



Ristorante Pappagallo



Extraordinary fine dine Experience

Food and Beverage Menu for Private Functions

West Bay Grand Cayman, Cayman Islands
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For additional information, picture and visual tour
visit us at www.pappagallo.ky



Thank you for your interest in booking your party at Ristorante Pappagallo. We look forward to making your special party an event to be remembered.

Everyone here at Ristorante Pappagallo wants your event to be special. We will work with you personally to arrive at a menu that will suit your needs.

Executive Chef Steve Wagner has created an offering of gourmet menus, featuring northern Italian, Mediterranean and Caribbean cuisine.

Our full service restaurant has a beautiful selection of dining rooms perfectly suited for your private dinner or any occasion.

For parties greater than 30, a set menu will offer you and your guests the best evening. Our private dining menus. Your guests will each receive a printed menu with your choice of greeting. After you have decided on a menu, wines can be specially selected to complement your meal.

Floral arrangements, bottled water, entertainment or other special occasion needs can further enhance your evening. If you have any questions regarding our policies or are ready to plan your special event, please call or email.

Vico Testori papa@candw.ky
Owner/Operator 345 949-1119

The following information will be useful when considering Pappagallo for your event:

- Special arrangements for Audio-Visual equipment, floral displays, and entertainment are available.
- Open seven nights a week with dinner starting at 6.00 pm.
- Lunches or Sunday functions are available for a minimum financial obligation.
- The entire restaurant may be booked for your event with seating up to 270.
- Reservations require a 50% deposit on the estimated total of food and beverages.
- A final guaranteed number of guests are required 72 hours prior to the event.
- Please note 15 % gratuity will be added to your food and beverage costs.
- All prices are in Cayman Islands dollars (\$1 CI = \$1.25 US).

Pappagallo Location & Seating Capacity

Set on the shore of a secluded lake and bird sanctuary in West Bay, Ristorante Pappagallo offers magnificent al fresco or air-conditioned dining, which is always complemented by fantastic food and impeccable service.

This tropical atmosphere is enhanced by the unique and intriguing architecture. The roof, which is Palopa style, is 30ft tall at its highest point and shaped like two big open umbrellas. It incorporates more than 100,000 local Silver thatch palm leaves installed by local artisans. This rests in harmony with the rest of the structure and décor, which is mainly constructed of bamboo, ironwood, local stone and exquisite marble.

Observation Deck: As you cross the bridge coming onto the deck, you are faced with sweeping views of the pond. This area is primarily used for Cocktail receptions before dinner and can be fitted with additional bars and a buffet for hors d'oeuvres. Capacity is 150 people standing.

Pappagallo Room: This is the smallest and more intimate of our dining rooms. It is fully air-conditioned and displays live sets of tropical parrots in each of its large windows. Seating capacity ranges from 40 to 55 people depending on seating arrangements. It could be fitted with a private bar for a cocktail reception before dinner if necessary. The Pappagallo Room is the perfect choice for smaller functions, cocktail parties, Board meetings, or special theme dinner parties.

Flamingo Room: This room is designed to take advantage of the prevalent northeasterly breeze. The décor is enhanced by tropical style ceiling fans, and could also be air-conditioned during the warmest months. Seating capacity ranges from 70 to 80 people depending on seating arrangements. The Flamingo room is located next to the Garden Patio, and these two rooms work very well together with groups larger than 160 people.

Garden Patio: Accessible through the Flamingo Room, this screened-in patio is set on the edge of the water, offering a formidable view of the ocean and the mangroves, which are bursting with local birds. As with the Flamingo Room, the Patio enjoys a wonderful northeasterly breeze for most of the year. The roof is built with rustic cedar wood and has been fitted with ceiling fans giving the patio a casual but sophisticated look. At night the lights around the pond are turned on, so that guests can enjoy the wonderful view into the mangroves bay.

The Patio could be fitted with a private bar, cocktail area, live band or DJ, microphone and projector if necessary. Because of its large capacity and remote setting, the Garden Patio is the perfect choice for medium to large dinner groups, especially where music and dancing are involved. Because of its location, the Patio works very well in connection to the Flamingo Room with groups larger than 160 people.





