



Breakfasts

Continental

*Minimum 10 people | **CL\$ 32 per person***

Freshly Squeezed Juices
Seasonal Sliced Fruits & Berries
Whole Fresh Fruit

Assorted Muffins, Cinnamon Roll & Croissants
Brasserie Sliced Bread for Toasting
Fruit Preserves & Brasserie Honey

House-made Granola
House-made Low Fat Yogurt
Barrington Coffee & Assorted Teas

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Deluxe Continental

*Minimum 10 people | **CL\$ 38 per person***

Freshly Squeezed Juices
Seasonal Sliced Fruits & Berries
Whole Fresh Fruit

Assorted Muffins, Cinnamon Roll & Croissants
Brasserie Sliced Bread for Toasting
Fruit Preserves & Brasserie Honey

House-made Granola
House-made Low Fat Yogurt
Steel Cut Oatmeal with Side Condiments: maple syrup, dried fruits & nuts

Assorted Breakfast Sandwiches

Barrington Coffee & Assorted Teas





Executive Breakfast

Minimum 10 people | C\$ 43 per person

Freshly Squeezed Juices

Seasonal Sliced Fruits & Berries

Whole Fresh Fruit

Assorted Muffins, Cinnamon Rolls & Croissants

Brasserie Sliced Bread & Bagels for Toasting

Whipped Cream Cheese

Fruit Preserves, Brasserie Honey

House made Granola

House made Low Fat Yogurt

Steel Cut Oatmeal with Side Condiments: maple syrup, dried fruits & nuts

Scrambled Eggs

Applewood Smoked Bacon

Pork sausages

Caribo's Chicken Chorizo Sausages

Breakfast Potatoes

Baked Beans

Roasted Mushrooms

Slow Roasted Tomatoes

Barrington Coffee & Assorted Teas





Refreshments

Standard

Cl\$ 25 per person

Assorted Cookies: chocolate chip, oatmeal & raisin, coconut cranberry & peanut butter

Brownies: regular, vegan & gluten free

Whole Fresh Fruits

Barrington Coffee & Assorted Teas

Just Water

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Afternoon Tea

Cl\$ 32 per person

Mini Sandwiches

Roast Beef, arugula, horseradish aioli

Brasserie Catch Smoked Fish Dip & Local Cucumber

Portobello Mushrooms, Roasted Pepper, Basil Pesto

Assorted Mini Cupcakes

Scones w/ clotted cream & Fruit Preserves

Sliced Seasonal Fruit & Berries

Assorted Teas & Iced Tea

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Executive

Cl\$ 32 per person

Charcuterie Board

Artisan cheeses, cured meats, brasserie honey, mixed nuts, olives, seasonal chutney, grilled sourdough.

Garden Vegetable Mezze Platter

Brasserie hummus, callaloo & Greek yogurt dip, cannellini bean baba ghanoush, seasonal crudites, grilled flat bread, island crisps.

Sliced Seasonal Fruit & Berries



Lunch Buffets

Standard

Cl\$ 40 per person

Soup of the Day

Bread Rolls & butter

Mixed Green Salad

Artisan Lettuce, cherry tomato, cucumber, carrots, red onion, green beans, balsamic dressing

Freshly Prepared Sandwich & Wrap Platter

Choice of three: Roasted Chicken, Black Forest Ham, Roast Beef, Vegetarian

Choice of Baguette or Wraps

All come with lettuce, tomato, onion, cheese & aioli or dressing of the day

Chef's Selections of Pastries

Dirty Potato Chips

Assorted flavors

Drinks

Just Water & Assorted Sodas





Local Inspired

Cl\$ 52 per person

Chicken Pepper Pot Soup

Bread Rolls & butter

Caribbean Salad

Romaine lettuce, 'coco bluff' coconut, red peppers, green peppers, red onion, corn, roasted pumpkin seeds, mango – lime dressing

Main Course

Caboose Smoked Beef Brisket w/ Tangy BBQ Sauce

Jerk Chicken Breast w/ charred pineapple salsa

Blackened Brasserie Catch w/ tomato & 'coco bluff' coconut relish

Caboose BBQ Tofu w/ fried plantains

Sides

Rice & Beans

Red Bliss Potato Salad

Local Grilled Vegetables

Cole Slaw

Chef's Selections of Pastries

Drinks

Just Water, 'Coco Bluff' Coconut Water & Assorted Sodas





Executive

Cl\$ 62 per person

Select One Salad

Cherry Tomatoes, fresh mozzarella, basil pesto, arugula
Green Papaya, 'coco bluff' coconut, carrots, romaine lettuce, spicy passion fruit dressing
Artisan lettuce, red onion, cucumber, cherry tomato, black olives, feta cheese, balsamic dressing,
Romaine lettuce, roasted sweet potato, corn, green beans, red peppers, pumpkin seeds, avocado & chipotle dressing

Select Three Entrees

Herbed Crusted Beef Brisket w/ seasonal chimichurri
Fermented Chile & Pimento Smoked Brisket w/ 'coco bluff' coconut salsa verde
Garden Herb Mojo Chicken Breast w/ grain mustard & seasoning pepper aioli
Caboose Roasted Turkey Breast w/ 'coco bluff' coconut remoulade & fennel slaw
Lemon Pepper Roasted Brasserie Catch w/ green papaya escabeche.
Grilled Brasserie Catch w/ scotch bonnet salmoriglio & charred lemon.
Herbed Tofu w/ local pumpkin and kale relish

Select Four Sides

Yukon Gold Potato Puree
Herbed Red Bliss Potatoes
Sweet Potato & Pumpkin Mash
Rice & Lentil Pilaf
Organic Quinoa Primavera
Sweet & Sour Carrots
Grilled Green Beans
Caboose Charred Broccoli
Coconut & Pimento Glazed Pumpkin
Marinated Kale

Select Three Desserts

Barrington Coffee Cheesecake
Sticky Toffee Pudding
Key Lime Tart
'Coco Bluff' Coconut Alfajor
Seasonal Pavlova
Carrot Cake Pops

Drinks

Just Water, 'Coco Bluff' Coconut Water & Assorted Sodas