



## Hutumia Service Menu

### APPETISERS

Canapés – Assorted Fruit & Vegetables

Callaloo Samosa

Vegetable Samosa

Mixed Vegetable Fritters

Banana Fritters

### First Course

Stuffed Bell Peppers – Ackee, onions, mixed sweet peppers

Pumpkin & Sweet Potato Soup

Seasoned rice combined with mixed vegetables

Vegetable Soup – carrots, pumpkin, yam, potato, mixed sweet peppers

### MAIN COURSE

Curried Vegetables - served with basmati rice

Roast Jacket Sweet Potato – stuffed with sauté spinach, okra & onions in a sweet chilli sauce

Roast Bread Fruit– served with Callaloo mix

### SALADS

Potato Salad – diced potatoes coated with vegan mayonnaise

Coleslaw (raw or vegan mayonnaise)

Seasonal Salad – lettuce, spring onion, sweet pepper, seedless grapes

Pasta Salad – vegan pasta, sweet peppers, spring onion & sweet corn coated with vegan mayonnaise

### SIDES

Macaroni Cheese

Festival

Fried Dumpling

Fried Plantain

Steamed Corn on the Cob

## DESSERTS

Mango Crumble with Strawberry Ice Cream or Custard

Coconut Roll – spiced coconut wrapped in a short-crust pastry

Pear Crumble with Vanilla Ice Cream or Custard

Salted Caramel Cheese Cake

## APPERTISERS

Canapés – Assorted Vegetarian

Callaloo Samosa's

Saltfish Fritters

Banana Fritters

## First Course

Stuffed Bell Peppers – Ackee & Saltfish

Saltfish & Festival

Deep Fried King Prawns – served with garlic dip

Channa – served with roti

## MAIN COURSE

Sea Bass Fillet – roasted with scotch bonnet & bell peppers

Browed Stewed Fish - served with basmati rice

Curried Prawns – served with boiled yam, green banana, sweet potato, cassava, dumpling,

Fried Fish – seasoned red brim served with escovitch

Steamed Fish – stuffed with spinach, okra, onions

Sweet Chilli Prawns - served with seasoned rice combined with mixed vegetables

## **SALADS**

Potato Salad

Coleslaw

Seasonal Salad – lettuce, spring onion, sweet pepper, seedless grapes

Pasta Salad

## **sIDES**

Macaroni Cheese

Steamed Corn on the cob

Fried Bread

Fried Dumpling

Festival

Fried Plantain

Deep Fried Prawns

## **DESSERTS**

Mango Crumble with Strawberry Ice Cream or Custard

Coconut Roll – spiced coconut wrapped in a shortcrust pastry Pear Crumble with Vanilla Ice Cream or Custard

## **Appetisers**

Canapés – Assorted

Chicken Samosa's

Lamb Samosa's

Beef Patty

Lamb Patty

Chicken Patty

## **First Course**

Chicken Noodle Soup

Peas Soup – Kidney beans/Black eye peas/Gungo peas

Stuffed Peppers – Ackee & Saltfish

Jerk Chicken – served with spicy jerk sauce, fried bread or festival

Deep Fried King Prawns – served with garlic dip

Barbeque Chicken Breast – served with salad

## MAIN COURSE

Oxtail – served with creamy mashed potato

Curried Goat – served with basmati rice

Stewed Lamb – boiled yam, green banana, sweet potato, cassava, dumpling

Browed Stew Chicken – served with gungo peas & rice

Seasoned Rice – basmati rice seasoned with cumin seed, sea salt, pimento, black pepper, mixed vegetables

Chicken Curry – served with roti

## SALADS

Potato Salad

Coleslaw

Seasonal Salad – lettuce, spring onion, sweet pepper, seedless grapes

Pasta Salad – dressed with thousand islands, finely chopped sweet peppers, spring onions

## SIDES

Barbeque Chicken Wings

Deep Fried Prawns

Fried Plantain

Steamed Corn on the Cob

Macaroni Cheese

Fried Dumpling

Festival

Fried Bread

## DESSERTS

Mango Crumble with Strawberry Ice Cream or Custard

Coconut Roll – spiced coconut wrapped in a shortcrust pastry Pear Crumble with Vanilla Ice Cream or Custard

Curried Mutton

▢

Curry Goat

▢

Lamb Ribs

▢

Oxtail

▢

Stewed Lamb

▢

BBQ Chicken (joint pieces)

▢

BBQ Chicken Wings

▢

Brown Stewed Chicken

▢

Curry Chicken

▢

Fried Chicken

▢

Jerk Chicken

▢

Ackee & Saltfish

▢

Browned Stewed Fish

▮

Callaloo & Saltfish

▮

Fried Fish

▮

Saltfish

▮

Steamed Fish

▮

Curry Prawns

▮

Deep Fried Prawns

▮

Sweet Chill Prawns

▮

Plain Basmati Rice

▮

Rice & Peas – Black Eye Peas

▮

Rice & Peas - Gungo

▮

Rice & Peas - Kidney Beans

▮

Seasoned Rice

▮

Channa

▮

Vegetable Curry

▮

Vegetarian Stew Peas (no meat)

▮

Steamed Okra & Callaloo Mix

▮

Sauté Mixed Vegetables

▮

Steamed Mixed Vegetables

▮

Vegetable Kebab

▮

Steamed Corn On The Cob

▮

Provisions – Green banana, dumpling, yam, potato, cassava

▮

Roti

▮

Festival

▮

Fried Bread

▮

Fried Dumpling

▮

Fried Plantain

▮

Macaroni Cheese

▮

Pasta Salad

▮

Potato Salad

▮

Coleslaw

▮

Green Salad

▮

Mixed Seasonal Salad

▮

Beef Patty

▮

Chicken Patty

▮

Lamb Patty

▮

Vegetable Patty

▮

Callaloo Samosa

▮

Chicken Samosa

▮

Lamb Samosa

▮

Vegetable Samosa

▮

Saltfish Fritters

▮

Banana Fritters

▮

Cornbeef Pie

▮

Blackeye Peas Soup

▮

Chicken Noodle Soup

▮

Gungo Peas Soup

▮

Pumpkin & Sweet Potato Soup

▮

Red Peas Soup (Kidney Beans)

▮

Vegetable Soup

▮

Roast Bread Fruit

▮

Roast Jacket Sweet Potato

▮

Canapés

▮

Coconut Roll

▮

Exotic Fruit Crumble

▮

Mango Crumble

▮

Pear Crumble

▮

Salted Caramel Cheese Cake

▮

## **JUICES & PUNCHES**

Fruit Punch

▮

Ginger Beer (still)

▮

Guinness Punch

▮

Kiwi, Cucumber & Mint Juice

▮

Magnum

▮

Mango, Carrot & Ginger Juice

▮

Mocktails

▮

Peanut Punch



Pineapple & Ginger



Pineapple Punch



Rum Punch



Sorrell



Watermelon, Mango, Carrot & Ginger Juice

