

LE BLEU

Day One

HORS D'OEUVRES

Devilled Eggs with Salmon Roe, Wasabi mayo
Snapper and Strawberry Tartare

APPETISER

Parmesan Savoury Crème Brulee

ENTRÉE

Pan Seared Chilean Sea Bass with Duchess Potatoes
Mange tout and Pea Puree, Roasted Cherry Tomatoes

DESSERT

Molten Chocolate Sponge Cake, Crème Fraiche
Or Ice Cream, Fresh Berries in Liqueur

LE BLEU

Day Two

LUNCH

Chilled Gazpacho soup with Chunky Veg topping and Shrimp Tail
Ultimate Grilled Cheese Sandwich with Green Salad
Assorted Fruits and Sorbets

HORS D'OEUVRES

Mango and Tuna Tartare
Grilled Lamb Skewers with Yoghurt Mint Dip

APPETISER

Local Conch Ceviche, Mache Greens with a Citrus Vinaigrette

ENTRÉE

Coffee Rubbed Beef Tenderloin with Whipped goat Cheese,
Garlic Mash, Green Beans, Glazed Carrots, Balsamic Red Wine Jus

DESSERT

Mango and Lime Cheesecake

LE BLEU

Day Three

LUNCH

Crisp Caesar Salad, Romaine Hearts,
Parmesan Tuile, Poached Egg and Chefs Caesar Dressing

Le Blue Lobster Mac n cheese
Fresh Berries, Honey Vanilla Mascarpone

HORS D'OEUVRES

Steam Pork Dumplings or duck with Soy Dipping Sauce
Tuna Teriyaki, Ginger Teriyaki Glaze, Wakame Salad

APPETISER

Asian Spinach Salad, with Citrus Segments, Honey Roasted Nuts,
with a Miso Dressing

ENTRÉE

Pan Seared Crayfish Tails, Quinoa, Cucumber and
Beansprout Slaw and a Soya Butter Sauce

DESSERT

Anguillan Coconut Tart, with Crème Anglaise
and Blueberry Coulis

LE BLEU

Day Four

LUNCH

Mango and Avocado Salad with Passion Fruit Dressing
Polenta Bruschetta with Shrimp and Spinach Pesto
Freshly Baked Cookies with Ice Cream and Sorbets

HORS D'OEUVRES

French Toast with Pate and Cornichons
Sriracha Shrimp in Mini Filo Cups

APPETISER

Roasted Corn and Bell Pepper Soup

ENTRÉE

Lemony Salmon with Cherry Tomato Couscous
Asparagus and Salmoriglio Sauce

DESSERT

Pannacotta with Strawberries, Basil and Balsamic Syrup

LE BLEU

Day Five

LUNCH

BEACH PICNIC

Guilla Burgers with Coriander Chilli and Lime Sauce

Hot Dogs, Mustard Mayo, Ketchup

Grilled Fish

Sweet Potato Fries

Coleslaw, Green Salad, Couscous Salad, Various Dressings

Tropical Fruit Salad with Mint Malibu Syrup

HORS D'OEUVRES

Mini Savoury Cone, Smoked Salmon,

Sour Cream and Dill Ice Cream

APPETISER

Pan Sear Lobster/Crab Cake, Granny Smith Apple Slaw and Tropical

Mango Sauce

ENTRÉE

Chicken Piccata with Buttermilk Mash, Asparagus, Comfit Cherry

Tomatoes and Lemon Piccata Sauce

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DESSERT

Fresh Pineapple, Caramel Crusted

With Coconut Sorbet

LE BLEU

Day Six

LUNCH

Grilled Tuna/or Shrimp

Salad Nicoise

Passion Fruit Sponge Cake with Mango and Passion Fruit Coulis

HORS D'OEUVRES

Mini Meatballs, with Cranberry and Dill Sauce

Coconut Crusted Shrimp with Sweet Chilli Sauce

APPETISER

A Sailors Spinach Salad, Fresh Baby Spinach

Topped with Goats Cheese, Red Onions, Strawberries, Orange Segments

With a Warm Bacon Vinaigrette

ENTRÉE

Braised Short Rib, Horseradish Mash and Tempura Vegetables

DESSERT

Eton Mess (An English Classic) Fresh Strawberries

Meringue and Cream

LE BLEU

Day Seven

LUNCH

Pear and Cranberry Salad, Bibb Lettuce
Roasted Nuts, with a Shallot Dressing
Brownies with Chocolate Sauce and Vanilla Ice Cream

HORS D'OEUVRES

White Fish Veloute Shots
Mini Johnny Cake Pockets with Beef or Chicken

APPETISER

Gingered Pumpkin Soup Laced With Coconut Milk

ENTRÉE

Aged Sirloin with Roasted Garlic, Rosti Potatoes
Mushrooms, Green Beans, Served With a Roquefort and Chive Sauce

