



Bay Bistro

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

We can cater your event either in our beachfront restaurant (baybistro@tciway.tc or), at our harbor side restaurant (aqua@tciway.tc or www.provo.net/aqua) or at your chosen location.

A La Carte menus: If you want to have a sit down, table service function either at the restaurant or at your location, as a suggestion, you could choose three canapés, a choice of two appetizers and a choice of two main courses from the below list. We have also created two sample a la carte menus.

Canapés: (\$1.75 per item)

- Sushi rolls (yellowfin tuna and avocado or vegetarian)
- Chicken satay with peanut sauce
- Pork satay with peanut sauce
- Homemade sausage rolls with spicy mustard
- A smoked fish dip with crackers
- Smoked salmon and cream cheese roulade
- Conch wontons with hoisin dipping sauce
- 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

Tomato mozzarella tower with grilled shrimp and roasted red peppers \$12

Lobster bisque with Caribbean lobster topped with brandy cream
(in season: August 1st through April 1st) \$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 1st through April 1st) \$34

Sautéed fresh grouper topped with grilled chili shrimp on a tomato, olive oil and fresh basil compote \$27

Pan fried snapper on a roasted coconut and corn salsa with a mango vinaigrette \$28

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

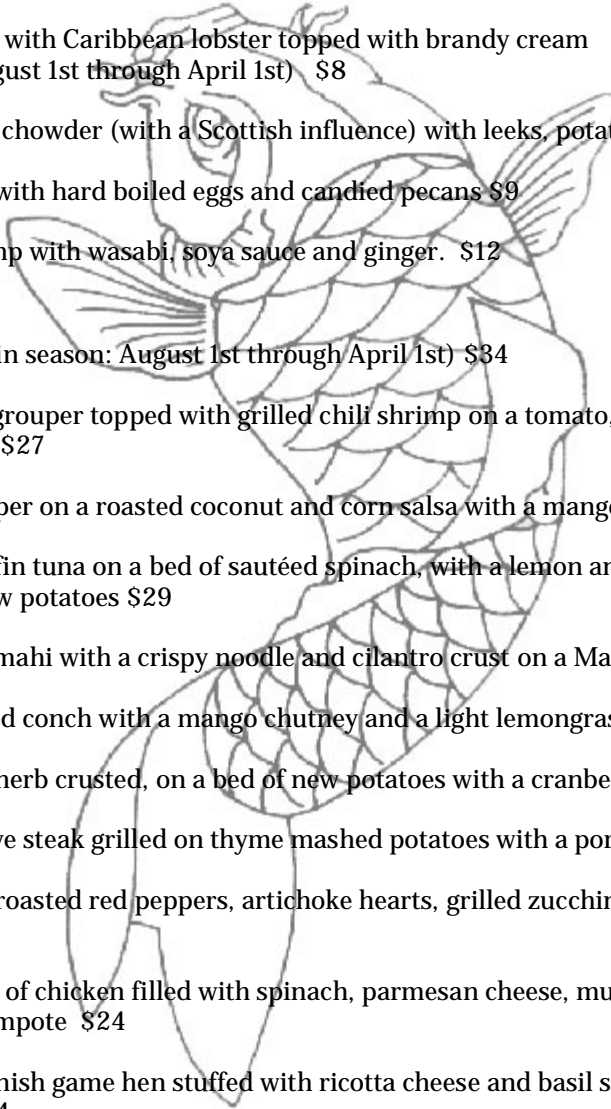
Desserts:

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 mascapone cheese and espresso soaked cake \$7



Flourless chocolate torte- served with vanilla ice cream \$8

Pavlova- fresh fruit on a crisp meringue with vanilla ice cream and a berry coulis \$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:

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

Canapés: Sushi rolls
Conch wontons with hoisin dipping sauce

Appetizers: Blackened shrimp salad on hydroponic bibb lettuce with boiled eggs, crispy croutons, toasted almonds and a mustard vinaigrette

Or

Lobster bisque with Caribbean lobster topped with brandy cream (in season)

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

Or

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 (in season-August 1 to April 1)
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” is where each drink is tallied individually and paid for on one bill by the host.

Prices are:	Beer: (bottle):	\$5	
	Wine: House (glass)	\$7, Premium (glass)	\$9
	Mixed well drinks	\$6, Top shelf	\$8
	Champagne: House (glass)	\$7, Premium (glass)	\$10

“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: \$25 for the first hour, \$15 for the second hour, \$10 for the third hour, \$10 for the fourth hour and \$5 for each hour after that.

Off Site Charges:

Off site bar option: (only available if your event is not being held at one of our restaurants.)

If you supply your own alcohol, but need us to provide ice and napkins, glassware and garnishes, the cost is: \$10 per person. Bartenders are \$50 per hour if you choose to supply your own alcohol.

All events in the restaurant will be subject to 10% government tax and a 15% service charge. Events off property will also be subject to a 15% catering fee that includes set up, breakdown and clean up.

Staff charges: (The number of staff necessary will depend on the size of your event.)

Chef on site:	\$400 per event (up to four hours)
Bartender:	\$35 per hour (five hour minimum covers a three hour event)
Server:	\$25 per hour (five hour minimum covers a three hour event)

Equipment Rental:

In the restaurant, all plates, glasses & linens are included in the price. Off site, rental charges are \$10 per person which includes linens, cutlery, tables and chairs (standard white plastic).

Chair upgrade: An additional \$4 per chair for sturdier, white resin (wood-like) chairs with a small cushion on the seat bottom.



Tent Rentals:

If you desire information on renting a tent (due to the size of your group or the possibility of inclement weather), please ask us about tent rentals.

If that doesn't cover everything, please contact us and we will answer any addition questions or create other specialized menus for you.