

# RAINBOW Peppermill MONTEGO Bay

## Continental Breakfast-15pp Minimum

### The Original

**\$12.95**

Freshly brewed regular and decaffeinated coffee, assorted chilled fruit juice, and a variety of muffins, Danish, and/or donuts with sweet butter and fruit preserves.

### The Rainbow

**\$14.95**

Freshly brewed regular and decaffeinated coffee, assorted chilled fruit juices, seasonal fresh fruit and an assortment of muffins, Danish, and/or donuts with sweet butter and fruit preserves.

### The Enrichments

Assorted Donuts or Danish	\$26.00 per dozen
Assorted Individual Cereals with 2% Milk	\$5.50 per person
Assorted Chilled Yogurts	\$6.00 each

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## Buffet Style Breakfast

**\$19.95-30pp Minimum**

Buffet breakfast includes freshly brewed regular and decaffeinated coffee, a selection of chilled fruit juices, scrambled eggs, with oven fresh croissants and buttermilk biscuits served with sweet butter and fruit preserves.

### Breakfast Buffet Includes:

**Choice of two potato dish and two meat dishes.**

Hash Browns	Sliced Breakfast Ham
Country Style Breakfast Potatoes	Sausage Link
Potatoes O'Brien	Corned Beef Hash
Bacon	Chicken Fried Steak

### Add-ons

Country Style Gravy	\$1.00 per person
Seasonal Fresh Fruit	\$1.50 per person
Additional Potato	\$1.00 per person
Additional Meat	\$2.50 per person
Cheese Blintzes	\$2.00 per person
Eggs Benedict	\$1.50 per person
Warm Oatmeal	\$1.00 per person

**Buffet Lunch**

**\$25.95-40pp Minimum**

**Buffet Dinner**

**\$30.95-40pp Minimum**

**The Buffet Includes:**

Assorted soft drinks, dinner rolls with butter and seasonal fresh fruit.

**Salads** (Choose three)

- Garden Fresh Salad
- Caesar Salad
- Italian Pasta
- Macaroni
- Cucumber in Sour Cream

- Greek Salad
- Potato
- Frogeye Salad
- Ambrosia
- Coleslaw

**Dressings** (Choose two)

- Buttermilk Ranch
- French
- Golden Italian
- Raspberry Vinaigrette

- 1000 Island
- Chunky Bleu Cheese
- Creamy Italian
- Fat Free Ranch

**Vegetables** (Choose three)

- Sautéed Mushrooms
- Honey Glazed Carrots
- Italian Style Zucchini
- Green Beans Almondine
- Broccoli with Cheese Sauce

- Buttered Corn
- Vegetable Medley
- Cauliflower with Cheese
- Corn Cobettes
- Baked Beans

**Sides** (Choose three)

- Real Mashed Potatoes with Gravy (turkey, brown or country)
- Tortellini Alfredo
- Sweet Potatoes
- Macaroni and Cheese

- Rice Pilaf
- Au Gratin Potatoes
- Roasted Rosemary Reds
- Wild Rice Blend

**Entrees** (Choose three)

- Roast Loin of Pork w/pan gravy
- Manicotti Red and White
- Breast of Teriyaki Chicken
- Chicken Cordon Bleu
- Smoked BBQ Brisket
- BBQ Pulled Pork
- Beef Enchiladas
- Italian sausage w/onions & peppers

- Chicken Parmesan
- Oven Fresh Lasagna
- Deep Fried Chicken
- Herb Roasted Chicken
- Barbecued Ribs
- Chicken Chimichangas
- Baked Atlantic Cod
- Lemon pepper Cod

**Carved meats available** (upon request at additional cost)

- Prime Rib Au Jus \$6.00 per person
- Roast Breast of Turkey \$5.00 per person
- Smoked Pit Ham \$5.00 per person
- Oven Fresh Pork Loin \$5.00 per person

*Desserts included at chefs choice.*

## **Boxed Lunches**

**\$16.95-25pp Minimum**

Boxed lunches include a sandwich, potato chips, whole fresh fruit,  
one dessert and one soft drink.

