



2017 Menus for Bird of Paradise
Prepared by
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Breakfast or Brunch Options

Fresh fruit platter
Assorted yogurt

Omelet with a choice of
ham, onion, tomato, peppers, mushrooms and cheese.
scrambled eggs

Eggs made to order

Eggs Benedict

Smoked salmon-Eggs Benedict, spicy hollandaise

Sautéed potatoes

Bacon or sausage

Breakfast Pizza

Belgium Waffles
(Fresh fruit, whipped cream, toasted almonds)

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

Smoked salmon bagel
cream cheese, capers, and onions

Le Bon Pain croissants (chocolate, almond, or plain)

Le Bon Pain danish (coconut or cinnamon raisin)

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

Cinnamon coconut french toast

Nutella banana crepes

Pancakes (plain, banana, or blueberry)

Cereals or Granola

Lunch Options

Soups

Seafood chowder
Corn chowder
Spicy local fish soup
Roasted broccoli and cheddar soup
Chilled carrot gazpacho
Chef Kylon's creamy pumpkin and carrot sou
(all served with homemade garlic croutons)

Salads

Beef Salad

Tender sliced Marinated grilled beef,
local lettuce, tomatoes, cucumber, red onions

Watermelon, Mint Avocado Salad

with Fresh mozzarella cheese, finely chopped local Lettuce
and cherry tomatoes in a cherry gastrique

Spinach Salad

baby spinach, marinated red onions, dried cranberries
and roasted pecans in a citrus dressing

Tossed Island green salad

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,

Greek Salad

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

Sandwiches, Burgers, Taco's and Wraps

Chicken Caesar wrap

Crisp romaine lettuce, herb marinated grilled chicken breast,
and a spicy dill aioli

Grilled Lobster Wrap

mango salsa, avocado, lettuce, tomato,
lobster chunks, jerk mayo dressing

Blackened Fish Wrap

Local red snapper, grilled pineapple slices,
avocado , tartar sauce

B.O.P (Bird of paradise) House Burger

Caramelized onions, mild guacamole, oven roasted tomatoes slices,
with a chipotle dressing

Chef Kylon's Surf and turf Burger

Grilled ½ lobster tail, 6oz angus beef, pico de gallo, cilantro aioli

Club Sandwich

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

Choice of Starch with Salads and Sandwiches

French Fries

Steamed vegetables

Anguillian style rice and peas

Corn on the cob

Fried plantains

Pasta salad

Garlic bread or Corn Bread

Fresh cut fruit

Pizzas

Delicious 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 galo
served with guacamole and sour cream.

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

Coconut Pumpkin Curry soup

Broccoli and cheese soup

Seafood Chowder

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

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

Surf and Turf

½ Freshly caught lobster, grilled 4 oz NY sirloin, oven roasted garlic pomme puree, steamed bok choy,

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.

Flaxseed Crusted, Roast Pork

grilled eggplant lasagna, steamed asparagus, and a tarragon au jus

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

Pan- Seared Five Spiced, Duck Breast

on a bed of carrot purée, side of mango chutney
Grilled vegetables

Fettuccine 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

Crudité platter
(With ranch dipping sauce)

Cheese tastings
with assortment of crackers and red grapes

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