

MENUS AND MEAL OPTIONS

AT

WHISPERING WATERS

ARRIVAL NIGHT

Dinner

Hors d'oeuvres

Marlin or salmon roll served with pepper jelly or caviar

Curried ackee on toasties

Fillet smothered in mushrooms and sautéed onions

served with gravy

Lobster (seasonal) or Shrimp Thermidor, or steamed fish

Scalloped Irish potato and White rice

Corn fritters

Asparagus

Wedge salad

Dessert

Pavlova

DAY 1

Breakfast served on barbeque station

Fruit, orange juice, yogurt,
Eggs, bacon, breakfast sausages,
French toast and syrup
Banana bread
Toast, bagels, muffins
Coffee or tea

Lunch

Hors d'oeuvres
Tomato salsa with Doritos
Cheese platter with olives and pepper jelly

BBQ chicken and ribs
Roast sweet potato
Festival
Corn on cob and Salad

Dessert
Guinness cheese cake

Dinner

Hors d'oeuvres
Salt fish balls with ketchup and scotch bonnet dip
Artichoke dip

Italian night
Tomato and basil soup served with bruschetta
Fettucine Alfredo with chicken
Lasagna
Hot bread rolls
Corn on cob
Caesar salad

Dessert

bread pudding and whisky sauce

DAY 2

Breakfast served on barbeque station

Tea and Coffee, Fresh fruit platter, toast and jam
Salt fish fritters, fried eggs, sliced tomato, bacon and hash browns
Pumpkin bread

Lunch

Raw veggie dip (ranch)
Spinach dip in hard dough bread

Fried fish with bammy (soft)
Fillet on BQ with béarnaise sauce
Baked Irish with cheese
Stir fried veggies
Salad

Dessert

Ice cream and little whipped cream wrapped in a crepe with an ample amount of fresh strawberries on top and sprinkling of icing sugar

Dinner

Hors d'oeuvres
Puff pastry with Lobster Thermador
Corn quesadillas with sour cream dip

Pork chops in gravy
Roast chicken stuffed with bread crumbs
Seasoned rice
Roast Irish potato squares brushed with olive oil and sprinkled with salt
Fried ripe plantain
Seasoned Broccoli
Salad

Dessert

Coffee sweetened with 2 scoops vanilla ice cream in i

DAY 3

Breakfast served on the barbeque station

Tea and Coffee, Fresh fruit platter, toast and jam
Salt fish and ackee , Johnny cakes, bacon and eggs
Chefs special Muffins

Lunch

Hors d'oeuvres
Crab dip and crackers
Cheese log

Leg of lamb cooked with roast potatoes, mushrooms .
Seasoned rice
Broccoli and seasoned ackee
Corn fritters
Salad

Dessert

Coconut mound Served with Haagen Daz chocolate ice cream

Dinner

Hors d'oeuvres
Small bites - tiny grilled cheese topped with tomato and bacon .
Marlin salsa on pita bread

French onion soup (made with beef consommé)
Fresh salmon with dill sauce .
Scalloped Irish potato
Pickled sliced cold cucumber
Caprese (tomato and mozzarella)
Corn casserole
Hot bread rolls

Dessert

Banana fritters served with sugar and lemon wedges

DAY 4

Breakfast

Tea and Coffee, Fresh fruit platter, toast and jam
Seasoned Baked Beans with sausage
Bacon eggs and omelette

Banana bread

Lunch

Hors d'oeuvres
Melted cheese dip with Doritos
Hummus and pitta bread

Curry chicken
Jerk pork
Roast yam and sweet potato
Corn on cob
Cold slaw

Dessert

Ice cream, fruit salad and chocolate sauce

Dinner

Hors d'oeuvres
Quesadillas with sour cream dip
Fillet with spicy tomato sauce dip

Chinese dinner
Fried rice
Chicken chow mein
Sweet and sour chicken
Pepper steak
Garlic shrimp
Served with hot soy sauce and ginger garlic sauce

Dessert

Lemon mousse or frozen ice cream

DAY 5

Breakfast

Tea and Coffee, Fresh fruit platter, toast and jam
Bagels cream cheese, smoked salmon, sliced onion, sliced tomato
pepper jelly
Bacon and eggs

Lunch

Hors d'oeuvres
Raw veggie dip with ranch dip
Cheese platter with olives and pepper jelly

Cold corned beef or ham
Fricassee chicken with flour spinners
Rice
Fried ripe plantain
Stuffed tomatoes
Salad

Dessert
Apple crumble and vanilla ice cream

Dinner

Hors d'oeuvres
Salt fish balls with scotch bonnet pepper ketchup dip
Puff pastry shells with lobster thermidor filling

