



GRAND  
*Cinnamon*

BANQUET &  
CONVENTION CENTRE



# CARIBBEAN MENU

## Hors D'oeuvres

### NON-VEGETARIAN

- Jerk Chicken Wings  
*Crispy Fried in Our Famous Jerk Spice*
- Chicken Empanadas  
*Sour Cream, Chives Dip*
- Coconut Fried Chicken  
*Crispy Fried Coconut Breaded Chicken Bites, Mango BBQ Sauce*
- Spicy Jamican Meatballs  
*Hand Shape Beef Meatballs Cooked in Special Jamaican Spices, Pineapple Glaze*
- Island Crab Cakes  
*Curry Scented Crab Patties, Lime Chilli Aioli*

## Appetizers

### SALADS

- Tossed Salad  
*A Medley of Tossed Fresh Garden Leaves, Topped with a Light Citrus Vinaigrette*
- Cesar Salad  
*Herbed Croutons, Bacon Bits, Parmesan Cheese & Creamy Cesar Dressing*
- Rasta Pasta Salad  
*Elbow Pasta, Mayo, Peppers, Tomato, Scallions, Caribbean Spice*
- Potato Salad  
*Homemade with a Special Zing!*
- Three Cabbage Coleslaw  
*Carrots, Cider Aioli, Raisins*

## Desserts

- See Plated Dessert Menu

### COMPLIMENTARY

Tea/Coffee & Soft Drinks  
Bread & Butter  
*Assorted Dinner Rolls, Creamy Butter*

### VEGETARIAN

- Spinach and Cheese Turnovers  
*Pastry Crust Filled, Dark Leafy Green Spinach, Sauteed, Cheddar Cheese*
- Tropical Burschetta  
*Mango, Avocado, Jalapeno, Tomato, Scallion Coriander Dressing*
- Fried Chana  
*Fried Chickpeas, Coriander, Garlic, Scotch Bonnet, Parmesan Cheese*

### SOUP-NON-VEGETARIAN

- Chicken Noodle Soup  
*Homemade Chicken, Egg Noodles and Vegetables*
- Caribbean Pepper Pot Soup  
*Beef Broth, Tomatoes, Capsicum, Hot Pepper Sauce*
- Caribbean Beef Soup  
*Okra, Yellow Split Lentils, Sweet Potatoes, Scallions*

### SOUP-VEGETARIAN

- Jamaican Pepperpo Soup  
*Callaloo (Similar to Spinach), Okra, Vegetarian Broth*
- Roasted Butternut Squash Soup  
*Chives, Cream, Cayenne Pepper*
- Caribbean Sweet Potato Soup  
*Vegetarian Broth, Coconut Milk, Curry Spice*
- Cream of Mushroom Soup  
*Mixed Forest Mushroom, Truffle Essence, Herb Creme Fraiche*
- Broccoli and Cheddar Soup  
*Creamy Broccoli Based Soup, Cheddar, Jack Cheese, Tabasco*

## Main Course

### NON-VEGETARIAN

- Jamaican Beef Stew  
*Sauteed Beef in a Specially Seasoned Sauce with Vegetables*
- Curry Goat (Spicy or Mild)  
*Slow Cooked Breast Goat in Our Famous Jamaican Curry Spices*
- Fricassee Chicken Stewed  
*In a Spicy Gravy with Vegetables Including Chocho (Jamaican Squash), Carrots, and potatoes*
- Pineapple Chicken  
*Choice of Chicken Breasts or Quarters with Chunks of Pineapple & Red and Green Peppers*
- Jamaican Curried Chicken  
*Steamed in a Zesty Jamaican Curry with Tender Vegetables, Spicy or Mild*
- Jerked Barbecued Chicken  
*Jerk Seasonings and Barbecue Sauce*
- Jerk Lasagna  
*Jerk Chicken, Layers of Lasagna, Alfredo Sauce, Melting Mozzarella*
- Jamaican Curried Shrimp  
*Tiger Shrimp Steamed in a Zesty Jamaican Curry with Tender Vegetables*
- Chargrilled Citrus Salmon  
*Lemon Pepper Marinade, White Wine Cream Sauce*

### VEGETARIAN

- Cabbage Cook Up  
*Cabbage, Carrots, Onion Blend with Spices*
- Sauteed Callaloo  
*Sauteed Onions, Tomatoes, Scotch Bonnet*
- Stew Peas  
*Red Kidney Beans, Coconut Milk, Ginger Allspice, Homemade Dumplings*
- Mac & Cheese  
*Jalapeno, Our Famous Cheese Sauce*
- Vegetarian Curry Okra  
*Fried Onions, Tomato, Curry Spice*
- Steamed Market Vegetables

### STARCH

- Rice and Beans  
*Coconut Milk, Pigeon Beans*
- Calypso Rice  
*Coconut, Steamed Peppers, Rice Spices*
- Steamed Rice
- Mashed Potatoes  
*Mashed Potatoes Cream, Butter, Scallions*
- Roast Potatoes  
*Garlic, Rosemary*
- Fried Plantains

# PREMIUM STATION MENUS

## Mexican Quesadilla

- Chicken
- Beef
- Vegetarian

## Flame Italian Pasta

- Chicken
- Beef
- Vegetarian

## Asian Pad Thai

- Chicken
- Beef

## Classic/Modern Style Poutine

- Classic Cheese & Gravy
- Butter Chicke

## Mini Burger Sliders

- Prime Angus Beef

## Midnight Food Truck

- Old Fashion Poutine
- Pad Thai
- Corn Dog
- Funnel Cake
- Loaded Nachos
- Buffalo Chicken Bites

## Bombay Pani Puri

## Pav Bhaji

## Bubble milk tea

- Taro
- Matcha Green Tea
- Passionfruit
- Mango

## Authentic Kottu

- Chicken
- Mutton

## Hopper

- Plain
- Egg

## Dosa

- Plain
- Ghee
- Masala

## Puttu & Omelet

## Vada

- Classic Style

## Camp Fire S'more

- Marshmallow / German Chocolate / Graham Cracker

## Chocolate Waffle & Ice Cream

- Chocolate Chunks / Chocolate Sauces / Asst. Candies

## Crêpe & Ice Cream

- Chocolate Sauces / Asst. Candies / Tasty Syrups

## European Sweet Table

- Chocolate Fountain / French & Italian Pastries  
Mini Gourmet Tarts / Asst. Fruits / Individual Desserts  
/ Asst. Classic Cakes / Asst. Cheesecakes

## Plated Dessert Menu

- Cheesecake: Choice of One  
*(Classic New York, Chocolate, Grand Marnier, Mango, Passionfruit)*
- Vanilla Bean Pannacotta
- Tiramisu Cake with Baileys Irish Cream
- Chocolate Caramel Fudge Layer Cake with Berry Sauce
- Black & White Chocolate Mousse  
*Chocolate & Strawberry Coulis*
- Purple Yam Ice Cream
- Tartufo Ice Cream
- Mandarin Bread Pudding with Vanilla Sauce
- Trio Dessert:  
*Caramel Apple Brûlée,  
Chocolate Opera Gateaux,  
Raspberry Cheesecake Pop with Raspberry Coulis*

