



For current price please send Email request to [info@pappagallo.ky](mailto:info@pappagallo.ky)

## Food and Beverage Menus, Christmas 2019

### Sample Bar Prices

Premium Brand Cocktails	6\$ – 8.50\$	Deluxe premium brand cocktail	7\$ -9.5-\$	Cordials and Cognac	7\$ - 12\$
Premium Wine Gl.	8\$-10\$	Bottle Beer	4.50-5.50	Frozen/Tropical	7\$ - 9.50\$
Mineral Water	5.50\$ liter			Fruit Juice /soda	1.95\$-2.50\$

### Bar By the Hour Cocktail receptions only

Premium Bar: Not inclusive of deluxe brand or frozen drink = \$14 per 1 hour 12 \$ for additional hours

### Hot & Cold Hors d'oeuvres

**Cold (\$2.75 Each)**

Vietnamese vegetarian spring roll

Tuna tartare on flat bread

Lobster salad tartlet

(Togarashy) spiced seared tuna pickled cucumber skewers

Brie and grapes

Mozzarella, black olives, tomato, skewers

Marinated conch cayman style

House cured salmon canapés

Shrimp avocado lime mojito infused, bread fruit / yucca chips

Prosciutto wrapped asparagus

Salami cornetti with herbed cream cheese

Herbed coated goat cheese truffle

New potatoes sour cream and paddlefish caviar

Zucchini and goat cheese rolls

**Hot (3.00 Each)**

Spanakopita – mushroom and sun-dried tomato wrapped in Phyllo

Vegetable spring rolls with ginger-soy dipping sauce

Croque Monsieur

Bacon wrapped Plantains

Conch fritters with Cayman tartare sauce

Arancini di riso with Garlic Aioli

Vegetable Samosa and mint chutney

Mini beef Wellingtons with mushroom and truffle

Jerk chicken skewers

Chicken nuggets marinated with fresh ginger and soy vinaigrette

Caribbean fritter “stamp and go”

Pancetta wrapped dates

Sausage and cheddar puff

### Chef's Selection of Hors d'oeuvres

**9.50 \$ Per Person 5 pcs**

Lobster-Mango salad in a philo cup

Maple -Mustard glazed chicken spiedini

Cayman Style Pulled beef

Bread fruit and cream cheese turnover, pepper jelly

Stamp and go Caribbean Fish fritter

### Chef's Premium Selection of Hors d'oeuvres

**15 00 \$ per person 5 pcs**

Caviar and Quail eggs toast, chives

Shrimp dynamite with sweet chili sauce

Crab cakes with aioli sauce

Grilled baby lamb chop with mint chutney

Spinach Rangoon with artichoke dip

## Luncheon Menus

### Silver Bell

#### Menu 1 Plated

##### Choice of Appetizer

Caribbean Fish cakes, summer salad,

or

Caesar Salad, shaved parmesan and garlic croutons, hardboiled egg

or

Butternut squash soup with paprika oil & croutons

##### Choice of Main course

Roast Turkey with traditional stuffing, home-made cranberry sauce, and vegetable medley

or

Catch of the day chef choice of preparation

or

Penne Alfredo with grilled shrimp or chicken (choose one)

##### Choice of Dessert

Choice of 3

### Nutcracker

#### Menu 2 plated

##### Choice of Appetizer

Mixed organic baby field greens with grape tomato, dry red apple chips, fresh blueberry, and raspberry vinaigrette

or

West Bay conch chowder

or

Coconut Shrimp on baby greens with sweet mango sauce

##### Choice of Main course

Roast Turkey with traditional stuffing, Virginia sweet ham, home-made cranberry sauce, gravy, vegetable medley

or

Herbs crusted Atlantic salmon, sautéed asparagus, French beans, cherry tomato, black olives  
roasted tomato ginger sauce

or

Slow cooked beef short rib or Cayman Style beef (choose one)

##### Choice of Dessert

Choice of 3



### Christmas Star Buffet

#### Salad Station

Selection of Artisan breads and garlic butter

Assortment of Salads ( 2 salad: tropical- Caesar, tropical salad)

