PACKITCHEN
Delicious Food, on Airplanes

CATERING MENU

WAYS TO ORDER:
o Order on our website at PAC-Kitchen.com
o Email us at catering@provoaircenter.com
o Via FlightBridge
o Via DeliSky

We prefer 72-hour notice for all orders. For orders less than 24 hours before flight, please contact us directly at catering@provoaircenter.com for suggestions.

In addition to these suggestions, our new menu planning service is complimentary! Let our chefs help you choose the freshest and best local ingredients for customized menus tailored to your exact requirements.

We're always happy to plate directly on your own platters and dishware to save you time on board…we'll even give you a discount!

NEW! Our catering is available for inbound as well as outbound flights – let us stock your fridge/freezer so you can spend your first day relaxing!

Cancellations must be received 24 hours prior to the requested delivery time (not flight departure time).
Special (named) wine, beer and liquor cannot be canceled once order is placed, as the suppliers will not accept returns.

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BREAKFAST/EARLY MORNING

PLATTERS/BOARDS

BREAKFAST CHEESE BOARD
Selection of 5 Mild Imported Cheeses, served with house-made fig chutney, marmalade and whipped honey butter, assorted artisanal breads and crackers

EUROPEAN BREAKFAST
Aged Cheddar, Creamy Gouda, deli-style ham, oven-roasted turkey, served with hard boiled eggs, dried fruit and candied nuts, fresh baked croissant and yogurt

SCOTTISH SMOKED SALMON + BAGELS
Scottish Smoked Salmon , whipped scallion and plain cream cheeses, capers, sliced red onion, sliced garden tomato, arugula, lemon, plain or Everything bagels available

HOUSE-CURED GRAVLAX + BAGELS
Vodka, beet and caraway house-cured Atlantic salmon, thinly sliced, whipped scallion and plain cream cheeses, capers, sliced red onion, sliced garden tomato, arugula, lemon, plain or Everything bagels available

FRESH SLICED FRUITS
Assorted fresh sliced fruits and berries **selection may vary based on season and availability*

A LA CARTE CONTINENTAL

ASSORTED BREAKFAST PASTRIES (BREAKFAST BREADS), FOR ONE
House-baked sweet bread, mini plain and chocolate croissants, sweet and savory mini muffins, jam, Nutella and butter

VIENNOISSERIE
Assorted mini croissants, chocolatine and Danish with Nutella, butter and preserves

HOUSE-BAKED MUFFINS
Assorted sweet muffins and savory cornbread muffins served with butter and preserves

FRESH BAKED SCONES
Daily selection or specific flavours upon request
Served with preserves

BREAD **sliced or whole loaf, options may vary, based on availability*
Seed bread
Sourdough
Baguette (full or demi size)
Whole wheat/white pullman
English Muffin
Bagels – plain, poppyseed, everything
Pumpernickel/Rye

OVERNIGHT OATS or CHIA PUDDING *200g*
Banana Muffin – banana, cinnamon, almond milk, roasted walnuts, topped with house granola
Chai Coconut – cardamom, honey, coconut milk, toasted coconut
Mango-Passion – mango, passion fruit, coconut milk, toasted coconut, roasted almonds
Mixed Berry – almond milk, vanilla, mixed berry compote, fresh berries, topped with house granola

GREEK YOGURT *150g*
Served in glass jars

FLAVOURED YOGURT *150g*
Served in original packaging *(Chobani, Fage, Siggi's, or comparable brand)*

HOUSE GRANOLA *150g*
Oats, nuts, seeds, dried cranberries, maple syrup drizzle

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BREAKFAST PANTRY ITEMS
Bonne Maman Jams and Jellies *28g*
Honey *28g*
Whipped Butter *28g*
(salted, unsalted, honey

Individual Cereal Boxes *25g (assorted flavours)*
Hard Boiled Egg

A LA CARTE HOT BREAKFAST

BELGIAN WAFFLES
Served with whipped cream, maple syrup, fresh berries

PAIN PERDUE
Cinnamon egg custard brioche pudding, pan fried and served with tropical fruit compote, syrup and toasted coconut

LEMON RICOTTA PANCAKES
Served with limoncello-berry syrup and fresh blueberries

BREAKFAST SANDWICH
Over easy organic free-range egg, aged cheddar, bacon, arugula, sliced tomato

SHASHUKA *chef's favourite*
Three eggs poached in a spiced tomato sauce, served with sourdough toast, thick yogurt, feta cheese, chickpeas and fresh herbs