Stuffed cho-cho and sweet pepper with mince
Quinoa
Yam casserole
Coco fritters
Veggies
Salad

Dessert
Chocolate soufflé

DAY 6

Breakfast

Tea and Coffee, Fresh fruit platter, toast and jam
Bacon eggs breakfast sausage
Crepes and syrup

Lunch

Hillshire sausage with ketchup and pickapepper dip
Tomato salsa and Doritos

Chicken and shrimp kebabs
Grilled vegetables
Macaroni and cheese
Wedge salad
Bread rolls

Dessert
Caramel custard

Dinner

Hors d'oeuvres
Bruschetta
Cheese log and pita triangles

Steak and ale pie
Steamed fish
Seasoned rice
Boiled and fried Irish potatoes
Broccoli or asparagus (if available)
Salad

Dessert
Oreo cheese cake

DAY 7

Breakfast

Tea and Coffee, Fresh fruit platter, toast and jam
Jamaican Mackerel rundown
Boiled Green Bananas
Bacon and eggs
Pumpkin bread

CHECK OUT AT 11am

Lunch (by special arrangement only)

Hors d'oeuvres
Chicken wings and dip
Pick up salt fish (pickled salt-fish) and crackers

Lamb chops in gravy
barbeque chicken
Seasoned rice
Spinach soufflé
Corn on cob
Salad

Dessert

lemon meringue pie or meringues with ice cream and chocolate
sauce

DINNER OF YOUR CHOICE IF STAYING LONGER THAN 7 DAYS

DAY 8

Breakfast served at Barbeque station

Tea and Coffee, Fresh fruit platter, toast and jam

Eggs any style

Bacon and Sausage

French toast and syrup

Lunch

Hors d'oeuvres

Spinach dip in hard dough bread

Raw veggie and sour cream dip

Garlic shrimp

Fricassee chicken

White Rice

Callaloo soufflé

Yam casserole

Arugula salad with roast pumpkin

Dessert

Pavlova

Dinner

Hors d'oeuvres

Smoked salmon with dill dip and pita bread

Pumpkin soup

Herb lemon roast chicken

Gruyere seafood crepes

Broccoli casserole

Seasoned rice

Scalloped potatoes

Dessert

Coconut mold with choc ice cream

DAY 10

Breakfast served at Barbeque station

Tea and Coffee, Fresh fruit platter, toast and jam
Egg and cheese muffins
Seasoned Baked beans
Bacon

Lunch

Hors d'oeuvres
Cheese dip with dorritos

Rack of lamb
Grilled lobster or fish
Roast yam or breadfruit
Rice
Stuffed tomatoes
Greek salad

Dessert
Sticky toffee pudding and ice cream

Dinner

Hors d'oeuvres
Shrimp wonton with sweet and sour dip

Sweet and sour chicken
Ginger shrimp
Pepper steak
Fried rice
Stir fried veggies and noodles

Dessert
Banana bread and whisky sauce

DAY 11

Breakfast served at Barbeque station

Tea and Coffee, Fresh fruit platter, toast and jam

Eggs Benedict

Sausage

Spanish omelettes

Lunch

Hors d'oeuvres

Guacamole and salsa with Tostitos

Barbeque spare ribs

Grilled salmon

Bean salad

Sautéed string beans

Pasta in white wine sauce

Quinoa salad

Dessert

Lemon merengue pie

Dinner

Hors d'oeuvres

Samosas with mango chutney dip

Roast duck with orange glaze

Rib eye steak

Wild rice

Scalloped potatoes

Corn fritters

Caesar salad

Chocolate mousse with vanilla ice cream

DAY 12

Breakfast served at Barbeque station

Tea and Coffee, Fresh fruit platter, toast and jam
Escoveitched fish
Fried Bammy
Steamed callaloo

Lunch

Hors d'oeuvres
Cheese platter

Steak and ale pie
Baked chicken
White Rice
Macaroni and cheese
Ripe plantain
Broccoli
Wedge salad

Meringue ice cream and choc sauce

Dinner

Brie with pepper jelly and crackers

Red pea soup

Beef in oyster sauce.
Cashew chicken
Rice
Crushed yam
Stir fry veggies
Fattoush salad

Dessert
Carrot cake

DAY 13

Breakfast served at Barbeque station

Tea and Coffee, Fresh fruit platter, toast and jam
Salt fish and ackee
Jonny cakes
Bacon eggs

CHECK OUT AT 11am

Lunch (by special arrangement only)

Hors d'oeuvres
Chicken wings and dip
Pick up salt fish (pickled saltfish) and crackers

Lamb chops in gravy
barbeque chicken
Seasoned rice
Spinach soufflé
Corn on cob
Salad

Dessert

lemon meringue pie
or meringues with ice cream and chocolate sauce