

Service Brochure



*by
Chef Eliot*





Fine Dining

Canapés & Cocktails

Drop Off Dinner Parties

Caribbean Tasting Experience

Weddings

Feasting

Afternoon Tea

Fine Dining

- Prices starting at -

4 courses \$120 per person

5 courses \$150 per person

5 course meal includes canapés.

To start.

Wild shrimp ceviche with piquillo pepper, cucumber and red onion.

To follow.

Seared diver scallops, cauliflower, walnut, caper and golden raisins with passion brown butter.

To continue.


Herb crusted rack of lamb with confit garlic croquette, zucchini and basil purée, ratatouille.

To finish.

Dark chocolate tart with walnut, rum and salted caramel.

For a truly special evening, wine pairings for each course can be expertly selected to enhance your dining experience.

All prices are in Cayman Islands Dollars.
Additional charges: 15% gratuity and
\$30 per hour for serving staff.
Chef's fee is inclusive.



Canapés & Cocktails

- Price starting at -

\$50 per person
for 10 - 12 canapés

Confit duck tartlet, hoisin sauce and scallions.

Chicken liver parfait, choux beignet, fig jam and walnut.

Steak tartare, dijon, caper and cornichon.

Goats cheese mousse, rosemary shortbread and black olive.

Tuna ceviche, apple, shallot and truffle vinaigrette.

Braised short rib croquette, Cayman style aioli.

Braised lamb ravioli, pea and mint purée.

Burrata tortellini, confit tomato and chive brown butter.

Caramelized miso shrimp.

In addition to providing a delicious array of canapés, we can also put together a personalized beverage package for you and your event through one of our fantastic partners on island. From wine tasting to artisan cocktails, we will find an option that perfectly suits your needs.

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\$30 per hour for serving staff.
Chef's fee is inclusive.



Drop Off Dinner Parties

- Prices will vary -

For a quote or more information,
please contact us with the details of
your culinary vision.

Planning

- table decorations such as flowers and candles
 - place names and menus
- simple cooking instructions for an impressive and delicious homecooked meal!

Dining

- choose your canapés
- choose your courses

Drinks

- select your wines and cocktails; or
- leave it to us to pair beverages with your chosen courses

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Caribbean Tasting Experience

- Prices starting at -
\$125 per person

To start.

Local mahi ceviche, avocado, seasoning pepper and lime leche de tigre.

To follow.

Caribbean lobster tail, roasted corn and a “run down” curry sauce.

To continue.

“Cayman-style beef” short rib, sweet and sour pepper sauce, local pumpkin puree and charred sprouts.

To finish.

Jamaican coconut bread pudding, rum caramel, caramelised pineapple and coconut ice cream.

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Chef's fee is inclusive.

Weddings

- Prices will vary -

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please contact us with the details of
your dream wedding menu.

Canapés

- Chicken liver parfait, choux beignet, fig jam and walnut.
- Spicy salmon tartare, avocado, scallion and sesame.
- Burrata tortellini, confit tomato and chive brown butter.

Menu

- Butter poached Caribbean lobster, piquillo pepper sauce, fennel and orange.
- 72hour braised beef short rib, smoked potato purée, forest mushrooms, asparagus and bone marrow.
- Vanilla cheesecake, passion fruit curd, raspberry sorbet and white chocolate.

Late Night

- Dirty fried rice, sriracha, scallions and chili.
- Butter chicken flat breads, pickled onion, yogurt dressing, cilantro.

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Feasting

- Price starting at -

\$80 per person

Menu 1

Moroccan chicken thighs

Lamb kofta • Piri piri shrimp

Curried cauliflower with almond and apricot

Roasted beets, grapes, goats cheese and mint

Greek orzo pasta salad

Hummus, baba ghanoush, tzatziki and garlic flat breads.

Menu 2

Butter chicken • Beef shin madras

Lamb bhuna • Shrimp chettinad

Coconut rice, sweet peas and grapes

Garlic butter naan breads and raita.

Menu 3

Oven roasted prime rib steak

Loaded potato skins, sour cream, bacon, scallions and cheese

Grilled asparagus with lemon aioli

Roasted forest mushrooms and caramelised onion

Brussel sprouts, pancetta and pomegranate Caesar

Peppercorn sauce and Cafe de Paris butter.

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Afternoon Tea

- Price starting at -

\$40 per person

Millionaire shortbread

Passion fruit tartlets

Banana walnut and caramel cake

Vanilla cheesecake with summer berries

Homemade scones with curds, preserves and clotted cream


A selection of delicious, delicate finger sandwiches


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Thank you for considering **Bespoke Catering Cayman** for your luxury culinary event. If you have any questions regarding menu options or pricing or would simply like to discuss your culinary vision and explore whether we might be the right fit, please feel free to contact us.

We cannot wait to partake in this journey
of taste and wonder with you!

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