**Hors d’oeuvres**

Salmon Mousse

Salmon Cucumber Cups

Chicken Liver Pate

Salmon/Blue Cheese Topped Corn Cakes

Shrimp Canapes

Asparagus Wrapped Bacon

Honey Teriyaki Cod Toast Points

Crab and Guacamole Tidbits

Salmon and Cream Cheese Canapes

Olive Cheese Balls

Cheese Carrots

Ackee Tidbits

Tuna Cucumber Canapes

Tontines

Onion Puffs

Cheese Puffs

Devilled Eggs

Hummus

Mac Pizza

Guacamole and Chips

Salsa and Chips

Banana Chips and Dip

**Starters**

Curried Cod Stuffed Ravioli with Béchamel Sauce

Tomato Borlotti Bruschetta with Anchovy Fillet

Shrimp Skewers

Chicken Skewers

Saltfish and Sweetcorn Salsa with Corn Chips

Mozzarella Tomato Bruschetta

Tomato and Pesto Bruschetta

Samosas

Cheese Fritters

Coconut Chicken Strips with Plum Sauce

Calamari Antipasto

Shrimp Salsa

Stuffed Crepes

Salmon and Onion Tart

Beef Croquettes

Chicken/Seafood Napoleon

Hot Wings

Baby Fish Cakes

Welsh Rabbit

Shrimp Cocktail

Quiche Lorraine

Tomato and Basil Soufflé

**Salad/Soup**

Tomato and Mozzarella Salad

Tossed Green Salad

Cobb Salad

Crab Salad

Caesar Salad

Shrimp Bisque

Lobster Bisque

Chicken and Corn Chowder

Pumpkin Soup

Butternut Squash Soup

Cream of Potato Soup

Cream of Mushroom Soup

Cream of Broccoli Soup

Cream of Cauliflower Soup

Red Pea Soup

Black Bean Soup

Asparagus Soup

Chicken Vegetable Soup

Fish Chowder

Pepper Pot Soup

Sun Dried Tomato and Basil Soup

**Entrees**

**Lobster**

Lobster Newburg with twice baked potato and sautéed vegetables

Honey Mustard Crusted Grill Lobster with corn relish, scalloped potatoes & mixed vegetables

Grilled Lobster Creole with Herbed Mashed Potatoes and Asparagus

Lobster Thermidor with baked potato and stir Fried Vegetables

Grilled Lobster with Garlic Butter, Grilled Herbed Potatoes and Zucchini puffs

Curried Lobster with Grilled Fruit a la delight and Raisin Rice

**Fish**

Grilled Teriyaki Fish Fillet with Vegetable stir fry and Chinese Rice

Herbed Fish Fillet with White Wine Sauce, Sautéed Potatoes and Vegetables

Grilled Red Snapper with Curry Mango Sauce, Herbed Mashed Potatoes & Grilled Vegetables

Pan Fried Snapper with Fruit Salsa, Baked Diced Potato and Sautéed Vegetables

Pecan Coated Snapper with Ginger Pineapple Sauce, Sautéed Potatoes and Mixed Vegetables

Pan Fried Snapper with Tartar sauce, Tarragon Potato Pie and Herbed Vegetables

California Grilled Fish with Spinach in White Wine and Buttered Tourneed Potatoes

Seared Fish Fillet with Vegetables & Potatoes in Creamy Veloute Sauce topped w/Bacon Bits

Seared Salmon with Honey Mustard & Cashew Vinaigrette and Avocado Risotto

Seafood Ravioli served on Green Beans and Tomatoes

**Chicken**

Grilled Chicken Breast with Sautéed Fruits, Mashed Potato & Mixed Vegetables

Roasted Chicken with Onion Parmesan Sauce, Herbed Mashed Potatoes & Vegetables

Stuffed Chicken Breast with Tomato Wine Sauce, Scalloped Potato & Grilled Vegetables

Grilled Chicken Creole served over saffron rice & Sautéed Vegetables

Seared Chicken Breast served with Mushroom sauce, Potato Au Gratin & Mixed Vegetables

Chicken Teriyaki with sautéed Potatoes & Grilled Vegetables

Grilled Chicken Breast with Red Wine Sauce over Sundried Tomato rice & vegetables

Jamaican Jerk Chicken with Rice and Beans, sautéed Chocho and Carrots

Lemon-Orange Chicken over Apple Rice Pilaf and Zucchini Gratin

Parmesan Chicken with Coconut Rice and Curried Vegetables

Breaded Chicken Breast with Lemon butter sauce with Seasoned Rice or Noodles & Vegetables

Basque Chicken with Green Bean Potatoes

Chicken Fiesta with Timballo and Marsala marinated Vegetables

Chicken Casatori with Garlic Parmesan Polenta and sautéed Calaloo

Chicken Parmesan on top of Spaghetti with Sundried Tomato Sauce and Broccoli Spears

Stuffed Chicken Breast with Calaloo with Garlic Mashed Potato and Carrots

**Beef**

Grilled Beef Tenderloin stuffed with Blue Cheese and Mushroom, Grilled Potato & Asparagus

