



Canapé Menu

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- 'Brasserie Catch' Ceviche:** coconut leche de tigre, avocado, plantain chip | 3.75 per piece
- Craft Beer Battered 'Brasserie Catch':** garden callaloo, seasonal escabeche | 3.75 per piece
- 'Brasserie Catch' Poke:** green onion, coconut kimchi, spicy soy, rice puff | 3.75 per piece
- Beef Satay:** cucumber, spicy garden peanut sauce | 3.75 per piece
- Grilled Curried Shrimp:** tomato chutney, papadum | 3.75 per piece
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- Grilled Cheese:** smoked brisket, raclette cheese, caramelised onion jam | 3.50 per piece
- 'Brasserie Catch':** croquettes, seasonal tartar, romaine | 3.50 per piece
- Chicken Sostatie:** cayman mango & scotch bonnet glaze, cilantro | 3.50 per piece
- Baked PEI Mussels:** smoked butter, garden herb crust | 3.50 per piece
- Fried Chicken:** brioche, smoked honey reduction | 3.50 per piece
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- Local Beet Tartare:** herbed goats cheese, citrus, crostini | 3.25 per piece
- Saffron Arancini:** garden callaloo, parmesan | 3.25 per piece
- Grilled Cheese:** soft brie, white truffle, seasonal jam | 3.25 per piece
- 'Chateau Chooks' Brasserie Farmed Organic Deviled Eggs** | 3.25 per piece
- 'Coco Bluff' Coconut Ceviche:** seasoning pepper, cilantro, passion fruit | 3.25 per piece

Charcuterie Platter for 10

Artisan Cheeses: cured meats, cayman honey, mixed nuts | 175

Bite Size Desserts

- 'Brasserie Honey' Lemon Tart** | 3.25 per piece
- Chocolate Espresso Cupcake** | 3.25 per piece
- Mixed Berry Parfait:** oatmeal crumble, vanilla cream | 3.25 per piece
- Mini Sticky Toffee Black Sapote Pudding** | 3.25 per piece
- 'Coco Bluff' Coconut Alfajor:** dark chocolate ganache | 3.25 per piece