(All selections are chosen in increments of 25pp)

### **Breads**

White  
Wheat  
Light Rye  
Sourdough

### **Cheeses**

American  
Swiss  
Monterey Jack  
Provolone

### **Sandwich Fillings**

Turkey Breast  
Roast Beef

Sliced Ham  
Genoa Salami  
B.L.T.

### **Desserts**

Rice Krispie Treat  
Sugar Cookie  
Peanut Butter Cookie

Chocolate Chip Cookie  
Oatmeal Raisin Cookie  
Pumpkin Cookie

## **The Working Lunch \$18.95**

(Can be served in your meeting room – minimum 25 guests)

Meat Platter Includes- Sliced Roast Beef, Ham, and Turkey  
Cheese Platter Includes-Swiss, Provolone, and American Cheese

Freshly baked rolls and asst. breads

Relish Tray with Ranch Dip

Mustard, Dijon, Horseradish, Mayo, Lettuce, Tomato, Onion, Pickles

Salads Include-Mixed Green Salad w/asst. dressings, Potato salad,

Coleslaw, and Italian Pasta Salad

Potato chips, asst. cookies, coffee, and assorted sodas included

# **All American Barbeque Buffet**

**\$29.95pp-40pp Minimum**

## **The All American Barbeque Buffet Includes:**

Assorted soft drinks, regular and decaffeinated coffee

### **Salads Include:**

**Country Potato salad, creamy coleslaw and a mixed green salad with condiments and your choice of dressing (listed below)**

### **Dressings (Choose three)**

Buttermilk Ranch

Golden Italian

Chunky Bleu Cheese

Raspberry Vinaigrette

1000 Island

French

Creamy Italian

Fat Free Ranch

### **Sides Include:**

Baked Beans

Corn on the cob

Cornbread muffins and rolls with sweet cream butter and honey.

Macaroni and Cheese

Honey glazed baby carrots

### **Entrees Include:**

Barbecued Smoked Brisket of Beef

Pulled Barbecued Pork

St Louise Barbecued Ribs

Deep Fried Chicken

**Followed by seasonal fresh fruit, Chocolate Cake, and Apple Pie**

**\*\*Can be served for lunch or dinner**

## **Mexican Fiesta Buffet**

***Lunch-* \$24.95-40pp Minimum**

***Dinner-* \$28.95-40pp Minimum**

### **The Mexican Fiesta Buffet Includes:**

Asst. soft drinks, coffee, garden fresh salad with condiments and your choice of three dressings (listed below).

### **Dressings (Choose three)**

Buttermilk Ranch	1000 Island
Golden Italian	French
Chunky Bleu Cheese	Creamy Italian
Raspberry Vinaigrette	Fat Free Ranch

This festive dinner buffet begins with crispy corn tortilla chips and tasty fresh salsa-set out on each table

Cucumber and Roasted Corn Salad, Shrimp and Halibut Ceviche w/crispy tostadas and citrus wedges.

### **Entrees include:**

Steak Fajitas, Shredded Pork Carnitas, Cheese Enchiladas, and Camarones Diablo.

This mouth-watering fiesta of a meal would not be complete without-warm tortillas, sour cream, salsa, house made refried beans and Spanish rice.

**Finish off the evening with seasonal fresh fruit, Tres Leches Cake, and Tantalizing Flan.**

# Classic Dinner Buffet

**\$35.95-50pp Minimum**

## The Classic Dinner Buffet Includes:

Assorted soft drinks, regular and decaffeinated coffee, garden fresh salad with your choice of three dressings (listed below), dinner rolls with sweet butter and seasonal fresh fruit.

