

The Grane



BANQUET MENUS

Valid until December 2010

Option One

Cold Canapés

*Blue Cheese and Walnut Mousse with Celery
Vegetable Crudites with Dressing (Tahini)
Mayonnaise of Snow Crab with coriander*

Hot Canapés

*Vegetable Samosas
Chicken and Pineapple Satay
Bajan Fish Cakes*

US\$20.00 per person
Price includes 15% VAT and 10% Service Charge

Option Two

Cold Canapés

*Mini Smoked Salmon Triple Layers
Mediterranean Pesto vegetable tartlets
Virginia Ham and Asparagus on Foccocia Bread*

Hot Canapés

*Vegetable Spring Rolls
Chicken and Pineapple Satay
Blue Swimmer Crab Cakes*

US\$25.00 per person
Price includes 15% VAT and 10% Service Charge

Option Three

Cold Canapés

*Spiced Chicken Salad Vol au Vent
Tomato and Watermelon “shots”
Vietnamese rice paper rolls with vegetables
and sweet chili
Smoked Salmon and Goat’s Cheese*

Hot Canapés

*Bajan Fish Cakes
Snow crab spring rolls, coriander dressing
Tempura Chicken with Ponzu Dip
Tomato and Mozzarella Tart with Basil*

US\$30.00 per person
Price includes 15% VAT and 10% Service Charge

Option Four

Cold Canapés

*Local Lobster and Mango Tartlet
Genoa Salami with Kalamata Olives
Seared Yellowfin Tuna with Spiced green lentils
Blue Cheese and Walnut Mousse with celery*

Hot Canapés

*Grilled Chicken on Herb Salsa and Sweet Corn Pancake
Panko Crusted Tiger Prawns with Char-Sui
Vegetable Samosas
Fried Seafood and chive Wontons*

US\$36.00 per person

Price includes 15% VAT and 10% Service Charge

Option Five

Cold Canapés

*Big Eye Tuna Tartare with Guacamole
Duck Liver Mousse on Toasted Brioche
Scottish Smoked Salmon Triple Layers
Mayonnaise of Crab with coriander
Mini Vegetable Stone breads*

Hot Canapés

*Mini Fillet Steak on Mustard Crouton
Tempura Chicken with Ponzu Dip
Blue Swimmer Crab Cakes with Sriracha
Grilled Asparagus and parmesan grissini
Tiger prawn and sesame spring rolls*

US\$42.00 per person

Price includes 15% VAT and 10% Service Charge

Option Six

Cold Canapés

*Lobster Medallion with sundried tomato relish
Duck Liver Parfait on Toasted Brioche
New Potato "Moscovite" with Tabico Caviar
Yellow Fin Tuna Tartare with Avocado
Smoked Salmon on Buckwheat Blinis with Ikura*

Hot Canapés

*Mini Fillet Steak on Mustard Crouton
Tempura Chicken with Ponzu Dip
Panko Crusted Tiger prawns with Char-Sui
Blue Swimmer Crab Cakes with Sriracha
Madras Curry Samosas with Mango Chutney
Roma Tomato and Mozzarella Tarts*

US\$52.00 per person

Price includes 15% VAT and 10% Service Charge

COFFEE BREAK SELECTIONS

*Freshly Brewed Coffee, Assorted Teas
Decaffeinated Coffee*

US\$11.00 per person

Price includes 15% VAT and 10% Service Charge

*Freshly Brewed Coffee, Assorted Teas
Decaffeinated Coffee
Assorted Diet and Regular Soft Drinks/or two chilled juices
Mineral Water*

US\$14.00 per person

Price includes 15% VAT and 10% Service Charge

*Freshly Brewed Coffee, Assorted English Teas
Decaffeinated Coffee
Assorted Danish, Croissants and Mini Turnovers
Chilled Juices*

