



**Menus for Bird of Paradise
Prepared by
Chef Kylon Hull**

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Breakfast or Brunch Options

Fresh Fruit Platter and Assorted Yogurts

Cereals or Granola

Egg white frittata
Spinach, tomato, and feta.

Omelets
with a choice of ham, onion, tomato, peppers, mushrooms and cheese.

Eggs made to order

Eggs Benedict

Vegetable Eggs Benedict

Egg McMuffins

Sautéed potatoes

Bacon or sausage

Breakfast Pizza

Belgium Waffles
Fresh fruit, whipped cream, toasted almonds

Cinnamon French Toast

Nutella banana crepes

Pancakes (plain, banana, or blueberry)

Smoked Salmon
Bagels, cream cheese, capers, and onions

Le Bon Pain croissants (chocolate, almond, or plain)
Le Bon Pain danish (coconut or cinnamon raisin)

Toast (wheat or white) or English muffins with choice of
mango, passion fruit, or strawberry jams.

Anguillian Breakfast
Saltfish, boiled eggs, and homemade johnny cakes.

Lunch Options

Soups

Conch chowder
Corn chowder
Spicy local fish soup
Roasted broccoli and cheddar soup
Chef kylon delicious Italian soup
(Ground beef, vegetables , elbow pasta)
Chilled cucumber gazpacho
Chef Kylon's creamy pumpkin and carrot soup
(all served with homemade garlic croutons)

Salads

Island green salad tossed
with passion fruit dressing.
Add ons: blackened shrimp, grilled chicken breast
or grilled mahi mahi.

Caprese Salad
with tomato and buffalo mozzarella
tossed in pesto, fresh basil, and drizzled
with aged balsamic vinegar

Classic Caesar salad
with shredded romaine, garlic croutons, parmesan cheese
with or without anchovies.
Add sliced chicken breast, grilled shrimp,
or poached lobster (if available)

Grilled Chicken Cobb Salad
Chopped romaine, tossed in a citrus dressing,
accompanied by finely chopped eggs, tomatoes,
roasted beets, bacon, and blue cheese.

Tomato, Cucumber and Avocado Salad
with feta cheese, finely chopped parsley in a cherry gastrique.

Greek Salad
chopped lettuce of romaine, fresh tomato, cucumbers, capers, onion,
feta cheese, olives and a classic greek vinaigrette

Fruit Salad
Fresh cut fruit, and mixed berries

Sandwiches

Grilled mahi mahi
Served on a toasted Bun
with lettuce, tomato, grilled pineapple slices and
accompanied by tartar sauce, cole slaw

Traditional American Burger
Chicken Burger or Hot Dog
Served on a toasted bun with tomato, lettuce,
sautéd onions, pickles, with a choice of
American or Swiss cheese.

Club Sandwich
on Le Bon Pain's French Baguette
with ham, turkey, bacon tomato and lettuce.

Italian Sandwich
Pesto, fresh mozzarella cheese, grilled eggplant, oven roasted tomato ,
on a Le bon Pain baguette

Grilled Vegetable and Swiss Cheese
Eggplant, bell peppers, red onion, zucchini, and a
garlic aioli served on a ciabatta bread

Grilled Lobster Wrap
Mango salsa, avocado, lettuce, tomato,
lobster chunks, jerk mayo dressing

Tuna Melt
seasoned tunafish with onions and swiss cheese

Choice of Starch with Salads and Sandwiches

French Fries
Garlic mashed potatoes
Steamed vegetables
Anguillian style rice and peas
Corn on the cob
Fried plantains
Pasta salad
Garlic bread or corn bread
Fresh cut fruit

Homemade Pizzas (thin crust)

Choice of toppings :
Fresh mozzarella, shredded mozzarella, tomato and basil,
pepperoni, sausage, chicken, fresh vegetable, pineapple, or seafood

Quesadillas

Fish, chicken or beef
In warm flour tortillas.
Sautéed vegetables, mozzarella cheese, black beans, pico de galio
served with guacamole and sour cream.

Entrées

Grilled Crayfish
(depends on availability)
Served with a sweet potato mash,
fresh steamed vegetables, a side of fried plantain,
and a lemon butter sauce

Chef Kylon's Caribbean BBQ
Barbecue chicken and spare ribs in a mango barbecue sauce,
corn on the cob, Caribbean potato salad, and Chef Kylon's
special coleslaw and homemade Johnny Cakes

Dinner Menus

Starters - Soups

Chef Kylon's Carrot and pumpkin soup
Roasted Butternut squash soup
Coconut Pumpkin Curry soup
Broccoli and cheese soup
Seafood Chowder
Roasted asparagus and leek soup
Cucumber Gazpacho
Creamy Mushroom soup

(All Soups are served with cheesy garlic bread)

Starters - Salads

Caprese Salad
with tomato, mozzarella,
pesto and basil

Mixed green salad
With a Passion fruit dressing

Classic Caesar Salad
with shredded romaine, garlic croutons,
shaved parmesan cheese with or without anchovies.

