



## 2017 PRIVATE PARTY LUNCH SET MENU

Select 3 items from each course - CI\$40.00 per person

### FIRST COURSE

(choose three appetizers)



#### 'Soup Of The Moment'

*prepared fresh daily*

#### Crispy Fish Cakes

*local greens, charred lemon,  
garden gooseberry remoulade*

#### Roasted Local Pumpkin Salad

*mixed greens, spicy pumpkin seed granola,  
garrotxa goat cheese, walnut vinaigrette*

#### 'Brasserie Catch' Ceviche

*seasonal aguachile, cilantro,  
seasoning pepper, island crisps*

#### 'Brasserie' Grilled Cheese

*soft brie, white truffle,  
seasonal jam*

### MAIN COURSE

(choose three entrees)



#### Garganelli Pasta

*local zucchini, roasted broccoli, kale,  
shaved garlic, chili flakes, parmesan*

#### 'Brasserie Catch'

*from the brasserie's own fishing boats,  
chef's daily preparation*

#### Steak Frites

*fermented mustard green chimichurri,  
housemade pepper jelly, hand cut fries*

#### Certified Angus Beef Prime Sirloin Burger

*brioche bun, brie cheese, charred onion, arugula  
pickled zucchini, roasted tomato aioli, hand cut fries*

#### Chicken Curry

*pilau rice, garden callaloo, cilantro chutney, papadum*

### DESSERTS

(choose three desserts)



#### Sticky Toffee Date Pudding

*seasonal ice cream,  
lemon curd, crystalized ginger*

#### Valrhona Chocolate Mousse cake

*cayman sea salt caramel ice cream,  
caramelized banana*

#### Pecan Tart

*seasonal ice cream, dulce de leche*

#### Gluten Free Vegan Cayman Mango

#### Upside Down Cake

*south sound coconut banana sorbet,  
mango caramel*

#### Creme Brulée of the Day

*chef's daily preparation*

*...or let us create a custom menu for you.*

\*please note that the menu is subject to change due to availability of product - ask about our seasonal options

Reservations: 945-1815  
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