

Villa Rosa Menu

BREAKFAST

Fresh Slices Local Fruits

Freshly Squeezed Orange Juice

Freshly Ground and Brew Blue Mountain Coffee

Assorted Tea

International Breakfast

Eggs Any Style

Smoked Bacon, Ham and Links Sausage

Omelet with Your Choice of Toppings

Tomato, Onion, Spinach, Mushroom, Bell Pepper and Cheese

French Toast with Caramelized Banana, Toasted Coconut, Syrup and Powder Sugar

Pancake Plain, Banana, Nuts and Berries

Assorted Muffins

Hot or Cold Cereal

Villa Rosa Menu

LUNCH PRE-PLANNED MENUS

LUNCH MENU #1

Pear and Coconut soup

Spinach, Mango, Curried Sweet Potato Salad and Grilled Chicken Salad

LUNCH MENU #2

Chilled Breadfruit Soup

Chinese Chicken Salad

LUNCH MENU #3

Chilled Cucumber yogurt Soup

*Grilled Salmon with grilled Zucchini, Yellow Squash and Tomato with
Creamy Dill Dressing*

LUNCH MENU #4

*Tossed House Salad with Romaine Lettuce, Tomato, Cucumber, shaved
Carrot and a Papaya Italian Dressing*

Asian Style Chicken Wings

Villa Rosa Menu

LUNCH

Trelawny's Yam Salad with Turmeric Mustard Dressing

BBQ Pulled Pork Sandwich Topped with Cole Slaw

Deconstructed Cheese Burger Salad

*Minced Beef, Lettuce, Tomato, Pickle, Onion, Cheddar, Sesame Seed Bun
Croutons*

Chilled Melon Soup

Yardie Style Chicken Wings

Asian Cole Slaw

Homemade Pizza with Choice Of Toppings

*BBQ Chicken, Grilled Pineapple, Bell Peppers, Pepperoni, Mushroom,
Basil, Tomato, Olives And Cheese*

Farm Raised Beef Salad

*Tender Beef Strips with Baby Greens, Tomato, sliced Carrot, Snap Peas,
Almond and a Honey Soy Sauce Dressing*

Chilled Orange and Carrot Soup

Jerk Fish Wrap with Tartar Sauce

*Pan Seared Mahi Mahi a topped of Potato Salad and Papaya
Mint Relish*

Villa Rosa Menu

STARTERS

COLD

Smoked Salmon and Tangerine Cream cheese wrapped with Cucumber

Papaya Tomato Crostini

Shrimp and Asparagus wrapped with Bacon Ham

Crudite Platter with Blue cheese Dip

*Spinach Artichoke Dip with assorted chips (Breadfruit, Dasheen, sweet
Potato and Plantain)*

Snapper Ceviche

Stuffed Mussels with Passion Cream Sauce

Assorted Cheese and Grape Platter

Villa Rosa Menu

STARTERS

HOT

Goat Cheese Stuffed Mushroom

With Spicy Marinara Sauce

Thai Style Spring Rolls

With Sweet Chili Dip

Saltfish Fritters

With Jerk Mayo Dip

Mini Crab Cakes

With Melon Salsa

BBQ Chicken Wings

With Blue Cheese

Pressed Plantain

With Jerk Chicken

Samosa

Tzatziki Dip

Villa Rosa Menu

HOT SOUPS

Leeks and Yukon Gold Potato

Lobster Bisque

Roasted Tomato

Classic Bouillabaisse

Coconut Red Lentil

St. Elizabeth Red Peas with a hint of Basil

Wild Mushroom Cream

Sweet Corn and Conch Chowder

Pepperpot with Pumpkin Spinners

COLD SOUPS

Chilled Jamaican Tomato Gazpacho with a hint of scotch bonnet pepper

Carrot and Orange Ginger

*Pumpkin Vichyssoise with Tomato Concasse, Toasted Pumpkin seeds and
coconut*

Villa Rosa Menu

SALADS

*Vine Ripe Tomatoes with Buffalo Mozzarella,
Pickled Onions, Aged Balsamic Vinaigrette and Basil Oil*

Tossed Salad

*With Crumbled Feta Cheese, Kalamata Olives, Shaved Cucumber and
Tomato*

Tossed with a Berry Vinaigrette

Waldorf Salad

*With Sweet Apples, Grapes, Raisins, Celery and Toasted Walnuts Tossed
in a Honey Yogurt Dressing*

Roasted Baby Beets

*Accompanied by Orange Segment and Baby Spinach topped with
Herb Goat Cheese and accent by a Balsamic Vinaigrette*

Villa Rosa Menu

SALADS

VR Classic Caesar

Grilled Shrimp/Snapper

*Crisp Hearts of Romaine Tossed with Caesar Dressing, topped with a
Homemade Crouton*

And Anchovy Fillets

Villa Rosa Salad

*This Navel Orange and Mix Green Lettuce served with Red Onion,
Spiced Walnuts, Sliced Strawberries, Raspberries and Avocado Dressed
with a lime Vinaigrette*

Shrimp Salad

*With Citrus Poached Shrimps, Iceberg Lettuce Dressed with Lemon and
Honey Vinaigrette*

Villa Rosa Menu

DINNER PRE-PLANNED MENUS

MENU #1

PASS MI CHARCOLE

Chef's Special Pumpkin Soup with Conch

*Jerk Chicken/Pork/Snapper Escovitched with Coconut and Ginger Rice
and Peas and Thyme Butter Steamed Callaloo Fried Plantains and
Festivals*

Pineapple Upside Down

MENU #2

Ova So BBQ NYTE

Seafood Chowder

*Choice of Memphis BBQ Baby Back Pork Ribs/ Chicken and Shrimp
Skewers served with Homemade Corn Bread/Sweet Potato/Grilled
Vegetables and Buttered Corn*

