



## CANAPÉ MENU

(minimum of 15 pieces per each item)

**\$3.25**

per piece



*Caybrew Battered "Brasserie Catch", Garden Seasoning Pepper Aioli  
"Brasserie Catch" Ceviche, Fresh Coconut Milk, Ginger, Cilantro, Lime, Island Crisps  
"Brasserie Catch" Spicy Tartare, Garden Chives, Shallot, Avocado Puree, Citrus Ponzu  
Beef Tartare, Island Crisps, Cooked Egg, Capers, Red Onion, Garden Parsley*

**\$3.00**

per piece



*Beef Skewer, Garden Herb Chimichurri  
Chilled Black Tiger Shrimp, 'Brasserie' Cocktail Sauce, Lemon  
Brasserie Fish Croquettes, Pickled Seasoning Pepper Aioli, Cayman Sea Salt  
Garden Vegetable Spring Roll, Citrus Soy Vinaigrette*

**\$2.75**

per piece



*Grilled Cheese, Soft Brie, White Truffle  
Chicken Satay, Spicy Peanut Sauce  
Chicken Liver Paté, Seasonal Marmalade, Crostini  
Cayman Tomato, House Made Mozzarella, Garden Basil (seasonal)  
"Chateau Chooks" Brasserie Farmed Organic Deviled Eggs  
"Seasonal" Bruschetta*

## CHARCUTERIE PLATTER FOR 10



*Artisan Cheeses, Cured Meats, Honeycomb, Mixed Nuts \$100*

## BITE SIZE DESSERTS

**\$2.75**

per piece



*White Chocolate & Dried Fruit Bread Pudding  
Mini Sticky Toffee Pudding  
Chocolate Fudge Cupcake  
Local Guava Cheesecake  
S'mores Bar  
Apple Crisp*

*\*menus are subject to change due to seasonal items provided by The Brasserie's organic garden as well as local farmers  
ask about our seasonal options*