WHOLE EGG FRITTATAS/OMELETS **egg whites only available*
Mediterranean – kale | cremini | tomato | feta | fresh herbs
Veggie Market – roasted peppers | onions | mushrooms | zucchini | kale | goat cheese | fresh herbs
Ham + Cheese – black forest ham | Emmenthal | fresh basil
Smoked Salmon – Scottish smoked salmon | cream cheese | scallions | fresh herbs

SIDES + SUCH
Maple peppercorn bacon *150g*
Turkey Bacon *150g*
Black forest ham *150g*
Roasted turkey breast *150g*
House made chicken sausage patty *150g*
Scottish smoked salmon *100g*
House cured salmon Lox *100g*

Sauteed breakfast potatoes
Herbed potato rosti
Sauteed sweet potatoes
Roasted cherry tomatoes
Grilled mushrooms
Caicos Grits – with or without cheese

KID'S BREAKFASTS

Served a la carte or as kid's breakfast trays with Juicy Juice box (apple or orange), goldfish crackers, fresh fruit, yogurt smoothie

PANCAKES
Classic buttermilk pancakes served with maple syrup

FRENCH TOAST
Thick-cut white bread dipped in egg custard and served with maple syrup

CREAMY SCRAMBLED EGGS
Two softly scrambled eggs, with bacon or sausage, toast

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BEVERAGES

MILK **provided in pint of half pint size bottles*

- Organic whole
- Organic lactose free whole
- Generic whole
- Generic 2%
- Generic skim
- Soy milk
- Oat milk
- Coconut milk
- Almond milk
- Chocolate milk

JUICES **provided in pint or half pint size bottles*
Orange juice, freshly squeezed **specify with pulp or strained*
Grapefruit juice, freshly squeezed **specify with pulp or strained*
Watermelon
Lemonade
Apple – cold pressed or Martinelli's
Cold pressed Green Juice
Kombucha
Flu Shot – ginger, turmeric, lemon **60ml*
Ginger Soother – ginger, lemon, agave, filtered water

SMOOTHIES **provided in pint or half pint size bottles*
Green Machine – spinach, kale, banana, pineapple, almond milk
Power Up -peanut butter, banana, cocoa, green apple, coconut milk, honey
Red Berry – mixed berries, yogurt, banana, honey
Bolthouse Juices Smoothies available also

TEA/COFFEE
Our service experts prepare dark roast coffee, sustainably sourced for all flight requests as a complimentary service.
We always serve organic premium brand teas.

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ALL DAY TO SHARE + SNACK

DISPLAYS + BOARDS

CHEESE BOARD
Selection of hard, soft, aged and bleu cheeses, dried and fresh fruits, nuts, chutneys, breads and artisanal crackers

CHARCUTERIE BOARD
Selection of cured meats, dried fruits, nuts, marinated vegetables, olives, mustards and crackers

MEDITERRANEAN BOARD
Marinated feta, marinated vegetables, olives, hummus, babaganoush, spicy tomato relish, seasoned yogurt, jeweled couscous and flatbreads

CRUDITES DISPLAY
Seasonal vegetables with two house made dips

GRILLED VEGETABLES DISPLAY
Assortment of marinated and grilled Mediterranean vegetables with goat cheese, pesto and balsamic drizzle

DELI SANDWICH DISPLAY
Assorted sliced deli meats and cheeses, tuna and egg salad, served with butter lettuce, sliced tomato, pickles, mustard, mayonnaise and mini bread rolls

SEASONAL SEAFOOD DISPLAY
Fresh local lobster *(when in season)*, poached shrimp, local conch salad, with lemons, cocktail sauces and remoulade

TEA SANDWICHES
Assorted mini open faced and finger sandwiches **minimum 2 per type*
chef's daily inspiration – please advise on any allergies/preferences

FRESH FRUIT
Mango, pineapple, kiwi, watermelon, papaya, dragon fruit, honeydew, cantaloupe, raspberry, strawberry, blackberry, lychee
**Selection may vary based on season and availability*

SMOKED SALMON
Scottish smoked salmon, whipped scallion cream cheese, capers, sliced onion, tomato, cucumber, lemons and assortment of bagels

CHICKEN TENDERS
Grilled or fried and served with Bleu Cheese, Honey Mustard, BBQ or Buffalo Sauces
Carrots and Celery

