



DIRTY MARTINI
CATERING

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



COPORATE LUNCHES

Stuffed Cornish Hen

Roasted Cornish hen with herb stuffing
*Add seafood or cranberry stuffing

Chipotle Maple Salmon Bites

Pan seared salmon chunks topped chipotle maple glaze

D.M House Salad

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

*Add grilled chicken or shrimp

Traditional Holiday Lunch

Oven roasted turkey and baked glazed ham with turkey gravy and herb stuffing

"Meatloaf" ^{VG}

Meatless meatloaf with cranberry glaze

Side Dishes

Sweet potato mash, garlic herb rice, roasted vegetables, glazed carrots, side salad or baked macaroni

PARTY TRAYS

Bright Christmas Morning

Fluffy apple cinnamon waffles, pumpkin spiced pancakes, turkey sausage, crispy bacon, spinach tomato feta omelet muffin and fresh fresh served with syrup

Be Merry & Brunch

Red velvet waffles, pandan waffles, crispy chicken strips, fried shrimp or lobster bites, spinach tomato feta omelet muffin and fresh fruit served with syrup

'Tis The Season

Honey ginger chicken wings, bacon wrapped shrimp with spicy maple bourbon glaze, turkey meatballs with cranberry barbecue sauce and herb stuffing bites

Festive Graze

Salami, pepperoni, prosciutto, cheddar, brie & pepper jack cheese, garlic herb cheese ball, assorted berries, white fudge pretzel, olives, holiday jam, jalapeno mint jelly, dried figs, spiced nuts and crackers

HORS D'OEUVRES

Tuscan Stuffed Mushrooms

Mushroom caps filled with sundried tomatoes, spinach and three kinds of cheese, then baked to golden brown perfection

Maple Bacon Deviled Eggs

Boiled egg filled with a creamy yolk filling topped with maple bourbon bacon jam and chives

Basil Tomato Bruschetta ^{VG}

Fresh tomatoes, basil and onion served over toasted french bread slices then drizzled with balsamic glaze

Roasted Tomato Soup Shooter

Creamy tomato soup served in a shot glass topped with a mini grilled cheese sandwich

Turkey Sliders

Tender turkey meat, cranberry teriyaki sauce, swiss cheese and broccoli sprout served on a toasted slider bun

Shrimp Cocktail Shooter

Jumbo shrimp poached and chilled with chili lime cocktail sauce served in a shot glass

Beef Crostini

Thin sliced of beef, horseradish spread, and pickled onions served on top of a slice of toasted

Crab Rangoon Bites

Flakey pastry cup fill with a creamy cheese crab meat mixture and baked until crispy and golden

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



BUFFET

SOUPS

Autumn Harvest Soup ^{VG}

Rich and smooth sweet potato and butternut squash soup with coconut milk and curry spice served with garlic croutons

Creamy Conch Chowder

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

PROTEINS

Oven Roasted Turkey

Traditional spiced rubbed turkey roasted to perfection served with cranberry -orange sauce

Pomegranate Balsamic Chicken

Marinated chicken leg quarters baked with pomegranate balsamic glaze

Baked Ham

Juicy and tender ham served with brown sugar glaze

Pork Loin Roast

Tender roasted pork loin with apple bourbon gravy

Roast Beef

Perfectly roasted beef with savory beef gravy or red wine mushroom sauce
*Upgrade to a carving station

Maple Whiskey Salmon

Seasoned salmon baked to juicy, flakey perfection then drizzled with a spicy maple whiskey glaze

Bahamian Cracked Conch

Battered and deep-fried tenderized conch served with dirty martini's seafood sauce

DESSERTS

Pumpkin Mousse

Light pumpkin mousse layered with crushed ginger cookies and whipped cream

Black Forest Parfait

Chocolate cake layered with chocolate pudding, cherry amaretto filling and whipped cream

Cupcakes

Red velvet, Vanilla, Butter Pecan, Apple Cinnamon, Pumpkin Spice

Cheesecake Parfait

Layers of creamy cheesecake filling, cherry or apple cinnamon fruit filling, buttery graham cracker crumbs and whipped cream

Christmas Cookies

An assortment of gingerbread, sugar and m&m cookies

SALADS

Garden Salad

Mixed greens with carrots, onions, cucumber, tomatoes, radishes, croutons and your choice of dressing

D.M House Salad

Mixed greens with granny smith apples, dried cranberries, pecans, red onions, feta cheese and pomegranate vinaigrette

STARCHES

Peas 'n' Rice

Long grain rice with pigeon peas, fresh herbs and tomatoes

Harvest Rice

Long grain rice combined with pumpkin, fresh herbs, spices and coconut milk

Roasted Potatoes

Red and russet potatoes seasoned then oven baked to golden brown and crispy

Mashed Potato

Fluffy buttery mashed potatoes with sweet roasted garlic and fresh herbs

Sweet Potato Mash

Creamy buttery mashed sweet potatoes with a hint of honey

Candied Yams

Sweet potatoes in brown sugar, butter and spices, topped with marshmallows baked until caramelized

Herb Stuffing

Traditional bread stuffing filled with fresh herbs
*Add lobster or sausage

Bahamian Baked Macaroni

Cheesy baked macaroni with fresh herbs and crispy cheddar cheese top

VEGETABLES

Roasted Vegetables

Oven roasted broccoli, cauliflower, carrots and butternut squash until crispy and tender

Sauteed Green Beans

Crisp and tender bright green beans with flavors of ginger and garlic

Glazed Carrots

Tender carrot coins simmered in a mixture of brown sugar and butter

Roasted Brussel Sprouts

Tender roasted brussels sprouts made with bacon, garlic and grated parmesan cheese

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



BEVERAGES

NON-ALCHOLIC

- Cranberry Lemonade
Refreshing lemonade with fresh pureed cranberries
- Ginger Mint Lemonade
Refreshing lemonade infused with fresh ginger and mint leaves
- Pomegranate Iced Tea
Refreshing iced tea made with fresh pomegranate juice
- Holly Jolly Punch
A refreshing blend of festive fruit juices and spices

SPECIALTY COCKTAILS

- Classic Eggnog
Thick and creamy homemade eggnog with brandy and dark rum
- Jack Frost
White rum, blue curacao, pineapple juice, cream of coconut
- Mulled Wine Sangria
Red wine, brandy, apple cider, holiday spices and fruits
- New Year's Sparkler
Orange liquor, champagne, blood orange puree

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

