

Cold Canapés

Islands style ceviche

Fresh Local Snapper with Coconut & Fresh Lime

**Fiery Diablo, Fresh Local Fish, Scotch Bonnet, Cilantro, Tomato & Citrus
Mango & Avocado, Fresh Wahoo with Seasoning Pepper, Cilantro & Lime**

Crostini

Tomato Basil Bruschetta, Shaved Parmesan

Grilled Portobello Mushrooms with Goat Cheese

Truffle Scented Foie Gras Pate, Cranberry preserves

Oven Dried Tomato & Black Olive Tapenade, Fresh Pecorino Cheese

Bite Sized Items

Tuna Sashimi on Crispy Rice Cracker, Soy Ginger Gel, Wasabi Aioli & Tobiko

Prosciutto Wrapped Brie Cheese Served Over Toast with Fig Marmalade

Caprese Skewer Cigolini Mozzarella, Balsamic Reduction & Basil Pesto

Smoked Salmon Wrapped Asparagus, Herbed Cream Cheese

Cucumber Bites, Herbed Goat Cheese, Cherry Tomato, Black Tobiko

Fresh Alaskan Salmon Tartare, Served In Savory Pastry Cone

Thai Shrimp Salad Spoons

Fresh Mango & Prosciutto Skewers with Spanish Cheese

Chorizo, Manchego & Olive Skewer With Garlic Aioli

Watermelon & Feta Skewers, Spicy Balsamic & Roasted Peanuts

Smoked Salmon Lollipops

Salmon Rillettes over Toasted Ciabatta

Hot Canapés

Shrimp & Spanish Chorizo Skewers
Hoisin Glazed Chipolata Sausages
Puff Pastry Wrapped Asparagus with Bacon
Bacon Wrapped Beef Tenderloin with Cilantro Horseradish Cream
Samosas Filled with Beef, Lamb, Peas & Potato
Samosas Filled with Mixed Seafood, Peas & Potato
Cuban Spring Rolls, Pulled Pork, Ham, Swiss Cheese & Pickles Tangy Mustard Dip
Pork & Shrimp Skewers Served With Spicy Chili And Cilantro Sauce
Bacon Herbs & Parmesan Stuffed Mushrooms
Truffle Risotto Croquette, Smoked Tomato Sauce
Indonesian Chili Beef Skewers, With Basil Lime Aioli
Thai Chicken Satay, Spicy Peanut Coconut Sauce
Coconut Crusted Shrimps, With Creamy Mango Scotch Bonnet Sauce
Lobster Tempura Shooters, Red Curry, Coconut & Sake
Manchego Cheese Croquettes, Dark Rum Guava Sauce
Tortilla Española, Potato & Onion Omelet, Spicy Pepper Aioli
Brie Cheese & Pear Mini Puff Pastry Tart
Shrimp & Pork Pot Stickers, Brown Butter, Scallions & Sesame
Vegetarian Pot Stickers, Asian Mixed Vegetables with Ginger, Scallion & Sesame

Soups

Tomato Coriander Ginger Soup, Yogurt Cilantro Drizzle
Chicken Ginger & Coconut Soup with Lemongrass and Straw Mushrooms
Gazpacho, a refreshing summer's delight!
Creamy Potato Leek
Roasted Butternut Squash, Basil Oil Drizzle, Spiced Pumpkin Seeds
Minestrone, an Italian Classic!
Southwestern Black Bean Soup, Finished with Cilantro and Sour Cream
Creamy Lobster Bisque — a must have!