US\$17.00 per person

Price includes 15% VAT and 10% Service Charge

*Freshly Brewed Coffee, Assorted English Teas
Decaffeinated Coffee
Assorted Danish, Bajan Coconut Bread
Assorted Juices, Fresh Fruit*

US\$19.00 per person

Price includes 15% VAT and 10% Service Charge

CONTINENTAL BREAKFAST

*Coffee, Assorted English Teas, Decaffeinated Coffee
Chilled Juices
Assorted Danish, Croissants and Muffins
A selection of Yoghurts
Buercher Muesli
Sliced Fresh Fruits*

US\$25.00 per person

Price includes 15% VAT and 10% Service Charge

SPECIALTY BREAKS

SIMPLY BAJAN

*Brewed coffee, Decaffeinated Coffee, Assorted Teas
Mini Turnovers, Coconut Bread
Assortment of Fresh Local Fruit in season
Chilled Coconut water
Chilled Mauby*

US\$25.00 per person

Price includes 15% VAT and 10% Service Charge

COOKIE BREAK

*Ginger Cookies
Oatmeal & Raisin Cookies
Chocolate Chip Cookies
Freshly brewed Coffee & Decaffeinated coffee
Assorted Teas
Chilled Milk*

US\$17.00 per person

Price includes 15% VAT and 10% Service Charge

CELEBRATION

*Chilled Champagne Mimosas
Breakfast Pastries
Freshly brewed Coffee & Decaffeinated coffee
Assortment of English Teas
Mineral water*

US\$33.00 per person

Price includes 15% VAT and 10% Service Charge

HEALTHY START

*Fresh Fruit Platter
Granola Bars, Assorted plain & fruit yogurts
Freshly brewed Coffee & Decaffeinated coffee
Assorted Herb Teas
Mineral Water
Chilled Fruit Juices*

US\$22.00 per person

Price includes 15% VAT and 10% Service Charge

CARIBBEAN BUFFET “A”

SALADS

Grilled Prawn with Pineapple
Ginger Spiced Chicken Salad
Turmeric Rice Salad with Peanuts & Fried Onions
Spinach & Smoked Bacon
Cuban Green Bean, Carrot & Potato Salad
Mixed Leaf Salad

CAESAR SALAD CORNER

Romaine Lettuce
Caesar Dressing
Parmesan Cheese
Garlic Croutons

DRESSINGS & SAUCES

House Emulsified Dressing
Lemon Dressing
Aceto Balsamic Dressing
Mary Rose Sauce
Tartar Sauce
Cocktail Sauce

SOUP STATION

Bajan Fish Chowder

CARVING STATION & CONDIMENTS

Crispy Roasted Honey Glazed Ham
Applesauce

BUFFET CONDIMENTS

Black Olives
Green Olives
Capers
Cherry Tomatoes

HOT DISHES

Bajan Fried Chicken with Pineapple
Blackened Mahi Mahi
Macaroni Pie
Rice & Peas
Sweet Potato Gratin
Steamed Creole Vegetables

BREAD

Seed & Cereal Bread
White Bread
Whole wheat Bread

DESSERTS

Bread & Butter pudding with Warm Rum Sauce
Watermelon
Pineapple
Coconut Crème Caramel
Mango Cheesecake
Pineapple Tart
Chocolate Brownies
Bajan Rum Cake

DESSERT SAUCES & CONDIMENTS

Chocolate Sauce
Vanilla Sauce
Chocolate Chips
Grated Coconut
Toasted Almonds

US\$ \$69 per person

Price includes 15% VAT and 10% Service Charge

Minimum: 50 persons

CARIBBEAN BUFFET "B"

SALADS

Grilled Prawn with Pineapple
Spicy Snake Bean Salad
Pickled Breadfruit
Avocado Papaya Salad
Bajan Sweet Corn Salad
Mixed Leaf Salad

