



Canapés

- Stuffed Mushroom Caps
- Truffle Tuna Tartare, with Seaweed Salad and spicy Aioli
- Fresh Local Fish Ceviche "Cayman Style"
- Crispy new potato with Sour Cream and Smoked Salmon
- Crab Cake and local Aioli
- Bruschetta, Garlic Crostini with Tomato Basil Topping
- Truffle Parmesan Mousse with red Grapes
- Conch Fritters and jerk Aioli
- Seared Beef Carpaccio with Horseradish Sauce, Toast Points
- Beef Tartar with Pickled Carrots and Parmesan Cheese
- Shrimp Salad on Cocktail Sauce
- Brie Cheese Wrapped in Prosciutto, Fig Marmalade on Toast
- Bacon Wrapped Beef Tenderloin with Horseradish Sauce

Soups

- Creamy Lobster Bisque
- Cream of Pumpkin
- Coconut and dark rum local fish chowder
- Gazpacho

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
- Fresh Tuna and soy watermelon French Salad
- Roasted octopus with spicy pepper sauce and garlic aioli
- Local Fish Carpaccio, Guacamole & Pickled vegetable*

Hot Appetizers

- Local Fish Tortellini with Lobster Alfredo sauce
- Roasted octopus with spicy pepper sauce and garlic aioli
- Bacon Jumbo Prawns and celery root
- Mushroom Ravioli with sweet Pea Puree and truffle Parmesan Sauce
- Asian Dumpling stuffed with local Fish and Veggie with Thai Lobster Sauce
- Local Pumpkin Risotto and fresh Fish Tartar
- Cracked Conch (a local Traditional food), lightly Breaded and Pan Fried Served with Curried Tartar Sauce
- Baked Brie in a Panko herb Crust, Roasted Garlic, Cranberry Chutney, Red Grapes and Fresh Bread
- Thai Spring Rolls, Shrimp and Pork Filling, Crispy Fried Served with a Sweet Chili Dipping Sauce
- Shrimp and Pork Pot Stickers, Ponzu Dipping Sauce
- Crispy Crab Cakes with Roasted Pepper Chive Aioli
- Crispy Coconut Shrimp, Mango Scotch Bonnet Dipping Sauce

Entrees

- Surf and Turf" CAB Tenderloin and Lobster Tail, roasted Garlic Mash Potato, Asparagus and Honey Glace Carrots with Truffle Beef Juice
- Beef Tenderloin, roasted Garlic Mash Potato, sautéed Spinach with Beef Jus and Mushroom
- Mediterranean Seabass with Mussels and Clams Italian fregola
- Local Snapper and Caribbean Lobster with Mash Potato, fresh Vegetables and roasted Red Pepper Sauce *
- Black Grouper with herb roast Potato Mediterranean style
- Lobster lemon and Zucchini Risotto with light cheese sauce
- Local wahoo with Papaya Salsa, sautéed Chard and confit potato*
- Local Snapper and Tiger Shrimp with New Potato, Bok Choy and roasted Pepper Mediterranean Sauce
- Herb crusted Rack of Lamb with Truffle Parsnip Purée, vegetable caponata and Port Wine Sauce
- Mushroom Risotto with Scallops and Tiger Shrimps
- Lobster and Shrimp Fettucine with Garlic Chili Tomato Sauce

- Bacon wrapped Pork Tenderloin with Jerk Mash Potato and local Callaloo
- jerk chicken with Local pumpkin velouté and mix vegetable *
- Seafood Pasta with Garlic Chili and Tomato Sauce
- Bacon wrapped Pork Tenderloin with Jerk Mash Potato and Local Callaloo.
- Roasted wahoo and "Rice and Beans" Risotto with braised callaloo*

Vegetarian

- Three Cheese Ravioli, Tomato , Grilled Eggplant, Pesto ,Fresh Mozzarella
- Grilled Vegetable Risotto, White Wine Garlic Topped with Portobello Mushroom, Asparagus, Red Pepper, Zucchini
- Impossible meatball penne marinara, vegan parmesan

Desserts

- Mixed Berry Cobbler Served Warm with Vanilla Bean Ice Cream
- Apple Crisp with Vanilla Ice Cream
- Banana Toffee Pie
- Chocolate Lava Cake Vanilla Ice Cream
- Key Lime Pie
- Tiramisu