



Bay Bistro

Restaurant & Catering
On the beach at Sibonné Beach Hotel
Providenciales, Turks & Caicos Islands
(649)946-5396 baybistro@tcitway.tc

A unique island approach to catering Focusing on the freshest local ingredients available using local suppliers



Ian Harrison is growing your fresh tomatoes & salad greens hydroponically.



Ronald Peters is raising fresh basil, papayas & chili peppers on North Caicos.



Conch & lobsters are caught by local fisherman, Pierre Tidal.



Clive Whent & his team creating dishes to suit any taste or event.

Catering menus

These menus are for events held in our beachfront restaurant.

A la carte menus: If you want to have a sit down (plated), table service function at the restaurant, we suggest a choice of 3-4 canapés, a choice of two appetizers, a choice of two main courses and a choice of two desserts from the below list. We have also created two sample a la carte menus.

Canapés: (\$2 per item)
Sushi rolls (yellowfin tuna and/or vegetarian)
Chicken satay with peanut sauce
Pork satay with peanut sauce
Homemade sausage rolls with spicy mustard
A smoked fish dip with crackers
Bacon wrapped shrimp
Conch fritters with spicy dipping sauce
Smoked salmon and cream cheese roulade
Conch wontons with hoisin dipping sauce (Winner of Conch Festival)
Shrimp cocktail with homemade cocktail sauce
Vodka conch salad (conch salad served in individual glasses)
Conch fingers with a homemade tartar sauce

Appetizers:

Tomato & mozzarella salad \$9

Blackened shrimp salad on hydroponic bibb lettuce with boiled eggs, crispy croutons, toasted almonds and a mustard vinaigrette \$12

Rocket salad -arugula, crisp pear and blue cheese with a mustard dressing \$10

Greek salad-Island grown tomatoes, cucumbers, Kalamata olives and a wedge of feta cheese \$10
Caesar salad- shaved parmesan cheese, baby romaine lettuce with a spicy Caesar dressing \$8
House salad- mixed greens, tomatoes, boiled eggs, parmesan cheese, herb vinaigrette \$8
Coffee rubbed tuna with soya ginger dressing and a pickled ginger salad \$12
Tomato mozzarella tower with grilled shrimp and roasted red peppers \$12
Lobster bisque with Caribbean lobster topped with brandy cream \$8
Smoked conch chowder (with a Scottish influence) with leeks, potatoes, onions in a cream base \$8
Spinach salad with hard boiled eggs and candied pecans \$9
Tempura shrimp with wasabi, soya sauce and ginger \$12

Main Courses:

Fresh lobster (in season August 1-April 1) \$36
Sautéed fresh grouper topped with grilled chili shrimp on a tomato, olive oil and fresh basil compote \$32
Pan fried snapper on a roasted coconut and corn salsa with a mango vinaigrette \$30
Grilled yellow fin tuna on a bed of sautéed spinach, with a lemon and caper beurre noisette served with grilled new potatoes \$29
Roasted mahi mahi with a crispy noodle and cilantro crust on a Mandarin & almond salad \$27
Coconut crusted conch with a mango chutney and a light lemongrass, curry sauce \$24
Rack of lamb- herb crusted, on a bed of new potatoes with a cranberry and mint sauce \$32
Boneless rib-eye steak grilled on thyme mashed potatoes with a port wine, peppercorn sauce \$30
Vegetable tart roasted red peppers, artichoke hearts, grilled zucchini on puff pastry filled with ratatouille \$22
Roasted breast of chicken filled with spinach, parmesan cheese, mushrooms served on a cilantro and tomato compote \$24
Individual Cornish game hen stuffed with ricotta cheese and basil served with a lemon & shallot vinaigrette \$24

Desserts:

Fresh fruit- a selection of tropical fruit \$7
Crème brûlée- a rich custard topped with caramelized sugar \$7
Key lime pie- traditional graham cracker crust filled with key lime custard and a mango coulis \$7
Tiramisu-traditional Italian dessert of mascarpone cheese and espresso soaked cake \$7
Flourless chocolate torte- served with vanilla ice cream \$8
Pecan pie- homemade pecan pie served with ice cream \$8
Mango & apple strudel-homemade served with ice cream \$8

A la carte set menu ideas: (A choice can be offered to the guests the night of the event.)

