGGPLANT PARMESAN
- BIBB LETTUCE WITH SHAKEN VINAIGRETTE
- DESSERT: COCONUT PANNA COTTA AND FLAMBÉ BANANAS

## DINNER #8

- CORNISH GAME HENS WITH CRANBERRY PORT SAUCE
- WILD RICE
- PASTA SALAD CABANA A LA SUGAR DADDIES
- PRIMAVERA JAMAICANA
- NECTARINE AND WATERCRESS SALAD WITH TARRAGON
- RASPBERRY DRESSING
- DESSERT: TROPICAL FRUIT SALAD AND ICE CREAM

## HORS D'OEUVRES #8

- BAR BQ SAUSAGES WITH SPICY SAUCE
- SHRIMP WONTONS



# WINES SPIRITS & BEVERAGES



**You may pre-purchase items before arrival at the villa.**

All delivered prior to their arrival so beer and wine is chilled, ready and waiting!

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