Ristorante Pappagallo

OPEN BAR

Premium brand Cocktails	7.00 – 8.50	deluxe premium brand cocktail	7.00-9.75
Cordials and Cognac	7.00 - 12.00	Premium Wine Glass	5.00 -10.00
Bottle Beer	5.00	Frozen/Tropical	7.00 - 9.50
Mineral Water	5.75 bottle	Fruit Juice /soda	1.95/2.50

PACKAGE BARS for Cocktail receptions only

Premium Bar Not inclusive of deluxe brand or frozen drink = \$14.00 per hour
Full Bar. Not inclusive of Cognacs, Liquors and cordials = \$15.75 per hour

PLACED HORS D'OEUVRES

- Assorted cold canapés tray 75 pc **\$150.00**
- Assorted hot appetizers 75 pc **\$175.00**
- Chilled jumbo shrimp with cocktail sauce 100 pc **\$220 .00**
- Coconut shrimp 75 pc **\$150.00**
- Assorted Italian antipasto **\$150.00**
- European cheese platter with water biscuits **\$125**
- Cayman Style Marinated Conch **\$ 100**
- Fruit mirror **\$75.00**
- Fruit and cheese mirror **\$100**

CHEF'S SELECTION OF HORS D'OEUVRES

- Lobster-Shrimps Salad
- Local fresh catch ceviche
- Guava Chicken skewers
- Conch fritters , Cayman tartare
- Gorgonzola stuffed mushrooms
- \$11.00 per person**

CHEF'S PREMIUM SELECTION OF HORS D'OEUVRES

- Yellow fin Tuna Tartare
- Tuscan shrimp wrapped with pancetta
- Miniature gourmet pizzas (assorted toppings)
- Lobster and mango salad
- Cayman Conch Fritters with Garlic aioli dipping sauce
- Baby lamb chop Mojto dipping sauce
- \$14.50 per person**



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Please note Item are subject to change due to season and availability

PASSED HORS D'OEUVRES

Priced by the piece

COLD

- Seared tuna with tropical salsa on a wasabi cracker
 - Tomato, olive and mozzarella skewers, (veg)
 - Our own smoked Wahoo Crostini
 - Salami & herbed cream cheese
 - Shrimp salad canapés
 - Zucchini rolls with herbed goat cheese & red pepper, (veg)
 - Lobster and mango salad on plantain chips
 - Prosciutto e Grissini
 - Roasted garlic and brie, (veg)
 - Marinated conch Cayman style on saltines
 - Crab and avocado napoleons
 - Toasted crostini with herbed pesto and vine-ripened tomato, (veg)
 - Tuna Crudo with jerk mayo
 - Salmon tartar with fennel and lemon on toast cups
- \$2.50 each**

HOT

- Jamaican style beef patties
 - Coconut Shrimps mango dipping sauce
 - Shrimp Tempura with Sweet Chili Garlic Sauce
 - Pancetta wrapped plantains
 - Falafa fritters with tahini ,on baby lettuce , (veg)
 - Miniature gourmet pizzas (assorted toppings)
 - Mozzarella and spinach baked in puff pastry, (veg)
 - Bacon wrapped scallops or oysters
 - Mushroom & sun-dried tomato pockets
 - Conch fritters and scotch-bonnet tartar sauce
 - Gorgonzola stuffed mushrooms , (veg)
 - Miniature crab cakes
 - Cuban style meatballs
 - Miniature beef Wellington
 - Pot stickers with ginger-scallion dipping sauce
 - Tuscan shrimp wrapped with pancetta
 - Braised beef and pearl onions
- \$2.75 each**

[Recommended For Cocktail reception 4 to 6 pieces per person](#)





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Menus

Barracuda

THREE COURSE \$45 (Contemporary)

Choice of Appetizer

Mixed baby lettuce with oven-dried tomatoes, grilled asparagus, marinated mozzarella, prosciutto ribbons, balsamic vinaigrette

or

Lobster chowder with saffron and orange crème fraiche

or

Baby brie cheese baked in puff pastry served on baby greens with toasted almonds and mango vinaigrette

