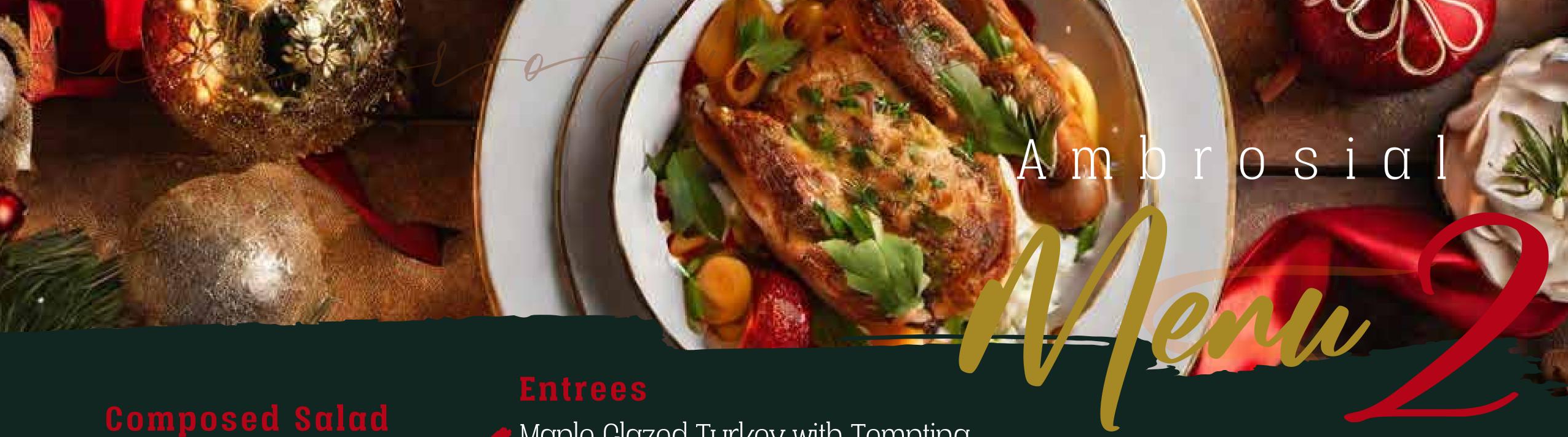




- Freshly Tossed Green Salad
- Tri-color Pasta Salad with Fresh Herbs, Broccoli, Red Onions and Goat Cheese
- Sweet and Sour Glazed Ham
- Mexican Dark Chili Rubbed Roasted Turkey with a Pleasant Apple Sauce
- New Orleans Spiced Fish Filet with Cajun Tomato Sauce
- Pastelle Pie (Chicken, Beef or Vegetables)
- Ginger Orange Stir Fried Vegetables
- Confetti Rice

- Traditional Trini Fruit Cake
- Christmas Cookies





- Fresh Green Salad
- Caribbean Sweet Potato & Salt Fish Salad
- Roasted Potato Salad with Herbs, Bell Peppers and Bacon

- Maple Glazed Turkey with Tempting Cranberry Sauce
- Baked Basa Fillet with Lemon Dill Butter Sauce
- Caribbean Smoked Red and Black Beans stew with Roasted Calabaza
- Trini Pigeon Peas Rice Pilaf
- Assorted Roasted Vegetables

- Mouth-Watering Paime
- Traditional Trini Fruit Cake
- Christmas Cookies





- Green Salad
- Ambrosial's Waldorf Slaw
- Mustard, Geera and Herb Crusted Pork Loin with Tantalizing Peach Sauce
- Roasted Turkey Roulade with Tamarind Mango Sauce
- Peppercorns Cornbread Stuffing
- Green Vegetables tossed in Garlic Oil and Dusted with Toasted Sesame Seeds
- Saffron Festival Rice with Corn Kernel, Raisins, Spanish Olives and Toasted Almonds \$145.00

- Traditional Trini Fruit Cake
- Christmas Cookies





- Roasted Beets Chopped Salad
- CousCous Salad

- Chicken Parmigiana
- Black Olives Tapenade Crusted Tilapia
- Sweet Potato Gratin Topped with Tomato Choka and Three Cheese Blend
- Peperonata (Sweet peppers, Tomatoes, Onions and Garlic Cooked in Olive Oil)
- Spaghetti Alla Puttanesca

- Cheese Cake
- Blackforest Cake

