

Cold Canapés

Islands Style Ceviche

Fresh Local Snapper Ceviche with Coconut & Fresh Lime
Fiery Diablo, Fresh Local Fish, Scotch Bonnet, Cilantro, Tomato & Citrus
Mango & Avocado, Fresh Wahoo with Seasoning Pepper, Cilantro & Lime
Shrimp Ceviche On Wakami Salad With Wasabi Honey Drizzle
Marinated Conch on Sweet Chili Cucumber Salad Topped With Jerk Aioli
Yellow Fin Tuna Ceviche on Melon Slices & Avocado Chili Sauce

Crostini

Tomato Basil Bruschetta, Garlic Crostini Shaved Parmesan
Tomato Avocado Bruschetta, Garlic Crostini Shaved Parmesan
Grilled Portobello Mushrooms with Goat Cheese, Crostini
Truffle Scented Foie Gras Pate, Cranberry preserves, Crostini
Oven Dried Tomato & Black Olive Tapenade, Fresh Pecorino Cheese, Garlic Crostini
Beef Tartar on Rosemary Crostini Topped With Horseradish
Seared Beef Carpaccio with Horseradish Sauce, Toast Points
Local Pepper Jelly Crostini with Homemade Herb Ricotta

Bite Sized Items

Tuna Sashimi on Crispy Rice Cracker, Soy Ginger Gel, Wasabi Aioli & Tobiko
Tuna Avocado Tartar on Rice Cracker
Beef Tataki On Apple Chayote Slaw Bell Pepper Aioli
Truffle Beef Tartare Spoons, Capers, Shallots & Parmesan Crisp
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
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 Blini with Crème Fraiche & Fish Roe
Shrimp Cocktail Shooter

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
Vegetable Samosa with Cilantro Yogurt Dip
Cuban Spring Rolls, Pulled Pork, Ham, Swiss Cheese & Pickles Tangy Mustard Dip
Bacon Herbs & Parmesan Stuffed Mushrooms
Truffle Risotto Croquette, Smoked Tomato Sauce
Smoky Chicken & Manchego Cheese Croquettes Served With Spicy Paprika Dip
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
Shrimp & Pork Pot Stickers, Brown Butter, Scallions & Sesame
Vegetarian Pot Stickers, Asian Mixed Vegetables with Ginger, Scallion & Sesame
Orange Marinated Seared Duck Breast on Truffle Potato Mousse Pineapple Relish
Shrimp Tempura with Spicy Banana Ketchup
Miniature Crab Cake with Lemon Aioli
Bacon Wrapped Parmesan Stuffed Shrimp, Barbecue Glaze & Balsamic Reduction
Mini Sausage Rolls Served with Creamy Mustard Dip
Chicken or Pork Jerk Skewers
Conch Fritters with Firecracker Sauce

Soups

Roasted Butternut Squash, Basil Oil Drizzle, Spiced Pumpkin Seeds
Creamy Lobster Bisque — a must have!
Classic French Onion Soup with Garlic Crouton & Cheese Cap
Gazpacho, a refreshing summer's delight!
Creamy Potato Leek
West Indian Black Bean Soup
Thai Red Curry Coconut Soup
Oriental Hot & Sour Chicken Soup
Spicy Local Fish Tea
Local Pumpkin Coconut Bisque
Jamaican Pepper Pot Soup
Caribbean Conch White Chowder