Choice of main course

Pan Seared local catch filet, with caramelized red onion and Tortuga rum-banana sauce, West Indian rice and peas , chayote casserole

or

Pan seared parmesan crusted chicken medallions, lemon white wine sauce, with sautéed capers, tomato and artichokes, peas-mint risotto

or

New York Striploin with white Truffle Butter

warm potato salad with mustard vinaigrette

or

Chef Selection Pasta of the day (choice of vegetarian or seafood pasta)

Choice of dessert

Key lime tarte , homemade raspberry sorbet

or

Warm Mango Crepe , al la suzette

or

Homemade fresh fruit sorbet





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Hammerhead

FOUR COURSES Menu \$ 52 (Island inspired)

Starter

Hearts of palm carnival salad with sherry vinaigrette

Choice of Second

Trio of Fresh local Ceviche (raw marinated daily catch and conch)

or

Pappagallo Famous Cracked conch Chowder

with Clementine and saffron

or

Sweet Peppers Maltagliati with braised oxtail , topped with fried okra

Choice of main course

Jerk rubbed beef tenderloin with a red wine sauce,
pearl onion and mushrooms, roasted vegetable relish and green onion smashed potatoes

or

Grilled Local catch Cayman Style

calypso mash potatoes , seasonable vegetable medley

or

Cayman Style Caribbean lobster

Pigeon peas and basmati rice , Chayote casserole

or

Chef Selection Pasta of the day (choice of vegetarian or seafood pasta)

Choice of dessert

Cleo's bread pudding with sweetened whipped cream

or

Cayman lime pie

or

Coconut Pannacotta with pineapple carpaccio alla Morgan





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Angel Fish

THREE COURSES \$52.00 (Pappagallo Classic)

Choice of Appetizer

Spinach salad with gorgonzola cheese, spicy toasted walnuts, cherry tomatoes,
hearts of palm with balsamic vinaigrette

or

Baked Tortino di Pasta wrapped with zucchini, Pecorino cheese fondue sauce

or

Our own smoked Wahoo Carpaccio

dressed with, extra virgin olive oil, oregano, garlic, citrus juice topped with arugula salad

Choice of Main Course

Lobster and shrimp,

sautéed with tomato mushrooms and scallions in a flaming brandy, tarragon cream sauce, with braids of pasta

or

Applewood smoked bacon wrapped Angus beef tenderloin

topped with arugula-parmesan butter, roasted shallot-port wine sauce, garlic whipped potatoes,

or

Pan roasted local daily catch

Crusted with sundried tomato, garlic and herbs, drizzled with honey and balsamic glaze,
truffled cauliflower and sautéed spinach

or

Vegetarian Selection or Chef Selection Pasta of the day (pick one)

Choice of Dessert

Caramelized key lime torte with raspberry sorbet

or

Chocolate Trilogy with orange honey blossoms sauce

or

Homemade fresh fruit sorbet





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Silver Thatch

FOUR COURSE 50.00 (Latin- fusion)

Starter

Yellow fin Tuna Crudo with basil pesto, red pepper pesto and parmesan curls

Choice of second

Baked Linguine with prosciutto, cherry tomatoes and fresh mozzarella sformatino

or

Arugula salad with cherry tomatoes, carrots and garlic balsamic vinaigrette

or

Grilled shrimp brushed with smoked chili butter and tomato salsa

Choice of main course

Pan Roasted Black Grouper,

with a warm cherry tomato & caper relish Black rice & sweet potato cake

or

Jerk Rubbed pork tenderloin, hand crushed purple potatoes

or

Grilled 12 oz Black Angus NY Steak Tuscany Style (can be substitute for Rib Eye)

Twice baked potatoes, grilled asparagus

or

Chef Special pasta creation (choice of vegetarian or seafood pasta)

