

Menu 1

ROASTED PLANTAIN

A taste of the Caribbean, that is sure to become a favorite

CHICKEN EN CROUTE

Chicken breast stuffed with spinach, sun dried tomatoes, Italian seasoning, mozzarella & cheddar cheese, rolled in puff pastry and baked

CRAB STUFFED TROUT WITH LEMON BUERR BLANCE

Trout fillets are filled with a combination of crabmeat, Vegetables, soy sauce and fresh herbs. Baked and served with a light lemon sauce

BOUQUETIERE OF SEASONAL VEGETABLES

TROPICAL FRUIT SALAD WITH LEMON CREAM

Tropical fruits shaped in balls served with lemon cream

COFFEE & TEA

\$4800.00 PER PERSON

Menu 2

CRAB MOUSSE IN CUCUMBER

Crab meat with cream cheese, Dijon, mayonnaise tossed and served with melba toast

CARROT - GINGER SOUP

Carrot ,potatoes, orange juice, vegetables broth, spices and fresh ginger all marry together forming this great self indulgent soup

STEAK WELLINGTON

Local beef tenderloin steaks are coated with homemade liver pate wrapped in puff pantry and baked. Served with a white wine and mushroom sauce.

STUFFED HERBED CHICKEN WITH BOURSIN CHEESE

Boneless Chicken breast stuffed with a spinach, walnut, garlic and herb cheese rolled in bread crumbs and baked.

BOUQUETIERE OF SEASONAL VEGETABLES

CHOCOLATE TERRINE

Layers of chocolate sponge cake and rich chocolate filling with a caramel sauce

COFFEE & TEA

\$5500 PER PERSON

Menu 3

PRAWN COCKTAIL

Avocado or melon topped with a mixture of prawns with chili powder and mayonnaise

CORN BISQUE

Corn, carrots, celery, onions and rosemary are made into a bisque accented with sautéed red bell pepper

ROASTED PORK LOIN WITH BALSAMIC - CRANBERRY SAUCE

Pork tenderloins are rubbed with herbs and roasted to perfection! Sliced and served with a with balsamic, cranberry and rosemary sauce

SNAPPER ROLLS

Fillet of snapper filled with bacon, mushroom and corn mixture rolled and baked in cider topped with herbed butter

BOUQUETIERE OF SEASONAL VEGETABLES

TROPICAL CHEESE CAKE

Homemade cheese cake with tropical fruit topping

COFFEE & TEA

\$6500 PER PERSON

Menu 4

SMOKED SALMON CHEESECAKE

Made with smoked salmon this is a new twist on cheese cake!

CONSOMME

*A delicate consommé, flavoured with onions,
Ginger and a dash of sherry*

LEMON THYME SORBET

A homemade palate cleanser, light and refreshing

RAINBOW PEPPERCORN ROSEMARY CHICKEN

*Boneless chicken baked and served with a cream sauce with
rainbow peppercorns, cream, white wine and a hint of rosemary*

HERBED CRUSTED BONELESS LEG OF LAMB

*Lamb is coated with a mixture of dried and fresh herbs, croutons,
spinach and cheese is spread over the butter flied leg, then
rolled and roasted to perfection*

BOUQUETIERE OF SEASONAL VEGETABLES

TIRAMISU

*This Rich Italian dessert consists of layered sponge cake, cream
cheese, coffee liqueur and semi-sweet chocolate. An elegant
ending to an elegant meal!*

COFFEE & TEA

\$7500 PER PERSON

All prices subject to 16% VAT

Take a step back in time.....

From Demerara shutters, to polished wooden floors, to antique furniture, to Guyana's only heritage House Hotel....

The Ballet Room.

Guyana's most unique dining location, the Ballet Room is steeped in history and offers the perfect venue for that senior corporate lunch, dinner or cocktail party or family get together.

Enjoy fine dining with our highly trained waiters donned in dinner suits, highly polished silver, starched linen napkins, hot towels, red and white wines and fresh flowers all to enhance the unique atmosphere for your special occasion.

We offer international cuisine, cheeses, wines, liqueurs and service to guarantee you a unique and unforgettable evening

The ballet room is available for dinner parties between 8 -30 persons or for cocktail reception of 30- 80 persons.

CARA LODGE HOTEL
A Heritage House Since 1840



Banquet Menu



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