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***

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

**Crunchy Heart of Palm Triple Bell Pepper Salad, Organic Baby Lettuce
Orange Port Wine Dressing**

**Local Baby Greens, Boucherondin Goat Cheese Rose
Drizzled With Mango Balsamic Dressing**

**Local Baby Greens Topped With Apple Julienne, Candied Pecan & Grapes Drizzled
with Blue Cheese- Guava Dressing**

Hot Appetizers

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

**Braised Short Ribs
Potato Gnocchi, Truffle Goat Cheese, Fried Basil**

**Crispy Pork Belly
Green Plantain Mash, Soy Tamarind Broth**

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

***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**

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

**Shrimp & Pork Pot Stickers
Pan Seared In Sesame Oil, Ponzu Dipping Sauce**

Baked Scallops with Creamy Spicy Sauce, Shitake Mushroom & Tobiko

Crispy Jumbo Lump Crab Cakes with Roasted Pepper Chive Aioli

Crispy Jumbo Coconut Shrimp, Creamy Mango Scotch Bonnet Sauce

**Crispy Fried Soft Shell Crab
Rice Noodle Salad, Picked Ginger Butter**

**Seared Tuna Tataki
Green Peas Wasabi Purée, Ginger Teriyaki Reduction**

**Seared Foie Gras on Brioche
Caramelized Apple, Port Wine Reduction**

Jerk Pork - Papaya Spring Roll on Apple Cho-Cho Salad & Wasabi Honey Aioli

Scallops in Creamy Sweet Chili Sauce Topped With Mango Chutney

Entrees

**Chicken Breast Stuffed With Plantain - Manchego Cheese on Coconut Rice
Garden Vegetables & Black Bean Sauce**

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

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

**Lobster Thermidor
Caribbean Bread Fruit Purée, Vegetable Bouquet**

**Surf & Turf-Certified Angus Beef Tenderloin & Caribbean Lobster Tail
Red Wine Demi-Glace & Drawn Butter, Garlic Mash Potato
Honey Glazed Carrots & Garlic Green Beans**

***Macadamia Nut Crusted Strawberry Grouper*
Tomato Basil Risotto, Roasted Asparagus, Mango Coulis & Reduced Aged Balsamic**

***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**

**Coconut Crusted Chilean Sea Bass on Ital Vegetables Surrounded With Tamarind
Reduction & Saffron Potato Mash**

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

**Snapper Escovitch
Served With Fried Yucca & Sautéed Caribbean Vegetable Medley**

***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**

**Jerk Marinated Cornish Game Hen
Sweet Corn Purée, Vegetable Bouquet & Tamarind Demi Glacé**

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

CAB Bone In Salt Roasted Prime Rib (Parties of 6 or more only)
Roasted Garlic Au Jus, Horseradish Cream, Loaded Bake Potato, Asparagus Bundle

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

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

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

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

Chicken Piccata On Fettuccine
In Chunky Marinara Sauce Topped With Shaved Parmesan

Vegetarian

Grilled Portobello Mushroom
Roasted Garlic Polenta & Charred Tomato Sauce

Tropical Vegetable Curry
Topped With Mango Chutney & Fried Yucca Fries

Curried Zucchini & Mushrooms Strudel
Coconut Milk & Roasted Hazelnut sauce

Eggplant Rolls
Stuffed With Cauliflower - Chickpeas Humus, Topped with Chimichurri

Three Cheese Ravioli
Light Tomato sauce Grilled Eggplant, Fresh Mozzarella

Grilled Vegetable Tomato & Basil Risotto
Portobello Mushroom, Asparagus, Red Pepper, Zucchini

Marinated Grilled Portobello Steak
Brussels Sprouts, Potato Purée & Roasted Tomato Sauce

Homemade Vegetarian Chili
Tomato Based Bean & Vegetable Chili with Coconut Rice

SIDE DISHES - Sweet Potato Cakes/ Sautéed Baby Broccoli / Grilled Vegetables

KIDS

Spaghetti Bolognese
Homemade Meat Sauce Tomato Based

Fettuccini Alfredo
Cream Based Sauce with Parmesan Cheese

Penne Marinara
Homemade Tomato Sauce, Parmesan on Side

Chicken Schnitzel
Breaded Chicken Breast, Mash Potato & Broccoli

Mini Pita Bread Pizza
Topped with Tomato Sauce and Mozzarella Cheese

Fish Fingers
Breaded Fresh Fish, Mash Potato & Broccoli

Steak Frites
4 OZ Beef Tenderloin with French Fries

Mini Cheese Burger
Homemade Beef Patty with French Fries

Chicken Tenders
Hand Breaded Chicken Tenders with French Fries

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 Classic 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 & 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