Cold Appetizers & Salads

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

Locally Grown Organic Baby Greens with Feta Cheese, Green Asparagus, Local Mango & Passionfruit Citrus Vinaigrette

Locally Grown Organic Baby Greens Tossed in Balsamic Dressing, Red Grapes, Toasted Walnuts & Danish Blue Cheese

**Hearts of Romaine Classic Caesar Salad, Roasted Garlic Dressing
Homemade Croutons & Fresh Parmesan**

Baby Spinach Salad with Raspberry Vinaigrette, Fresh Strawberries, Toasted Sliced Almonds & Creamy Goat Cheese

Marinated Local Conch with Local Key Limes, Scotch Bonnet, Bermuda Onions, Sweet Peppers & Cilantro (Seasonal)

Fresh Local Snapper Ceviche, Scotch Bonnet, Cilantro, Sweet Peppers & Key Lime's

Thai Chicken & Lettuce Wraps, Baby Red Leaf Oak, Lemongrass, Cucumber & Carrots with Thai Dipping Sauce

Hot Appetizers

Chili Beef Skewers, Tenderloin Tips Marinated with Orange, Cilantro, Garlic & Chili with a Lime Basil Aioli Dip

Cracked Conch

A Local Tradition, Lightly Breaded & Pan Fried Served with Tartar Sauce

Steamed Mussels with Coconut & Lemongrass Broth Finished with Fresh Coriander

***Baked Brie**

Panko Basil Crust, Roasted Garlic, Cranberry Chutney, Red Grapes & Fresh Bread*

Thai Spring Rolls

Shrimp & Pork Filling, Crispy Fried Served with a Sweet Chili Dipping Sauce

Jerk Duck Breast Seared Medium Rare

Raspberry Demi-Glace & Baby Bok Choy

***Large Prawns Stuffed**

Basil, Garlic & Parmesan, Wrapped in Bacon with Aged Balsamic Reduction*

Chicken Satay Skewers

Marinated in Coconut, Chili and Lemongrass, Thai Style Peanut Sauce

Shrimp & Pork Pot Stickers

Pan Seared In Sesame Oil, Ponzu Dipping Sauce

Tuna Tataki Seared Rare Yellowfin Tuna, Wasabi Fennel Crust

Wakami Salad Soya Sherry Vinaigrette

Baked Scallops with Creamy Spicy Sauce, Shitake Mushroom & Tobiko

Crispy Jumbo Lump Crab Cakes with Roasted Pepper Chive Aioli

Jumbo Sea Scallops, Saffron Cream Sauce, Aged Balsamic Reduction

Crispy Jumbo Coconut Shrimp, Creamy Mango Scotch Bonnet Sauce

Entrees

**Stuffed, Breaded Chicken Breast, Fontina Cheese, Prosciutto & Asparagus
Roasted Red Potato & Broccoli, Sherry Cream & Shitake Mushroom Demi-Glace**

**Herb Marinated Boneless Half Chicken
Roasted Garlic Mash, Grilled Vegetables, Country Mustard Demi-Glace**

***Local Yellowfin Tuna Filet Grilled Rare*
Sweet potato Mash, Baby Broccolini, Soy Ginger Glaze & Cucumber Wasabi Dip**

**Wild Salmon Filet, Topped with Cilantro-Basil Baste
Saffron Scented Basmati Rice, Fresh Broccoli, Organic Baby Carrots**

**Pan Seared Chilean Sea-Bass
Coconut-Chili Sauce, Ginger Scented Jasmine Rice & Baby Bok Choy**

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

***Local Mahi-Mahi with Tropical Mango Salsa*
Sweet Potato Cakes, Callaloo & Fried Plantains**

**Jerk Pork Tenderloin Wrapped In Bacon
Sautéed Callaloo, Fried Sweet Plantains, Red Beans & Rice, Warm Mango Chutney**

***Certified Angus Beef Tenderloin with Red Wine Tarragon Demi-Glace*
Wild Mushrooms, Garlic Mash, Green Beans & Glazed Carrots Truffle Oil Drizzle**

