

# CINEMA ONE

Digicel  
**IMAX** GEMSTONE  **4DX**

## Menu Options Breakfast

### American Breakfast

Scrambled Eggs  
Smoked bacon with  
breakfast sausages,  
Grilled plum tomatoes  
Sautéed Mushrooms, Black  
Pudding, Breakfast Potatoes  
& Baked Beans  
Tropical Fresh Fruit Platter  
Selection of 2 juices (Apple,  
Cranberry & Orange and  
Grapefruit)  
Whole or White Toast  
Pancakes with Syrup  
Freshly Brewed Coffee,  
Decaffeinated, Assorted  
Teas

### Gemstone Breakfast

Homemade Coconut  
Bake, Banana Bread  
Whole Wheat or White  
Sliced bread  
Pancakes with Syrup  
Banana or Carrot Bread  
Fried Bake  
Salt-fish Buljol, Eggs,  
Sausages, baked Ham  
Natural Yogurt with  
Honey, Granola  
Tropical Fresh Fruit  
Platter  
Selection of 2 juices  
(Apple, Cranberry &  
Orange and Grapefruit)  
Freshly brewed coffee  
and assorted teas

### Deluxe Continental Breakfast

Assortment of freshly baked  
Pastries & Toasts  
Assortment of freshly Baked  
Bagels with Cream Cheese  
Natural Yogurt with Honey &  
Toasted Cashew Nuts  
Selection of Cereals & Muesli  
with Skimmed & Whole milk  
Tropical fresh fruit platter  
Selection of 2 juices (Apple,  
Cranberry & Orange and  
Grapefruit)  
Freshly Brewed Coffee and  
Assorted Tea

### Prices

**American Breakfast TT\$130**

**Gemstone Breakfast TT\$145**

**Deluxe Continental Breakfast TT\$120**

Prices are subjected to 10% Service Charge and 12.5% Gov't Tax

All menus accompanied with Soft, Butter & Fruit Preserves

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## Option 1

### Gemstone Sandwich Delight

*Each Deli Delight is served with freshly squeezed orange juice, fruit salad, French Fries Small Green Salad*

Turkey Sandwich with Cranberry Sauce

Open Face Tuna Melt

Beef Sliders

Gemstone Club

Wraps and Rolls (Chicken, Beef, Veggie or Fish)

## Option 2

### Soup

Pumpkin and Ginger

Callaloo

Onion

Vegetable

Seafood Chowder

### Salads

Garden Fresh Salad

Apple and Cabbage Slaw

Greek Salad

Roasted Vegetable Pasta Salad

**Quinoa, Roasted Vegetable and Kale Mixed** with a light Dijon honey dressing

### Entrees

**Oven Roasted Chicken** with BBQ Sauce

**Medallions of fillet of Pork** with Dijon mustard sauce

**Penne Pasta Primavera** with sweet basil and olive oil

**Beef Lasagna** with Fresh Tomato, Ricotta and Mozzarella Cheese

**Penne Pasta** in a light pesto cream sauce

And diced Grilled Chicken

**Stuffed Chicken Medallions** boneless chicken breast stuffed with spinach and cheese, baked then topped with a light béchamel sauce

**Oriental Chicken or Beef Stir Fry** boneless chicken OR sirloin steak stir-fried with peppers, onions, carrots, sesame seeds and tossed with a teriyaki glaze

**Irish Lamb Stew** the Chef specialty

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**Fish fillet** marinated with your choice of Sauce  
Garlic Herb  
White Wine infusion  
Topped with Shrimp and Crab drizzle with a light lemon butter  
Blackened with a Creole Sauce

## Sides

### Style of Rice

Vegetable; Parsley; Saffron; Mexican; Cantonese fried rice; Spanish

### Style Potatoes

Cajun;  
Sautéed with Tomatoes and Onions  
Roasted with Rosemary and Garlic  
Scallops (Potato au gratin)

### Style of Vegetables

Vegetable Ratatouille  
Steam Vegetable with light lemon garlic butter  
Stewed Coconut Pigeon Peas  
Vegetable Chow Mein

