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## • Website Menu •

### Canapés

Stuffed Mushroom Caps

Tuna Sashimi on Crispy Rice Cracker

Roasted Garlic and White Bean Dip on a Crispy Cracker

Crispy new potato with Sour Cream and Smoked Salmon

Bruschetta, Garlic Crostini with Tomato Basil Topping

Truffle Mousse on Crispy Cracker with Red Grape

Seared Beef Carpaccio with Horseradish Sauce, Toast  
Points

Smoked Salmon Dill Mousse on PumpernickeWel

Shrimp Salad on Garlic Crostini

Brie Cheese Wrapped in Prosciutto, Fig Marmalade on  
Toast



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### Soups

Creamy Lobster Bisque | Cream of pumpkin | Minestrone  
Tomato and basil | Carrot and ginger  
Coconut and dark rum local fish chowder

### Cold Appetizers and Salads

Baby Spinach Salad with Raspberry Vinaigrette, fresh  
Strawberry, toasted Almonds and creamy Goat Cheese

Classic Caesar Salad, homemade Croutons, shaved  
Parmesan and boiled Eggs

Arugula Beet Salad with Goat Cheese and Raspberry  
Dressing

Cayman Bocconcini Salad, Plum Tomatoes, Bocconcini  
Mozzarella, Drizzled with Homemade Pesto and Reduced  
Balsamic

Beef Carpaccio and Tuna cream sauce, Arugula and  
Parmesan Salad with Horseradish Dressing



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Beetroot and Gin marinated Salmon, Cream Cheese,  
Asparagus Salad and Citrus Foam.

Truffle Beef Tartare, Horseradish Aioli, fresh Burrata and  
toasted Pan Brioche

Tuna Tartare and Foie Grass Mouse with Avocado, crispy  
Potato Nest and Garden Herbs Salad

Local Fish Carpaccio, Guacamole & pickled Vegetable  
with Citrus Gel and Wasabi Aioli

Caribbean Lobster Salad, Mustard Mayonnaise and  
Vegetable cous cous

### **Entrees**

Surf and Turf" NY Striploin and Lobster Tail, roasted Garlic  
Mash Potato, Asparagus and Honey Glace Carrots with  
Truffle Beef Juice

"Beef Tagliata", sliced NY Striploin, Arugula & Parmesan  
Salad with Balsamic Dressing



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Saffron Risotto and Braised Beef with Vegetables

Salmon and Spinach on croute, with Mash Potato and  
Saffron Sauce

Mushroom Risotto with Scallops and Tiger Shrimps

Local Pumpkin Risotto, pan seared Mahi Mahi and  
Ratatouille

Lobster and Shrimp Fettucine with Garlic Chili Tomato  
Sauce

Bacon wrapped Pork Tenderloin with Jerk Mash Potato  
and local Callaloo

Sun Dried Tomato and Mozzarella stuffed Chicken with  
Potato and Vegetables

"Surf and Turf" 5oz Tenderloin and Colossal Prawns,  
roasted Garlic Mash Potato, Asparagus and Honey Glace  
Carrots with Truffle Beef Juice



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Herb crusted Rack of Lamb with Truffle Parsnip Purée,  
Asparagus and Port Wine Sauce

Mediterranean Seabass with Mussels and Clams, Italian  
fregola

Local Snapper and Lobster Roulade with roasted New  
Potato and fresh Vegetables

Black Grouper with Garlic Mash Potato Mediterranean  
style

Fresh Local Snapper Cayman Style, with Fresh Peppers,  
Scotch Bonnet, Fresh Thyme & Tomato, Rice & Beans,  
Callaloo & Fried Plantain

Local Mahi-Mahi with Scotch bonnet Mango Salsa, Sweet  
Potato Croquettes, Callaloo & Fried Plantains

Angus Beef Tenderloin Marinated and Grilled, Red Wine  
Tarragon Demi-Glace, Sautéed Wild Mushrooms, Garlic  
Mash, Green Beans





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Angus Rib Eye Steak with truffle Mushroom Crust, Sizzling Sage Butter, Au gratin Potato, Asparagus Bundle

Angus New York Steak, Wild Mushroom truffle Risotto, roasted broccolini

Grilled Caribbean Lobster Tail with My Own Secret Seasoning Butter, Garlic Mash and Vegetables (Seasonal)

Pasta Frutti De Mare, Seafood Pasta in a Spicy Tomato Sauce tossed with Linguine Pasta (offered in white wine garlic sauce also)

Slowly braised beef cheeks in natural jus, chorizo mash potato, Crispy onion rings, roasted green beans

### **Vegetarian**

Three Cheese Ravioli, Light Tomato sauce Grilled Eggplant, Fresh Mozzarella

Grilled Vegetable Risotto, White Wine Garlic Topped with Portobello Mushroom, Asparagus, Red Pepper, Zucchini



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Soft Polenta Infused with Goat's Cheese topped with Grilled Vegetable Finished with Aged Balsamic drizzle

Impossible meatball penne marinara, vegan parmesan

### Desserts

Crème Brûlée | Mixed Berry Cobbler Served Warm with Vanilla Bean Ice Cream | Apple Crisp with Vanilla Ice Cream | Warm Fudgy Chocolate Brownie Sundae with Toasted Walnuts | Banana Toffee Pie | Chocolate Lava Cake Vanilla Ice Cream | Sticky Toffee Pudding | Key Lime Pie | Tiramisu