

DINNER (or LUNCH) To Your DOOR!

Minimum Order: Four portions of any one item ~ BDS \$/portion

Soups:

Creamy Broccoli 28 (Keto) (Delicious!) Tom Yum (Thai) (Chicken 28 Shrimp 32)
Pumpkin & Ginger 24 Butternut Squash & Coconut 24
Gazpacho 24 Chicken & Sweetcorn 26

On the Lighter side...

Caesar Salad 34 - Chicken 44 - Shrimp 48
Costa Salad 38 - Chicken 46 - Shrimp 48
(artichokes, olives, mushrooms tossed with romaine – toasted pinenuts – homemade vinaigrette)
Carsten's Smooth Chicken Liver Pate – onion jam 28
Oven roasted butternut squash & tomatoes with Quinoa (Balsamic dressing) 30
- Chicken 42 - Shrimp 48 - Beef 50
Asian Shrimp Salad – coriander, julienned cucumber, onions & sweet pepper (has a kick!) 46
Tuna Tartare – spicy Asian Vinaigrette 44

Filled Crepes:

Chicken & Mushroom or Mushroom - creamy sauce 36
Shrimp & zucchini - spicy tomato sauce 38 Seafood with creamy white wine sauce 38

Curries:

West Indian Curry
Creamy madras coconut curry - basmati rice, pappadums, mango chutney
Chicken 52 - Shrimp 58 - Veg 48
Thai Curry
Fragrant coconut sauce with eggplant and peppers served with jasmine rice
- Chicken (green curry) 52 - Shrimp (red curry) 58 - Beef (red curry) 58

Quiche (Minimum Order: 1) (9" - \$68 12" - \$96)

Choose two from the following fillings: (all come with cheese)

Asparagus Caramelised Onion Broccoli Tomato Mushroom Bacon Ham

Smoked Salmon (add \$6 / \$8)

More than 2 fillings add \$6 / \$8 per filling

Pastas:

Cappellini pasta with choice of:

creamy basil pesto sauce or Carsten's oven-roasted tomato sauce 40

- Chicken 48 - Shrimp 52

Smoked salmon tossed with Angel hair pasta in a creamy white wine sauce 54

- diced tomato, green onions and parmesan cheese

MAINS:

Slow braised New Zealand lamb shank in a rich red wine and port gravy 64

Beef Wellington * 85

6 oz filet of beef encased in mushroom duxelle and puff pastry – red wine gravy

Lamb en crouete – red wine gravy 68

Loin of lamb in puff pastry – red wine gravy

Roast loin of lamb – served with minted mashed potatoes, red wine jus 72

Stroganoff:

Tender strips of filet beef or chicken, sautéed mushrooms, onion, creamy sour cream sauce – basmati rice

- Chicken 54 - Beef 60

Crab cakes - choice of: Red Thai sauce or Remoulade sauce 62

- served fragrant jasmine rice

Salmon en crouete – new potatoes (choice of white wine, saffron or basil sauce) * 66

Fish en papillote – ginger, sesame, teriyaki dressing – bean sprouts 58

- Choice of **Salmon** or **local catch of the day** - served with coconut basmati rice (raw in foil ready for oven)

* Beef Wellington and Salmon en crouete can be whole (minimum 6 portions)

Sides: Optional: 18 (Min 2 portions)

Creamed Potatoes (plain or minted), Steamed Veg, Creamed Leeks, 5 spice roast butternut squash

3 Days Notice Required

Canapés

Poultry

	<u>each</u>	
Chicken and mushroom vol au vents	9.00	
Lightly curried Chicken vol au vents - with celery	8.50	
Chicken satay skewers	8.50	
Mini Duck pancakes – cucumber, chives, hoisin sauce	10.00	* min 24
Layered turkey & cream cheese pesto crepe roulades	7.50	

Red Meat

Filet Beef skewers – teriyaki sauce	11.00	
Mini Beef Sliders – Horseradish cream	14.00	
Layered ham & cream cheese pesto crepe roulades	7.50	
Mini Sausage Rolls – hot pepper mayo	6.50	
Lamb skewers – minted Hollandaise sauce	13.00	* min 24

