



MENU

NASSAU EDITION

Colonial High Tea



Savouries

Lobster puff

Choux pastry filled with creamy apple celery lobster salad pickled red onion and chives

Caviar and grouper cupcake

Nassau Grouper shallots and dill cupcake crème fraiche and caviar

Classic cucumber and cream cheese finger sandwich

Chili and Bahamian Honey glazed sweet potato fondant

Yogurt mousse Bluefield farm microgreens and crispy shallots

Bahamian gin pink peppercorn salmon gravlax

Batata potato blinis horseradish salmon roe fresh herb garden dill

Steak tartine

Grilled steak on grits fritter topped with caramelized onions

Rice and peas suppli

Panko crusted rice and peas ball with mango jerk sauce

Classic Tea Time Scones

Bahamian aged rum raisin and spice scones

Bahamian pepper jelly, guava jam, Devon style cream, maple butter

Sweet Things

Caramelized roasted pineapple profiteroles

Tender orange and almond financier

Bahamian guava duff

Dark chocolate cupcake creamy coconut frost

Mango panacotta



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