

# DINING@HOME



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## • Platter Menu •

### Platters

#### **Sushi**

Rich specialty

CI\$ 300

#### **Deviled Eggs (30pc)**

CI\$ 35

#### **Beetroot and gin marinated salmon**

with Fennel Salad and Creme Fraiche (2lb)

CI\$ 95

#### **Cheese and charcutier board**

Cured slice Meat and market available

Cheese with local Fruit Chutney, pickled vegetable, grapes and fresh strawberry

CI\$95

#### **Seafood salad**

Calamari, Shrimp, Scallops, Mussels, marinated in Extra Virgin Olive Oil, Lemon Juice, Pickled Veggies

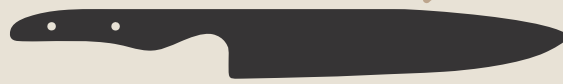
CI\$95

#### **Shrimp cocktail**

Cocktail Sauce, Lemon (50pc)

CI\$95

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### **Tomato and Mozzarella**

CI\$45

Basil Pesto, Balsamic Reduction

### **Crudité**

CI\$45

Cucumber, Peppers, Hummus, Carrot, Celery, Blue Cheese  
Dipping sc

### **Fruit plate**

CI\$60

Watermelon, Mango, Orange, Strawberries,  
Grapes, Apple, Kiwi

### **Beef tonnato**

CI\$ 65

Slow cooked Roast Beef with Italian style  
Tuna Sauce fresh Arugula and Capers

### **Assorted sliders (see sliders menu)**

### **Fish carpaccio and Ceviche**

CI\$ 95

1lb Beetroot and Gin marinated Salmon, 1lb Wahoo Carpaccio,  
1lb local Fish Ceviche served with homemade Crostini, fresh  
Guacamole and Sour Cream