Grilled Teriyaki Steak with Cashew, Twice baked Potatoes and Vegetables

Steak Diane with Mashed Potatoes and Grilled Vegetables

Grilled Tenderloin with Herbed Potatoes and Grilled Vegetables

Mexican or Meat Lasagna served with Garden or Caesar Salad and Garlic Bread

**Lamb**

Seared Lamb Chops with Rosemary Cream Sauce, Scalloped Potatoes & Vegetables

Grilled lamb Chops with Tomato Rosemary Sauce, Grilled Potatoes & Asparagus

**Pork**

Slow Roasted Spiced Pork with Black-eyed Peas and Tomatoes

**Vegetarian**

Vegetable Lasagna served with Caesar salad and Garlic Bread

Seasonal Quiche with mashed potatoes and fruit salsa

Jamaican Couscous with Chef’s choice of sides

Noodles with Black Bean sauce served with seasonal vegetables

Pasta Primavera served with Garden Salad and Garlic Bread

Jamaican Tofu served with Chef’s choice of sides

Chickpea and Tomato Zucchini rolls with Jamaican Rice and Black Eyed Peas

**Vegan/Gluten Free**

Numerous dishes can be modified for specific diets, please talk to the Chef

**Desserts**

Cheese cake cups topped with Seasonal Fruit

Grilled Banana Split

Pineapple a la Delight

Pineapple Cream with Rum

Chocolate Mousse

Floating Islands in Custard Sauce

Crème Caramel

Crepes filled with Seasonal Fruit

Bread & Butter Pudding with warm Rum Raisin Sauce

Strawberry Short Cake

Banana Bread with Lemon Glaze

Meringue Tartlets

Mango Mousse

Cupcakes with Raspberry Cream

Plum Tarts

Grilled Fruits with Yogurt Sauce

Rice Pudding

Soufflé – Grand Marnier, Chocolate, Lemon or Vanilla.

Crème Brulee – Chocolate, Mango, Vanilla or Lemon

Pie – Key Lime, Plantain, or Strawberry

Cream Pie – Coconut, Chocolate, or Coffee.

Bananas Flambe with Ice Cream

**Breakfast**

Coffee, Tea, Assorted Juices, Milk, Mimosas, Bloody Marys, Smoothies

Assorted Seasonal Fruit Platter

Toast with Butter and Fruit Preserves

Bacon, Sausage

Bagels with Cream Cheese

Muffins

Assorted Cereal

**Eggs**

Poached with Hollandaise Sauce

Sunny Side Up or Over Easy

Soft or Hard Boiled

Scrambled – Cheese, Vegetables

Omelet – Bacon, Sausage, Ham, Vegetable, Cheese

Frittatas – Ham, Bacon, Sausage, Vegetable, Cheese

**From the Griddle**

Waffles – Cinnamon Sugar and Warm Maple Syrup or Topped with Fruit and Whipped Cream

French Toast – Regular, Cinnamon, or Stuffed with Fruit

Pancakes – Regular, Banana or Chocolate Chip

**Traditional Jamaican Breakfast** – ask the chef for details

**Lunch**

Grilled Cheese with French Fries and Fruit Salad

Hamburgers, Hot Dogs, Veggie Burgers with chips or French Fries

Jamaican Beef or Vegetable Patties with Festival and Garden Salad

Quesadilla (Chicken, Vegetable, Shrimp) with cheese, sour cream, guacamole, and salsa

Homemade Pizza with a variety of toppings

Jerk Chicken or Pork

Tuna Melt

Tortines (Shrimp, Salmon, Chicken)

Garden, Cobb or Caesar Salad (add chicken, or seafood)

Chicken Salad – Grilled, Mango, or Curried

Curry Chicken Salad with Yogurt and Grapes

Lobster or Shrimp Salad

Salad Nicoise

Tuna and Egg Salad Topped with Shredded Cheese

Cheese Soufflé with Crispy Tossed Salad

Lobster Mango Chutney Salad

Chicken or Seafood Pasta Salad

Vegetable Quiche

Vichyssoise

Ham and Cheese Sandwiches

Wraps – Chicken, Tuna or Veggie

Salmon Cakes with Sweet Corn Salsa

Fish Cakes with Tartar sauce

**Children’s Menu**

Chicken Fingers

Hamburgers

Hot Dogs

Pizza

Mac & Cheese

Fish Cakes

Spaghetti and Meatballs

Tuna Fish Sandwiches

Peanut Butter and Jelly

Welcome to Knockando!

Our staff is delighted you are here and fully prepared to help you enjoy your stay.

Look over these menus for a sample of the delicious meals our Chef can prepare.

A Coffee/Tea cart will be set up early each morning.

Breakfast, Lunch and Dinner will be prepared at a time you select.

Afternoon Snacks or Pre-Dinner Hors D’oeuvres are available – please consult with the Chef

Our Butler is happy to bring you drinks throughout the day - please give him your preference

Questions on the internet, stereo and televisions should be directed to the Butler.

Questions on the bedrooms or laundry should be directed to the housekeeper or laundress.

Our Gardener will set up the pool lounges and towels each morning by 9am (or earlier-just ask!)

Enjoy Complimentary 4pm afternoon tea each day at the resort piano bar (no wet bathing suits)

Complimentary Round Hill Manger’s Cocktail Party each Wednesday 7-8pm

The Front Desk can help you make reservations for:

Monday’s Beach Buffet with a Rum Punch Welcome starting at 7pm

Friday’s Jamaican Buffet starting at 7pm followed by a Jamaican Show at 9pm.

If you are a returning guest – Welcome Back!

If you are new to Knockando – Please Come Again!

Relax and enjoy your stay!