CAVIAR **Available on request served in 50g portions on ice in a cooler bag*
Royal Persicus Petrossian
served with classic accoutrements – blinis or waffle soldiers, crème fraiche, lemon, egg, shallot and mother of pearl spoons

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CANAPES

chef's choice, or choose from below
**please advise on any allergies/preferences*

COLD

Parma ham bruschetta with fig jam and goat cheese

Mini Yorkshire puddings topped with horseradish butter, shaved roast beef, caramelized onion and micro arugula

Mini Caicos lobster rolls with gaufrette potato garnish. *minimum 4 pcs

Caicos conch ceviche cups with plantain chips

House-cured gravlax on potato rosti with herbed creme fraiche and garden radish

Vietnamese summer rolls with sweet chili sauce and scallion confetti
ADD: lobster | chicken | prawn |crab

Balsamic-berry compote, on ricotta crostini with honey drizzle and micro greens

Caprese salad skewers with baby bocconcini, roasted grape tomatoes, basil leaves, balsamic glaze, smoked sea salt

HOT

Angus beef sliders, aged cheddar, tomato jam, garlic aioli, caramelized onion, micro arugula

Indonesian-style chicken satay with coconut peanut sauce, crushed peanuts, herbs, green onion

Mini pork egg rolls with sweet and sour sauce

Mini Maryland crab cakes with lemon chutney and saffron aioli

Chickpea & feta puff pastry bites with tangy herb yogurt sauce

Arancini with parmesan cheese, arugula pesto, tomato sauce

LIGHT BITES

SIGNATURE SANDWICHES or WRAPS

a la carte, or available as lunchboxes, served with Yukon Gold Potato Salad, Sweet Treat, Fresh Fruit, cutlery and cold towel (perfect for a short flight, or trips without cabin crew!)

served on your choice of fresh baked demi baguette (unless otherwise stated below), or wrap upon request

Roasted Turkey – citrus brined turkey breast, cranberry aioli, arugula, Swiss cheese

Roast Beef – beef tenderloin, spiced cheddar cream, caramelized onions, arugula, horseradish mayo

Egg Salad – farm fresh egg salad, curried mayonnaise, mango chutney, butter lettuce on croissant

Smoked Salmon – Scottish smoked salmon, scallion cream cheese, arugula, tomato, arugula on toasted bagel

Italian Hoagie – Soppressata, Prosciutto, Genoa salami, provolone, herb vinaigrette, pickled banana pepper rings, sliced tomato, shaved red onion

Black Forest Ham – sliced ham, pickled onion, mango chutney, aged cheddar, bitter greens

Farmer's Market – Grilled portabella, zucchini and peppers, sun dried tomato, goat cheese, arugula

BLT – maple peppercorn bacon, bibb lettuce, vine tomato, herb crema

Cubano – black forest ham, Dijon mustard, pickles, Swiss cheese

Chicken Salad – herb roasted chicken, apples, almonds, dried cranberries, fresh herbs, butter lettuce, lemon aioli

Classic Tuna Salad – nostalgic and comforting

Caicos Lobster Rolls *(when in season)* – poached lobster, lemon-chive mayo, pickled radish

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FLATBREADS

Mushroom – garlic-sauteed assorted mushrooms | goat cheese | micro greens
Prosciutto – sliced prosciutto | fig preserves | arugula
Caprese – ripe baby tomatoes | fresh mozzarella | garlic basil oil | fresh basil
BBQ chicken – chicken breast | pickled onion | feta | cilantro

SOUPS

**Served in 500ml microwavable container*

SANCOCHO – our own Chef Wendy's authentic version of the Dominican soul-feeding soup with chicken, beef, pumpkin, corn and yucca, served with white rice

CREAMY MUSHROOM – umami-rich comforting soup with dried and fresh mushrooms, herbs and a touch of cream

TAMMY MILLER'S CONCH BISQUE – Caicos conch + lobster*, tomato sherry cream soup, fresh herbs
**Lobster included when available in season*

CHICKEN NOODLE SOUP – the ultimate healing soup, chicken broth, roasted chicken, orzo, vegetables, herbs

MINESTRONE – tomato puree, cannellini beans, quinoa, kale, lemon zest

MOM's TOMATO SOUP – nostalgic creamy tomato soup

SALADS

CLASSIC CAESAR – tender baby romaine lettuce, white pickled anchovy, prosciutto crisp, focaccia crouton, parmesan cheese, creamy lemon-garlic dressing
ADD: Roasted Chicken l Poached Shrimp | Seared Salmon

