



TERRA NOVA
ALL-SUITE HOTEL

**VALENTINE'S DAY
POOLSIDE BUFFET DINNER**

Thursday, February 14
6:30 P.M. – 10:00 P.M.

*Welcome
Sparkling Cocktail*

Soup

CREAM OF BROCCOLI SOUP WITH A HINT OF COGNAC
SERVED WITH
PARMESAN, SPICE-FRIED BROCCOLI, SUNDRIED TOMATO AND GARLIC
BREAD

Salad Bar

- CAESAR SALAD STATION · PARSLEY AND RED ONION POTATO SALAD
- ASIAN KALE SALAD · ROASTED BEET AND CARROT SALAD
- TRI-COLOUR CORN AND BEAN SALAD
- STRAWBERRY AND MINT COLE SLAW
- HONEY DRIZZLED TOMATO WEDGES · PICKLED CUCUMBER · RAISINS
- GREEN OLIVES · BLACK OLIVES · CARROT · PAPAYA ·
- PARMESAN AND FETA · FRENCH DRESSING
- STRAWBERRY VINAIGRETTE · CREAMY ITALIAN DRESSING

Buffet

ROSEMARY ROASTED LAMB CHOPS WITH RED WINE AND MINT
REDUCTION

SHRIMP PASTA WITH CAJUN SPICED CREAM SAUCE

PEACH AND FETA CHEESE STUFFED CHICKEN BREAST WITH A
RASPBERRY CHARDONNAY SAUCE

HERBS AND ORANGE ZESTED ROAST PORK LOIN WITH CRANBERRY

SALMON AND SPINACH EN CROÛTE WITH LEMON ROSA SAUCE –
CARVERY

FRENCH THYME & SPICE RUBBED BEEF TENDERLOIN AU JUS WITH RED
WINE MUSHROOM SAUCE AND BÉARNAISE SAUCE - *CARVERY*

Live Station

GRILLED MARLIN

SERVED WITH ASSORTED SALSA

CHILLI BLACK BEAN AND CORN SALSA · ROASTED BELL PEPPER AND
CELERY SALSA

· GRILLED PINEAPPLE · SCOTCH BONNET SALSA

Accompaniment

- COCONUT YAM AND DASHEEN CROQUETTE
- TOMATO AND HERBS PILAF
- SEASONAL VEGETABLE BOUQUET IN A PUMPKIN CUP, DRIZZLED WITH
TARRAGON GARLIC BUTTER, CINNAMON AND BROWN SUGAR SERVED
IN A MERLOT GLAZE
- EGG PLANT PARMESAN

Dessert

- RED VELVET CHEESECAKE BROWNIES
- WHITE CHOCOLATE STRAWBERRY MOUSSE SHOTS
- BAILEYS CHEESECAKE · COCONUT CREAM TARTS
- FRESH FRUIT PAVLOVAS · CHERRY CHEESECAKE TARTS
- WHITE CHOCOLATE BREAD PUDDING WITH CRÈME ANGLAISE
- CHOCOLATE MOUSSE CUPCAKES
- SUGAR COOKIE HEARTS

US\$50.00/ J\$6,650.00 plus GCT (10%) and Service Charge (10%)

US\$ 60.00 / J\$7,980.00 per person

Please inform the Maître d' of any food allergies