

MENUS AND MEAL OPTIONS

**FOR
SEVEN DAYS**

At

MAKANA

DISCOVERY BAY, JAMAICA

Arrival Day

Check in at 3pm

Guests with an early check-in may request lunch in advance through their agent

Arrival snacks on request

A selection of

Local Fruit plate, Sandwiches, Jamaican patties, cheese plate with crackers

HORS D'OEUVRES with Cocktails

Coconut chips

Saltfish fritters with sour cream dip

DINNER

Barbeque chicken served with Cajun sauce

Fish filet with hollandaise sauce

Marinated cucumber salad - Green salad and croutons

Steamed garden vegetables

Seasoned rice

Dessert - Mango mousse served with strawberry sauce

Blue mountain coffee and tea

Day 1

BREAKFAST

Coffee and Tea - Freshly squeezed Orange Juice

Platter of Assorted Fruits

Eggs to order, bacon, breakfast sausage

Waffles with blueberry sauce

Banana Bread

Toast & Jams, Jellies and Peanut Butter

LUNCH

Sesame ginger barbeque chicken breast

Fresh garden salad with tahini dressing

Homemade garlic parmesan breadsticks

Dessert - Homemade chocolate Oreo pudding cups

HORS D'OEUVRES with Cocktails

Escoveitched smoked salmon on bammy wafers

Homemade plantain chips with pineapple salsa

DINNER

Coffee encrusted pork tenderloin with cranberry relish

Makana shrimp scampi

Broad bean vegetable run down

Candied ripe plantain, Callaloo basmati rice

Dessert - Otaheite apple pie with whipped cream topping

Blue mountain coffee or tea

Day 2

BREAKFAST

Coffee and Tea - Freshly squeezed Orange Juice

Platter of Assorted Fruits

Eggs to order (omelette, scrambled, fried, boiled etc)

ackee and saltfish or bacon

Blueberry muffins

Toast & Jams, Jellies and Peanut Butter

LUNCH

Lemon Fusilli with arugula

Pesto Shrimp kebabs

Warmed French bread

Dessert - seasonal fruit salad

HORS D'OEUVRES with Cocktails

Pita bread and crab dip

Raw Veggie sticks and ranch dip

DINNER *(Jamaica night)*

Kayla's Lobster corn chowder

Fricassee chicken

Stuffed pork chops

Garlic green beans and carrots, pan fried ripe plantain

Jamaican Rice and Peas cooked in coconut milk

Dessert - super moist pineapple upside down cake

Served with vanilla ice cream

Blue mountain coffee or tea

Day 3

BREAKFAST

**Coffee and Tea - Freshly squeezed Orange Juice
Platter of Assorted Fruits
Eggs Benedict (or to order) -
Steamed Pak Choy
Carrot bread and cream cheese
Toast and Jam, Jellies and Peanut Butter**

LUNCH

**Jamaican Jerk Pork and chicken
Sweet potato salad - festival sweet bread
Mixed green salad
Dessert - crème caramel**

HORS D'OEUVRES with Cocktails

**Spinach or Calaloo dip with pita bread wedges
Herbed goat cheese served with crackers**

DINNER

**Red Pea bisque with rum flambè
Deboned curried chicken with raisins
Pan seared salmon with lemon sauce
Ginger glazed carrots - blanched broccoli florets
Mixed green salad - Long grain white rice

Dessert - Chocolate mousse cake

Blue mountain coffee or tea**

Day 4

BREAKFAST

Coffee and Tea - Freshly squeezed Orange Juice

Platter of Assorted Fruits

Eggs Frittata served with fried ripe plantain

Sausage and grilled tomatoes

(or eggs to order)

Croissants and bagels

Toast and Jam, Jellies and Peanut Butter

LUNCH

Shepherd's Pie

Thai cucumber salad served with roasted chickpeas

Dessert - Pina Colada mousse with roasted coconut flakes

HORS D'OEUVRES with Cocktails

Stuffed celery sticks

Pigs in blankets (plantain wrapped with bacon)

DINNER

Cream of Broccoli Soup

Beef and vegetable stir fry

Whole baked snapper stuffed with seasoned callaloo

Roasted garlic cabbage steaks - pan fried plantain

Stuffed Chicken Breast with feta and broccoli

Three bean salad - Seasoned baked potatoes

Dessert - chocolate lava cake served with vanilla ice cream

Blue mountain coffee and tea

Day 5

BREAKFAST

Coffee and Tea - Freshly squeezed Orange Juice

Platter of Assorted Fruits

Eggs to order - Callaloo and saltfish

Fried Johnny Cakes, Boiled Yam & Banana

Cinnamon rolls

LUNCH

Escoveitched red snapper filet

Coconut steamed bammy halves

Makana style coleslaw

Mixed Green salad

Dessert - lemon squares with cream or vanilla ice cream

HORS D'OEUVRES with Cocktails

Spice shrimp cocktail with dipping sauce

Jerk Sausage in puff pastry with honey mustard sauce

DINNER

French onion soup

Spicy hoisin and honey beed ribs with black bean and corn salsa

Stuffed salmon with horseradish cream sauce

Roasted Broccoli and cauliflower and red peppers

Rosemary potatoes

Marinated mixed salad with blue cheese crumble

Dessert - tiramisu

Blue mountain coffee and Tea

Day 6

BREAKFAST

Coffee and Tea - Freshly squeezed Orange Juice

Platter of Assorted Fruits

**Eggs to order - Bacon and Sausage
waffles and syrup**

Toast & Jams, Jellies and Peanut butter

LUNCH

Cold Gazpacho soup with crusty French bread

Green Salad with feta cheese

HORS D'OEUVRES with Cocktails

Crackers with Solomon Gundy and cream cheese

Saltfish or Conch Fritters with spicy dip (seasonal)

DINNER

Coconut Pumpkin Soup

Barbecue lobster (seasonal) or jumbo shrimp

Barbecue tenderloin of beef

Mixed vegetable in cheese sauce

Fried ripe plantain

Jamaican rice and peas

Dessert - Apple Pie and vanilla ice cream

Blue mountain coffee and Tea

Day 7

BREAKFAST

Coffee and Tea - Freshly squeezed Orange Juice

Platter of Assorted Fruits

Eggs to order - Bacon and Sausage

Blueberry muffins

Toast & Jams, Jellies and Peanut butter

LUNCH (late check out by advance arrangement only)

Pasta salad with chicken

Mixed salad

Dessert - seasonal fruits

Check out at 11am

(if there are no other arrivals on the same day, late check-out may be arranged in advance through your agent and with the homeowners permission)