



International Private Chef

Caribbean Menu

Canapes

Rum marinated chicken skewers with pineapple relish

Jerk spiced shrimp skewers with mango salsa

Chilli and lime crab on plantain crisp with avocado & coriander

Mini beef patties

Mini jerk chicken burgers with pineapple mango and chilli

Salt fish cakes with garlic chilli mayo

Suya lamb with tomato chilli and onions

Cones of sweet potato fries season with jerk salt

Spiced yam balls dusted with coconut flakes

Roasted vegetables in a pastry cup with black bean sauce

Mini ackee and salt fish dumplings with mango mouli salsa

Private | Events | Hospitality

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Caribbean Menu

Starters

BBQ shrimp skewers with sweet and sour Jamaican guava Sauce with
West Indian Scotch bonnet slaw

Red snapper cured with citrus, grapefruit & avocado smoked chilli dressing & tostones

Caribbean spiced crab cakes with a chilli mango mouli salsa

Bahamian fish stew with dumplings

Main Course

Jerk BQQ chicken and rice and peas and slaw salad

Black bass with red pepper-white bean puree, Kalamata and Marcona lemon sorrel

Sea Food Stew with prawns, mussels and sea bream cooked in palm oil, coconut milk and Orange Juice. Served with sweet peppers, okra

Jamaican Mackerel rundown with scotch bonnet sauce

Desserts

Sweet potato pudding with Barbados rum Ice cream

Jamaican rum cake with coconut sorbet, fried plantain

Hummingbird cake with pineapple and mango salsa

Caramelised plantain mille-feuille with praline Ice cream and toffee popcorn

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