



DIRTY MARTINI  
CATERING



DIRTYMARTINICATERING@GMAIL.COM | FREEPORT, GB | 242-807-5776



## APPETIZERS

### HORS D'OEUVRES

#### Mongolian Chicken Satay

Served with peanut sauce

#### Jerk Chicken Dumplings

With pineapple jerk aioli and gyoza sauce

#### Conch Fritters

With traditional conch fritter sauce

#### Shrimp Cocktail

With chili lime cocktail sauce

\*Coconut shrimp available

#### Tuscan Stuffed Mushrooms

With sundried tomatoes, spinach and a cheese mixture

\*Add italian sausage

#### Tomato Basil Bruschetta

Served with balsamic glaze

### SOUPS

#### Lemon Chicken Soup

Tender chicken, vegetables and orzo pasta in a lemony broth

#### Roasted Tomato Soup

Smooth roasted tomato broth with fresh herbs served with garlic croutons

#### Butternut Squash Soup

Rich and smooth butternut squash soup with coconut milk and curry spice

#### Creamy Conch Chowder

Tenderized conch simmered in a creamy wine broth with hearty vegetables and a medley of spices

\*Traditional conch chowder available

#### Lobster Bisque

Creamy and smooth lobster broth with lobster chunks

### SALADS

#### Citrus Berry Salad

Mixed greens tossed with mandarins, strawberries, almonds, red onions, cucumber, goat cheese and raspberry vinaigrette

#### Garden Salad

Mixed greens tossed with tomatoes, carrots, red onions and cucumbers and your choice of dressing

#### D.M House Salad

Mixed greens tossed with apples, dried cranberries, candied pecans, red onions, feta cheese and pomegranate vinaigrette

#### Cesar Salad

Crisp romaine lettuce tossed with parmesan cheese, croutons and ceasar dressing

## POULTRY ENTREE

#### Stuffed Chicken Breast

Tender chicken breast stuffed with cheese, tomato and spinach in garlic cream sauce served with roasted garlic mashed potato and steamed vegetables

\*Add lobster chunks +3 per guests

#### Roasted Cornish Hen

Oven roasted spiced rubbed cornish hen with apple gastrique, herb rice and roasted vegetables

#### Lemon Rosemary Chicken

Baked chicken leg quarters in lemon and rosemary with calypso yellow rice and sauteed string beans

#### Chicken Marsala

Crispy pan-fried chicken cutlets with mushroom wine sauce, roasted garlic mashed potato and steamed vegetables

#### Herbed Turkey Breast

Oven roasted turkey breast with cranberry thyme sauce, rosemary roasted potatoes and glazed carrots

#### Marry Me Chicken Pasta

Grilled chicken breast with penne pasta in creamy sun-dried tomato parmesan sauce

\*Add grilled jumbo shrimp +4 per guest

*Final menu selections must be confirmed 1 week before the event. We can accommodate any gluten free or special dietary requests.*

BEEF ENTREE

Filet Mignon

Pan seared with red wine and balsamic reduction, roasted garlic mashed potato and steamed vegetables  
\*Add broiled lobster tail +1 per guest

Steak Diane

Pan seared N.Y strip steak with sauteed mushrooms in buttery cognac cream sauce, roasted garlic mashed potato and steamed vegetables

Roast Beef

Slow roasted beef with classic beef gravy, roasted garlic mashed potato and glazed baby carrots

N.Y Strip

Grilled N.Y strip steak with herb compound butter, rosemary roasted potatoes, and sauteed string beans  
\*Add grilled jumbo shrimp + 3 per guest

PORK/LAMB/DUCK ENTREE

Pork Tenderloin Roast

Roasted pork tenderloin with apple bourbon gravy or balsamic rosemary glaze, garlic mashed potato and glazed carrots

French Onion Pork TenderLoin

Pan seared pork loin chop topped with swiss cheese and caramelized onion gravy, garlic mashed potatoes and roasted vegetables

Rack of Lamb

Tender roasted lamb rack with dirty martini's mint jelly, roasted rosemary potatoes and steamed vegetables

Duck A L'Orange

Roasted duck breast with orange thyme sauce, roasted garlic mashed potato and steamed vegetables

SEAFOOD ENTREE

Maple Ginger Salmon

Flakey baked salmon in maple ginger glaze with herb rice and sauteed string beans  
\*Add pineapple or peach salsa

Snapper Fillet

Pan seared snapper fillet with white wine tomato herb butter sauce, herb rice and steamed vegetables

Broil Lobster

Perfectly broiled lobster tail with smoked lemon herb compound butter, rosemary roasted potatoes and steamed vegetables

Bahamian Cracked Conch

Battered and fried tenderized conch with dirty martini's seafood sauce, calypso yellow rice and steamed vegetables

Seafood Medley

A combination of shrimp, lobster, conch, and mussels with linguine in creamy lemon parmesan sauce

Surf & Turf

Peppercorn crusted pan seared steak of your choice, broiled lobster tail, jumbo shrimp in lobster cream sauce with garlic roasted mash potato and roasted vegetables

VEGETARIAN ENTREE

Mushroom Stroganoff <sup>vg</sup>

Baby bella mushrooms in wine cream plant- based sauce with herb rice and sauteed string beans

Stuffed Plantain

Ripe baked plantain stuffed with calypso yellow rice, seasoned black beans, cheese and fresh salsa

Creamy Pesto Pasta

Bowtie pasta with roasted cherry tomatoes in creamy basil pesto sauce topped with parmesan cheese

DESSERT

White Chocolate Creme Brulee  
Topped with fresh fruit

Cheesecake  
With your choice of fruit topping

Lemon Meringue Pie  
Topped with candied lemon

Mini Bundt Cake  
Chocolate, Rum Cake, Vanilla or Red Velvet

Bahamian Guava Duff  
With guava rum sauce

Apple Crumble  
With buttery brown sugar topping and butterscotch sauce

\*Add vanilla ice-cream or sherbet with any dessert +1 scoop per guest

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