



Highland House Meal Plan Menu

The meal service is a defining characteristic of the Highland House experience. Designed exclusively for the estate by two notable chefs, the menu blends international and local fare for a medley of delicious flavors. Breakfast and lunch are served under the vine-covered pergola by the pool, while dinner is formally presented at the grand roundtable. Attire can be as casual as your mood.

In addition to the plentiful menu selections, you'll find trees with mangos, coconuts, bananas, plantains, avocados and papayas to enjoy!

Meal Plan Includes

3 Meals per day*, Iced tea and water, In-room coffee service, tonics made with aloe/herbs and fruit smoothies

Choose your group's meals from the options on the new house menu

Pricing

Age 13+ \$75 per person per day
Under 13 \$55 per person per day
Under 6 eat complimentary

Appetizers upon request at \$10 per person per day
Unlimited Rum Punch at \$25 per person per day
Or Appetizers and Unlimited Rum Punch at \$28 per person, per day (value!)

Please note: Costs of sodas, alcoholic beverages, mixers, and snacks constitute an additional charge based on consumption. Guests are asked to select meals in advance and pre-pay for groceries. Staff must be informed of dietary restrictions at time of menu selection. We can cater to gluten free, vegan and vegetarian dietary requirements.



Breakfast

Continental Breakfast will be served daily

Homemade baked goods such as granola, muffins, pancakes and fresh fruit from our organic garden Eggs are cooked to order upon request

Brunch for Lunch

Eggs Benedict - Homemade English muffins with Canadian bacon, poached eggs and Hollandaise

Omelet choice

Jamaican favorite National Dish - Ackee & Saltfish, served with fried dumplings and boiled green bananas

Negril Panini - Grilled Coco bread filled with ham, fresh tomato, and melted cheddar cheese

Lunch

Large Salads

Pico Ceviche - Marinated shrimp with tomatoes, lime, cilantro, and sweet onion, a hint of island pepper, served with crispy corn tortillas

Thai Chicken Salad with Bhamie - Chicken breast grilled with Thai spices served over fresh field greens from the Highland House garden with grilled Bhamie

Jerk Chicken Salad with Bagels - Spicy jerk chicken served over fresh field greens from the Highland House garden with grilled Bhamie and bagels

Caribbean Fish Salad - Fresh thyme, toasted cashew, mango, onion and lime, tossed with jerk seasoning and albacore tuna with mayo over lettuce and tomatoes, or as a sandwich

Salad Niçoise - Butter lettuce, albacore tuna, boiled eggs, capers, crispy blanched green beans, boiled potatoes and tangy vinaigrette

Greek Salad - Green leaf lettuce, onions, vine-ripe tomatoes, Kalamata olives, cucumbers, feta cheese and vinaigrette

Quinoa Salad - Quinoa, toasted almonds, cranberries and organic kale with olive oil, lemon and vinegar, Served with pita bread



Sandwiches

Cheeseburger in Paradise - Cliché, we know, but sink your teeth into this one: seasoned ground beef grilled and served on a bun with lettuce, tomato, red onion and pickle, drenched in cheddar cheese with homemade sweet potato fries and a spicy guava ketchup, served with fries

Club Sandwich with Fries - Traditional sandwich served with fries

Tomato Soup and Grilled Cheese with Bacon - Ena's magnificent tomato and broad bean soup with Jamaican bacon, melted cheddar cheese, crisp marinated cucumbers on multigrain toast with lettuce and mayo

Tuna Salad Wrap - Tuna salad, tomatoes, organic field greens, in whole wheat wrap, served with fries

Hot Lunch

Quesadillas a la Oscar - Flour tortillas, grilled with queso blanco and roasted chicken, served with red onion, pineapple salsa & sour cream (Vegetarian upon request)

"Juicy" Patty Jamaican Lunch - Flaky pastries are filled with a highly seasoned ground beef filling and served with coco bread to create a traditional, favorite Jamaican lunch

Pizza - Homemade pizza with various selections – Chose from:

- Jamaican (marinara sauce, mozzarella cheese, jerk Sausage, red bell peppers and onions)
- Margherita (marinara sauce, mozzarella cheese, fresh tomatoes and sweet basil)
- Yankee (marinara sauce, mozzarella cheese and pepperoni)
- Vegetarian Delight (marinara sauce, mozzarella cheese, bell peppers, onions, mushrooms and fresh tomatoes)
- Hawaiian (marinara sauce, mozzarella cheese, fresh pineapple and ham)
- Arugula (marinara sauce, mozzarella cheese, topped with our organic spicy arugula and drizzled with olive oil)

