



2018 PRIVATE PARTY DINNER SET MENU

Select 3 items from each course - C1\$55.00 per person

FIRST COURSE

(choose three appetizers)



'Soup Of The Moment'

prepared fresh daily

Garden Kale Caesar Salad

*sourdough croutons, shaved parmesan,
meyer lemon vinaigrette*

Cayman Mango Salad

*burrata, local peppers, java apple,
mixed greens, macadamia nuts,
spicy mango vinaigrette*

'Brasserie Catch' Ceviche

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

'Brasserie' Grilled Cheese

*soft brie, white truffle,
seasonal jam*

MAIN COURSE

(choose three entrees)



Grilled Certified Angus Beef Tenderloin

*local sweet potato stuffed roasted onion,
garden greens, shaved garlic, cabernet jus*

Fresh Catch Of The Day

*from The Brasserie's own fishing boats,
Chef's daily preparation*

Roasted Pork Loin Roulade

*cayman tomato & fennel sofrito, roasted kale,
spinach potato puree, garden radish*

Blackened Joyce Farms Chicken Breast

*hominy grits, local okra, mustard greens,
house pickled seasoning peppers*

Cavatelli Pasta

*garden spring vegetable ragout,
meyer lemon gremolata, shaved parmesan
(add grilled chicken or black tiger shrimp)*

DESSERTS

(choose three desserts)



Sticky Toffee Date Pudding

seasonal ice cream, candied pecans

Garden Basil & Brasserie Honey Panna Cotta

lemon pound cake, surinam cherry compote

Valrhona Chocolate Flan

tiramisu cannolis, garden gooseberry

Gluten Free Vegan Carrot Cake

seasonal sorbet, 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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