CAPRESE – colorful tomato medley, fresh mozzarella, pesto and balsamic drizzle with garden micro basil

GREEK SALAD – locally grown cucumbers, cherry tomato, Kalamata olive, marinated Feta, pickled red onion, herbed dressing, pita bread and dolmas
ADD: Roasted Chicken l Poached Shrimp | Seared Salmon

JEWELED COUSCOUS – toasted almonds, tomatoes, dried fruits, onion, herbs, in a Moroccan spiced dressing

MELON SALAD – compressed watermelon, honeydew and cantaloupe, pistachio vinaigrette, prosciutto, balsamic reduction, micro greens

ROASTED BEET & CITRUS– roasted beets, fennel, orange segments, candied nuts, arugula, goat cheese and honey mustard drizzle

CAICOS CONCH SALAD – local favourite, tender fresh conch in a lime dressing with onion, peppers, fresh tomato, seasonings garnished with lime and hot pepper

ROASTED COURGETTE ORZO – green and yellow courgettes, orzo pasta, Castelvetrano olives, herb and lemon dressing, capers, feta cheese, arugula leaves
ADD: Roasted Chicken l Poached Shrimp | Seared Salmon

ASIAN NOODLE SALAD – soba noodles, peanut-lime-ginger dressing, edamame, green onion, red peppers, carrot spirals, roasted peanuts, sesame seeds, fried wonton strips
ADD: Roasted Chicken l Poached Shrimp | Seared Salmon

MESCLUN MIXED GREENS – shallot-sherry vinaigrette, local cucumbers, cherry tomatoes, pumpkin seeds, roasted pumpkin, beet spirals
ADD: Roasted Chicken l Poached Shrimp | Seared Salmon

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KID'S LUNCHBOXES

*All kid's lunchboxes include Juicy Juice box (apple or orange), potato chips, fresh fruit, chocolate chip cookie

CLASSIC SANDWICHES – *choice of ham, turkey, roast beef or plain cheese
Choice of deli meat + cheddar cheese served on white bread

PB + J
White bread, peanut butter, grape jelly

MINI PIZZA
Tomato sauce + mozzarella pizza, freshly baked

CHICKEN TENDERS
Fried or grilled chicken tenders (3), with ranch dressing + BBQ sauce

ENTREES

MEATS, POULTRY + FISH

PRIME BEEF FILET
Prime Angus beef tenderloin *225g* cooked *medium-rare* topped with compound butter and cognac peppercorn sauce

PRIME RIBEYE
Prime Angus ribeye steak *295g* cooked *medium-rare* topped with compound butter and wild mushroom demi-glace

SURF + TURF
Petit Prime Angus beef tenderloin *170g* cooked *medium-rare* and served with butter poached Caicos lobster tail *225g*, drawn butter, merlot demi-glace and lemons **when in season*

RACK OF LAMB
Dijon + herbed crumb crusted rack of lamb *345g* cooked *medium-rare*, served with merlot demi-glace

BISTRO ROAST CHICKEN
Half roasted chicken *510g*, seasoned with thyme, lemon + butter, carved into quarters and served with rich chicken jus

CHICKEN MILANESE
breaded chicken cutlets, pan fried and served with marinara sauce, parmesan cheese and buttered spaghetti on the side

RACHEL'S GRILLED JERK CHICKEN THIGHS WITH POTATO SALAD AND COLESLAW
Boneless, skinless chicken thighs marinated and grilled in a mildly spicy authentic jerk paste, with traditional accompaniments

BUTTERFLIED BRANZINO
Whole Branzino *396g*, butterflied and pan fried with butter, lemon, capers and herbs

ATLANTIC SALMON FILLET
Wild-caught Atlantic salmon *225g*, lightly seasoned and pan roasted with white wine beurre blanc and tropical salsa

CHILEAN SEABASS
Oven roasted miso-glazed seabass 200g

CAICOS LOBSTER TAIL
Butter poached local lobster tail with drawn butter and lemons **when in season*

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SIDES

Steamed broccoli
Sauteed mixed vegetables
Grilled vegetables
Garlic mushrooms
Glazed carrots
Roasted garlic mashed potato
Herb roasted new potatoes
Jasmine rice (steamed)
Macaroni + cheese

PASTAS + RISOTTOS

BUTTERNUT SQUASH RAVIOLI
Homemade ravioli filled with butternut puree, ricotta and parmesan cheeses, lemon beurre blanc, tomato fondue, goat cheese, fresh herbs