## Desserts

Apple Strudel with vanilla ice cream  
Coconut Flan  
Cheese Cake bites  
Brownie with Ice Cream  
Passion Fruit mousse  
Chocolate or Red Velvet Cake drizzled with a Crème Anglaise

## Prices

Gemstone Sandwiched Delight **TT\$125 per person**

1 Soup, 1 Salad, 2 Main Course, 1 side, 1 Vegetable and 1 Desserts **TT\$195 per person**

1 Soup, 2 Salad, 2 Main Course, 2 side, 2 Vegetable and 2 Desserts **TT\$240 per person**

1 Soup, 3 Salad, 3 Main Course, 1 side, 3 Vegetable and 3 Desserts **TT\$295 per person**

All menu options comes with one complimentary fruit punch per person

Prices are subjected to 10% Service Charge and 12.5% Gov't Tax

## Option 3 Al La Carte Menu

### Chicken Three Cheese Quesadilla \$125

Juicy grilled chicken breast, roasted red pepper & melted pepper jack, Monterey cheddar cheese and a grilled flour tortilla. Served with our salsa, sour cream

### Coconut Popcorn Shrimp \$160

Succulent shrimp breaded with decadent coconut flakes served with a Tamarind and Garlic Sauce

### Wing Platter \$85

Marinated Wings tossed in a honey garlic BBQ Sauce with a Blue Cheese Dip

### Caesar Salad \$65

Fresh romaine lettuce tossed in a classic Caesar dressing, garlic croutons, red onions & parmesan cheese

Add: Cajun chicken \$55 Cajun Salmon \$145

### Suprema di Pollo \$165

Butter-roasted Chicken with Mushrooms, Cream and Parsley, Served with a Garlic Herb Potato Mash and Seasonal Vegetables

### Chimichurri Shrimp \$195

Succulent shrimp marinated with chandon beni, celery and spices, sautéed, served on a bed of Mexican Rice

### Broiled herb Crusted Salmon \$195

Herb crusted Salmon served with sweet Potato hash or jasmine Rice, and grilled seasonal vegetables in a Tomatoes Basil Sauce

### Honey Roasted Pork Tenderloin \$165

Marinated in honey and local spices, oven-roasted and served with sautéed potatoes, sautéed seasonal vegetables and Dijon and Turmeric cream sauce

### Traditional Steaks -\$265

**T-bone or Ribeye** – 12 oz. grilled to your liking, served with potato scallops /Roasted Vegetables immerse with basil, surrounded with a rich Beurre blanc

## Mid-Morning and Afternoon Breaks

### Savory Items

- Mini Bread Roll with Cucumber and Turkey Breast
- Mini Smoked Salmon and Cheese Wrap
- Assorted Finger Sandwiches (Cheese, Chicken, Cucumber with Dill and Tuna)
- Samosas with a Dip (Chicken or Veggie)
- Pita flat bread and Hummus dip
- Mini Flat bread Pizza (peperoni or Veggie)
- Assortment of Pies (Veggie, Beef or Chicken)
- Mini Bake and Buljol
- Assortment of Flavored yogurts
- Mini Croissants (Chicken or Tuna or Cheese and Spinach)
- Granola Bars or Assorted Cereal
- Potato Pie with Tamarind Chutney
- Cheese Scones topped

### Sweet Items

- Trini Sweet Bread
- Banana Bread
- Pumpkin Bread
- Chocolate Brownies
- Mini cherry cheese cake
- Banana Muffin-s
- Carrot Muffins
- Oatmeal & Raisin Muffins/cookies
- Chocolate chip Muffins/cookies
- Danishes
- Apple Strudel
- Fruit tartlet
- Fruit salad

### Beverage Station

- Coffee, Assortment of Teas,
- Sodas (coke, sprite and ginger ale)
- Assortment of Juices
- Small Bottle Water

**Savory Items** – TT\$20.00 per person  
**Sweet Items** TT\$15.00 Per person  
**All Day Beverage Station** TT\$90.00  
**Half Day Beverage Station** TT\$50.00

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Gemstone Club  
Wraps and Rolls (Chicken, Beef, Veggie or Fish)