*Special requests and substitutions can be made on site



Appetizers

Fried Wontons with Thai Peanut Butter Dip - Salty sweet sensation of lightly fried wontons with spicy peanut butter sauce

Brenda's Shrimp Dip - Family favorite, warm cream cheese, shrimp, bell peppers and jalapeno peppers. Served with corn chips for dipping

Jamaican Patties - An assortment of tiny, flaky, beef, chicken and vegetable stuffed patties

Crisp Fried Plantain Chips and Sweet Potato Chips with Guacamole and Tropical Salsa

Estate grown plantains and sweet potatoes fried thin and crispy served with fresh avocado and herb guacamole and tropical trio salsa (mango, paw paw and pineapple with scotch bonnet and cilantro)

Jamaican Favorite Stomp and Go

Bananas wrapped in bacon then broiled and served with fried cod fritters

Hummus Plate

Toasted sesame butter with chick peas and lime, served with pita chips feta cheese and olives with a extra virgin olive oil and fresh herbs



DINNER SELECTIONS

First Course *Pepper Pot Soup*

Gazpacho

Pumpkin Bisque

Cauliflower

Vegetable Soup

Coconut with Cho Cho

Red Pea Soup

*Tossed salad may be substituted for soup

Main Course Local Favorites

Jamaican Jerk Chicken with Rice and Peas

Whole chicken rubbed with traditional jerk marinade and slowly cooked served with Jamaican red “peas” cooked with rice, coconut milk and traditional seasonings, seasonal vegetable

Shrimp in Coconut sauce - Sautéed shrimp tossed in a light coconut curry with sliced okra and cho cho over yellow rice with stir fry veggies

Brown Stew Fish or Chicken - Traditional Jamaican preparation, a classic, served with rice and peas, with a mixed greens salad

Curried Goat or Chicken or Conch - Jamaican styled slow roasted goat or chicken with spicy curry with steamed rice, and vegetable medley

Creole Conch - Tender conch strips sautéed with onions, bell peppers and secret spices in a rich tomato broth, served with peas and rice

Spicy Orange Snapper - Snapper filets served with a spicy orange and wasabi sauce, served with garlic mashed potatoes and seasonal vegetable

Escovitch Fish - A Jamaican favorite, filet of parrot fish or snapper, lightly fried, then topped with a slightly spicy, pickled onion, carrots and vinegar sauce, served with served with rice and peas, and salad

Coconut Fish - Vincent’s fabulous creation, snapper sautéed in a coconut milk run down sauce, served with rice and peas, and callalo

The Americas and Beyond

Crusted Red Snapper - Fresh Red Snapper with a crunchy nut crust, pan seared and served with mashed sweet potatoes and sautéed green beans, marinated cucumber salad and cumin aeoli

Paella Cubana - You can’t believe how good it is until you’ve tried it. A Highland house favorite for many years, this dish combines slow simmered seafood with sassy saffron rice and seasoning beyond compare

Barbecue Chicken - Smoked and grilled chicken smothered in Highland House’s famous sweet and spicy barbecue sauce



Grilled Fish Creole Style - A little flavor of New Orleans – sweet peppers and onions in a tomato marinade served over the fresh grilled catch of the day

Taste of Italy

Pasto Alfredo - Pasta tossed in a creamy Alfredo sauce made with fresh basil and poached chicken breast served with garden fresh bruschetta
(vegetarian upon request)

Spicy Sausage Rigatoni and Arugula - Rigatoni served with spicy sausage, garlic, tomatoes, basil and arugula

Reggae Lasagna - Vegetarian lasagna, stacked with seasonal green vegetable, marinara and mozzarella cheese

Desserts

Soufflé

Delicate and warming soufflé, choose one of the following flavors: Lemon Chocolate Coconut

Coconut cake

Decadent layer cake with fresh grated coconut and coconut milk

Chocolate Ganache Cake

Individual Tia Maria infused cake with ganache topping

Carrot Cake

Freshly grated carrots with nuts and cream cheese icing

Flan

Creamy Spanish-baked custard

Fresh Fruit Cocktail

All the flavor of the island in one great dish

Upside Down Banana Bread

Upside down banana bread with caramelized bananas and vanilla ice cream

Key Lime Pie

Fresh Key Limes is the secret ingredient to this light and refreshing pie, made with homemade graham cracker crust

Bread Pudding

Sheriann's famous bread pudding, this is a secret recipe and not to be missed

Mango Sorbet

All natural, made with handpicked mangoes from the garden, light and refreshing