

VILLA LIDO MENUS

BREAKFAST

Fresh orange juice
Coffee and a variety of teas
Seasonal fruit platter,
Yogurts and Cereals/granola
Banana bread
Eggs of choice
Bacon and assorted breads

Buttermilk pancakes and syrup
Sausage and bacon
Assorted breads, blueberry muffins

Ackee and saltfish
Boil green banana and yam
Bammy sticks
Plantains

Fried eggs
turkey bacon/sausage
Banana fritters

Fruit Platter
French toast, choice of eggs
Smoked salmon and bagels, cream cheese, and capers

Avocado toast (seasonal)
Waffles, whipped cream, syrup

Seasonal fruit plate
Omelet of choice veg/cheese
Bake beans
Bacon
Assorted breads/ chocolate chip muffins

Oatmeal
Veggie and or bacon frittata
Hash brown potatoes

Eggs of choice
Jamaican Escoveitched fish
Johnny cakes with variety of jams
Steamed callaloo

Fresh fried fish when available
Festival, hard bread

LUNCH

Pizza on the BBQ with an array of toppings
Homemade tomato sauce, mozzarella cheese, grilled onions, sweet pepper, mushrooms, sliced tomatoes

Caesar salad with homemade dressing and croutons with jerk chicken breast

Beef sliders and hot dogs
Grilled garlic and butter lobster tail (when available)
Grilled vegetable platter
French fries
Bok choy salad

Variety of Jamaican patties (chicken, beef and or veggie)
Coco bread
Macaroni and cheese
Arugula watermelon feta salad

Mexican beef
Pulled chicken tacos
Black beans with garlic and cumin
White rice
Tortillas
Papaya salsa
Guacamole, shredded cheese and lettuce,
Jalapenos
Tostones (refried green plantain)

Jerk chicken and plantain wrap
French fries
Ackee souffle
Mixed green salad
Quinoa

Barbeque chicken
Shrimp and pineapple kababs
Roast breadfruit, sweet potato, pumpkin
Roast corn
Grilled carrots and zucchini
Purple and white cabbage salad

Cream of tomato soup
Grill cheese sandwiches
Plantain

Spinach salad with goat cheese, cranberries, cashews honey mustard vinaigrette

Grilled mahi mahi with pineapple mint salsa
Barbecue ribs
Crispy garlic baked potato wedges
Cucumber, tomato, avocado and onion salad

Tuna salad sandwiches
Potato salad
Cole slaw
Caprese salad

Callaloo quiche and or quiche Lorraine
Cowboy caviar
Niçoise salad tuna or salmon
Ackee and rice

HOR'S D'OEUVRES

Breadfruit chips with guacamole
Artichoke and spinach dip with pita chips
Fresh veggies with a ranch dip
Shrimp cocktail with a cocktail sauce
Coconut chips
Curried Ackee on toasted hard squares
Deviled eggs
Honey barbecue chicken wings
Pickled saltfish with onion and carrots with cream crackers
Cheese board with pepper jelly and a variety of crackers
Mexican layered dip & tostitos
Mini cheese patties
Smoke marlin with bammy

Jerk sausage and jerk pork
Plantain chips with a pineapple salsa
Saltfish fritters
Hummus with carrot sticks and chips

DINNER

Fricassee chicken
Shrimp scampi
Rice and peas
Fried bread fruit or sweet potato casserole
Sautéed green beans and carrots
Plantain
Tomato and avocado platter

Vegetarian lasagna
Chicken parmesan
Spaghetti with homemade marinara sauce
Garlic and parmesan cheese loaf of bread
Green salad with nuts, cheese and tomato with a balsamic vinaigrette

Shepherd's pie (meat or vegetarian)
Restuffed back chocho
Candied carrots
Baked plantain
Lettuce, olive, cucumber, tomato, red onion and feta salad with a lemon vinaigrette

Grilled tenderloin of beef with red wine sauce and mushrooms
Mashed potatoes
Roasted Cauliflower
Plantain
Spinach and goat cheese salad with cranberries, cashews with a honey mustard dressing

Lentil soup
Beef, sweet pepper and onion kababs
Chicken, red onion kababs
Couscous
Fattoush salad
Hummus
Pita bread

Cream of pumpkin soup
Roasted leg of lamb or herb crusted rack of lamb
Scalloped potatoes
Corn souffle
Roasted broccoli
Baked plantain

Roast Chicken stuffed with sweet potato
Teriyaki baked salmon
Coconut rice
Assorted sauteed vegetables
Roast plantain
Lettuce mix, toasted coconut bits, toasted ginger bits, peanuts with a carrot ginger dressing

Chinese ginger roast pork chops
Sweet and sour cashew chicken
Vegetable fried rice
Stir fried vegetables with Chinese noodles

Curry shrimp or curry chicken with mango chutney
Jamaican oxtail with beans and carrots
White rice
Roti
Sauteed bok choy in a ginger garlic sauce
Fried green plantain with garlic and lemon

Beach Bonfire and Barbecue
Barbeque chicken
Jerk pork
Gungo peas and rice
Barbeque vegetables, (eggplant, zucchini, squash and carrots)
Roast breadfruit, roast yam, roast sweet potato
Goat cheese and beet salad with a honey lemon vinaigrette

DESSERTS

Roy's famous Villa Lido fruit salad
Key Lime pie with whip cream
Brownies or Chocolate cake with assorted ice-creams

Banana crème brulee
Cheesecake
Carrot cake
Choice of sorbets selection
Baked bananas with vanilla ice cream
Tortuga rum cake with sliced bananas and whipped cream
Rebecca's famous pound cake with strawberries
Pavlova with fresh diced fruit
Caramel custard
Otaheite apple pie and ice-cream