CAESAR SALAD CORNER

Romaine Lettuce
Caesar Dressing
Parmesan Cheese
Garlic Croutons

DRESSINGS & SAUCES

Emulsified Dressing
Lemon Dressing
Aceto Balsamic Dressing
Mary Rose Sauce
Tartar Sauce
Cocktail Sauce
Sweet Chilly Sauce

SOUP STATION

Squash & Ginger Soup

CARVING STATION & CONDIMENTS

Crispy Roasted Suckling Pig

Applesauce
Jus

ROTI & CURRY STATION

Roti & Curry Station
Roti Skins
Plain Steamed Rice
West Indian Curry Sauce
Shrimp
Chicken
Beef
Potato
Chana
Zucchini
Carrots
Onions
Cauliflower
Broccoli
Mixed Sweet Peppers

ROTI CONDIMENTS

Coconut Milk Roasted
Grilled Coconut
Mango Chutney
Raisins
Chilly Flakes
Poppadoms

HOT DISHES

Rosemary Roasted Chicken
Creole Flying Fish
BBQ Ribs with Pineapple
Macaroni Pie
Rice & Split Peas
Steamed Creole Root Vegetables

BUFFET CONDIMENTS

Black Olives
Green Olives
Capers
Cherry Tomatoes

BREAD

Corn Bread
Seed & Cereal Bread
White Bread

DESSERTS

Warm bread and butter pudding
Vanilla Sauce
Mango Salsa with mint
Fruit Salad with Lemongrass liqueur
Crème caramel with Old Rum marinated raisins
Pina Colada Tiramisu
Exotic fresh fruits tartlets
Banana/Caramel tart
Key lime Pie
Chocolate mousse in chocolate cups
Baked Mango Cheese Cake

DESSERT SAUCES AND CONDIMENTS

Chocolate Sauce
Vanilla Sauce
Mango Sauce

Chocolate Chips
Grated Coconut
Caramelized Almonds

US\$77 per person

Price includes 15% VAT and 10% Service Charge

Minimum: 50 persons

MEDITERRANEAN BUFFET "A"

SALADS

Tomato and Mozzarella with Fresh Basil Oil
Chicken Salad with Pepper and Pine nuts
Tabouleh
Nicoise Salad
Roasted Mushroom Salad
Mixed Leaf Salad
Grilled Marinated Sweet Peppers with Rosemary

CAESAR SALAD CORNER

Romaine Lettuce
Caesar Dressing
Parmesan Cheese
Garlic Croutons

DRESSINGS & SAUCES

House Emulsified Dressing
Lemon Dressing
Aceto Balsamic Dressing

Mary Rose Sauce
Tartar Sauce
Cocktail Sauce
Aioli

BUFFET CONDIMENTS

Black Olives
Green Olives with brined lemon peel & thyme
Capers
Cherry Tomatoes

LIVE PASTA COOKING STATION

Fusilli
Linguini
Penne

Tomato & Basil
Carbonara
Pesto

Chicken
Shrimp
Bacon

White Onions
Mushrooms
Pine Nuts
Garlic
Chili
Parmesan

SOUP STATION

Minestrone Soup with Parmesan Pesto

HOT DISHES

Roasted Chicken Breast with Prosciutto di Parma
Red Snapper rubbed with Chermoula & Chickpeas
Angus Beef Lasagna
Gratinated Potatoes
Saffron Rice
Mushrooms Provencale
Grilled Mediterranean Vegetables

CHEESE TROLLEY AND CONDIMENTS

Brie
Port Salut
Cheddar

Cheese Crackers
Grapes

BREAD

Seed & Cereal Bread
Olive Focaccia
Grissini

DESSERTS

Chocolate Pudding
Fruit Salad
Filo with dried fruits & meringue
Panna Cotta
Tiramisu
Lemon Tart
Marble Chocolate Cheesecake

DESSERT SAUCES & CONDIMENTS

Vanilla Sauce
Fudge
Chocolate Chips
Grated Coconut

US\$77 per person

Price includes 15% VAT and 10% Service Charge

Minimum: 50 guests

MEDITERRANEAN BUFFET “B”