**16 OZ Certified Angus Rib Eye Steak
Porcini Mushroom Crust, Sizzling Sage Butter, Au gratin Potato, Asparagus Bundle**

**Cayman Mixed Grill
Fresh Mahi, Beef Medallion & Caribbean Lobster Tail & Wild Mushroom Risotto**

***Guava Glazed Baby Back Ribs*
Sweet Potato Hash, Fresh Corn on the Cob**

**New Zealand Rack of Lamb
Herbed Dijon Crust, Port Wine Jus, Fingerling Potatoes, French Green Beans**

**Grilled Caribbean ½ LB Lobster Tail
My Own Secret Seasoning Butter, Garlic Mash, Green Beans & Glazed Carrots**

**Penne Pasta Pomodoro
Tomato, Basil, Garlic & Parmesan Topped with Grilled Lemon Pepper Jumbo Shrimp**

Pasta Tutti De Mare

**Seafood Pasta in a Spicy Tomato Sauce tossed with Linguine Pasta
(offered in white wine garlic sauce also)**

Macadamia Nut Crusted Strawberry Grouper

Tomato Basil Risotto, Roasted Asparagus, Mango Coulis & Reduced Aged Balsamic

Vegetarian

Grilled Portobello Mushroom

Roasted Garlic Polenta & Charred Tomato Sauce

Israeli Cous Cous Paella

Piquillo Peppers, Spinach, Shallots, Asparagus & Artichokes, Saffron Broth

Curried Zucchini & Mushrooms Strudel

Coconut Milk & Roasted Hazelnut sauce

Chickpea Falafel

Pickled Red Cabbage, Pomegranate Yogurt Sauce, Fried Poppadum

Three Cheese Ravioli

Light Tomato sauce Grilled Eggplant, Fresh Mozzarella

Grilled Vegetable Tomato & Basil Risotto

Portobello Mushroom, Asparagus, Red Pepper, Zucchini

SIDE DISHES - Sweet Potato Cakes/ Sautéed Baby Broccolini / Chimichurri Sauce

Desserts

Cappuccino Crème Brûlée

Heavy Cream Infused with Espresso

Mixed Berry Cobbler

Served Warm with Vanilla Bean Ice Cream

Traditional Warm Apple Crisp

Baked Individually with Vanilla Bean Ice Cream

Warm Fudgy Chocolate Brownie Sundae with Toasted Walnuts

Caramel & Chocolate Sauces, Vanilla Bean Ice Cream, Fresh Whipped Cream

Banana Toffee Pie

Dulce de Leche Layered with fresh Banana & Whipped Cream on Pastry Crust

Warm Chocolate Lava Cake

Raspberry Coulis & Vanilla Bean Ice Cream

Sticky Toffee Pudding

Served Warm with Toffee Sauce & Vanilla Bean Ice Cream

Key Lime Pie

Unlike Any You Ever Had, With Fresh Whipped Cream

Tiramisu

Espresso Soaked Lady Finger Cookies Layered with Mascarpone Cream

Breakfast Options

Applewood Thick Cut Bacon

Country Style Sausage Links

Assorted Fresh Baked Pasties

Assorted Muffins

Bagels, Cream Cheese & Preserves

Smoked Salmon Platter with all the Classical Sides

Eggs Any Style Scrambled, Poached, Fried

Build Your Own Omelets, You Pick the Ingredients

Spanish Style Potato & Onion Frittata

Spinach, Bacon & Onion Quiche

Grilled Vegetable Quiche

Honey Cured Thick Cut Black Forest Ham

Hot Oatmeal with Mango and Brown sugar

Display of Local & Seasonal Fruit

Assorted Fruit & Granola Parfaits

Salt Fish & Ackee with Green Banana & Dumplings, Caribbean Breakfast

Assorted Tropical Fresh Fruit Platter

Chipolata Sausage, English Style

Home Fried Potato's, Pan Fried with Onion, Garlic, Rosemary & Blend of Spices

Brioche French Toast with Warm Maple syrup

Buttermilk Pancakes with Maple Syrup

Belgium Waffles with Berry Compote & Fresh Whip Cream

Traditional Eggs Benedict with Canadian Bacon, English Muffin and Hollandaise

Eggs Benedict with Pesto Hollandaise, Fresh Tomato, Avocado & English Cheddar

Assorted Selection of fresh Squeezed Juices