



## 2018 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 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)



#### **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*

#### **Garden Basil & Brasserie Honey Panna Cotta**

*lemon pound cake, seasonal 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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