



# MENU

## NASSAU EDITION

*Casual Dining Menu & Gourmet Trays*

## Gourmet Breakfast

Lobster eggs benedict  
 Poached eggs over toasted English muffins, with Montague poached spiny lobster  
 Topped with silky Hollandaise sauce  
 Grilled cherry tomatoes and Bluefields farm baby greens

Classical fluffy French herb garden omelet  
 Grilled cherry tomatoes

Garden vegetable Royale  
 Creamy vegetable and egg custard  
 Topped with crispy bacon flakes, grilled asparagus and cherry tomatoes

Thin French crepes with warm mango chunks  
 Heavy cream whip

Bahamian banana French toast  
 Topped with rich vanilla whip

Healthy choice  
 Tropical fruit salad, Greek yogurt, Bahamian honey  
 High protein peanut granola, sunshine tropical fresh turmeric smoothie

## Assorted Gourmet Trays

### **Gourmet finger sandwiches**

10 pieces

Cucumber and cheese, Abaco egg sandwich, smoked salmon and avocado, cheddar cheese and pepper jelly, deli meat and caramelized onions, Chicken salad

### **Selection of finger food canapes**

12 pieces

Lobster puff, Crab salad in philo dough shell, Premium steak caramelized onion on grit fritter, Abaco deviled egg, Bahamian gin salmon gravlax horseradish cream on Batata blini, Panko crust Conch potato goat pepper ball

### **Selection of Cheeses**

Assorted quality cheese platter, crackers grapes, nuts Pepper jelly, Bahamian pineapple jam, Bahamian honey

### **Selection of Cold Cuts**

Assorted premium Italian cold cuts  
Grissini, radishes, pickled onions, small French gherkins

### **Club 55 St Tropez crudités basket**

Classic vinaigrette, anchovy sauce, chickpea houmous, flatbread

### **Seasonal fruit Platter**

## Gourmet Sandwiches

Bahamian spicy lobster roll

Soft bun filled with goat pepper spiced creamy apple celery and lobster salad

Spicy Jerk chicken wrap  
Authentic Bahamian coleslaw

Four seasons style club sandwich  
Toasted 3 layered white bread triangles  
Slow cooked chicken breast, crispy bacon, tomato, egg, butter salad, mayonnaise

Half pound fresh ground Beef Cheeseburger  
Homemade brioche bun locally farmed caramelized onions, tomatoes & Bluefield farms  
butter lettuce  
Rich rum cocktail sauce

Catch of the day fish taco Blackened grouper fish on cornmeal soft shell taco  
Sweet sour red cabbage and spring onion topping  
Sour cream and lime and goat pepper dressing

## Salads

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Montague spiny lobster Waldorf and cabbage salad  
 Poached lobster medallion on apple celery, green grapes and cabbage in a creamy citrus  
 mayonnaise topped with walnuts

Classical Caesar salad  
 Topped with lemon marinated and iron cast grilled chicken breast

Tropical conch salad Conch ceviche with papaya pineapple and mango

Authentic Niçoise Salad  
 Tuna, tomato, spring onions, fava beans, celery, green bell peppers, Abaco farm eggs,  
 anchovies, red radish, small purple olives from Nice and herb garden basil

Bahamian Stone Crab claw cocktail salad (available only in season)  
 Bahamian poached and shelled stone crab  
 Rich rum cocktail sauce on Bluefields farm butter lettuce

## Soups

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Traditional Bahamian Conch chowder

Chilled Andalusia Gazpacho  
 With locally grown green bell peppers, cucumber and red onions, goat peppers and  
 tomatoes  
 Goat cheese mousse and spicy croutons

Authentic French Onion soup  
 Bahamian farmed onion soup with puff pastry  
 And cheese croutons

Creamy lobster bisque on lobster medallion  
 Coral tuile

## Main Course

### **Bahamian fish and chips**

Crispy battered catch of the day  
Batata potato fries & herb garden tangy tartar sauce

### **Bahamian Jerk chicken leg**

Locally farmed fried plantains and coleslaw

### **Montague spiny lobster bisque paccheri**

With cherry tomatoes and fresh herb garden basil

### **Authentic Beef tenderloin satay skewers**

Bahamian peanuts sauce & pickled cucumber salad

## Desserts

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Classic tiramisu

Chocolate caprice cake

Pineapple two ways roasted and fresh éclair pastry

Mango panacotta Almond caramel tuile



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