



*Rent-A-Chef*

## *Entrees - 3<sup>rd</sup> Course*

Please select a common choice of one

Roasted Eggplant and Zucchini Primavera [V]  
Farfalle, Cherry Tomato, Garlic, Chili Flakes and Fresh Herbs

Fresh Spinach and Ricotta Ravioli [V]  
Fresh Tomato Concasse, Basil Oil and Shaved Parma

Duet of Local Snapper and Lobster - Cayman Style  
Rice and Beans, Sauteed Veggies and Fried Plantain

Broiled, Grouper with Orange-Chardonnay Cream  
Garlic Mash Potato and Organic Baby Veggies

Tandoori Wild Salmon  
Basmati Pilaf, Mango Chutney, Papadom and Asian Slaw

Seafood Linguine  
Lobster, Shrimp, Scallops with Chili Flakes, and Grape Tomato

Oven-Roasted Sea Bass with Truffle Butter  
Asparagus Bundle and Parsley Fingerling Potato

Seafood Carbonara – Lobster, Shrimp and Scallops  
Pasta Shells, Bacon, Cream and Shaved Parma

Blackened, Local Snapper Fillet with Avocado-Mango Salsa  
Parsley Potato and Veggies





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## *Entrees - 3<sup>rd</sup> Course*

Please select a common choice of one

Chicken Parmigiana  
Served Over Linguine Alfredo and Sauteed Rapini

Chicken Tikka Masala  
Basmati Pilaf, Mango Chutney, Papadom and Raita

Centre-Cut Pork Chop with Caramelized Apples and Figs  
Red Wine Reduction and Grilled Veggies

Mustard-Herb Crusted Lamb Rack  
Mint Jus, Fingerling Potato and Veggies

Grilled, NY Striploin Steak with Peppercorn Sauce  
Roast Potato and Veggie Bundle

Grilled, Rosemary Organic Chicken Breast  
Fresh Mushroom Ravioli, Walnuts and Porcini Cream Sauce

Grilled Filet Mignon with Parsley Béarnaise Sauce  
Port Reduction, Garlic Mash Potato and Veggies

Marinated Lamb Chops with Cilantro-Mint Pesto  
Served over Roast Fingerling Potato and Broccolini

Pork Vindaloo [Spicy]  
Basmati Rice, Mango Chutney and Asian Slaw