West Bay seaside chowder

#### From The Chafer

Pan seared local catch with roasted sweet pepper and tomato sauce

Sweet Virginia Ham with Pineapple, Madeira sauce

Roast Turkey with traditional stuffing, pan gravy, home-made cranberry sauce

Cayman Style Christmas Beef

Pumpkin ravioli with sage butter and parmesan cheese (veg)

#### Side Dishes

Rosemary roasted potatoes

Rice and beans

Sweet fried plantain

Seasonable vegetables Medley

Mac and cheese

#### Desserts

Assorted Christmas desserts and cookies

#### Add on

Add pasta Station 5 \$ Per Person

# Dinner Menus

## RUDOLPH

### CHRISTMAS DINNER MENU 1

#### Choice of Starter

Mixed organic baby field greens with grape tomato, dry red apple chips, fresh blueberry, and raspberry vinaigrette

or

Caribbean seafood cakes, avocado tomato salad

or

Spicy Carrot and Ginger Soup with Harissa

or

Butternut squash and amaretto ravioli, sautéed with butter and parmesan

#### Choice of Main Course

Roasted Tom Turkey breast and Glazed Virginia ham  
sage, apple and sausage stuffing, pan gravy, homemade cranberry sauce vegetable casserole

or

Pan seared herbed Red Snapper over seasonable greens, lemon sauce and crispy capers

or

48-hour slow cook lamb shank in red wine sauce, mint and pea risotto

or

Vegetarian Selection

or

#### Dessert

Choice of 3

#### Menu Upgrades

NY Steak / 12 oz

Lobster and Shrimp over Pasta

Surf and Turf

## Dancer

### CHRISTMAS DINNER MENU 2

#### Choice of Starter

Pappagallo chopped salad, Swiss cheese, salami, cheap peas, tomato, artichoke fresh avocado,  
artichoke, white balsamic dressing

or

Prosciutto wrapped baby brie baked in pastry, pear chutney and kale salad

or

Coconut shrimps, baby greens, sweet mango dipping sauce

or

Lobster filled ravioli, crustacean sauce candied cherry tomatoes

#### Choice of Main Course

Roast Turkey with traditional stuffing apple and celery, raisins, home-made cranberry sauce, pan gravy, vegetable stir fry

or

Braised CAB beef short rib with red wine gravy, scalloped potatoes and winter root vegetable

or

Faroe Island Salmon, sautéed asparagus, French beans, baby carrots, white wine dill sauce

or

Risotto with pumpkin and shrimps

#### Dessert

Choice of 3

#### Menu Upgrades

NY Steak /Rib eye Steak 12oz

Lobster and Shrimp over Pasta

Surf and Turf

## BLITZEN

### CHRISTMAS DINNER MENU 3 PRICE

#### Choice of Starter

Spinach salad, craisins, spicy walnut, hearts of palm, cherry tomatoes, roasted butternut squash balsamic vinaigrette

or

Tuna poky, avocado, teriyaki glaze, seaweed salad

or

Ricotta-pumpkin ravioli with sage butter, tomato comfit parsley oil

or

Creamy roasted-broccoli soup with buttermilk and spiced pepitas

#### Choice of Main Course

Basil and zucchini crusted local day catch

roasted tomato and ginger sauce, sautéed asparagus, green beans, cherry tomato and black olive

Martini sauce

or

Homemade Pappardelle lamb ragout, fava beans and shaved manchego

or

Chicken or Turkey selection (pick one)

or

Tuscany style Braised beef, with grilled polenta, white beans and sautéed spinach

or

Vegetarian Selection

#### Dessert

Choice of 3

#### Menu Upgrades

Beef tenderloin 8 oz.

Twin Broiled Lobster Tail 8 oz.

