

OUT OF OFFICE

INDIGO CHARTERS

Chef: Louise Bewley

Below is a small selection of some of the dishes that Louise likes to serve, but on receiving your preference sheet, she will prepare a menu customized to your group's preferences.

Breakfast

Traditional Egg Benedict

Poached eggs set on a crispy English muffin with grilled Canadian bacon & delicious hollandaise

Homemade banana bread

Pan fried and served with crispy bacon and homemade vanilla syrup

Freshly baked croissants

Served with smoked salmon, capers and red onions

Breakfast muffin (frittata)

Ham/bacon, red bell peppers, cheese and spring onion

French Toast

Cinnamon fried eggy bread with fresh berries and maple syrup

Breakfast Taquitos

Scrambled eggs, cheese and sausage wrapped in a corn tortilla with a side of spicy relish

Sloppy Jo

Homemade potato rosti topped with Caribbean flavored ground beef, fried eggs and cheese

All served with freshly cut fruit, fresh baked muffins or pastries or homemade crunchy granola

Lunch

Barbequed chicken

Served on a cold salad of quinoa, grilled zucchini and goats cheese with a citrus dressing

BLT

Traditional bacon, lettuce and tomato sandwich served with a chickpea and artichoke salad and vegetable chips

Thai beef wraps

With julienne carrots, feta cheese, white sesame seeds, pineapple and a spicy honey mustard dressing, wrapped in lettuce

Salmon and citrus salad

Served with fresh romaine, pumpkin seeds, orange and grapefruit segments, homemade focaccia

Lime and cilantro shrimp kebabs

Marinated shrimp kebabs with pineapple, cashew & coconut rice

Chicken Quesadilla

Served with avocado, sour cream and fresh salsa

Snapper

West Indian spiced fish with a citrus, chick pea, avocado and quinoa salad and homemade aioli

Appetizers

'Mediterranean' platter

Homemade guacamole, eggplant and blue cheese dip, warm artichoke and mushroom dip all served with garlic croutes and vegetable crudités

Sweet corn blini

Topped with smoked salmon and crème fraise

Home made hummus stack

Served with garlic baked pita chips and fresh salsa

Crispy zucchini bites

With homemade garlic aioli

Crostini

Topped with Pancetta and Gorgonzola and a honey drizzle

Prawn cocktail shot

Garlic and lemon Prawns served in a shot glass with spicy gazpacho dipping sauce

Entrées

Chicken Ballantine

Mushroom and feta cheese stuffed chicken, wrapped with bacon, served with garlic crushed baby potatoes

Herb crusted rack of lamb,

With pommes dauphinoise roses and mint tziki

Creamy mussel pot

Creamy white wine poached mussels with fresh focaccia and green salad

Grilled Mahi Mahi

Set on a bed of chili egg noodles topped with a pineapple compote

Beef Tenderloin

Served with mushroom risotto and a white truffle oil drizzle, balsamic fried tomatoes and thyme jus

Ravioli

Homemade ravioli topped with a white wine and sage sauce and a side of broccoli salad

Sweet and sticky Caribbean baby back ribs

Cooked tender and covered in a sweet, slightly jerk infused sauce with fancy baked potatoes and honey glazed carrots

Dessert

Lamingtons

Vanilla cake dipped in chocolate sauce and covered with desiccated coconut

Panacotta

Citrus infused Panacotta served with char grilled pineapple

Crepes

My TV show famous rum banana crepes with a dulce delish sauce

Chocolate Torte

Freshly baked peppermint infused torte

Malva pudding

Traditional South African sticky toffee pudding served with ice cream

Spring Rolls

Banana and white chocolate spring rolls

Pecan Pie

Decadent pecan pie made with homemade sweet pastry

Signature Cocktails:

Stu- jito

A mojito with a twist, with fresh local mint and lime and using Vodka

Lou's mix

Deliciously sweet cocktail, infused coconut rum and freshly juiced pineapple and a splash of cranberry