

# *Prospect Villa Guest Menu*

## *Breakfast*

### *Jamaican Style*

*Ackee and codfish (or the seasonal option) with green boiled  
bananas, avocado and johnnie cakes  
Jamaican blue mountain coffee*

### *Continental*

*Bacon and or/ sausages, eggs any style  
ham and cheese omelette, muffins or  
pancakes*

*All the above served with cereals, fresh fruits, juices, tea, coffee, milk and toast*

\*\*\*\*

## *Appetisers*

*Jamaican hot pepper soup  
Cream of potato soup  
Pea soup  
Cucumber cups with toasted  
garlic bread  
Shrimp and avocado  
Shrimp garnish with fresh parsley  
and cream cheese sauce on a bed of lettuce*

*Cream of carrot soup  
Spicy pumpkin soup  
Cucumber soup  
Won ton pillows  
Shrimp in papaya boat  
Greek Island Salad*

*All soups served with fresh bread rolls*

\*\*\*\*

## *Canapés*

*Shredded coconut chips baked  
Shrimp canapés on a bed of lettuce  
Lobster canapés with celery on toast*

*Cucumber canapés  
Fried plantain wrapped in bacon  
Ham on toast, cheese sticks*

\*\*\*\*

## Main Courses

### **Orange Pork Chops**

*Served with candid sweet potatoes,  
Jacket potatoes*

### **Pot Roast Pork**

*Served with rice, peas, and  
vegetable salad*

### **Grilled Fillet Steak**

*Served with rice or baked potato,  
vegetables*

### **Grilled Beef Sirloin and Vegetables on Skewers**

*Served with creamed potatoes and mixed vegetables*

### **Roast Lamb and Mint Sauce**

*Served with boiled potatoes,  
and steamed vegetables*

### **Lobster Au Gratin**

*Served with potatoes o'brien, honey glazed  
carrots, stuffed tomatoes and orange bread*

### **Jamaican Style Escovich Fish**

*Served with rice, peas, creamed potatoes,  
steamed vegetables and fried bammy*

### **Curried Goat**

*Served with plain rice, tossed vegetables  
and fired plantain*

### **Stuffed Chicken Breast**

*Served with honey glazed carrots, creamed  
potatoes, mixed vegetables and fried plantain*

### **B/B/Q Spare Ribs**

*Served with seasoned rice, festival, fried plantain  
and vegetables*

### **Pork Chops Jamaican Style**

*Served with rice & peas, cauliflower,  
broccoli in a cheese sauce and tossed salad*

### **Jamacian Jerk Pork**

*Served with festival, roasted breadfruit  
and steamed vegetables*

### **Roast Beef**

*Served with rice, peas, vegetables,  
Jacket potato , and Yorkshire pudding*

### **Lamb Chops and Mint Sauce**

*Served with baked potatoes, steamed  
vegetables and Fried plantain*

### **Curried Lobster**

*Served with plain rice, tossed vegetables  
and Ginger bread*

### **Jumbo Shrimp and Onion on Skewers**

*Served with baked potatoes, tossed salad*

### **Fillet of fish in Batter**

*Served with festival, mixed vegetables,  
fries and sweet potatoes*

### **Jamaican Jerk Chicken**

*Served with roasted breadfruit, steamed  
vegetables, and Festival*

### **Roasted Cornish Hens in White Wine**

*Served with caramelised carrots,  
vegetables and baked potatoes*

### **Hamburger/Hotdogs**

*Served with French fries and salad*

\*\*\*\*\*

## Vegetarian Dishes

### *All Season Vegetable Chili*

*Celery, carrots, zucchini, green peppers and red peppers*

### *Creamed Leek and Potato Au Gratin*

*Large leeks and Onions*

### *Stuffed Eggplant Crepes*

*Large eggplant, shallots and Tomatoes*

### *Mushroom and Rice Casserole*

*Large eggplant, rice and mushrooms*

\*\*\*\*

## Pasta

*Spaghetti with White Wine Meat Sauce*

*Chicken Pasta Salad*

*Spaghetti with Fresh Basil and Tomatoes*

*Spaghetti and Meatballs*

*Pasta with Spring Vegetables*

\*\*\*\*

## Sandwiches

*Roast Beef on toasted bread, served with lettuce, tomatoes and onions*

*Tuna mix with mayonnaise and spices served on fresh sliced bread*

*Turkey breast with mixed vegetables on fresh bread*

*Grilled chicken breast with onion rings, and fresh garden vegetables*

*Ham and cheese served with fresh garden vegetables*

\*\*\*\*

## Desserts

*Coconut Cream Pie*

*Chocolate Cake & Ice Cream*

*Baked bananas in Cinnamon Sauce*

*Pineapple upside-down Cake*

*Sponge Lime Pudding*

*Key Lime Pie*

*Lemon Pudding*

*Fresh Fruit salad & Ice Cream*

*Strawberry Cheese Cake*

*Vanilla cream Pie*

\*\*\*\*

## ***Prospect Villas all inclusive meal plan:***

***Prices subject change without prior notice.***

***The guests are to select one main course for the group per night. Lobster is only served in season. Additional lobster and shrimp main courses will incur a cost of \$20.00 per person. Drinks included soft drinks and bottle water. Kids under 12 will cost half price. Baby food and formula are not included in the plan. Airport transfers (one arrival and one departure per group) are included in plan. Also included are cook, maid and butler, plantation tour and horse back riding.***

***The cook will prepare the meals from the menu to your taste. The maid cleans the rooms daily and does your laundry. The butler maintains the pool and serves your meals. The staff is there to assist you and help ensure that you have a great vacation.***

***We have on site manager that will assist the guest in making arrangements for any activities and attractions they wish to visit. Transportation and attractions entrance fees are not included in this plan. If you wish to advise us of your plans we can make the arrangements and give you a cost.***

***Additional airport transfers will incur a cost of \$100.00 per trip to Montego Bay and \$150.00 to Kingston. Local pickup from Boscobel is no charge.***

***Cost for meal plan per guest is \$50.00 per day.***

***This cost does not include alcoholic drinks which can be pre-ordered for the guest at cost plus 10% service charge.***

***With best regards***

***Ian Banks***