DESSERT

Pannacotta with Ginger Tuile and Raspberry Coulis

LE BLEU

Day Eight

LUNCH

Grilled Chicken Skewers with Cherry Tomatoes and Basil
Seafood Kebab with Crème Fraiche, Horseradish and Lime Dip
Mediterranean Greek Salad, With Yoghurt Dressing
Coconut Cookie, Sliced Mango Sandwich, Ice Cream and Lime Zest

CARIBBEAN GRILL NIGHT FROM THE GRILL

Lobster
Crayfish
Baby Back Ribs
Chicken Legs

SIDES

Coleslaw, Potato Salad, Rice and Peas
Fried Plantains, Green and Mixed Salads
Various Dressings

DESSERT

Assorted Desserts of the Night

LE BLEU

Day Nine

LUNCH

Pomegranate Green Salad
Thai Shrimp Curry, Coconut Rice, Carrot and Zucchini Slaw

OR

Seafood Wrap with Shoestring Fries

HORS D'OEUVRES

Tempura Vegetables with Artichoke Dip
Spiced Calamari with Lemon Tartare Sauce

APPETISER

Lemon Tiger Prawns with a Truffle Mushroom Spinach Tart

ENTRÉE

Oriental Snapper with Julienne Vegetables and
Jasmine Rice

DESSERT

Coconut Pavlova with Tropical Fruits and Passion Fruit Cream

LE BLEU

Day Ten

LUNCH

Jerk Chicken Wrap with Sweet Potato Fries and Wasabi Aioli
Fresh Pineapple in Brandy Snap Basket

HORS D'OEUVRES

Pan Seared Scallops with Lime and Crispy Shallot Topping
Smoked Salmon Roulade with Salmon Caviar

APPETISER

Roasted Beet and Goat Cheese Spinach Salad
With Balsamic Vinaigrette

ENTRÉE

Rosemary Garlic Chilli Chicken, With Pasta Pesto
Spinach, Green Beans and Fresh Grated Parmesan

DESSERT

Crème Brulee with Roasted Figs and Blackcurrant

LE BLEU

Day Eleven

LUNCH

Crayfish Salad
Turkey BLT Sandwich French Fries
Roasted Peaches, Crème Fraiche

HORS D'OEUVRES

Salmon Blinis, with Dill, Horseradish and Lime Crème Fraiche
Salami cups Filled with Goats Cheese and Roasted Peppers

APPETISER

Anguillan Lobster Bisque

ENTRÉE

Poached Halibut, Buttermilk Mash
Pea and Mint Puree and Cherry Tomato Comfit

DESSERT

White Chocolate Brioche Pudding with Fresh Berries
and Vanilla Ice Cream

LE BLEU

Day Twelve

LUNCH

**Cobb Salad, Grilled Chicken Breast, Egg, Bacon with Blue Cheese Dressing
Mini Fruit Tartlets with Assorted Sorbets**

HORS D'OEUVRES

**Conch Fritter with Ginger Infused Tartar Sauce
Vegetable Crudités with Lemon Thyme Houmous**

APPETISER

**Roasted Asparagus wrapped in Prosciutto
Served with Hollandaise Sauce**

ENTRÉE

**Lobster Fettuccini with Roasted Garlic
Tomato Basil Comfit and a Lobster Champagne Cream Sauce**

DESSERT

**Peach and Raspberry or Apple and Pear Crisp
With Crème Anglaise**

LE BLEU

Day Thirteen

LUNCH

Mahi Mahi with Green Salad and Chefs Fries
Poached Pear topped with Candy Crisp and
Yoghurt Ice Cream

HORS D'OEUVRES

Spinach and Mushroom Tartlets
Local Snapper Tartar with Citrus Strawberries and
Lime Zest

APPETISER

Five Spice Butternut Squash Soup

ENTRÉE

Pan Seared Lobster Tails, Parsnip Puree
Assorted Steamed Vegetables and a
Light Garlic Herb Sauce

DESSERT

Crème Caramel with Fresh Berries

LE BLEU

Day Fourteen

LUNCH

Grilled Lemon Chicken Salad
Caprice Salad, Grouper, Tacos, Tri Coloured Pepper Spinach
Wild Rice, Caviar of Corn, Black Bean and Avocado
Assorted Berry Tart with Whipped Cream

HORS D'OEUVRES

Bruschetta with Peppers and Gorgonzola
Marinated Calamari, Feta Cheese and Caviar Dip and Vegetables

APPETISER

Roasted Leek and Potato Soup

ENTRÉE

Rack of Lamb, Fresh Rosemary, Thyme and Garlic
Fingerling Potatoes, Pea Puree, Glazed Carrots and Lamb Jus

DESSERT

Strawberry Shortcake with Fresh Berries
And Whipped Cream

LE BLEU