

THE WHARF

Group Menus



MENU 1

\$44.50 per person

Mixed Baby Greens And Vegetable Julienne

tossed with creamy mango dressing and roasted nuts

~~ or ~~

Creamy Corn Chowder

garnished with spicy bacon bits and croutons

Pan-Fried Local Red Snapper “Cayman Style”

served with rice & beans and garden vegetables
topped sauce of sautéed tomato, peppers, onions and spices

~~ or ~~

Grilled Herb Spiced Corn Fed Chicken Breast

set on garlic mashed potatoes with a smoked cheese sauce

Homemade Austrian Apple Strudel

served with vanilla anglaise and ice cream

~~ or ~~

Refreshing Strawberry Lemon Roll

soft meringue frilled with strawberry mousse
and served with strawberry ragout

MENU 2

\$53.00 per person

Homemade Crab Cake

set on vegetable corn relish and scotch bonnet lime mayonnaise

~~ or ~~

Velvety Yukon Gold Potato Bisque

garnished with leeks, mushrooms and truffle oil

~~ or ~~

The Wharf Salad

garden greens with cucumbers, tomato and heart of palm
and choice of dressing

All prices are in CI Dollars (exchange rate is US\$1.00 equals CI .80 cents)

A 15% service charge will be added to your bill

PRICES ARE SUBJECT TO CHANGE

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Blackened Salmon Steak

served on avocado tomato salad and rissole potatoes, drizzled with red pepper reduction

~~ or ~~

Whole Roast Herb Rubbed Veal Loin

set on mushroom "A La Cream" sauce and mashed potatoes finished with a red onion marmalade

~~ or ~~

Jerk Marinated Corn Fed Chicken Breast

served with sweet potato wedges, mango mojo and rum sauce

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Homemade NY Style Cheese Cake

with vanilla Chantilly and marinated strawberries

~~ or ~~

Chocolate Mousse

bittersweet and white chocolate mousse, garnished with glazed cherries

MENU 3

\$50.00 per person

Seared Yellow Fin Tuna

set on vegetable seaweed salad and ginger soy dip

~~ or ~~

Classic Tomato And Mozzarella Cheese

marinated with extra virgin olive oil, balsamic vinegar and fresh basil

~~ or ~~

Homemade Lobster Bisque

laced with port wine

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Pan-Fried Mahi-Mahi

set on crabmeat mashed potatoes and caper-lemon butter sauce

~~ or ~~

Pork Tenderloin "Tortuga"

marinated with cumin, coriander and molasses, served with dark rum sauce and roast red skin potatoes and spicy mango-onions

~~ or ~~

Cauliflower And Lentil Cakes

set on curried vegetables and raita

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Cayman Lime Pie

garnished with fruit coulis

~~ or ~~

Warm Banana Bread Pudding

served with vanilla sauce and rum raisin ice cream

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MENU 4

\$54.00 per person

Seared Sea Scallops

served on citrus-fennel salad and truffle oil vinaigrette

~~ or ~~

Salad "Tropical"

colorful baby lettuce tossed with tropical fruit and zesty pineapple dressing

~~ or ~~

Creamy Ginger Spiced Pumpkin Soup

with cinnamon croutons

Mushroom And Blue Cheese Baked Strip Loin Steak

served with red bliss potatoes and cabernet jus

~~ or ~~

Blackened Chicken Breast

topped with grilled pineapple salsa and roast sweet potatoes

~~ or ~~

Grilled Herb Marinated Red Snapper

set on eggplant mashed potatoes served with tomato-caper-olive confit

Classic Crème Brulee

served with homemade biscotti and fresh berries

~~ or ~~

Warm Hazelnut Chocolate Pudding

served with brandy infused chocolate sauce and vanilla ice cream

MENU 5

\$55.00 per person

Cuban Style Black Tiger Shrimp Ceviche

marinated with scotch bonnet, citrus segments, peppers and tomatoes

~~ or ~~

Queen Conch Salad

selected baby lettuce and colorful vegetables drizzled with mango dressing and topped with strips of crunchy fried queen conch

