



Canapé Menu



5.00 each

'Brasserie Catch' Ceviche: red onion, seasoning peppers, cayman mango aguachile, crispy plantain

'Brasserie Catch' Tartar: green onion, cucumber, avocado, spicy soy, rice cracker

Caboose Smoked Brisket Arancini: scotch bonnet pesto, parmesan

4.75 each

'Brasserie Catch' Smoked Fish Pate: garlic chives, preserved lemon, country baguette

Berbere Chicken Kebabs: charred banana yogurt, cilantro

Steam Pork Dumplings: garden tamarind soy, green onion, toasted sesame

4.25 each

Brasserie Grilled Cheese: soft brie, white truffle, seasonal jam

Garden Callaloo & Mushroom Empanadas: avocado crema, cilantro

'Coco Bluff' Coconut Pani Puri: fermented cucumber & cilantro juice, garden radish

To Share (10 people)

Charcuterie Platter: artisan cheeses, cured meats, brasserie honey, mixed nuts, olives, seasonal chutney, grilled sourdough | 185

Garden Vegetable Platter: brasserie hummus, smoked beet baba ghanoush, charred okra, marinated radish, pickled long beans & tomatoes, 'coco bluff' coconut salad, housemade lavash, grilled flat bread | 125

Crispy Rice Spicy Tuna: wakame, avocado, cilantro, toasted sesame (20 pieces) | 80

Korean Fried Chicken Wings: fermented chili glaze, green onions (20 pieces) | 70

Brasserie 'Chateau Chooks' Devil Eggs: garlic chives, housemade hot sauce (20 pieces) | 60

Bite Size Desserts | 3.75 each

Caribbean Rum Cake: ginger crema, candied cashews

Cayman Mango Cheesecake: local lime, garden mint

'Coco Bluff' Coconut Tapioca Pudding: guava jam, chia seeds