### Dressings (Choose three)

Buttermilk Ranch  
Golden Italian  
Chunky Bleu Cheese  
Raspberry Vinaigrette

1000 Island  
French  
Creamy Italian  
Fat Free Ranch

### Salads (Choose three)

Turkey Artichoke  
Cucumbers in Sour Cream  
Macaroni  
Crab and Pasta  
Italian Pasta

Greek  
Potato  
Ambrosia  
Caesar Salad

### Vegetables (Choose three)

Broccoli with Cheese Sauce  
Italian Style Zucchini  
Green Beans Almondine  
Cauliflower with Cheese Sauce  
Corn Cobbett's

Tomatoes Provencal  
Normandy Vegetables  
Sautéed Mushrooms  
Honey Glazed Carrots

### Sides (Choose three)

Real Mashed Potatoes (choice of brown, turkey or country gravy)  
Steamed Parslied New Potatoes  
Roasted Rosemary Red Potatoes  
Candied Yams  
Wild Rice Blend  
Cornbread Dressing

Au Gratin Potatoes  
Oven Browned Potatoes  
Rice Pilaf  
Tortellini Alfredo  
Fettuccini Alfredo

### Entrees (Choose three)

Roast Loin of Pork with Pan Gravy  
Barbecued Pork Ribs  
BBQ Pulled Pork  
Breast of Teriyaki Chicken  
Breast of Chicken Cordon Bleu  
Herb Roasted Chicken  
Manicotti Red and White  
Lemon Pepper Cod  
Chicken Chimichanga  
Maple Glazed Salmon  
Baked Salmon with Hollandaise Sauce

BBQ Chicken Breast  
Italian Sausage w/grilled Peppers  
Smoked BBQ Brisket  
Grilled Pork Chops  
Oven Fresh Lasagna  
Deep Fried Chicken  
Chicken Parmesan  
Idaho Mountain Grilled Trout  
Baked Atlantic Cod  
Southern Fried Catfish

### All dinner buffets served with:

Choice of one of our carved entrees

Roast Prime Rib Au Jus  
Smoked Natural Pit Ham

Oven Fresh Pork Loin  
Roast Breast of Turkey

**\*Served with a variety of Chef's Choice Select Desserts.**

## Chilled Presentations

### Display of Domestic and Imported Cheeses, Fresh Fruit, and Gourmet Crackers

\$125.00 (serves 25 guests)      \$275.00 (serves 75 guests)

### Display of sliced fresh meats to include:

*Dollar rolls and condiments*

Roast Breast of Turkey      Smoked Virginia Ham  
Genoa Salami      Roast Beef

\$150.00 (serves 25 guests)      \$375.00 (serves 75 guests)

### Chilled sliced cheese tray to include:

*Dollar rolls and condiments*

Wisconsin Cheddar      Baby Swiss  
Danish Dill Havarti      Provolone

\$125.00 (serves 25 guests)      \$325.00 (serves 75 guests)

### Custom Fruit Baskets

Small (serves two to four guests)      \$40.00

Medium (serves four to six guests)      \$70.00

Large (serves six to ten guests)      \$100.00

## Meeting Beverages and Snacks

Assorted Soft Drinks	\$2.75 each
Freshly Brewed Regular and Decaffeinated Coffee	\$30 per gallon
Refill Coffee	\$17 per gallon after 1 <sup>st</sup> gallon
12 oz. Bottled Water	\$2.00 each
Assorted Chilled Fruit Juices, 6.5 oz.	\$3.00 each
Fruit Punch or Lemonade	\$20.00 by the gallon
Skim, 2% or Chocolate Milk	\$3.00 per carton
Tortilla Chips and Salsa	\$75.00/50pp-minimum
Potato Chips with Ranch Dip	\$75.00/50pp-minimum
Assorted Cookies	\$17.00 per dozen
Muffins or Danish	\$26.00 per dozen
Donuts	\$26.00 per dozen
Rice Krispie Treats	\$26 per dozen
Bagels w/cream cheese	\$27 per dozen

