Spring Farm, Montego Bay, Jamaica



STARTERS / APPETIZERS

Smoked marlin with red peppers and capers
Baked crabmeat spread
Deep fried chicken wings – "Hot Wings Delores"
Black bean and sour cream nachos
Light artichoke dip
Assorted cheeses and pates
Cucumber and carrot rounds
Roasted red pepper dip
Cream cheese and herb dip
Veggie pizza bites
Brushetta
Stuffed mushrooms
Escargot in garlic and herbs
Caviar with boiled egg and white onion bits

SOUPS

Pepper Pot
Gungo pea
Fish soup
Asparagus
Red pea
Celery
Cucumber and yogurt
French onion
Gazpacho
Vichyssoise
Mushroom

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Avocado
Corn bisque
Chicken noodle
Mexican bean
Roasted red pepper
Summer vegetable

SALADS

Greek salad
Potato salad
Seafood combo salad
Vegetable salad Delores
Pear, pecan and spinach salad with poppy seed dressing
Goat cheese and beetroot spinach salad
Caesar salad
Prawn, lime and coriander salad
Classic Waldorf
Fruit and cabbage slaw
Honey-lime berries and greens salad
Fresh spinach with hearts of palm
Crisp beet and zucchini salad
Cucumber and sour cream salad

PASTAS

Black and white bean tortelloni
Artichoke sauce over fettuccini
Chicken pesto penne Primavera with basil cream Lasagna (meat or vegetarian)
Spaghetti Bolognase Fettuccini Alfredo
Linguini with sun dried tomato pesto
Angel hair pasta with sautéed shrimp and a mushroom cream sauce

FISH

Escoveitched
Run Down mackerel
Red snapper with lime coriander marinade
Salmon with lime ginger mayonnaise
Shrimps and scallops in coconut milk
Pan seared sea bass with red onion and lemon (availability)
Lime prawns with green mango salad
Grilled salmon steaks with avocado relish
Pecan crusted snapper
Swordfish steaks (availability)
Coquilles Saint Jacques
Scallops meuniere
Salmon in black bean sauce

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NOTE: Lobster in season, Crab, Scallops and Shrimp are available grilled, BBQ'd, poached, steamed or any way you like them.

BEEF PORK and LAMB

Beef tenderloin with ackee and callaloo
Orange beef stir fry
Mexican lasagnaSteaks with red wine-mushroom sauce
Coconut beef stir fry
Steak au Poivre
Beef Wellington
Greek marinated leg of lamb
Herb crusted rack of lamb
Grilled lamb chops Dijon
Glazed pork tenderloin with roasted sweet potatoes
Roast pork with apple stuffing
Pork with ginger and honey
Grilled fillet mignon with Portobello mushrooms

CHICKEN / FOWL

Fricasseed chicken
Roasted Cornish hens with herb glaze and basil stuffing
Honey glazed cashew chicken stir fry
Coconut chicken curry
Sesame chicken
Chicken, Italian sausage, and sweet pepper skewers
Baked chicken breast with mango chutney sauce
Coq au vin
Jerk chicken
Grilled balsamic chicken with limes
Polynesian turkey breast

LUNCH PRE-PLANNED MENUS

LUNCH MENU # 1

Gazpacho soup

Coronation chicken served on a bed of lettuce and toasted nuts

Homemade cookies and ice cream

LUNCH MENU # 2

Grilled vegetable tart on puff pastry

Chocolate mint cup cakes

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LUNCH MENU # 3

Classic salad Nicoise

Lemon Float

LUNCH MENU # 4

Made to order pizzas with Delores special pizza crust

Baked rum bananas

LUNCH MENU # 5

Shrimp or chicken quesadillas

Grape Gelato with whipped cream

LUNCH MENU # 6

Tuna stuffed pita bread sandwiches with alfafa sprouts

Deviled eggs

Salad of assorted greens and creamy garlic dressing

Lemon Brule tart

LUNCH MENU # 7

Calaloo quiche with Caesar salad

Apple pie

LUNCH MENU #8

Creamy asparagus soup

Artichoke pasta sauce over fettuccine

Chocolate cherry cake

DINNER PRE-PLANNED MENUS

DINNER MENU # 1

Chilled cream of celery-dill soup served with freshly baked Italian flat bread and dipping oil

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Fresh spinach salad with pine nuts and herb oil dressing

Roasted salmon fillet with Mediterranean crust and black bean salsa

Wild rice, dilled corn and zucchini

Key Lime pie

DINNER MENU # 2

Roasted red pepper soup with homemade croutons

Greek salad with crumbled feta cheese and kalamata olives

Lobster, shrimp or crab Newburg served over basmati rice

Zucchini puffs

French lemon tart

DINNER MENU # 3

French onion soup

Salad of fresh greens with strawberries and honey/lime dressing

Herb crusted rack of lamb served with garlic mashed potatoes

Buttered steamed vegetables

Strawberry Delight

DINNER MENU # 4

Gingered carrot soup with a hint of nutmeg

Salad crisp with beets, zucchini and a light citrus dressing

Sesame chicken with homemade cranberry sauce and pineapple chutney

Sweet potato casserole and steamed broccoli

Chocolate almond mouse

DINNER MENU # 5

Cool cucumber soup with fresh mint and Italian flat bread

Roasted bell pepper salad with garlic and anchovies

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Coconut chicken (or lamb) curry with assorted Indian side dishes of rice, eggs, bananas, onions and chutney

Pineapple ice

DINNER MENU # 6

Avocado crepes with succulent crab filling

Honey/ lime berries and greens salad

Shrimp Madras

Fresh asparagus and sweet fried plantain

Crème brulee

DINNER MENU # 7 BBQ NIGHT

Jamaican red bean soup with coconut milk

Grilled burgers, ribs, sausages, shrimp, lobster, chicken or steak

Veggie kabobs

Homemade ice cream

DINNER MENU # 8

Vichyssoise

Avocado salad with shrimp, tomatoes and a sweet turmeric balsamic dressing

Grilled honey mustard glazed steaks with Portobello mushrooms

Buttered baked potatoes

Grasshopper torte

DINNER MENU # 9 JAMAICAN NIGHT

Conch fritters, plantain chips and mango salsa

Chicken vegetable soup

Jerk chicken and pork cooked over pimento logs at Greatview's fire pit

Rice and peas, breadfruit, plantain, calaloo

Bread pudding with rum sauce

NOTE: LIVE LOBSTER IN SEASON CAN BE GRILLED, BBQ'D, SERVED THERMIDOR OR JUST AS YOU LIKE IT!