



CELEBRATE YOUR HOLIDAY WITH BLUE CILANTRO

Owned by well-known Chef Vidyadhara Shetty - known by most people simply as Chef Shetty, you sure to be pleased with the culinary creations of east and west infusion delights. Chef will take care of your guests culinary desires while Nitin Shetty the Manager, will create a sense of calm around your event and ensure that everything is done exactly as you have requested.

Chef Shetty firmly believes 'quality begets quality,' using only the best cuts of meat and fish, and freshest and most fragrant vegetables, herbs and spices to prepare his beloved delicacies, turning out succulent food bursting with flavour. Chef Shetty says, "A good chef should always have his heart in the art". His secret ingredient remains his reliance on the usage of seasonal produce, which he claims inspires his style of cooking.

"I can trust them to impart the best flavour and quality which are the basic requirements to prepare a delicious dish." Chef Shetty looks forward to taking many more guests on an exciting and exotic culinary journey at Blue Cilantro.

Blue Cilantro offers an impeccable wine list and an unmatched atmosphere, with an interactive bar that works with your events mood. Elevating your event is a breeze whilst working alongside the Islands crème de le crème decorators and designers, Celebrations Ltd. Your function is sure to be everything you dreamed of! Special Design Packages are available for Blue Cilantro customers.

Complementing the finest wines with the finest cigars is a form of art. A professional Cigar Roller is available to assist your party with this art form. A nominal fee is charged for his overall service, and a per cigar fee is charged. Please ask us for further details.

Ask your event coordinator for custom pricing information on any event item you would like to see added to your culinary or event package.

Culinary Regards,

**Nitin Shetty Food & Beverage
Chef Vidyadhara Shetty, Executive Chef**

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BANQUET AND BAR SERVICES

Host Bar

Beverages are charged based on consumption and will be placed on the final bill.

Cash Bar

Guests pay individually at the bar for their beverages.

Bar Packages

Beverages are charged according to the package outlined below,
The duration of event and the number of guests attending the event.

PACKAGE 1 - TRADITIONAL*

Full Bar with Basic Mixed Drinks, Domestic and Import Beers, House Wines and Soft Drinks.

Brands include: Johnnie Walker, Crown Royal, Gordon's Gin, Beefeater Gin, Absolut Vodka, Bacardi, Havana Club 3 Años, Campari, Aperol, Caybrew, Heineken, Amstel Light, Sauza Tequila, Appleton Rum, Barefoot

CI\$28.00 Per hour per person.

*Other brands may be included or substituted; these brands are listed to give a general idea of the brands available in the TRADITIONAL Package.



PACKAGE 2 - DELUXE*

Full bar with Mixed Drinks, Domestic and Import Beers, House Wines and Soft Drinks.

Brands include: Johnnie Walker, Crown Royal, Gordon's Gin, Beefeater Gin, Absolut Vodka, Bacardi, Havana Club 3 Años, Campari, Aperol, Caybrew, Heineken, Amstel Light, Sauza Tequila, Appleton Rum, Ketel One Vodka, Grey Goose Vodka, Bombay Gin, Jack Daniel's Single Barrel, Johnnie Walker Black Label, Rémy Martin VSOP, Appleton 12 Years, Bacardi 8, Corona, Tucher White Beer, Catena Alta Malbec, Miura Pinot Noir, Villa Maria SB

CI\$38.00 Per hour per person.

*Other brands may be included or substituted; these brands are listed to give a general idea of the brands available in the DELUXE Package.

PACKAGE 3 - PREMIUM*

Full bar with Premium Mixed Drinks, Domestic and Import Beers, House Wines and Soft Drinks.

Brands include: Johnnie Walker, Crown Royal, Gordon's Gin, Beefeater Gin, Absolut Vodka, Bacardi, Havana Club 3 Años, Campari, Aperol, Caybrew, Heineken, Amstel Light, Sauza Tequila, Appleton Rum, Ketel One Vodka, Grey Goose Vodka, Bombay Gin, Jack Daniel's Single Barrel, Johnnie Walker Black Label, Rémy Martin VSOP, Appleton 12 Years, Bacardi 8, Corona, Tucher White Beer, Catena Alta Malbec, Miura Pinot Noir, Villa Maria SB , Appleton 21, Captain Morgan Private Stock, Flor de Caña, Stoli Elit, Belvedere Vodka, Hendricks Gin, Macallan 12, Patz & Hall, Heinrich, Fantinel

CI\$52.00 Per hour per person.

*Other brands may be included; these brands are listed to give a general idea of the brands available in the PREMIUM Package.