## Cold Hors d'oeuvres

Garden Fresh Relish Tray with Ranch Dressing	\$75-25pp/\$125-50pp/\$200-100pp
Fresh Fruit Tray	\$100-25pp/\$150-50pp/\$225-100pp
Assorted Finger Sandwiches	\$18.00 per dozen (5 dozen minimum)
Prosciutto Ham with Seasonal Melon	\$12.00 per dozen (5 dozen minimum)
Chilled Jumbo Gulf Prawns	\$35.00 per dozen
Chilled Snow Crab Claws	\$35.00 per dozen
Assorted Deviled Eggs	\$15.00 per dozen (5 dozen minimum)
Buffalo Mozzarella with Roma Tomatoes, Basil and Extra Virgin Olive Oil	\$8.00 per person (20 person minimum)
Salami Cornucopia	\$10.00 per dozen (5 dozen minimum)

## Hot Hors d'oeuvres

Swedish Meatballs in Sour Cream Gravy	\$40.00 per 100 count
Buffalo Chicken Wings with Ranch Dressing	\$22.00 per dozen (5 dozen minimum)
Mini Chicken Tacos with Sour Cream and Salsa	\$48.00 per 100 count
Crab Stuffed Mushroom Caps	\$50.00 per 100 count
Breaded Mozzarella Sticks with Marinara Sauce	\$19.00 per dozen (5 dozen minimum)
Jalapeño Poppers Filled with Cream Cheese	\$19.00 per dozen (5 dozen minimum)
Pork Egg Rolls with Hot Mustard, Sweet and Sour Sauce	\$26.00 per dozen (2 dozen minimum)
Barbecued Meatballs	\$40.00 per 100 count
Pot Stickers w/dipping sauce	\$20.00 per dozen (5 dozen minimum)
Teriyaki Chicken Skewers	\$24.00 per dozen (4 dozen minimum)
Bacon Wrapped Scallops	\$24.00 per dozen (5 dozen minimum)
Stuffed Potato Skins with Sour Cream	\$18.00 per dozen (4 dozen minimum)
Jumbo Fried Prawns with Cocktail Sauce	\$28.00 per dozen (5 dozen minimum)
Chicken Quesadilla Roll-ups	\$28 per dozen (4 dozen minimum)



## Desserts

Éclairs or Cream Puffs	\$36.00 per dozen
Assorted Petit Fours	\$15.00 per dozen (3 week notice)
Carrot Cake, Chocolate Cake, German Chocolate Cake (each cake serves 14 people)	\$50.00 per cake
New York Cheesecake with Strawberries (each cake serves 16 people)	\$55.00 per cake
Chocolate Dipped Strawberries	\$20.00 per dozen
Assorted Fruit and Cream Pies	\$6.00 per person
Half Sheet Cake (Vanilla, Yellow, or Chocolate)-	\$80 per cake (serves 45pp)
Full Sheet Cake (Vanilla, Yellow, or Chocolate)-	\$130 per cake (serves 90pp)

## Beverage and Cocktail Service

### Hosted or Cash Bar

**\$250 minimum-for first 2 hours, \$100 per hour after that  
(2 hour minimum-if minimum is not met the group pays the difference)**

***\*Cash bar requires a \$25 Service Fee per hour. Service Fee waived for Hosted Bar. Drink tickets may also be offered starting at \$6.50 per ticket.***

House Wines	\$6.00 each
Domestic Beer	\$5.50 each
Imported Beer	\$6.00 each
Call Drinks	\$6.50 each
Well Drinks	\$6.00 each
Premium Drinks	\$7.50 each
Jaeger Bomb (2 Alcohol Drink)	\$7.50 each
Super Premium Drinks	\$8.50 each
Blended Drinks	\$8.50 each
Mai Tai's/Long Island's	\$15.00 each
Premium wines available upon request. 15% gratuity added to all bar bills.	

***Outside beverages are not allowed in the convention center under any circumstances without the prior approval of Management. Corkage fees may apply.***