



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*