LOBSTER MAC + CHEESE
Cavatappi pasta baked with butter poached lobster, creamy five-cheese sauce, topped with herb crumble **when in season*

BEEF LASAGNA
Layers of pasta, beef ragout, tomato sauce, ricotta and mozzarella cheeses

MUSHOOM RISOTTO
Wild mushroom blend, truffle cream, parmesan cheese & micro arugula

LOBSTER RISOTTO
White wine, cherry tomatoes, garlic confit, butter poached lobster, mascarpone cheese, fresh herbs

CHICKEN PAPERDELLE
Tender chicken breast, sundried tomatoes, pesto cream sauce, egg pappardelle, parmesan cheese

KID'S DINNER TRAYS

*All kid's dinner trays include Juicy Juie box (apple or orange), Goldfish crackers, cucumber + carrots with ranch dressing, fresh fruit, mini cupcake

MAC + CHEEZY RAVIOLI
Fish shaped ravioli stuffed with mac + cheese filling, tossed in butter

PENNE PASTA
Choice of plain with butter, marinara sauce or classic Bolognese, served with parmesan cheese

GRILLED CHICKEN BREAST
Grilled chicken *170g* with mashed potatoes and broccoli

GRILLED FILET MIGNON
Petit beef tenderloin *150g* with mashed potatoes and broccoli

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PATISSERIE

INDIVIDUAL DESSERTS

Chocolate Caramel Tart – chocolate ganache tart, caramel, crunchy feuilletine
Chocolate Passion – chocolate ganache tart, passion fruit curd
Bitter Sweet Chocolate Mousse – garnished with chocolate shavings, fresh cream and raspberries
Lemon Meringue Tarts – topped with fresh raspberries
Key Lime Mousse – sweet key lime pie inspired dessert with graham short crust and whipped cream
Tiramisu – lady fingers soaked in coffee liqueur, layered with mascarpone cream
Cheesecake – vanilla cheesecake with raspberry Chambord sauce
Apple Tart Tatin – caramelized apple, puff pastry, crème fraiche
Panna Cotta – coconut panna cotta with tropical fruit compote, toasted coconut tuile

COOKIES + SQUARES

Minimum ½ dozen of each choice
Classic Chocolate Chip
Oatmeal Raisin
White Chocolate Macadamia Nut
Classic Brownies
Lemon Squares
Biscotti – citrus-anise + cranberry-pistachio
Macaron – served in assorted flavours
Madeleines – chocolate, orange, vanilla

MINI LOAVES, MUFFINS AND TEA TIME

Lemon Poppy Seed
Cranberry Orange
Morning Glory
Cinnamon Rolls
Blueberry
Banana Nut
Apple Coffee Cake with Streusel Topping

ASSORTED PETIT FOURS

Assorted chef-inspired petit fours – minimum ½ dozen of each selection
Advise of any dietary preferences or restrictions at time of ordering

CELEBRATION CAKES **6" layered cakes*

Lemon Raspberry Chiffon – light sponge layered with lemon curd, and raspberry buttercream
Earl Grey – Earl Grey infused cake, layered with Earl Grey syrup, orange custard, Chantilly cream
Strawberry Shortcake – layered shortcake with strawberry compote and vanilla cream
Dark chocolate – chocolate cake with dark chocolate ganache, iced with chocolate buttercream
Passionfruit – Mango layer cake with passionfruit curd, mango buttercream
Vanilla Birthday – classic vanilla cake, vanilla buttercream, colorful sprinkles

Birthday Cake Toppers – available to enhance the festivity!

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WINE, FLOWERS + EVERYTHING ELSE

We know the island inside and out. Let us find the best items to compliment your service in flight.

WINES + SPIRITS

Our select wine portfolio has been curated by our in house WSET trained wine expert and compliments our menus perfectly. Please remember, this is just a starting point. We have access to a large inventory of wines and spirits through our local partners. We offer a wide range of sparkling, champagne, rose, white and red wines. Please refer to our wine list for inspiration and suggestions.

FLOWERS

From a simple classic arrangement to a tropical centerpiece, our Guest Experience team is standing by and ready to help however we can! In most cases, we can provide requests for same day, however, for morning flights, we require orders to be confirmed by 12:00 the day before flight.

OTHER NEEDS

Cooler bags, ice packs, grooming kits, toiletries…pretty much anything you can think of, we can arrange. We've heard it all before, so no request is too big, small or unusual.

