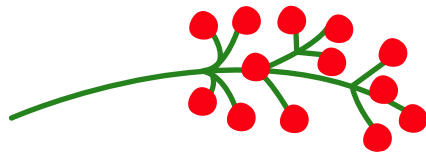


Christmas Menu



Menus include soft beverages for duration of meal period. Events held on public holidays will attract a 20% surcharge.

Buffet menus are designed for 60 persons minimum. For smaller numbers there will be a 15% surcharge. Functions which extend beyond the scheduled time will incur an overtime charge.

Prices are per person and are subject to 17.5% VAT

MENU OPTIONS

Yuletide Express

Standard inclusion - Jug Jug and Marmalade Glazed Ham
1 chicken dish, 1 fish, 2 salads, 2 starches, 1 vegetable, 2 desserts - \$80pp

Mistletoe

Standard inclusion - Jug Jug and Marmalade Glazed Ham
1 Soup, 1 chicken or meat dish, 1 fish, 3 salads, 2 starches, 1 vegetable, 2 desserts - \$90pp

Wonderland

Standard inclusion - Jug Jug, Marmalade Glazed Ham, Roast Turkey w/stuffing
1 Soup, 1 chicken, 1 meat dish, 1 fish, 3 salads, 3 starches, 2 vegetable, 3 desserts - \$100pp

Deck the Halls

Standard inclusion - Jug Jug, Marmalade Glazed Ham, Roast Turkey w/stuffing
1 Soup, 1 chicken, 1 meat dish, 1 fish, 4 salads, 3 starches, 2 vegetable, 1 vegetarian option,
4 desserts (including ice cream) - \$120pp

Christmas around the World

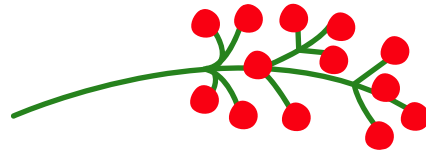
We create an international menu with favourites from corners of the world.



All prices are quoted in BDS dollars exclusive of 17.5% VAT.
For further details, please contact us at
T: 246-467-8200 E: sales@bcsbarbados.com
W: www.lescbarbados.com



Christmas Menu



SALAD SELECTIONS

Pineapple, Sultanas and Tumeric Rice Salad with Shaved Coconut
Potato Salad with Chive Mayonnaise
Traditional Cole Slaw
Red & White cabbage slaw with rum soaked raisins
Spiced Carrot & Orange Salad
Pickled vegetable salad
Salted Cod Bul Jol
Pickled Avocado and Cucumber Salad with Scotch Bonnet (when available)
Garden Salad with market greens
Mesclun Salad with Cherry Tomatoes
Niçoise Salad
Pickled Green Banana Salad
Creamy Pasta Salad
Red Bean Salad
Spiced Beetroot Salad
Pickled Breadfruit Salad
Tomato and Mozzarella Salad with Wild Basil Pesto
Caesar Salad with Traditional Accompaniments
Cucumber with Greek Yogurt and Dill
Cous Cous Salad
Tomato & Basil Salad
Curried Channa Salad

SOUP SELECTIONS

Wild Mushroom Cream Soup
Seafood Chowder
Sweet Potato and Chestnut Soup
Sweet Potato "pina colada" soup
Potato & Leek soup
Split Pea and Ham Soup
Pumpkin Soup with Ginger
Butternut Squash with Ginger & dumplings
Seafood Gumbo
Lentil and Smoked Ham Chowder
Cream of Broccoli
Breadfruit Bisque
Carrot & Orange Soup
Crème of Chicken Soup
Vegetable Soup
Minestrone
Tomato Soup
Corn Chowder



Christmas Menu



CHICKEN SELECTIONS

West Indian Styled Chicken Curry with Lemongrass
Indian Styled Chicken Curry
Chicken Cordon Bleu
Braised Chicken with Mushrooms and Burgundy
Roasted Chicken with Braised Red Cabbage
Rotisserie Styled Chicken
Herb Roasted Chicken
Sweet & Sour Chicken
Teriyaki Chicken
Tandoori Chicken
Jerked Chicken
Braised Chicken
Bajan Fried Chicken