Surf and Turf

## CUPID

### CHRISTMAS DINNER MENU 3

#### Choice of Starter

Baked prosciutto wrapped baby brie

organic greens, mango chutney, toasted almond, ciabatta crostini

or

Lobster bisque soup Paprika and parmesan grissini

or

Carrot and ginger soup oregano oil and chives

or

Sesame crusted seared tuna, wakame salad

#### Choice of Main Course

Roast Turkey with traditional stuffing, pan gravy, homemade cranberry sauce, glazed carrots French beans

or

Fennel crusted Mahi- Mahi, zucchini salad , lemon risotto

or

Grilled Beef Striploin

Oven roasted cauliflower and broccoli, twice bake potatoes, Mushrooms brandy sauce

or

Gemelli pasta Sautéed with Lobster and shrimps, tomato cream sauce, citrus pesto

#### Dessert

Choice of 3

#### Menu Upgrades

Surf and Turf

**DASHER**

**Gourmet 4 course Dinner**

**CHRISTMAS DINNER MENU**

Starter (for everyone)

Trio

A selection of season inspired small bites

Choice of Second

Prosciutto wrapped baked brie with frisse salad, pear chutney

or

Roasted Cream of butternut squash, parsley oil and savory croutons

or

Candy shaped pasta stuffed with prosciutto and braised beef  
sage butter, organic parmesan and crispy pancetta

Choice of Main course

**Surf and Turf**

Grilled beef tenderloin topped with shallots crust caramelized onions port wine reduction

Broiled Caribbean Lobster tail, garlic butter

Scalloped potatoes, truffle and cauliflower soufflé

or

Herbed crusted Stripped Bass

truffle-Colliflower tortino , sautéed seasonable greens , lemon beurre blanc

or

Pistachio crusted roasted rack of New Zealand lamb

Blueberries and wine reduction, polenta-mushrooms napoleon and seasonable green

or

Risotto with stilton and candied pears, drizzled with port wine reduction

**Dessert**

Choice of 3

## Dessert Selection (Select 3)



### **Dessert Selection**

#### **Tropical Rum Trifle**

Toasted macadamia nuts

#### **Forest berries crème Brulee**

Caramelized sugar crust

#### **Traditional Christmas pudding**

Vanilla Crème Anglaise

#### **Linz Tart, Vanilla Ice cream**

#### **Chocolate Lava Cake**

Berry sauce, Candied orange, Vanilla ice cream

#### **Strawberries Cheesecake**

Fresh Strawberries and Strawberries coulis

#### **Apple phyllo tarte vanilla ice cream and macadamia crumble**

#### **White Chocolate and Banana pie**

Dark Chocolate shavings

#### **Vanilla Cream Caramel**

Vanilla Flavored Baked Custard, Cream Chantilly

#### **Banoffee pie**

Chocolate sauce

#### **Sticky Toffee Pudding**

Caramel sauce, Guinness ice cream

#### **Chocolate Pot the Cream**

Rich Chocolate Steamed Cream with Fresh Berries

#### **Black Forest Cake**

Devils Chocolate Cake Layered with Cream and Bing cherries

#### **Dessert Trio (Single Selection)**

Choco Tiramisu, Strawberries cheesecake, Pecan honey pie

#### **ICE CREAM**

Vanilla, chocolate and strawberry

#### **FRUIT SORBETS**

Zesty lemon, mango, raspberry and strawberry

## Dinner Buffet Service

### Dinner Buffet 1 Caribbean Inspired



#### Appetizer

Selection of Artisan breads and garlic butter  
Spinach salad, craisins, spicy walnut, hearts of palm, cherry tomatoes balsamic vinaigrette  
Caesar salad, pan brioche shaved Asiago  
Cayman style potato salad  
Seasonable soup

#### From the Chafer

Pork roulade with onion and prunes, spiced rum gravy  
Roasted Turkey Breast, traditional sage and apple stuffing pan gravy with Cranberry sauce  
Fresh local catch with roasted pepper, onion and tomato **or** Pan seared Atlantic salmon, white wine dill sauce  
Vegetarian cannelloni with roasted tomato and basil sauce  
Cayman Style Beef or Braised Short Rib red wine sauce (**pick one**)