NEWSPAPERS

We do print daily editions of most international newspapers, kindly add specific publication request to catering orders.

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CREW MEALS

ALL DAY BREAKFAST

FLUFFY PANCAKES
Served with maple syrup and fresh berries

BREAKFAST SANDWICH
Over easy organic free-range egg, aged cheddar, maple peppercorn bacon, arugula, sliced tomato

BREAKFAST BURRITO BOWL
Shredded potato hashbrowns, scrambled egg, spiced turkey sausage, cheddar cheese, tomato salsa, guacamole, crispy tortillas

EUROPEAN BREAKFAST
Aged Cheddar, Creamy Gouda, cooked ham, roasted turkey, served with hard boiled eggs, dried fruit and candied nuts, fresh baked croissant and mini yogurt parfait

GREEK YOGURT PARFAIT *150g*
house-made fruit compote, granola and fresh berries

SIGNATURE SANDWICH BOXES

served on hoagie roll or flour tortilla wrap
lunchbox sides: Yukon Gold Potato Salad or Potato Chips | Fresh Baked Cookie

Deli Classic – black forest ham, Dijon mustard, provolone

Roasted Turkey – citrus brined turkey breast, cranberry aioli, arugula, Swiss cheese

Roast Beef – beef tenderloin, spiced cheddar cream, caramelized onions, arugula, horseradish aioli

Farmer's Market – Grilled portabella, zucchini and peppers with sun dried tomato goat cheese

BLT – maple peppercorn bacon, bibb lettuce, vine tomato, herb crema

Classic Tuna Salad – nostalgic and comforting

Cubano – black forest ham, Dijon mustard, pickles, Swiss cheese

Italian Hoagie – Italian meats, provolone, herb vinaigrette, pickled peppers, sliced tomato, shaved red onion

SALADS + LIGHT MEALS

CLASSIC CAESAR – tender baby romaine lettuce, white pickled anchovy, prosciutto crisp, focaccia crouton, parmesan cheese, creamy lemon-garlic dressing
ADD: Roasted Chicken l Poached Shrimp | Seared Salmon

GREEK SALAD – local cucumbers, cherry tomato, Kalamata olive, marinated Feta, pickled red onion, herbed dressing
ADD: Roasted Chicken l Poached Shrimp | Seared Salmon

MESCLUN MIXED GREENS – shallot-sherry vinaigrette, local cucumbers, carrot ribbons, cherry tomatoes, pumpkin seeds
ADD: Roasted Chicken l Poached Shrimp | Seared Salmon

MEZZE BOWL
Marinated feta, marinated vegetables, olives, house-made hummus and babaganoush, seasoned yogurt, spicy tomato relish, tabouleh, and flatbreads
ADD: Roasted Chicken l Poached Shrimp | Seared Salmon

CRUDITES + DIPS
Seasonal vegetables with ranch dressing and house-made hummus

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CREW: SALADS + LIGHT MEALS (cont)

CHEESE + CRACKERS
Cheddar, Gouda & Swiss cheeses with selection of crackers & fresh grapes

ANTIPASTO
Mozzarella cheese, tomato skewers, salami, crackers, marinated vegetables and olives

READY-MEALS

our ready-meals are available anytime day or night and can be reheated on site or taken to your hotel or home for late arrivals
we use locally sourced ingredients whenever possible and change our selections frequently!

SHEPHERD'S PIE – comforting classic meat pie with rich sauce, peas and corn, topped with mashed potatoes and parmesan cheese

PORK MARSALA – medallions of pork tenderloin in a creamy marsala wine and mushroom sauce, parmesan mashed potatoes, haricots verts

COCONUT CURRIED GROUPER – locally caught grouper and vegetables in a light curry sauce served with jasmine rice, mango chutney and papadum

MISO GLAZED SALMON – seared salmon with white miso glaze, ginger-scallion fried rice and edamame

BRAISED CHICKEN THIGHS – organic chicken thighs braised in a rich chicken stock with green olives, tomatoes and pearl cous cous topped with feta

MIXED GRILL SOUVLAKI – marinated cubes of beef and boneless chicken thighs, grilled and served with Greek orzo pasta, spicy tomato relish, tomato cucumber salad, yogurt sauce and grilled pita bread

BEEF LASAGNA – Layers of pasta, beef ragout, tomato sauce, ricotta and mozzarella cheeses