



## PRIVATE EVENT MENUS

### all american backyard



**\$20 per person**

potato salad  
coleslaw  
certified angus beef burgers  
hot dogs  
potato chips  
watermelon wedges

*additional items*

certified angus beef prime burgers \$4 p.p.  
grilled "brasserie catch" \$8 p.p.  
grilled chicken \$5 p.p.  
barbecue ribs \$10 p.p.  
grilled flank steak \$12 p.p.  
tomato salad \$4 p.p.  
corn on the cob \$4 p.p.  
macaroni & cheese \$5 p.p.  
apple pie \$7 p.p.

### streets of barcelona



**\$22 per person**

tomato gazpacho  
antipasto platter  
seafood & chicken paella  
espresso flan

*additional items*

harissa marinated chicken \$8 p.p.  
add shrimp & lobster to paella \$10 p.p.  
warm octopus salad \$7 p.p.  
sauteed shrimp & eggplant \$8 p.p.  
"brasserie catch" ceviche \$8 p.p.

### island life



**\$22 per person**

garden lettuce salad  
*crispy cassava, seasoning pepper vinaigrette*  
jerk chicken  
rice & beans  
sauteed callaloo & onions  
plantains  
rum cake

*additional items*

"brasserie catch" escoviche \$10 p.p.  
conch fritters \$6 p.p.  
cracked conch \$7 p.p.  
breadfruit salad \$3 p.p.  
chicken pepperpot soup \$4 p.p.  
fish tea \$5 p.p.  
lobster cayman style \$11 p.p.  
island spiced strip steak \$14 p.p.

### baja escape



**\$23 per person**

chips & salsa  
tomato & corn salad  
grilled chicken & pulled pork tacos  
achiote chicken  
cilantro rice  
mexican chocolate cake

*additional items*

guacamole \$4 p.p.  
"brasserie catch" tacos \$6 p.p.  
grilled steak tacos \$8 p.p.  
chipotle roasted pork loin \$9 p.p.  
tortilla soup \$5 p.p.  
housemade pork tamales \$7 p.p.  
chicken enchiladas \$8 p.p.  
mexican vanilla flan \$5 p.p.

### mumbai nights



**\$22 per person**

grilled indian bread  
*seasonal chutney*  
chilled chickpea salad  
lentil soup  
tandoori chicken  
cardamom rice pudding

*additional items*

"brasserie catch" fish curry \$11 p.p.  
lamb vindaloo \$12 p.p.  
chicken tikka masala \$10 p.p.  
garden vegetable curry \$8 p.p.  
vegetable rice layered casserole \$8 p.p.

### greek island sojourn



**\$26 per person**

hummus  
*grilled pita*  
tomato & cucumber salad  
*feta cheese*  
roasted leg of lamb  
lemon roasted chicken  
baklava with cayman honey

*additional items*

watermelon salad, grilled octopus \$8 p.p.  
oregano garlic grilled ribeye steak \$14 p.p.  
fennel roasted "brasserie catch" \$10 p.p.  
roasted pepper & eggplant casserole \$7 p.p.

## gastro pub



### **\$26 per person**

red cabbage salad  
beet salad

"brasserie catch" fish & chips  
shepherds pie  
sticky toffee cake

#### *additional items*

"brasserie catch" fish cakes \$8 p.p.  
beef wellington \$13 p.p.  
beer battered housemade sausages \$6 p.p.  
rosemary ratatouille \$6 p.p.  
seasonal fruit trifle \$8 p.p.

## taste of tuscany



### **\$26 per person**

panzanella salad  
eggplant parmesan  
linguini  
*mussels, white wine garlic sauce*  
roasted sage chicken  
margherita pizza  
tiramisu

#### *additional items*

floretine steak \$20 p.p.  
spiny lobster pasta \$15 p.p.  
whole "brasserie catch" snapper \$15 p.p.  
mushroom risotto \$7 p.p.  
shrimp ravioli \$9 p.p.  
seasonal fruit tarts \$8 p.p.

## the century



### **\$100 per person**

conch chowder  
white asparagus salad  
grilled island lobster  
prime rib  
roasted chicken breast  
"brasserie catch" pappiote  
wild mushrooms & french beans  
bacon & potato gratin  
valhrona chocolate layer cake  
seasonal fruit cheesecake

## beverage options



### **beer & wine**

\$20 p.p. first hour, \$12 p.p. each additional hour

### **well cocktails**

\$26 p.p. first hour, \$15 p.p. each additional hour

### **premium cocktails**

\$32 p.p. first hour, \$20 p.p. each additional hour

*executive chef: Daniel Taylor*  
*general manager: Corey Blohm*

*contact 945-1815*  
*reservations@brasseriecayman.com*

*Advance notice required. Choices subject to availability. Our chef will be happy to work with you to develop a custom menu. CI\$1000 minimum for private bookings.*

*The Brasserie supports Cayman's local artisan purveyors as well as using produce from our own organic garden. Our fresh seafood is brought to you by The Brasserie's fishing boats, "Brasserie Catch I & II"*