~~ or ~~

Sweet Potato And Carrot Bisque

with goat cheese croutons

Grilled Yellow Fin Tuna Steak

set on mediterranean vegetables and topped with avocado salsa

~~ or ~~

Garlic And Herb Roasted Lamb Loin

served with mashed potatoes and homemade chutney

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~~ or ~~

Spinach And Mushroom Stuffed Corn Fed Chicken Breast

served with cognac green pepper corn sauce, roast potatoes and garden vegetables

~~ or ~~

Truffle'd Vegetable Risotto

with grilled asparagus

Homemade Tiramisu

served with marinated berries

~~ or ~~

Brown Sugar And Rum Glazed Pineapple

with vanilla ice cream and chocolate nut biscotti

MENU 6

\$57.00 per person

Colorful Arugula And Spinach Salad

tossed with buttermilk goat cheese dressing and spicy bacon bites

~~ or ~~

Yellow Fin Tuna Spring Roll

served with wasabi mayo and seaweed salad

~~ or ~~

Creamy Cayman Conch Chowder

topped with garlic croutons

Basil And Pistachio Nut Crusted Sea Bass

served with creamy champagne sauce

~~ or ~~

Grilled Beef Medallion And Garlic Shrimp

set on oven roast vegetables with cabernet jus

~~ or ~~

Roast Rack Of Australian Lamb

served with garlic mashed potatoes and homemade chutney

~~ or ~~

Roast Red Pepper And Smoked Mozzarella Cheese Ravioli

served with melted cherry tomatoes

Macadamia Nut Baked Apple Crumble

set on vanilla anglaise and rum raisin ice cream

~~ or ~~

Banana Swirl And White Chocolate Mousse

served on marinated pineapples

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MENU 7

\$59.00 per person

Blue Crabmeat And Shrimp Salad
with cucumber and avocado

~~ or ~~

Warm Goat Cheese Tart
topped pear salad and onion marmalade

~~ or ~~

Classic Caesar Salad
with garlic croutons and shaved parmesan cheese

Dry Jerk Spice Rubbed Grouper
set on chive mashed potatoes and topped with avocado salsa

~~ or ~~

Shrimp And Lobster Linguini
Sautéed In Creamy Tomato Sauce With Spinach
And Mushrooms

~~ or ~~

Filet Steak Béarnaise From Australian Angus Beef
served with red bliss potatoes, garden vegetables and sauce béarnaise

~~ or ~~

Vegetable Cannelloni
filled with ricotta cheese and roasted vegetables served with tomato basil sauce

Banana Crème Brulee
served with fresh berries and biscotti

~~ or ~~

Coconut Cream Pie
garnished with fruit coulis

MENU 8

\$62.00 per person

Crab And Caribbean Lobster Cocktail
served with french cocktail sauce and marinated avocados

~~ or ~~

Cayman Queen Conch Combo
marinated conch and conch fritter served with tartar sauce

~~ or ~~

Cuban Style Black Bean Soup
garnished with sour cream and red onions

Pan-Fried Local Red Snapper “Cayman Style”
served with rice & beans and garden vegetables, topped sauce of sautéed tomato, peppers, onions and spices

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~~ or ~~

Blackened Tiger Shrimp Skewers

served with jasmine coconut rice tropical fruit salsa

~~ or ~~

Thick Cut Whole Roast Australian Angus Beef

served with green peppercorn sauce, mashed potatoes and garden vegetables

The Wharf's Berries Napoleon

mousse of berries and stewed berries between crispy pastry

~~ or ~~

Warm Banana Toffee Pudding

served with caramel sauce and ice cream

MENU 9

(4-Course Menu)

\$72.00 per person

Yellow Fin Tuna Tartar

marinated with sesame oil and ginger served with potato chips

~~ or ~~

Home Smoked Duck Salad

with sobo noodles, mango and ginger soy dressing

Caribbean Lobster Bisque

laced with port wine

~~ or ~~

Moroccan Inspired Salad

cumin roast carrots, cous-cous, feta cheese marinated With Citrus Dressing

Garlic And Herb Broiled Caribbean Lobster Tail

served with mashed potatoes, steamed vegetables and drawn butter

~~ or ~~

Orange Baked Grouper

set on crab meat mashed potatoes and avocado cream

~~ or ~~

Grilled Australian Beef Tenderloin

with wild mushroom gravy, potato pearls and colorful vegetables

~~ or ~~

Truffle'd Pumpkin Risotto

with spinach and grilled portobello mushroom

Chocolate Espresso Cone

served with sour cherries and pistachio crunch

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~~ or ~~

Apple Fritters

served on chilled red wine sabayon and macadamia nut ice cream

Additional Choices

May Be Substituted Or Added (Prices May Change Accordingly)

VEGETARIAN

Homemade Ravioli

filled with mushroom and spinach, served creamy vegetable chive sauce

Pumpkin And Spanish Onion Quiche

garnished with grilled artichokes and herb sour cream

Blue Cheese Stuffed Portobello Mushrooms

with yellow pepper coulis and tomato arugala salad

Goat Cheese And Spinach Puffs

served with mashed eggplants and grilled asparagus

Fennel Risotto

with grilled vegetables

Vegetable Strudel

served on sun dried tomato sauce

MAIN COURSES

Fresh Fish Of The Day

prepared almondine, blackened, island style or grilled

Jerk Spice Seared Sea Scallops

served on a sauté of aromatic vegetables with fava beans and pumpkin moussline

Black Pepper Coated Sword Fish

set on Cuban sweet potato mash and citrus hollandaise

Pan-Fried Turtle Steak “Island Style”

served with rice and bean and Cayman style sauce

Veal Tenderloin “Wellington”

rolled in puff pastry with mushrooms and onions
served with green pepper corn sauce and mashed potatoes

Grilled Australian Black Angus Beef Tenderloin

with truffle butter, shiraz jus on potato roesti

Slow Roast Duck Breast

served with pumpkin and green onion cous-cous and port wine cherries

Surf And Turf (Steak And Lobster)

served with sauce Béarnaise, red wine gravy, mashed potatoes and garden vegetables

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