#### Sides

Scalloped potatoes with leeks  
Rice and beans  
Sweet fried plantain  
Oriental vegetables Medley  
Mac and cheese

#### Dessert

Assorted miniature dessert and cookies

Dinner Buffet 2  
Classic/Contemporary



Appetizer

A selection of Freshly Baked White and Whole Grain Bread Rolls with whipped butter and garlic butter  
Tropical salad  
Romaine and radicchio salad, crispy pancetta, hardboiled eggs brioche crotons  
Our own Caesar dressing  
House cured Salmon Melba toast  
Lobster and avocado shooters

From the Chef

Traditional Roast Turkey with Apple and Sage Stuffing, gravy and homemade cranberry sauce  
Staffed leg of Lamb, rosemary gravy and mint sauce  
Braised CAB beef short rib with, port wine reduction  
Local day catch Chef Choice of preparation  
Lobster Filled Ravioli with crustacean sauce

Sides

Brown sugar & pecan baked yams, garlic mashed potatoes, lemongrass and coconut Jasmine rice  
Buttered baby carrots with parsley, roasted cauliflower, parsnips and pearl onions

Dessert

Assorted miniature dessert and cookies

**Menu Upgrades Food stations**

Pasta Station +4\$ PP, Cayman Style fish fried with Jonny cakes +4 \$  
Add Carving Station PP = 4 \$ Beef Prime Rib +5 \$, Stuffed suckling pig +4\$



# A la carte menu

You can create your own menu by selecting food items from the above menus and the following

## FIRST/SECOND COURSE –

**Simple Caesar** with toasted pine nuts, shaved parmesan and rosemary croutons

**Red and yellow tomato salad** with mozzarella, basil pesto and balsamic reduction

**Tender spinach leaves** tossed in balsamic vinaigrette with hearts of palm, Gorgonzola cheese, and spicy walnuts

**Daily fish ceviche**

**Tuna tartare** served with teriyaki glaze, avocado and seaweed salad

**Grilled Portabella mushroom** with provolone cheese, truffle sauce, glazed pearl onions

**Crab Cakes with garlic aioli**

**Peppe Nappa Salad** mixed green leaves, grape tomato, feta cheese, artichoke heart, sun flower seeds roasted tomato vinaigrette

**Wahoo Carpaccio** salmoriglio dressing and baby arugula

**Warm Octopus and Potato Salad**

**Short rib ravioli**, red wine and mushrooms reduction

**Lobster Ravioli** Crustacean sauce

**Blue Crab filled agnolotti** with saffron-tomato essence

## MAIN –COURSE

**Pan Seared Queen Snapper Cayman** stile sauce, rice and beans, fried plantain and vegetable medley

**Blackened Mahi-Mahi cauliflower** tabuli, candied tomatoes and beets, fresh fruit salsa and orange sauce

**Black Grouper** Mediterranean style vegetable and parsley pesto

**Coffee Crusted Atlantic** salmon white wine and dill cream sauce, pommes noisette, asparagus bundle

**New Zealand Lamb Rack** oven roasted pistachio crusted rack of lamb potatoes fondue, braised Cipollini and long beans almondine

**Niman Ranch Pork Tenderloin** with roasted butternut squash, red apple, blueberries sauce

**Cavatelli sautéed with Lobster and Shrimp**, diced tomato mushrooms and scallions in a flaming brandy cream sauce with a touch of peperoncino

**Pan Roasted Chilean Seabass** green asparagus diced celeriac and tomato ginger sauce

**Grilled herb-and garlic-NY strip**, yellow beans tossed with olive-shallot butter and double baked Yukon gold potatoes

**Asian “Surf and Turf”**: Beef steak, Shitake Mushroom and Black Tiger Shrimp firecracker

**Surf and Turf** = Grilled CAB beef tenderloin, Truffle red wine reduction and Garlic Roasted Lobster Tail

# FYI

Price will be quoted accordingly

A customized menu can be printed with your logo on request

Wine service to compliment dinner is available  
With premium house wine starting at \$40