Not Included: PYRAT RUM, MACALLAN 30, REMY LOUIS XIII and HENESSY PARADIS EXTRA.
For pricing on these items, please ask your bartender.



Chef's Choice Passed Cold and Hot Hors D'oeuvres

We recommend 4 to 5 pieces per Person for One hour

Cold Hors d'oeuvres | CI\$40/dozen

Shot of Melon Consommé (V)
Tomato Ceviche (V)
Skewered Mediterranean Salad (V)
Raw Oyster
Cocktail Shrimp | Cocktail Sauce
Smoke Salmon Mousse | Grape Tomato
Brie Cheese | Fig Jam (V)
Fennel Panna Cotta | Candid Ginger (V)
Foie Gras Brulee | Ice Wine Jelly
Breaded Mushroom Stuffed Blue Cheese (V)
White Bean Hummus | Pita Bread (V)
Grilled Vegetable Summer Roll | Sweet Chili Sauce (V)
Tuna Carpaccio | Wasabi Foam
Truffle Potato Soup (V)

Hot Hors d'oeuvres | CI\$40/dozen

Coconut Shrimp | Spicy Orange Marmalade
Crab Cake | Tamarind Drizzle
Mini Vegetable Samosa | Mango Mint Dip (V)
Moroccan Lamb Kebab | Mint Chutney
Beef Satay | Peanut Sauce
Jerk Pork | Plantain Chips
Cayman Conch Fritters | Jerk Aioli
Tandoori Chicken Skewers | Yogurt Cucumber Riata
Spinach & Chickpea Fitters (V)
Tempura Shrimps | Ponzu Sauce
Lobster Corn Lollipop | Roasted Jalapeno Sauce
Scallop Wrapped in Bacon
Tapioca & Potato Cake (V)
Wild Mushroom Spring Roll (V)
Oyster Tempura | Ponzu Dip

2022 HOLIDAY MENUS

Plated Lunch

Menus Are Available For 20 Guest And Above

Option One

Three Courses |

Soup

Roasted Local Pumpkin & Carrot Soup

Or

Caesar Salad

Baby Romaine | Shaved Parmesan Cheese | Pancetta Bacon | Caesar Dressing

Mahi Mahi

Lightly Blackened | Plantain | Rice & Beans | Cayman Style Sauce

Or

Turkey

Roasted Free Range Turkey | Chestnut Stuffing | Giblet Gravy
Mashed Potatoes | Cranberry Sauce | Seasonal Vegetables

Key Lime Bar

Or

Warm Apple Strudel

Vanilla Bean Ice Cream

Option Two

Three Courses

Soup

Vidalia Onion Soup | Croutons

Or

Tartar

Yellow Fin Tuna | Avocado Salad | Chilli Sauce | Lemon Oil

Sword

Grilled Chipotle Rubbed Sword Fish | Cauliflower Puree | Avocado Emulsion

Or

Roasted Free Range Turkey & Steak Of Black Forest Ham

Traditional Stuffing | Cranberry Sauce | Mash Potatoes | Seasonal Vegetables

Raspberry Ginger Brulee

Orange Madeline

Or

Chocolate

Dark Chocolate Mousse | Berry's | Chocolate Sponge

2022 HOLIDAY MENUS

Plated Lunch

Menus Are Available For 20 Guest And Above

Option Three

Four Courses

Soup

Conch Chowder | Scallions

Or

Tortelli

Callaloo | Ricotta | Mascarpone Cheese | Aged Truffle Balsamic

Salad

Salad of Green & Red Oak | Heirloom Tomatoes | Mushroom | Aged Balsamic Dressings

Or

Ceviche

Fresh Catch of the Day | Lime | Ginger | Coconut Milk | Mutton Pepper | Pomegranate | Cilantro

Local Red Snapper

Herb Crusted | Roasted Carrot & Pumpkin Puree | Grilled Asparagus | Scallion Butter Sauce

Or

Turkey

Roasted Free Range Turkey | Chestnut Stuffing | Giblet Gravy
Mashed Potatoes | Cranberry Sauce | Seasonal Vegetables

Chocolate Praline Yule Log

Mocha Chocolate Sauce

Or

Warm Granny Smith Apple Pie

Vanilla Ice Cream

Coffee, Tea and Decaffeinated Coffee Will Be Served With All The Menu

Vegetarian Option will be Available

2022 HOLIDAY MENUS

Plated Lunch

Menus Are Available For 20 Guest And Above

Option Four

Four Courses

Lobster Bisque

Brandy Cream

Or

Salad

Baby Kale Lettuce | Apples | Spicy Roasted Walnuts | Goat Cheese | Passion Fruit Dressing

