



REDBONES HOLIDAY GROUP MENUS

With its unique atmosphere, central location and tantalizing cuisine, Redbones offers the perfect venue to host special events in Kingston. Airy & elegant dining rooms, intimate terraces, enchanting private garden, private lounge & split-level courtyard surprise in this hidden gem that is unparalleled as an afternoon and late night eatery.

While being a true refuge from the hustle & bustle of Kingston, Redbones curiously also provides the height of cosmopolitan energy in the Capital. We provide detailed and personalized service to our clients in order to create their perfect holiday gathering. In addition to the Redbones Lunch & Dinner Menus, we have created our distinct ***Redbones Holiday Menu***.

Come let us make the perfect Holiday Gathering for you and your friends & colleagues!

Choose from our 3-Course Fixed Price Menus or Create Your Own!!

THREE COURSE HOLIDAY DINNER MENU PACKAGES

Armstrong Menu (\$3,900/ person)

Pumpkin Bisque
Roast Turkey or Baked Ham (choice of 1 meat)
Rum Cake or Bread Pudding

Gillespie Menu (\$4,500/ person)

Gungo Pea Bisque
Roast Turkey & Baked Ham
Christmas Pudding, Rum Cake or Bread Pudding

Ellington Menu (\$4,900/person)

Redbones Garden Salad or Gungo Pea Bisque
Baked Ham, Grilled Fish Filet, Apricot Glazed Chicken Breast, Roast Turkey
(Choice of 3 meats)
Chocolate Cake, Christmas Pudding or Red Velvet Cheesecake

*Side order choices include: Gungo Rice & Peas, Sauteéd Potatoes, Steamed Vegetables, Mashed Sweet Potatoes, Fried Plantain (choice of 2)





If you prefer to create your own special Holiday Menu, please refer to The Redbones Holiday Menu options below. We recommend that you choose 1-3 Starters, 1-4 Main Course items, 2 Sides and 2 Dessert items. Once you have decided, we will happily provide you with a quote.

REDBONES HOLIDAY MENU OPTIONS

Soup

Fresh Gungo Pea Bisque with Coconut Milk
 Seafood Bisque with Sherry
 Pepperpot Soup
 Pumpkin Bisque with shredded Cheddar Cheese

Starters

Sliced Aubergine stuffed with Ricotta Cheese
 Smoked Marlin Salad
 Callaloo Strudel
 Lobster & Three Cheese Ravioli
 Tropical Garden Salad
 Baked Shrimp stuffed with salted codfish pate

Main Course

Roast Turkey with herb stuffing
 Baked Ham glazed with Sorrel Chutney
 Chargrilled Portobello with roasted Tomato Couscous
 Apricot Glazed Chicken
 Redbones Chicken with Mozzarella, Parmesan & Tomatoes
 Coconut Curried Shrimp
 Roasted Chateaubriand topped with melted Blue Cheese
 Baked whole Snapper stuffed with Callaloo
 Cumin Crusted Seatrout with Grilled Zucchini
 Pimento Honey Glazed Barbecue Chicken
 Grilled Filet of Fish encrusted with Herbs in a Caper-Lime Sauce
 Rolled Pork Loin stuffed with Prunes
 Grilled Rosemary & Garlic baby Lamb Chops
 Roast Beef Tenderloin with Peppercorn Au Jus
 Chicken Breast stuffed with Chicken Ham in a White Wine Sauce

Side Orders (Main Course Items are served with your choice of 2 sides)

Gungo Rice & Peas, Pasta Salad, Breadfruit salad, Sauteed Potatoes
 Steamed Market Vegetables, Mashed Sweet Potatoes
 Fried Plantain, Candied Carrots

Dessert

Traditional Christmas Pudding with Rum Sauce
 Old Fashioned Coconut Rum Cake with Brandy Cream
 Warm Bread Pudding with Brandy Cream
 Warm Sweet Potato Pone with Brandy Cream
 Flourless Chocolate Fudge Cake
 Coconut Vanilla Cream Cake
 Red Velvet Cheesecake
 Tiramisu





The “Billie Holiday Deluxe” Package

The following package will be provided for clients who wish the simplicity and convenience of a cocktail & plated dinner service. This package is available for up to 100 persons. Additional items can be added for a charge:

- **1 hour Open Local Bar***
- **1 hour Cocktail with your choice of two hot or cold hors d’oeuvres****
- **1 complimentary Sorrel served with dinner**
- **Three Course Dinner:**
 - Plated dinner to include choice of either Soup or Garden Salad
 - Plated dinner to include your choice of two of the following Main Course Items. The Main Course is served with your choice of two side dishes***:
 - Baked Ham glazed with Sorrel Chutney
 - Chicken Breast stuffed with Chicken Ham in a white wine cream sauce
 - Grilled filet of Fish encrusted with herbs in a Caper-Lime sauce
 - Roasted Turkey
 - Dessert of Christmas Pudding, Rum Cake or Red Velvet Cheesecake

\$10,500 per person

The following items will be provided to all clients who wish to host events in the courtyard at a cost of \$25,000:

- PA system with microphone and Sound Technician
- Podium
- Stage & Stage Lights



*Local Bar includes Homemade Fruit Juices, Sodas, Wine, Appleton Special Rum, Appleton White Rum, Rum Bar Vodka, Gordon’s Gin, Dewars Scotch, Red Stripe, Red Stripe Light, Heineken & Guinness.

**hor d’oeuvres choices include: callaloo quiche, smoked marlin topped with fruit salsa on toast, codfish cakes with scotch bonnet coulis, Caprese (tomato, basil & Mozzarella) skewers, vegetable spring rolls, grilled julienne of fish served with capers & onions on hardough points

*** Side order choices include: Gungo Rice & Peas, Sauteéd Potatoes, Steamed Vegetables, Mashed Sweet Potatoes, Fried Plantain

GCT not included.

A 15% service charge will be applied to all food & beverage

These menus are for groups of 10 and above.

Prices subject to change.