



PRIVATE CHEF DINNER MENUS

Caicos Bank Menu

3 course plated set menu 115

4 course plated set menu 130

Starter Course

Select one:

SOUPS

Hearty Bahamian Conch chowder

Roasted pumpkin and peanuts cilantro soup

Fire roasted tomato & Sweet pepper cream soup

Caribbean Cold gazpacho with chili

Second Course

Select one:

APPERTIZER

Nicoise salad with grilled ahi tuna

Three beans salad with grilled sugarcane scallops & a Mango, mint and toasted coconut salsa

Shrimps and grape fruits salad, Light curry and vanilla dressing

Beef carpaccio with aged Parmesan cheese and shitake mushroom

Charcoal grilled Eggplant terrine with tomato and basil

Third Course

Select two choices:

ENTREE

Jumbo coconut coated shrimps, braised curry leeks in lemongrass coconut sauce.

Broiled scallops with edamame and Mandarin spicy sauce.

Grilled Snapper filet with caramelized endives and basil beurre blanc.

Oven roasted duck breast with parsnip pure and blueberry vinegar sauce.

Roasted chicken breast with pineapple and blue cheese sauce.

Sugarcane glaze Pork medallions with sweet potatoes, guava and spices reduction.

Grilled Angus beef filet with basil crushed potatoes and bearnaise sauce.

Grilled herbs polenta with goat cheese & grilled veggies

Dessert Course

Select one:

DESSERT

Chocolate toffee cake

Vanilla creme brulee

Passionfruit mousse cake

Selection of Ice Creams & Sorbets

Tropical Fruit Plate

A 10% Service Charge and 12% Government Tax will be added to your check.