Greek Salad
Chopped romaine, fresh tomato, cucumbers, capers, onion,
feta cheese, olives and a classic greek vinaigrette

Spinach Salad
Dried cranberries, toasted almonds, spinach, avocado,
blue cheese, boil egg quarters, orange sesame dressing

Vegetable Spring Roll

Asian style sautéed vegetables, basil oil, and a
sweet and sour dipping sauce

Shrimp cocktail

with horseradish sauce

Entrées

Herb-crusted Rack of Lamb

with a port wine reduction, served with a
goat cheese and spinach potato gratin,
orange segments, steamed carrots

Pan-roasted Veal Chop

In a Marsala wine sauce, sautéed mushrooms, and a basil pesto risotto

Chef Kylon's Caribbean Barbecue

Chicken and Spare ribs, in a mango barbecue sauce,
accompanied by local style "Johnny Cakes",
potato salad, corn on the cob, and traditional style cole slaw.

Grilled Local Lobster or Crayfish

in a lemon butter garlic sauce
Steam Vegetables, Anguillian rice and peas, fried plantain

Pan- Seared Five Spiced, Chilean Sea Bass (on special order)

with a mango chutney on a bed of coconut rice,
steamed bok choy, and a lemon shallot butter sauce.

Coconut-crusted Pan-seared Mahi Mahi

with a creamy citrus sauce, truffle garlic mashed potatoes,
blanched spicy broccoli, topped with a pineapple salsa.

Flax Seed Herb Crusted Stuffed Salmon Fillet

Oven roasted Eggplant, steamed Vegetable, boiled Plantain

Steamed Local Red Snapper (Oriental Style)

Over a bed of Seasoned steam rice, Asian style veg, drizzled with hot sesame oil

Eggplant Parmigiana

Roasted eggplant Layered “ Lasagna Style”, with
Spinach, Mushroom, ricotta cheese, Roast corn

Beef Tenderloin

with a red wine sauce and
wilted spinach, mushrooms, and potato gratin

Oven Roasted Stuffed Chicken Breast

Roasted red peppers, spinach, Mozzarella cheese,
with a tomato pesto cream sauce, served with steamed coconut rice

Jerk Grilled Tuna Fillet

Basil mash potato, sautéed pumpkin with fresh rosemary, citrus ginger sauce

Oven Roasted Duck Breast

On a bed of finely cut sautéed vegetable cous cous, steam cauliflower, carrot sauce

Shrimp Scampi

sautéed shrimp, garlic chardonnay cream sauce, cheese crouton

Fettucine Pasta

with Chicken, Seafood or Vegetables mild basil cream sauce

Spaghetti Bolognese

Shaved parmesan cheese, fresh herbs and Garlic Bread

Dessert Menu

Coconut Tart

Pineapple rum sauce, and vanilla ice cream

Trio of Sorbet

Coconut, passion fruit, mango, lemon, raspberry

Ice cream Trio

Vanilla , chocolate, pistachio, strawberry, cookies and cream

Passion Fruit Parfait

Served with caramel sauce and sliced tropical fruit

Mango Soup

Topped with, lime jelly and mango sorbet

Pecan Pie

Cinnamon whipped cream, vanilla bean sauce

Chef Kylon's Banana Fritters

Drizzle with warm cooked apples, served with a Chantilly cream and oat crumble

Exotic Roasted Apple Spring Roll

Layered with a salted caramel sauce, strawberry compote,
and a vanilla dipping sauce

Molten lava chocolate Cake

Served with a raspberry sauce, chocolate crumble and vanilla ice cream

Ginger Crème Brulé

Silky Strawberry Yogurt Panna Cotta

Lemon blueberry sauce, fresh strawberries and hazelnut Pirouline crumble

Old fashion Apple Crisp

with vanilla ice cream and caramel sauce

Mango Cheese cake

Bread Pudding with Spiced rum Sauce

Cocktail Party

Coconut shrimp with a Mango chutney

Homemade chicken nuggets (for children)

Sushi with Crab and avocado or salmon and cream cheese

Chicken satay with peanut sauce.

Wings Supreme
(Mild, bbq, spicy)

Spinach and tomato bruschetta.

Mini Pizza
Margarita, vegetable, pepperoni, ham, or pesto

Devil Eggs

Mini crab cakes
with homemade tartar sauce

Burger sliders
With Mushrooms and Boursin cheese

Spicy shrimp kebobs

Garlic Shrimp

Warm Pitas bread with smoked salmon dip

Sweet and sour meatballs

Crudit  platter
(With ranch dipping sauce)

Cheese tastings
with assortment of crackers and red grapes

Mini Chicken, vegetables spring roll
(Sweet chili sour sauce)

Sweet and Sour Meatballs