### Option 2

**1 Soup, 1 Salad, 2 Main Course, 1 side, 1 Vegetable and 2 Desserts**

#### Soup

Pumpkin and Ginger  
Callaloo  
Onion  
Vegetable  
Seafood Chowder

#### Salads

Garden Fresh Salad  
Apple and Cabbage Slaw  
Greek Salad  
Roasted Vegetable Pasta Salad  
**Quinoa, Roasted Vegetable and Kale Mixed**  
with a light Dijon honey dressing

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**Irish Lamb Stew** the Chef specialty

**Fish fillet** marinated with your choice of Sauce  
Garlic Herb  
White Wine infusion  
Topped with Shrimp and Crab drizzle with a light lemon butter  
Blackened with a Creole Sauce

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## Hor d'oeuvres Menu

- **Panni Sandwiches**
  - Assorted meats and melted cheeses on lavish with
  - Lettuce and tomatoes sliced to finger sandwiches
  - **Antipasto Misto Skewers**  
Marinated artichoke hearts, mozzarella cheese, salami, cherry tomatoes & olives
  - **Smoked Salmon with Lemon & Capers**  
Served on sliced baguette with herbed cream cheese
  - **Crab and Shrimp Bruschetta**  
Dungeness crab & shrimp served on toasted crostini
  - **Bruschetta Pomodoro**  
Roma tomatoes, garlic & virgin olive oil infused with fresh basil then served with Toasted crostini
  - **Vegetable Platter**  
Assortment of fresh seasonal vegetables presented on a tray with dipping sauce
- **Individual Prawn Cocktails**  
Fresh Shrimp Ceviche served chilled on top of a fried tortilla shell
- **Pear & Gorgonzola Crostinis**  
Fresh Seasonal Fruit Skewers with Yogurt Dip
  - **Bruschetta Caprese**  
Sliced mozzarella cheese, basil, tomatoes served on a crostini & drizzled with a Balsamic reduction
  - **BBQ Sesame Chicken**  
Chicken drumettes sautéed in BBQ sauce with sesame seeds
  - **Grilled Garlic Polenta**  
Topped with melted mozzarella and tomato tapenade
  - **Prosciutto-Wrapped Prawns**  
Prawns wrapped with thin Italian ham and topped with a light Apricot citrus glaze
  - **Pot Stickers**  
Served with ginger garlic and Hoisen sauce
  - **Crab Cakes on a Skewer**  
Drizzled with Tomato Salsa
  - **Steak Skewers**  
With Gorgonzola & Roasted Red Peppers



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- **Wontons**  
Roasted Vegetables Thai Wonton Pockets  
Chicken Wonton Pockets  
Shrimp Wonton Pockets
- **Beef Sliders**  
Served on home bread
- **Mini Bake and Shark**  
with a Chandon beni sauce
- **Tandoori Chicken**  
on a skewer braised with a cucumber Riata
- **Fish Slider**  
(Mini fish burgers severed with relish and tartar sauce)
- **Seafood food chowder shots**
  - **Corn dogs**  
With cranberry mustard dip
- **Mini Flat Bread Pizza**  
Vegetable or Pepperoni
- **Cajun Pork Tostadas Bites**
- **Shrimp and Scallop Ceviche Spoons**
- **Coconut Shrimp** with a Tamarind Dip
- **Fish, vegetable and Pineapple skewers**
- **Mini Chicken Fajita Wraps**
- **Mushroom and Caramelized Onion Crispy Polenta**
- **Melon and Prosciutto skewer**
- **Bite-sized lamb meatballs** are flavored with cumin, cinnamon, and cilantro
- **Crab and Callaloo on crispy Polenta**
- **Mini Red Velvet Cheese Cake**
  - **Fruit Kebabs**
- **Miniature Chocolate Eclairs**
- **Warm Brownie topped with Ice Cream**
- **Coconut and Passion fruit Mousse**
  - **Fruit Parfait**

## Prices

Choose 5 Items **TT\$120**

Choose 6 items **TT\$150**

Choose 8 items **TT\$180**

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