Pasta

Pappardelle | Bolognese Sauce | Parmesan Cheese

Or

Octopus

Grilled Octopus | Arugula | Yukon Gold Puree | Bbq Guava Sauce | Lemon Oil

Beef

Grilled New York Steak & Jumbo Shrimp

Sautéed Wild Mushroom | Thyme Infused Jus

Or

Turkey

Roasted Free Range Turkey | Chestnut Stuffing | Giblet Gravy

Mashed Potatoes | Cranberry Sauce | Seasonal Vegetables

Bourbon Pecan Pie

Vanilla Bean Ice Cream

Or

Christmas Pudding

Vanilla Infused Rum Sauce

Coffee, Tea and Decaffeinated Coffee Will Be Served With All The Menu

Vegetarian Option will be Available

2022 HOLIDAY MENUS

Plated Dinner

Menus Are Available For 20 Guest And Above

Option One

Three Courses

Soup

Roasted Pumpkin Soup

Or

Beet Salad

Roasted Beets | Micro Salad | Goat Cheese | Spiced Walnuts | Aged Balsamic

Potato Crusted Black Grouper

Grilled Broccolini | Roasted Fingerling Potato | Basil Infused Chardonnay Sauce

Or

Turkey

Roasted Free Range Turkey | Chestnut Stuffing | Giblet Gravy

Mashed Potatoes | Cranberry Sauce | Seasonal Vegetables

Warm Apple Strudel

Vanilla Bean Ice Cream

Or

Christmas Pudding

Vanilla Infused Rum Sauce

Option Two

Three Courses

Crab Cake

Avocado Salad | Tamarind Chutney

Or

Salad

Local Baby Lettuce | Heirloom Tomatoes | Avocado | Ginger Citron Dressing

Snapper

Pan Seared Red Snapper | Callaloo | Butter Nut Squash | Lightly Smoked Red Pepper Sauce

Or

Turkey

Roasted Free Range Turkey | Chestnut Stuffing | Giblet Gravy

Mashed Potatoes | Cranberry Sauce | Seasonal Vegetables

Yule Log

Duet | Chocolate Hazelnut | Vanilla Berry

Or

Key Lime Bar

2022 HOLIDAY MENUS

Plated Dinner

Menus Are Available For 20 Guest And Above

Option Three

Four Courses

Clam & Lobster Chowder

Crème Fresh and Chives

Or

Arugula

Grilled Asparagus | Portobello Mushroom | Bamboo Shoots | Watermelon | Boursin Crouton

Tortelli

Callaloo | Ricotta | Mascarpone Cheese | Aged Truffle Balsamic

Or

Octopus

Grilled Octopus | Arugula | Yukon Gold Puree | Bbq Guava Sauce | Lemon Oil

Beef

Beef Wellington | Duchesse Potatoes | Wild Mushroom | Porcini Mushroom Sauce

Or

Turkey

Roasted Free Range Turkey | Chestnut Stuffing | Giblet Gravy

Mashed Potatoes | Cranberry Sauce | Seasonal Vegetables

Bourbon Pecan Pie

Vanilla Bean Ice Cream

Or

Tiramisu

Baileys Flavoured | Mascarpone Cheese Layered | & lady fingers

Coffee, Tea and Decaffeinated Coffee Will Be Served With All The Menu

Vegetarian Option will be Available

2022 HOLIDAY MENUS

Plated Dinner

Menus Are Available For 20 Guest And Above

Option Four

Four Courses

Lobster Bisque

Brandy Cream

Or

Wild Mixed Baby Lettuces

Teardrop Tomatoes | Roasted Harvest Vegetables | Sprouts | Lavender Balsamic

Ceviche

Fresh Catch of the Day | Lime | Ginger | Coconut Milk | Mutton Pepper | Pomegranate | Cilantro

Or

Salad

Baby Kale | Roasted Beets | Crispy Roasted Chick Pea | Parmesan Cheese | Lemon Dressing

Surf And Turf

Petite Filet Mignon | Grilled Lobster | Yukon Gold Puree | Glazed Brussels Sprouts

Or

Turkey & Ham

Roasted Free Range Turkey | Grilled Black Forest Ham | Chestnut Stuffing | Giblet Gravy
Mashed Potatoes | Cranberry Sauce | Seasonal Vegetables

Coconut Panna Cotta

Mango Compote | Sesame Tulle

Or

Island Spiced Molten Chocolate Cake

Molten Chocolate Ginger Cake | Banana Caramel Ice Cream

Coffee, Tea and Decaffeinated Coffee Will Be Served With The Menu

Vegetarian Option will be Available

You Can Create Your Own Menu by Mix and Match from the Above Menu Options
Price Will Be Given Accordingly