

A La Carte

Snacks and Hors d'oeuvres

Lemon zest shrimp on toasted flat bread squares

Bacon wrapped dates

Brie Cheese mini sandwiches

Cheese bites

Mini vegetable quiches

Chicken tenders

Soups

Black bean soup

Pumpkin soup

Broccoli, Zucchini and Squash soup

Red Bean Soup

Fish Tea (Island style fish soup)

Beef soup

Chicken Soup Island style

Salads

Mixed Greens

Cherry Tomato, Apples, Pine Nuts and Olive Oil Vinaigrette

Conch salad

Bean Salad

Caesar Salad with Parmesan Cheese, Garlic Crotons

Add Jerk Chicken Breast

Add Blackened Shrimp

Sandwiches

Curried Chicken Salad (in a pita bread or sliced bread brown or white)

Grilled Fish Sandwich (catch of the day)

Jerk Burger with or without cheese

Hot dogs

Cheese burger or hamburgers

Main Course

Escovitch Fish

Grilled Veal chops with lemon and rosemary

Lobster Cayman Style

Shrimp Cayman Style

Island Style Curried Chicken (boneless)

Cayman Style Beef (pulled beef)

Oxtail with Butterbeans

Sides

Rice and Beans
Cassava fries (Yucca)
Sweet potato fries
Rum glazed plantains
Roasted bread fruit
Fried dumplings (Johnny cakes)
Seasoned brown rice
Grilled root vegetables
Roasted or boiled corn

Desserts

Baked bananas with rum and rasins (served with vanilla icecream)
Grilled Pineapple
Key lime pie (local limes used)
Coconut cream pie
Island rum cake

You will be charged the cost of ingredients to prepare any item (s) from this list. ***Prices for Chef Services to prepare these foods are separate (please see Personal chef section)***