Seafood

Fish Goujons (Dolphin or Red Snapper – market availability)	9.00	
Thai shrimp en brochette – red curry dip	9.50	
Blackened shrimp – marie rose dip	9.50	
Coconut Panko crusted shrimp – coriander chilli dipping sauce	9.50	
Tuna Tartare – Asian vinaigrette	9.50	
Mini crabcakes – red coconut Thai sauce <u>or</u> Remoulade sauce	10.00	* min 24
Smoked Salmon in a savoury tartlet – sour cream & chopped egg	10.00	
Smoked salmon and cream cheese crepe roulades	9.00	
Smoked salmon on lemon scented blinis	9.50	

Vegetarian

Savoury tartlett filled with blue cheese & caramelised onion	8.25	
Goats cheese & oven roasted tomato tartletts	8.00	
Thai corn fritters – coriander chilli dipping sauce	5.50	
Tomato & mozzarella lollipops	6.50	

Miscellaneous

Mini Quiche:		
bacon, cheese & onion, cheese & leek, ham & sweet corn, cheese & onion	7.50	
smoked salmon & cream cheese, cheese & asparagus		
Mini Rotis - Veg or Chicken	9.00	

Minimum Order 1 dozen

3 Days Notice Required

Bds \$ per item

Ready To Serve

Perfect for any occasion – for Casual Get Togethers with friends and family, Villa Welcome snacks or Working Lunches at the office....

Estimated to serve 6 to 8 persons, depending on what other items are ordered, length of event and appetites!

Platters

Fresh Fruit	136
A healthy selection of fresh local and imported fruits.	
Breakfast Pastries	158
A delicious selection of mini croissants, raisin danish, muffins Banana bread and pain au chocolat – butter and jam (30 items)	
Mini Sandwiches	192
Cheddar Cheese, Basil Chicken, Ham mustard mayo, Lightly Curried Chicken - celery, Tuna Salad (20 items)	
Mini Wraps	192
Turkey – mustard mayo, Club, Curried Chicken – with celery Grilled Veg and Goat's cheese (24 items)	
Seafood	348
Fish Goujons, Lobster, Poached Jumbo Shrimp, Smoked Salmon - served with Marie Rose, Tartare Sauce, Lemon Wedges & capers	
Shrimp Trio	224
Jumbo Caribbean Shrimp served three ways – blackened, poached and coconut crusted with marie rose and seafood sauces and lemon wedges (24 pieces)	
Cheese & Crackers	172
Assorted hard and soft cheeses served with a selection of crackers / baguette	

Salad Bowls

Caesar Salad	98
Chicken Caesar Salad	128
Costa Salad	118
(romaine, hearts of palm, artichokes, mushrooms, olives, pinenuts, parmesan – croutons)	
Quinoa, roasted butternut squash & tomatoes-	108
Romaine, balsamic dressing	
Pesto Pasta salad - with sundried tomatoes – parmesan	88
New Potato salad	78
Coleslaw	64
Greek Salad	98

3 Days Notice Required

Afternoon Tea

Savoury

Chicken and mushroom vol au vents	9.00
Lightly curried Chicken vol au vents - with celery	8.50
Layered turkey & cream cheese pesto crepe roulades	7.50
Layered ham & cream cheese pesto crepe roulades	7.50
Mini Sausage Rolls – hot pepper mayo	6.50
Smoked Salmon in a savoury tartlet – sour cream & chopped egg	10.00
Smoked salmon and cream cheese crepe roulades	9.00
Smoked salmon on lemon scented blinis	9.50
Savoury tartlett filled with blue cheese & caramelised onion	8.25
Tomato & mozzarella lollipops	6.50
Mini Quiche:	
bacon, cheese & onion, cheese & leek, ham & sweet corn, cheese & onion	7.50
smoked salmon & cream cheese, cheese & asparagus,	
Mini sandwiches:	
Egg, Cucumber , Tuna, Cheese – hot pepper mayo	6.50
Basil chicken, Lightly Curried chicken (with celery), Ham - mustard mayo	7.00
Prawn cocktail, Smoked salmon & capers, Proscuitto ham	9.00

