

Meals at Golden Clouds Villa



We believe that coming together as a large group of friends or relatives and sharing a meal is not just about satisfying your hunger, but it's an experience that can provide an opportunity for exchanging stories, laughter, bonding and making memories that can last a lifetime. Golden Clouds Villa is a perfect place for this kind of magic to happen.

Our breakfasts and dinners are served on a covered terrace where our guests enjoy spectacular views of the Caribbean Sea in the mornings and a backdrop of beautiful sunsets in the evenings. Our lunches are served in the gazebo by the pool. All meals are served family style, giving an opportunity for everyone to gather at the same time and share a meal while being served by our highly trained villa staff members. You can select the times of your meals. For example, breakfast can start as early as 7 a.m. Dinner is always an event at Golden Clouds that usually takes between 2 and 3 hours to serve and consists of 3 courses. This is why we kindly ask that you select your dinner time seating not later than 8 p.m.

Staying at a private villa means that you have the opportunity to experience a very personalized stay where every staff member is there to cater to your specific needs. It also means that unlike hotels the capacity of a villa kitchen is not big enough to provide an a la carte menu for each guest, so please select the meals that your group can enjoy together. To provide enough variety we do offer up to 2 meal choices for breakfast or lunch. For dinners, not to overwhelm our kitchen staff we ask that everyone chooses the same meal for each dinner and we can provide additional side of meat, chicken or fish each night to give the meal more variety. We will accommodate people with dietary restrictions, so please let us know in advance if someone in your group has special requirements.

BREAKFAST



Coffee and Tea is available from 6:30 AM on terrace.

Our breakfast always starts with the first course of Fresh Local Tropical Fruit Plate followed by breakfast entrée of the group's choice:

- 1) *Scrambled Eggs with Bacon, Toast, Butter, Jam*
- 2) *Banana Pancakes with Syrup and Bacon*
- 3) *Cheese Omelette, Johnny Cakes, Butter, Jam*
- 4) *Plain Pancakes with Syrup and Bacon*
- 5) *Vegetable Omelette, Jamaican Festival Cakes, Butter, Jam*
- 6) *Waffles with Syrup*
- 7) *Ackee and Saltfish, Toast Butter, Jam*
- 8) *French Toast with Syrup and Bacon*

***Each group is welcome to select up to 2 breakfast choices per morning. Orange Juice is served with all breakfasts.**

Lunch Menus

***All lunches served with 2 choices of salads and up to 2 choices of entrees per lunch per group:**

Lunch Salad choices:

- 1) *Garden Salad*
- 2) *Classic Tuna Pasta Salad*
- 3) *Potato Salad*
- 4) *Classic Coleslaw or Pineapple Slaw*
- 5) *Quinoa Salad with Vegetables and Feta Cheese*
- 6) *Broccoli Salad with Grapes and Bacon*
- 7) *Breadfruit Salad*
- 8) *Chickpea, tomato and cucumber salad*

Lunch Entrée choices:

- 1) *Seafood Quiche*
- 2) *Jerk Chicken Sandwiches*
- 3) *Grilled Fish of the day*
- 4) *Hamburgers, Cheese ,French Fried Potatoes*
- 5) *BBQ or Grilled Chicken*
- 6) *Shrimp Quesadillas with Sour Cream and Salsa*
- 7) *Pulled Pork Sandwiches*
- 8) *Fish Tacos with side of Beans, Salsa and Sour Cream*
- 9) *Grilled Cheese Sandwiches*
- 10) *Chicken Salad Sandwiches*
- 11) *Beef Tacos with sides of Beans, Salsa and Sour Cream*
- 12) *Chicken Wraps*
- 13) *Spaghetti with meatballs*
- 14) *Hot dogs with French Fries*
- 15) *Tuna Salad Sandwiches*
- 16) *Peanut butter and Jam sandwiches*
- 17) *Chicken Quesadillas with Sour Cream and Salsa*

Dinner Menus

<p>1) <u>Jamaican Dinner #1</u> Pumpkin Soup, Jamaican Jerk Chicken or Jerk Pork with Gravy Rice and Peas and Green Beans, Pineapple Upside Down Cake, Tea, Coffee.</p>	<p>7) <u>Italian Dinner #1</u> Minestrone Soup Homemade Garlic Bread, Meat Lasagne, Mixed Vegetables, Strawberry Cheesecake, Tea, Coffee</p>
<p>2) <u>Jamaican Dinner #2:</u> Fish Tea Soup Curried Goat with Rice and Peas Green Beans, Coconut Cream pie, Tea, Coffee.</p>	<p>8) <u>Italian Dinner #2</u> Tomato Soup, Homemade Garlic Bread, Pasta with Shrimp in Alfredo Sauce (Olive Oil and Garlic sauce option is available) Trifle Cake, Tea, Coffee</p>
<p>3) <u>Chinese Dinner:</u> Egg Drop Soup, Spring Rolls, Sweet and Sour Chicken or Pork, Lo Mein Noodles (with shrimp, chicken, vegetables), White Rice Banana Flambe with Ice Cream, Tea, Coffee.</p>	<p>9) Garden Salad, Chicken Fricassee, Mashed potatoes, Seasonal Vegetables, Red Kidney Bean Stew, Banana pie, Tea, Coffee</p>
<p>4) Vegetable Soup, Roasted Pork Loin with Gravy, Scalloped Potatoes, Carrots and Cho Cho, Chocolate Cake, Tea, Coffee</p>	<p>10) Pumpkin Soup with dinner rolls, Fish Escovitch, Seasoned Rice, Creamy Cauliflower, Key Lime Pie, Tea, Coffee</p>
<p>5) New England Fish Chowder, Beef Tenderloin, Mashed potatoes Seasonal Vegetables, Lemon Meringue Pie, Tea, Coffee</p>	<p>11) Garden Salad with Feta Cheese, Jamaican Chicken Curry with Rice, Market Vegetables, Carrot Cake, Tea, Coffee</p>

*Other possible Entrée choices: Stuffed fish (upon availability), Chicken Cordon Blue, Fried Ribs dinner

(Items not mentioned on the menu such as lobster, crab legs, additional shrimp can be purchased by guests and our staff will be happy to prepare and serve it as an addition to the regular menu)



Vegetarian and vegan menu options:

1. **Vegetarian Quesadillas served with Sour Cream and Salsa**
2. **Grilled Vegetable Wraps (Vegan)**
3. **Yellow Squash Dumplings with Tomato Sauce (Vegan)**
4. **Sweet Potato Fries**
5. **Chipotle Potato Tacos with Feta Cheese. (Vegan option is served without cheese)**
6. **Quinoa salad with vegetables and Feta Cheese (Vegan Option is served without cheese)**
7. **Broccoli salad with, Grapes and Almonds (Vegetarian)**
8. **Chickpea, cucumber and tomato salad (Vegan)**
9. **Red Kidney Bean Stew (Vegan)**
10. **Many Vegetable Split Pea and Apple Stew (Vegan)**
11. **Jamaican Yuca Shepherd's Pie made with sweet potato, kidney beans, plantains (Vegan)**
12. **Corn Pudding with Coconut Milk (Vegan)**
13. **Cooked Lentils (Vegetarian)**
14. **Szechwan Lo Mein with vegetables (Vegan)**