

CHEF

On Call

CAYMAN ISLANDS

BRUNCH

\$75 kyd per person Choose 7 items.

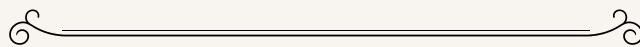
SERVED FAMILY STYLE

additional item range between \$5-10

Below are all the menu items that can be made.

if you would like the chef to choose, just tell us know all dietary restrictions and food preferences.

S A V O U R Y



ANTIPASTO SKEWERS SALAMI, olive, mozzarella, peppers, basil

SMOKED SALMON POTATO ROSTI OR MINI BAGEL, charred scallion cream cheese, fried capers, dill

BREAKFAST SLIDERS, sausage, egg, cheddar cheese

AVOCADO TOAST SOURDOUGH, local tomato, charred corn, cotija

MINI LOBSTER SHRIMP ROLL browned butter, old bay aioli, celery

CHICKEN & WAFFLES hot maple honey

MINI SAUSAGE ROLLS creamy grain mustard

MILLIONAIRE'S BACON maple, brown sugar, black pepper

SPRING SALAD SEASONAL GREENS

POTATO ROSTI, fried onions, parsley, chive cream

BREAKFAST POTATOES

ROASTED LOCAL EGGPLANT, harissa & dill

BROWNED BUTTER ROASTED SWEET POTATOES hot honey

GRILLED TOMATOES chili crunch

ROASTED ACQUADUCO ALMONDS CAPERS DILL

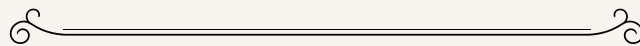
CHIEF

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BRUNCH

SAVOURY



ROASTED ASPARAGUS almond, capers, dill

BBQ BAKED BEANS

ROASTED POTATO SALAD charred scallion, lemon mustard vinaigrette

SAVORY HASSLEBACK POTATO, gruyere, chorizo, arugula

NY STRIP STEAK green beans, chimichurri

PORK BELLY, kimchi, sweet chili sauce, peanuts

CRUSHED SWEET POTATOES maple syrup, sour cream

CAULIFLOWER & ONION GRATIN, fontain, white cheddar, caramelised onions

CHEDDAR BISCUIT BLT, pimento cheese, bacon, tomato, arugula

TRUFFLED GRILLED CHEESE caramelised onion, seasonal jam

LOCAL FISH CEVICHE

PORK RILLETTES, crostini, cornichon, mustard

CRISPY PORK BELLY, pikliz, cilantro, green seasoning

BBQ PULLED PORK SANDWICH plantain hot sauce, cole slaw

CUBAN SANDWICH, ham, roast pork, swiss cheese, mustard, pickles

LOCAL TOMATO SKEWER mozzarella, pesto

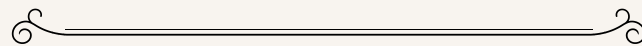
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E G G



SPANISH TORTILLA smoked paprika aioli

MINI QUICHE (V) tomato, mushroom, ricotta or market special

MINI QUICHE chorizo & manchego, lorraine, OR bacon & spinach

EGGS BENEDICT, english muffin, ham, hollandaise, green onion

VEGGIE BENEDICT seasonal

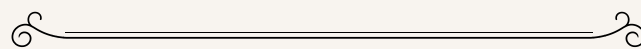
FRITTATA kale, parmesan, dill, caramelised onion

DEVEILED EGGS

SCRAMBLED with ricotta

EGGS ANY STYLE

B O A R D S



SMOKED SALMON & BAGEL BOARD WITH ACCOUTREMENTS

CHEESE & CHARCUTERIE chef's selection of four meats and cheese, picklings,
crostini

HUMMUS CLASSIC, CARROT, BASIL, OR BEET WITH PITA CHIPS

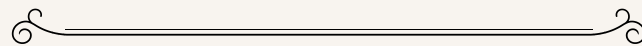
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BRUNCH

SWEET



MIXED BERRY CROSTINI ricotta, macerated berries

FRUIT SKEWERS honey-lime syrup

MUFFINS chocolate, banana, carrot, blueberry, crumb, lemon poppy, orange

MAPLE-BACON STICKY CINNAMON ROLLS

ALMOND COFFEE CAKE

BROWN BUTTER CARAMELIZED BANANA BREAD

HAZELNUT CRUMB CAKE

CINNAMON BUTTERED FRENCH TOAST orange syrup

COMPRESSED WATERMELON

GUAVA & CREAM CHEESE PASTELLITO

LEMON & BASIL RICOTTA PANCAKES