



**A unique island approach to catering
Focusing on the freshest local ingredients available using local suppliers**



Ian Harrison is growing your fresh tomatoes & salad greens hydroponically.



Ronald Peters is raising fresh basil, papayas & chili peppers on North Caicos.



Conch & lobsters are caught by local fisherman, Pierre Tidal.



Clive Whent & his team creating dishes to suit any taste or event.

Off-site Catering Menus

These menus/information are for events held at either a private house, villa or condo.

A la carte menus: If you want to have sit down, table service function as a suggestion, you could choose three canapés (usually 4-6 pieces per person), a choice of two appetizers and a choice of two main courses from the below list. We have also created two sample a la carte menus.

- Canapés:** (\$2 per item)
- Sushi rolls (yellowfin tuna and avocado or vegetarian)
 - Chicken satay with peanut sauce
 - Pork satay with peanut sauce
 - Homemade sausage rolls with spicy mustard
 - A smoked fish dip with crackers
 - Bacon wrapped shrimp
 - Conch fritters with spicy dipping sauce
 - Smoked salmon and cream cheese roulade
 - Conch wontons with hoisin dipping sauce
 - Shrimp cocktail with homemade cocktail sauce
 - Vodka conch salad (conch salad served in individual glasses)
 - Conch fingers with a homemade tartar sauce

- Appetizers:**
- Tomato & mozzarella salad \$9
 - Blackened shrimp salad on hydroponic bibb lettuce with boiled eggs, crispy croutons, toasted almonds and a mustard vinaigrette \$12
 - Rocket salad -arugula, crisp pear and blue cheese with a mustard dressing \$10
 - Greek salad-Island grown tomatoes, cucumbers, Kalamata olives and a wedge of feta cheese \$10
 - Caesar salad- shaved parmesan cheese, baby romaine lettuce with a spicy Caesar dressing \$8

House salad- mixed greens, tomatoes, boiled eggs, parmesan cheese, herb vinaigrette \$8

Coffee rubbed tuna with soya ginger dressing and a pickled ginger salad \$12

Tomato mozzarella tower with grilled shrimp and roasted red peppers \$12

Lobster bisque with Caribbean lobster topped with brandy cream
(in season: August 1st through April 1st) \$8

Smoked conch chowder (with a Scottish influence) with leeks,
potatoes, onions in a cream base \$8

Spinach salad with hard boiled eggs and candied pecans \$9

Tempura shrimp with wasabi, soya sauce and ginger \$12

Main Courses:

Fresh lobster (in season: August 1st through April 1st) \$36

Sautéed fresh grouper topped with grilled chili shrimp on a tomato, olive oil and fresh
basil compote \$32

Pan fried snapper on a roasted coconut and corn salsa with a mango vinaigrette \$30

Grilled yellow fin tuna on a bed of sautéed spinach, with a lemon and caper beurre noisette served
with grilled new potatoes \$29

Roasted mahi mahi with a crispy noodle and cilantro crust on a Mandarin & almond salad \$27

Coconut crusted conch with a mango chutney and a light lemongrass, curry sauce \$24

Rack of lamb- herb crusted, on a bed of new potatoes with a cranberry and mint sauce \$32

Boneless rib-eye steak grilled on thyme mashed potatoes with a port wine, peppercorn sauce \$30

Vegetable tart roasted red peppers, artichoke hearts, grilled zucchini on puff pastry filled with
ratatouille \$22

Roasted breast of chicken filled with spinach, parmesan cheese, mushrooms served on a cilantro
and tomato compote \$24

Individual Cornish game hen stuffed with ricotta cheese and basil served with a lemon & shallot
vinaigrette \$24

Desserts:

Fresh fruit- a selection of tropical fruit \$7

Crème brûlée- a rich custard topped with caramelized sugar \$7

Key lime pie- traditional graham cracker crust filled with key lime custard and a mango coulis \$7

Tiramisu-traditional Italian dessert of mascapone cheese and espresso soaked cake \$7

Flourless chocolate torte- served with vanilla ice cream \$8

Pecan pie- homemade pecan pie served with ice cream \$8

Mango & apple strudel-homemade served with ice cream \$8

A la carte set menu ideas: (Please choose one appetizer and one main course)

