



Typical \$65 menu

Chef's Amuse Guelle

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Cream of Pumpkin Soup

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Mixed Salad with Caramelised Walnuts

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Roulade of Chicken breast with spinach and cheese filling
or

Smoked Breast of Duck, Oriental sauce , buckwheat noodles, peanut sauce
or

Jamaican Spicy Pulled Pork
or

Pan seared Mahii Mahi with Creole Sauce
or

Fettucine with Pesto Sauce

All above served with a selection of seasons vegetables

*

Assortment of Sugar Mill Desserts



Typical \$85 menu

Chef's Amuse Guelle

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French Onion soup

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Mixed Salad with Caramelised Walnuts

Fresh Anagada Lobster in the shell, Butter sauce or Thermidor

or

Filet Mignon 8 oz cooked to your liking

or

Roulade of Chicken breast with spinach and cheese filling

or

Beef stroganoff

or

Scallops in champagne Sauce

or

Pan seared Mahii Mahi with Creole Sauce

or

Creamed mushrooms in a Puff Pastry shell

All above served with a selection of seasons vegetables , rice or pasta

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Assortment of Sugar Mill Desserts