Sweet Potato Pudding with Bailey's Sauce

Villa Rosa Menu

MENU #3

I Seafood

Crab Cakes accompanied with a Citrus Slaw and Black Bean Puree'

*St Mary Plantain Crusted Mahi Mahi served with Papaya Rosa Mango
Relish and Garlic Herb Mashed Potato*

Coconut Cream Pie

MENU #4

*Deep Fried Brie with Cinnamon Poached Pear, Walnuts and Honey
Dressing*

*Pan Seared Duck Breast served with a Potato Pancake String Beans and
Orange Star Anise Glaze*

Assorted Berries Trifle

MENU #5

Coconut Red Lentil Soup

*Bassa and Mussels served with Basil Cream Sauce atop Sweet Potato
Rosti*

Sauté Kale

Key Lime Pie

Villa Rosa Menu

MENU #6

Cream of Broccoli Soup

Caesar Salad

*Peppercorn Crusted Filet Mignon Served with Potato Au Gratin and
Grilled Asparagus Accented by a Porcini Mushroom Demi Glace*

Oreo Cheese Cake

MENU #7

Zuppa De Pesce

Tomato, Portobello Mushroom and Squash Anti Pasto

Drizzled with a Balsamic Vinaigrette

Colorado Rack of Lamb

Accent by a Minted Demi Glace

*Accompanied by a Roasted Bell Pepper Potato Croquette Baby
Vegetables*

Oreo Cheese Cake

MENU #8

Turmeric and Roasted Butternut Squash soup

Tuscan Style Peppered Chicken Breast

Artichokes and Potato Ragout

Chocolate and Cherry Cake

Villa Rosa Menu

MENU #9

Truffle and White Bean Soup

Shrimp and Mussels Scampi served with Fettuccine Pasta Tossed in

Heirloom Tomato Sauce

Tiramisu

MENU #10

A Bouquet of Baby Greens with Crumbled Herb Goat Cheese

With a Berry Vinaigrette

Pecan Crusted New Zealand King Salmon

*with Beurre Rouge Sauce, Asparagus and Roasted Red Pepper
Polenta*

Banoffee Pie

Villa Rosa Menu

PASTAS

Penne Arrabiata

*Red Chili Pepper, Spinach, Crisp Bacon and Bell Pepper finished with
Tomato sauce*

Roasted Vegetables/Beef/Chicken Lasagna

Served with Homemade Garlic Bread

Grilled Chicken and Sundried Tomato Rigatoni In a Basil Cream Sauce

Seafood Linguine

With Shrimp and Mussel in a Roasted Garlic Tomato Sauce

Grilled Salmon

Angel Hair Pasta with Dill Cream Sauce

*Fettuccine Pasta Tossed in Pesto Sauce topped with Grilled Italian
Sausage and Roasted Bell Peppers*

Villa Rosa Menu

FISH/ SHELLFISH

Red Snapper Rundown

Grilled Mahi Mahi with Sorrel Chutney

Salmon Wrapped with Squash, Tomato Capers White Wine Sauce

Escovitched Grouper with Pickled Vegetables

Grilled Tuna with Pineapple Chutney

Lobster in Season with Lemon Garlic Butter

Turmeric Coconut Shrimps

Pistachio Crusted Scallops

Villa Rosa Menu

BEEF, PORK AND LAMB

Beef Scaloppini with Mushroom Ragout Cream Sauce

Oven Roasted Lamb Chops with Mint and Horseradish Cream

Grilled Pork Chops with Guava Glaze

Blue Mountain Coffee Crusted Tenderloin with Merlot Reduction

Curried Lamb with Mango Chutney

Grilled Rib Eye with Caramelized Onion and Blue Cheese

Jamaican Style Oxtail with Broad Beans

Villa Rosa Menu

POULTRY

Authentic Jerk Chicken with Mild/Hot Jerk Sauce

Country Fried Chicken with Creole Sauce

Paprika Roasted Chicken with Natural Au Jus

Jamaican Curry Chicken with Vegetables

*Stuffed Chicken Breast with Kale and Goat Cheese with Guava Cream
Sauce*

Pineapple Glazed Chicken

Pan Seared Duck with Mushroom Marsala Sauce

Almond Crusted Chicken Breast with Tomato Orange Herb Sauce

Chicken Provolone Buffalo Mozzarella Cheese with Pomodoro Sauce

Chicken and Pineapple Skewer

Villa Rosa Menu

KIDS LUNCH MENU

P B and J Sandwich

Hot Diggy DI Dog

Corn Dog

Krabie Patties Kids Beef Burger

Chicken Tenders with Blue Cheese and Carrot/ Celery Sticks

Fish Fingers with Tartar Sauce

*Villa Rosa Style Kids Pizza with Choice of Toppings: Grilled Pineapple,
Olives, Cheese, Tomato, Onion, Chicken and Bell Pepper*

*Chicken/Tuna/Turkey Panini
Sandwiches Serve with Fresh Fruits/ Fries*

UNLIMITED SANDWICHES

BURGERS, HOT AND FRIES

Villa Rosa Menu

KIDS DINNER MENU

Grilled Chicken Breast with Coconut Rice Steamed Kale

Fish Fingers with Pumpkin Mashed Potato and Green Beans

Mini Meat Balls with Spaghetti Pasta and Julienne Vegetables

BBQ Chicken Breast with Baked Mac & Cheese, Roasted Vegetables

Sautéed Shrimps in a Coconut Cream Sauce and Linguine Pasta

Stir Fried Chicken/Beef with Steamed Rice

*Orange Honey Glazed Chicken Thighs with Mashed Potato and Buttered
Carrot*