



BUTTONWOOD

reef villa

BREAKFAST, LUNCH AND DINNER MENU'S

BREAKFAST MENU

BREAKFAST BEVERAGES

Fresh Tropical Fruit Juices, Smoothies, Fresh Vegetable Juices

Blue Mountain Coffee, Selection of Teas

BREAKFAST COLD FOODS

Fresh Seasonal Fruits

Assorted Yogurts

Assorted Cereals and Milk

BREAKFAST HOT FOODS

Ackee with Bacon or Saltfish served with Bammy and Callaloo or Steamed Greens

Callaloo with Bacon or Saltfish served with Boiled Banana/Yam and Fried Dumplings

Salt Mackerel Rundown served with Boiled Dumplings or Breadfruit and Steamed Greens

Callaloo Omelette with your choice of sides

Callaloo Quiche filled with Tomatoes and Mushrooms served with Sautéed Potatoes

Chef's Choice Porridge: Cornmeal, Oats, Hominy Corn

Eggs your way served with Sausages and/or Bacon

Pancakes, Waffles or French Toast served with Sausages and/or Bacon

Other local sides: Johnny Cakes, Fritters, Roast or Fried Breadfruit, Fried plantains (green or ripe)

HOME-MADE DIPS & SNACKS

Buttonwood Marlin Dip (seasonal)

Ackee Dip, Spicy Shrimp Dip, White Bean Dip

Hummus (classic, roasted pumpkin, roasted beet)

Corn Salsa, Traditional Salsa

Breadfruit or Plantain Chips

LUNCH & DINNER MENU

APPETIZERS

Coconut Panko Crusted Shrimp with Pepper Jelly

Buttonwood King Crab Cake (seasonal)

Crispy Fried Calamari

Ackee and Bacon Mini-Quiche

SOUPS

Seafood Pepper Pot Soup

Jamaican Pepper Pot Soup with Chicken or Beef

Jamaican Red Peas Soup with Chicken or Beef

Seafood or Roasted Corn Chowder

Cream of Pumpkin Soup with Spicy Crispy Croutons

Roasted Pumpkin Soup with Crispy Croutons

Lobster Bisque (seasonal)

SALADS

Balsamic Salad with Corn, Feta Cheese, Tomato and Cucumber
Add - Shrimp, or Chicken

Mixed Green Organic Salad
Add - Garlic Shrimp, or Grilled Chicken Breast

Waldorf Salad
Grape and Apple slices tossed in Greek Yogurt and Sour Cream topped with
Walnuts on a bed of Ice Berg Lettuce

*Buttonwood locally inspired dressings and vinaigrettes

ENTREE

Pan Seared Mahi-Mahi served with Au-gratin Potatoes and sautéed Seasonal Vegetables topped
with a Lemon Caper Sauce

Shrimp Rundown with Garlic Whipped Mashed Potatoes and Grilled Vegetables

Grilled Jerk Rosemary Lamb Chops served with Scalloped Potatoes and Local Vegetables

Grilled Beef Tenderloin and Escovitch Shrimp served with Scalloped Potatoes
and Garlic Green Beans

Grilled Jerk Beef Tenderloin served with Lobster Mac & Cheese,
Roasted Broccoli and Cauliflower

Jamaican Fricassee Chicken served with Seasoned Rice and Pineapple Raisin Coleslaw

Jerk Salmon served with Couscous or Quinoa and Local Greens

Braised Oxtail with Broad Beans served with Pumpkin rice and Sautéed Seasonal Vegetables

Buttonwood Chicken Pot Pie served with a Mixed Green Organic Salad

Your choice Pasta: Marinara / Alfredo / Pesto - add Vegetables, Chicken, Shrimp

Panko Crusted Parmesan Chicken Breast

Pan Seared Balsamic Chicken

Jerk Chicken/ Pork/ Shrimp/ Lobster Tail*seasonal with Local Sides

Curry Fish/ Shrimp/ Chicken/ Goat / Lobster*seasonal with Local Sides

Stew Peas with Pigtail or Salt Beef with Local Sides

Entrée Local Sides

Rice and Red Peas, Rice and Gungo Peas, Callaloo Rice, Pumpkin Rice, Potato Salad

Boiled Yam, Boiled Green Bananas, Boiled/Fried Dumplings

Roast/Fried Breadfruit, Festival, Bammy, Roasted Sweet Potato

Local Greens - Callaloo, PakChoy, Cabbage, Raw Veg Salad

DESSERT MENU

Apple Crumble A La Mode

Chocolate Coffee Mousse

Worthy Park / Baileys Bread Pudding

Flan / Creme Carmel

Coconut Jelly Rummie A La Mode

Banana Rummie A La Mode

Creme Brule

Plantain Tart

Fruit Tart

Sweet Potato Pudding

Rum Cake

Local Ice Cream and Fruit Sorbet Selection



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