

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

Garden Kale Caesar Salad

*sourdough croutons, shaved parmesan,
meyer lemon vinaigrette*

Cayman Tomato Salad

*marinated buffalo mozzarella, local arugula,
garden basil, black garlic 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)



Orecchiette Pasta

*caboose charred eggplant, local spinach,
cayman tomato, garden basil, pecorino
(add grilled chicken or black tiger shrimp)*

Fresh Catch Of The Day

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

Steak Frites

*garden tomato soffritto, housemade pepper jelly,
hand cut fries*

Certified Angus Beef Prime Sirloin Burger

*aged cheddar, seasoning pepper aioli,
brioche bun, hand cut fries*

Blackened Joyce Farms Chicken Breast

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

DESSERTS

(choose three desserts)



Sticky Toffee Date Pudding

seasonal ice cream, candied pecans

Flourless Chocolate Almond Cake

tiramisu ice cream, amaretti cookie

Gluten Free Vegan Carrot Cake

seasonal sorbet, caramel

Creme Brulée of the Day

chef's daily preparation

South Sound Coconut Cream Tart

chocolate custard, brasserie honey meringue

...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
reservations@brasseriecayman.com
www.brasseriecayman.com