PASTA SELECTIONS

Farfalle with Green peas and Crème
Macaroni Pie
Three Cheese Pasta Pie
Penne with Pesto and Grilled Vegetables
Orrecchiette with Smoked Salmon and Chives
Penne with Mushrooms and Parmesan
Vegetarian Lasagne
Lentil Lasagne

MEAT SELECTIONS

Barbadian Beef Stew
Hungarian Beef Goulash
Beef Teriyaki
West Indian Beef Curry
Meat balls in Tomato Sauce
Bolognese Sauce
Shoulders of Lamb with Minted Jus
West Indian Lamb Curry
Indian Lamb Curry
Spice Rubbed Loin of Pork with Apple Chutney
Braised Pork Shoulder stew
BBQ Pork Spare Ribs

FISH SELECTIONS

Grilled Swordfish with Capers and Brown Butter
Pan Seared King Fish, Channa, red onion & tomato salsa
Creole Flying Fish
Creole Salt Fish
Seared Snapper with White Wine Cream Sauce
Fried Flying Fish
Provencal Style Mahi Mahi
Seared Blue Marlin in Lemon Beurre Blanc
Pan fried Red Snapper
Blackened Pave of Red Snapper
Pan-fried Blue Marlin

Christmas Menu

STARCH SELECTIONS

Roast Potatoes
Vegetable Pilaf
Green Peas and Rice
Pigeon Peas and Rice
Garden Peas & Rice
Steamed Basmati Rice with Cumin
O'Brien Potatoes
Sweet Potato O'Brien
Gratin Potatoes
Lyonnais Potatoes
Sweet Potato Pie with Pineapple
Creamed Yams
Yam Croquettes
Buttered Cassava
Jug Jug

VEGETABLE SELECTIONS

Glazed Market Vegetables
Christophene Gratin
Coconut Crusted Plantain
Vichy Carrots
Beans Almondine
Steamed Squash with Cinnamon
Roasted Pumpkin
Braised Cabbage with Lardons
Stewed Aubergines with Basil

DESSERT SELECTIONS

Traditional Rum cake
Spiced Grenada pudding and Warm Brandy Sauce
Warm Cinnamon Baked Bread & Butter Pudding, Vanilla Custard
Yuletide Log
Tropical Fruit Salad
Spiced Burgundy Wine Poached Pears
Local & Exotic fruit salad
Ginger Crème Brulée
Mango Cheese Cake
Victoria Cake (Coconut & Pineapple)
Pina-Colada Tiramisu
Peach Bordelau
Assorted Chocolate Log Fruit Cake
Coconut Bread
Red Velvet Cake
Red Velvet & Chocolate cake
Coconut Gateaux
Black Forest Gateaux
Ice Cream
(choose 1: vanilla, Chocolate, rum & raisin, strawberry)
Rum Trifle
Lemon Meringue
Cinnamon scented Apple crumble

Christmas Menu

COCKTAIL 1

Jingle & Mingle

Light Chicken Curry Vol au vent
Local Fish Cakes, home-made pepper sauce
Spiced Flying Fish Goujons, tartar sauce
Local Cherry Tomato & Olive Bruschetta,
wild basil
Iced Red Velvet Gateaux
Mini Fruit Skewers
Festive Cocktail (alcoholic or on-alcoholic)

\$55 per person plus vat (up to 2 hrs)

ADDITIONS

Soup \$8
Salad \$6
Starch \$8
Protein \$12
Roast Turkey \$15
Dessert \$7

COCKTAIL 2

Noel Noel

Turkey Roast en crouete, frontera pepper
relish
Chicken Live Pate, smashed tomato jam
Honeydew Melon & prosciutto ham
Conch fritters
Pork & plantain brochette
Mini steak burritos
Sliders with marmalade glazed ham
Channa & Potato Aloo roti
Tiramisu Cups
Rum Cake Squares
Fruits "in a glass"
Festive Cocktail (alcoholic or on-alcoholic)
Eggnog

\$75 per person plus vat (up to 2 hrs)