Menu One (Seafood menu): Cost per person: \$45

- Canapés: Sushi rolls
Conch wontons with hoisin dipping sauce
- Appetizers: Bitter cocoa seared tuna with a passion fruit, lime and mint dressing
Or
Lobster bisque with Caribbean lobster topped with brandy cream
(If lobster is out of season, Apr 1-Aug 1st, this can be substituted with a shrimp and corn bisque.)
- Main Courses: Sautéed fresh grouper topped with grilled chili shrimp on a tomato, olive oil and fresh basil compote
Or
Grilled yellow fin tuna on a bed of sautéed spinach, with a lemon and caper beurre noisette served with grilled new potatoes
- Dessert: mango & apple strudel-homemade served with ice cream

Menu Two (Chef's Choice): Cost per person: \$50

- Canapés: Chicken satay with peanut sauce
Smoked salmon and cream cheese roulade
- Appetizers: Tomato mozzarella tower with grilled shrimp and roasted red peppers
Of
Smoked conch chowder (with a Scottish influence) with leeks, potatoes & onions in a cream base
- Main Courses: Pan fried snapper on a roasted coconut and corn salsa with a mango vinaigrette
Or
Rack of lamb- herb crusted, on a bed of new potatoes with a cranberry and mint sauce
- Dessert: Crème brûlée- a rich custard topped with caramelized sugar

Buffet menu options: (for groups of 25 or more):

Menu One:

Cost per person: \$40

- Leek, apple & Swiss cheese salad
Curried pasta with pineapple salad
Asian salad with Chinese cabbage, watercress, crispy noodles, Mandarin oranges with a light soya dressing.
- Chicken stuffed with parmesan cheese & spinach
Blackened mahi-mahi
- Seasoned rice
Medley of vegetables
Homemade herb bread
- Flourless chocolate torte

Menu Two

cost per person \$45

- BBQ shrimp
Conch fritters with a spicy lime aioli
Island greens with a lemon lime vinaigrette

Tropical mango slaw

Jerked chicken

Spiced mahi mahi with a papaya and mango salsa

Peas & rice (pigeon peas)

Medley of vegetables

Homemade herb bread

Rum bread and butter pudding with a butterscotch sauce

Menu Three: Cost per person: \$60

Rocket salad -arugula, crisp pear and blue cheese with a mustard dressing

Smoked conch chowder (with a Scottish influence) with leeks, potatoes, onions
in a cream base

Tomato and mozzarella salad with fresh basil

Fresh grilled lobster (If lobster is not in season Apr 1st – Aug 1st, we can substitute
this with grilled chili shrimp)

Carved rib of beef

Medley of vegetables

Escalloped potatoes

Homemade herb bread

Mango & apple strudel

Bar Options: We find every group is made up of various types of drinkers so please find two options below:

“By consumption”: (Beer: bottle: \$5, Wine: House (glass) \$7; Premium (glass) \$9; Mixed well drinks \$7 (rum and coke/gin and tonic); Top shelf \$8 (margaritas/mohitos/martinis/pina coladas); Champagne: House (glass) \$7; Premium (glass) \$10; soft drinks \$2.50, bottled water \$2.50, \$5 large)

“Open Bar”: (Consists of house red and white wine, selection of beer, vodka, gin, whiskey, mixers, rum punch, juices, sodas, water and fruit punch.) This is where there is a set fee per hour per person for an unlimited amount of drinks. Prices are: \$25 for the first hour, \$15 for the second hour, \$10 for the third hour and each hour after that.

10% government tax and 15% service will be added to your final food/bar bill.