Sweet

Scones – plain, raisin or cheese	7
Profiteroles or Eclairs	9
– choux pastry buns filled with fresh cream or pastry cream - chocolate sauce	
Eton Mess – strawberries / berries with meringue and fresh whipped cream (cups)	14
Other Cups available	
Mini Tarts – Pecan, Fruit, Chocolate, Berry, Strawberry, Lemon, Apple	9 - 12
Mini Cheesecake Soufflé, Mini Crème Brulee	14
Opera Gateau	12
Chocolate dipped Strawberries	6
Various Cakes and Cupcakes	

Minimum Order of any one item is 1 dozen 3 Days Notice Required

Prices are in Bds \$ per item

Celebration Cakes / Desserts

Chocolate

Chocolate Ganache Cake (the original Chocolate Fudge cake)

Layers of Chocolate sponge & rich, creamy milk chocolate ganache (rich and chocolately!)

Variations: Baileys, Rum, Cointreau, Amaretto

Chocolate Colenso (Mousse Cake)

Layers of Chocolate & Vanilla sponge with dark chocolate mousse (a lighter chocolate option!)

Variations: Baileys, Rum, Cointreau, Amaretto

Dark and White Chocolate Mousse Cake

Layers of Chocolate & Vanilla sponge with White & Dark chocolate mousse

Blackforest Gateau

Layers of Chocolate sponge with fresh cream and brandied cherries

Gateau Opera

Layers of lightly rum soaked Vanilla & Chocolate sponge with Chocolate ganache & coffee buttercream

Gateau Gayle

Layers of Chocolate sponge with fresh cream and brandied cherries with a layer of chocolate ganache

Chocolate Decadence

Layers Flourless Chocolate sponge with Dark Chocolate ganache (can be made with Milk chocolate ganache – please specify)

Cheesecake

Plain

Plain – with fruit glaze (mango, passionfruit, raspberry, strawberry)

Vanilla

Fruit/Berry (mango, passionfruit, lemon, coconut, strawberry, raspberry, blueberry)

Milk or Dark or White Chocolate

Baileys, Amaretto, Malibu

Other

Fresh Cream Gateau

- “Olivia” - Vanilla or Chocolate sponge, fresh cream & fruit / berries

- “Helena” - Vanilla Sponge with coffee flavoured fresh cream

Butter frosted Cake

Vanilla or Chocolate sponge – buttercream (Chocolate, Vanilla, Coffee, Lemon)

Red Velvet Cake – with cream cheese frosting

Whiteforest Gateau

Layers of Vanilla sponge with fresh cream and brandied cherries

Tiramisu Gateau

Larger Cakes, Gluten Free or Special requests – just Ask! 2 Days Notice Required

Mini Desserts

Mini Cups: 14 - 18

Chocolate Mousse - choice of : baileys, dark and white, rum, orange scented

Fruit Trifle

Tiramisu parfait

Fruit Mousse - various: strawberry, raspberry, mango, passionfruit

Fruit and Chocolate combination – various

Eton mess – meringue, fresh cream and berries

White Chocolate Panna cotta – raspberry coulis

Crème Brulee – various – Vanilla, Caramelised Banana, Raspberry

Mini Tartlets: 9 - 12

Choice of: Lemon, Lemon Meringue, Apple, Pecan, Coconut, Berries, Chocolate, Cheesecake

Mini Cup cakes: 7 - 10

Choice of: Red Velvet, Lemon, Lemon and raspberry, Butterscotch,

Vanilla, Chocolate, Coffee

Mini Choux buns or Eclairs - filled with crème patissiere or fresh cream 10

Cooked Cheesecake Soufflé 14

Chocolate Decadence 12

Opera Gateau 12

Mini Carrot cake 10

Lemon cake 10

Chocolate dipped Strawberries 6

Fruit and Nut Chocolate Mendiants 6

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APRIL 2022