Choice of dessert

Cuban bread pudding, served with dulce de leche ice cream

or

Espresso chocolate mousse with orange mascarpone whipped cream

or

Sweetsop and passion fruit sorbet



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Green Turtle

\$52 (Recommend for large groups)
Starter

My favorite chopped salad
with lettuce, tomatoes, cucumbers, onion, chickpeas, pepper jack cheese mustard vinaigrette

Choice of Appetizer

Marinated grilled Portobello mushrooms, topped with Parma ham
melted smoked provolone cheese served with a Barolo-truffle reduction

or

Pappagallo Famous Cracked conch Chowder
with Clementine and saffron

Main Course

Grilled Angus beef tenderloin & Garlic lobster tail broiled
lemon and butter, hand crushed Peruvian purple potatoes, cauliflower and truffle tortino

or

Chef Daily Pasta

Choice of Dessert

Chocolate Tower with fresh marinated berries , vanilla-bean crème Anglaise

or

Seasonable fruit sorbet

DREAM WEVER





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Green Flash

FOUR COURSE 60 \$ (Gourmet menu for groups up to 120)

Starter

Baby field greens and spinach, with honey roasted shallots, chili pistachios
with sesame toasted goat cheese and raspberry vinaigrette

Choice of Second Course

Duck ravioli with a creamy porcini mushroom sauce, toasted pinenuts and Parmesan cheese

or

Jumbo lump crab cake with mango salsa and a lightly spiced chipotle sauce

or

Rock shrimp beggar's purse with black truffle vinaigrette and micro greens

Choice of Main Course

Filet Mignon wrapped with prosciutto

Roasted shallots Barolo wine reduction with scalloped potatoes and a truffled cauliflowers

or

Broiled Caribbean lobster tail Thermidor style with asparagus
gratineed with parmesan cheese, (can be substitute for Broiled lobster tail)

or

Pan Roasted Rosemary scented Chilean Seabass
served over seafood reduction slowly poached sliced potatoes ,
with sautéed forest -wild mushrooms,
topped with snow peas confetti

or

Mint Tagliatelle with braised lamb ragu ,
artichokes and black olives and shaved pecorino cheese

Choice of Dessert

Warm Mango Crepe Grand Marnier , crème Chantilly

or

Marinated fresh berries with vanilla ice cream on an almond-filo nest

or

Chocolate raspberry Pots de Crème with white chocolate whipped cream

Please feel free to create your menu by taking items from the above menus , price will be quoted accordingly

Please note Item are subject to change, due to season, availability and quality control .
In this case an alternative selection will be offered.



Ristorante Pappagallo

A night of fun and dance in Old Havana, with a Cuban inspired menu

Havana Night



Cocktail Hour Hours d'oevres

Selection of Small Spanish Tapas
\$11 per person

Menu Starter



Yellow fin Tuna Crudo with basil pesto, red pepper pesto and parmesan curls

Choice of second

Linguine with prosciutto, cherry tomatoes and fresh mozzarella sformatino

or

Arugula salad with cherry tomatoes, carrots and garlic balsamic vinaigrette

or

Grilled shrimp brushed with smoked chile butter and tomato salsa

Choice of main course

Pan Roasted Black Grouper,

with a warm cherry tomato & caper relish Black rice & sweet potato cake

or

Jerk Rubbed pork tenderloin, Tortuga rum sauce,

hand crushed purple potatoes

or

Grilled 12 oz black angus striploin Tuscany Style (can be substitute for Rib Eye)

Twice baked potatoes, grilled asparagus

or

Chef Special pasta creation

Choice of dessert

Cuban bread pudding, served with dulce de leche ice cream

or

Espresso chocolate mousse with orange mascarpone whipped cream

or

Sweetsop and passion fruit sorbet

Price \$50

This menu can be further enhanced by adding the following options

- 1) Mojito Bar for the cocktail reception charged on consumption
- 2) Professional cigar Roller 450 set up fee \$ plus Cigars
- 3) Tropical center pieces and linen 15 \$ per person
- 4) Jazz Band 1000CI \$ per 3 hours

*In Order to create a hold Havana atmosphere throughout the Restaurant
Full Decor package also available on request*