Menu One (Seafood menu): Cost per person: \$45

- Canapés: Sushi rolls
Conch wontons with hoisin dipping sauce
- Appetizers: Blackened shrimp salad on hydroponic bibb lettuce with boiled eggs, crispy croutons, toasted almonds and a mustard vinaigrette
Or
Lobster bisque with Caribbean lobster topped with brandy cream
(in season Aug 1st-April 1st—if not in season, this can be substituted with a shrimp and corn soup or conch chowder.)
- Main Courses: Sautéed fresh grouper topped with grilled chili shrimp on a tomato, olive oil and fresh basil compote
Or
Grilled yellow fin tuna on a bed of sautéed spinach, with a lemon and caper beurre noisette served with grilled new potatoes
- Dessert: Mango & apple strudel-homemade served with ice cream

Menu Two (Chef's Choice): Cost per person: \$50

(Please choose one appetizer and one main course)

- Canapés: Chicken satay with peanut sauce
Smoked salmon and cream cheese roulade
- Appetizers: Tomato mozzarella tower with grilled shrimp and roasted red peppers
Or
Smoked conch chowder (with a Scottish influence) with leeks, potatoes & onions in a cream base
- Main Courses: Pan fried snapper on a roasted coconut and corn salsa with a mango vinaigrette
Or
Rack of lamb- herb crusted, on a bed of new potatoes with a cranberry and mint sauce
- Dessert: Crème brûlée- a rich custard topped with caramelized sugar

Buffet menu options: (for groups of 25 or more)

Menu One: (cost per person: \$40)

- Leek, apple & Swiss cheese salad
Curried pasta with pineapple salad
Asian salad with Chinese cabbage, watercress, crispy noodles, Mandarin oranges with a light soya dressing
- Chicken stuffed with parmesan cheese & spinach
Blackened mahi-mahi
- Seasoned rice
Medley of vegetables
Homemade herb bread
- Flourless chocolate torte

Menu Two: (cost per person \$45)

- BBQ shrimp
Conch fritters with a spicy lime aioli

Island greens with a lemon lime vinaigrette
Tropical mango slaw

Jerked chicken
Spiced mahi mahi with a papaya and mango salsa

Peas & rice (pigeon peas)
Medley of vegetables
Homemade herb bread

Rum bread and butter pudding with a butterscotch sauce

Menu Three:

cost per person: \$60

Rocket salad -arugula, crisp pear and blue cheese with a mustard dressing
Smoked conch chowder (with a Scottish influence)
with leeks, potatoes, onions in a cream base
Tomato and mozzarella salad with fresh basil

Fresh grilled lobster (If lobster is not in season Apr 1st – Aug 1st, we can substitute this with grilled chili shrimp)
Carved rib of beef

Medley of vegetables
Escalloped potatoes
Homemade herb bread

Mango & apple strudel

Bar Options: We find every group is made up of various types of drinkers so please find two options below:

“By consumption”: (Beer: bottle: \$5, Wine: House (glass) \$7; Premium (glass) \$9; Mixed well drinks \$6 (rum and coke/gin and tonic); Top shelf \$8 (margaritas/mohitos/martinis/pina coladas); Champagne: House (glass) \$7; Premium (glass) \$10; soft drinks \$2.50, bottled water \$2, \$5 large)

“Open Bar”: (Consists of house red and white wine, selection of beer, vodka, gin, whiskey, mixers, rum punch, juices, sodas, water and fruit punch.) This is where there is a set fee per hour per person for an unlimited amount of drinks. Prices are: \$25 for the first hour, \$15 for the second hour, \$10 for the third hour and each hour after that.

Off Site Charges:

Off site bar option: (only available if your event is being held at a private villa/location)

If you supply your own alcohol, but need us to provide ice and napkins, glassware and garnishes, the cost is: \$10 per person. Bartenders are \$50 per hour if you choose to supply your own alcohol.

All events will be subject to 11% government tax, 15% service charge and a 15% catering fee that covers set up, breakdown and clean up. This will be applied to your food/beverage subtotal.

Staff charges: (The number of staff necessary will depend on the size of your event, we will estimate them for you when we provide you a quote.)

Chef on site: \$250-\$400 per event (up to four hours)
Bartender: \$35 per hour (five hour minimum covers a three hour event)
(Please see above bartender hourly charge if you are supplying the alcohol.)
Server: \$25 per hour (five hour minimum covers a three hour event)

Equipment Rental:

Off site, rental charges are \$10 per person which includes linens, cutlery, tables and chairs (standard white plastic).

Chair upgrade: An additional \$4 per chair for sturdier, white resin (wood-like) chairs with a small cushion on the seat bottom.



Tent Rentals:

If you desire information on renting a tent (due to the size of your group or the possibility of inclement weather), please ask us about tent rentals.

If that doesn't cover everything, please contact us and we will answer any addition questions or create other specialized menus for you.