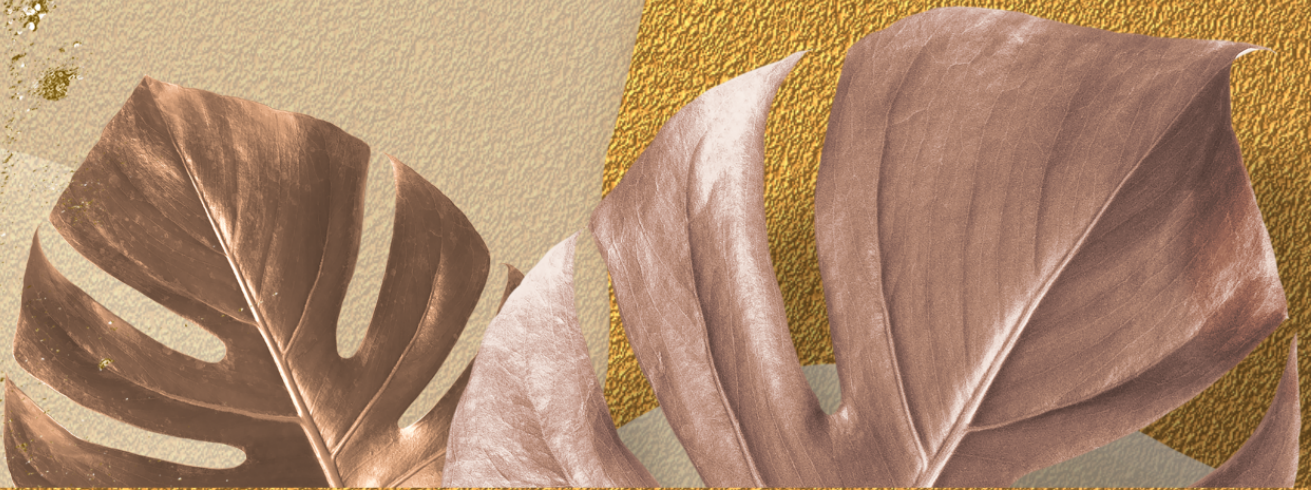


A single, detailed gold leaf is placed on the left side of the word "Tis", partially overlapping the letter 'T'.

'Tis The season

CHRISTMAS MENUS





lunch soup service

Pumpkin soup, simmered with coconut milk

lunch buffet

Pan-seared fresh fish, with a creamy pesto

Peruvian-grilled, boneless chicken legs, with a cucumber-mint remoulade

White rice tossed with slivered spinach, roasted garlic & lemon zest

Herb-roasted, skin-on russet potatoes

Steamed, seasonal local vegetables

Traditional Grenadian stewed peas & dumplings, marsala & clove spiced

dinner soup service

Sweet potato & chive soup, served with a saltfish fritter

dinner buffet

Grilled fish with a vanilla & spice loupe

Buccaneer Chicken, served with a chimichurri

(Lime & pepper marinade, smoked with cinnamon wood, mesquite & beer)

Rice pilaf, infused with saffron, paprika & coriander

Potatoes au gratin, cornflake crust

Roasted, garden-fresh vegetables, drizzled with chili & ginger oil

Traditional Grenadian stewed peas & dumplings, marsala & clove spiced



live pasta station

Rigatoni with creamy basil sauce and Penne alla Vodka
accompanied by grated Parmesan, crushed red pepper flakes, basil and oregano

salad bar

Assorted lettuce leaves with mandarin segments, chick peas, tomatoes, cucumbers, onions, sweet peppers, sweet corn, croutons, pineapples, raisins, olives, banana peppers, dried cranberries, mushrooms, beets, black olives and pickles. Dressing choices include French, creamy Italian, balsamic vinaigrette, raspberry vinaigrette, honey mustard, ranch, Thousand Island, Russian and nutmeg

live carving station

Spice-rubbed whole tom turkey roulade
Pier 57's traditional sorrel-cranberry sauce
Classic giblet stuffing

Clove-infused & brown sugar-glazed Christmas ham
Spicy stone-ground honey mustard sauce

artisan bread station

A range of breads, freshly baked in-house,
accompanied by cured meats, infused oils,
cream cheese and PC butter

The dessert tower

Traditional Caribbean black cake
Punche a Crème mousse, ginger gelée
Spiced pound cake, sorrel buttercream

chocolate fountain

Local J'ouvert chocolate, cascading from a three-tier chocolate fountain, accompanied by marshmallows, cake squares, ladyfingers and pretzels

ice cream bar

A selection of choice flavours of ice cream with cones and cups, cookies & brownies, and an assortment of toppings, flavored syrups and fruit preserves

tea & coffee station

A selection of regular & herbal teas, espresso, freshly brewed regular & decaf coffees, and local & imported hot chocolates