SALADS

Tomato and Mozzarella with Fresh Basil Oil
Orchiette salad with Artichokes & Garden Herbs
Tabouleh
Nicoise Salad
Greek Salad
Rocket Salad
Grilled Marinated Sweet peppers with Rosemary

CAESAR SALAD CORNER

Romaine Lettuce
Caesar Dressing
Parmesan Cheese
Garlic Croutons

DRESSINGS & SAUCES

House Emulsified Dressing
Lemon Dressing
Aceto Balsamic Dressing

Mary Rose Sauce
Tartar Sauce
Cocktail Sauce
Aioli

BUFFET CONDIMENTS

Provençal Marinated Black Olives
Marinated Green Olives with Tumeric
Capers
Cherry Tomatoes

SOUP STATION

Moroccan Spiced Butternut Squash Soup

HOT DISHES

Chicken with Tomato, Basil & Black Olives
Scottish Salmon with Caperberries and lemon
Ricotta and Spinach Cannelloni
Bouillabaise
Gratinated Potatoes
Saffron Rice
Mushrooms Provencale
Grilled Mediterranean Vegetables

BREAD

Sunflower Bread
Crispy Sea Salt sprinkled lavoch
Salt Bread

DESSERTS

Spiced Chocolate Pudding
Strawberries in Wine
Apricot in orange syrup
Cantaloupe Melon
Pineapple
Watermelon

Panna Cotta with diced mango & passion fruit
Orange Blossom cream brulee
Tiramisu
Lemon Meringue Pie
Apple tart with Filo

DESSERT SAUCES & CONDIMENTS

Chocolate Sauce
Grated Coconut
Caramelised Almonds

US\$69 per person

Price includes 15% VAT and 10% Service Charge

Minimum: 50 guests

ASIAN & ORIENTAL SEAFOOD BUFFET

SALADS

At jam T jampour
Thai Beef Salad
Tumeric Salad with Peanut & Fried Shallots
Tandoori Shrimps, Shredded Mango & Soy Sprouts
Minted Cucumber
Shredded Carrots
Mixed Leaf Salad
Sliced Vine Tomatoes

DRESSINGS & SAUCES

House Emulsified Dressing
Lemon Dressing
Japanese Dressing
Chinese Dressing

Mary Rose
Tartare
Bajan Hot Sauce
Sweet & Sour Dipping

BUFFET CONDIMENTS

Black Olives
Green Olives
Capers
Cherry Tomatoes

SOUP STATION

Tom Yam Seafood and Coconut Soup

CHINESE STEAM & FRY LIVE COOKING STATION

Steamed Dim Sum
Vegetable Spring Rolls
Prawn Crackers

BREAD

Olive Bread
Raisin Bread
Rye Bread

STIR FRY LIFE COOKING STATION

Rice
Egg Noodles

Chicken
Beef
Shrimp
Garlic
Ginger
Chili
Sesame Oil
Teriyaki
Kikkoman Soy Sauce
Black Bean
Sweet Chili
Soya Sprouts
Chinese Cabbage
Mushrooms
Sweet Peppers
Water Chestnuts
Onions

HOT DISHES

Chicken Satay
Steamed Barracuda with Dashi
Spiced Fish, sweet Chili & Mango
Thai Beef Green Curry

Cumin Scented Potatoes with Spinach & Coriander
Char Siu Stir-fry vegetables

DESSERTS & SAUCES

Apple & Raisin Bread & Butter pudding
Lychees in Minted Syrup
Crème Brulee
Panna Cotta
Pecan Nut Tart
Banana Cheese Cake
Chocolate Mud Cake
White & Dark Chocolate Mousse Cake

Chocolate Sauce
Vanilla Sauce

Chocolate Chips
Grated Coconut

US\$77 per person

Price includes 15% VAT and 10% Service Charge

Minimum: 50 guests

