

Sample Menus

APPETIZERS

Macadamia Nut Encrusted Big Island Goat Cheese Crostini

Tommy's Blackberry Brandy Barbecue Two Bone Riblets

Plantain Chips and Black Bean Corn Salsa

Habana Cabana Barbecue Pulled Pork Slider

Little Cayman Chicken Lollipops

Chicken Salad Junkanoo Slider

Loki Loki Tuna Poke

Saba Steak Slider

Towering Pineapple Palm Tree Adorned with Skewers of
Monterey Jack Cheese, Cheddar Cheese,
Fresh Tropical and Seasonal Fruit

SWEET BITS & BITES

Blackbeard's Butterscotch Chocolate Cup

Barbados Brownie Bite

Pina Colada Cup Cake

Key Lime Tarts

Sample Menus

AFTERNOON AFFAIR

Entrees

MAMA BAHAMA'S CHICKEN SANDWICH

Marinated and char-grilled chicken breast with Monterey jack cheese and crispy "Tobacco" onions, garlic aioli and Caribbean jerk sauce, served with yucca fries.

THE HAVANA CABANA PORK SANDWICH

Slow roasted pulled pork finished with Tommy's own blackberry brandy barbeque sauce, piled high with "Tobacco" onions. Served with Asian slaw and French fries.

ST CROIX CHOPPED SALAD

Diced marinated grilled chicken breast, fresh mixed greens, vine-ripened tomatoes, Maytag bleu cheese, Granny Smith apples, macadamia nuts, hickory smoked bacon and sweet corn tossed with our honey-lime vinaigrette. Garnished with garlic croutons.

SABA STEAK SALAD

Marinated and char-grilled tenderloin medallions, served over a bed of fresh mixed greens, Tossed with tamarind vinaigrette, garnished with grilled potatoes, vine ripened roma potatoes, shiitake mushrooms and garlic aioli.

PARADISE NATION CHEESEBURGER

Char-grilled Certified Angus hamburger, with sharp cheddar cheese, hickory smoked bacon and honey roasted onions, served with French fries.

TOMMY'S CLASSIC GRILLED SHRIMP CAESAR SALAD

Marinated and Grilled shrimp, crisp romaine hearts, Grana Pando parmesan cheese, and garlic croutons.

Desserts

KEY LIME PIE

Papa Bahama's version of this Key West dessert.
Served with fresh whipped cream.

PINA COLADA CAKE

A moist layer cake brushed with Myers Dark Rum, and chopped pineapple, covered with white chocolate mousse and toasted coconut.

TRIPLE CHOCOLATE CAKE

Four layers of moist chocolate cake, chocolate ganache frosting and topped with a mocha mousse whipped cream.

Sample Menus

PARTIES IN PARADISE

Soup & Salad

TORTOLA TORTILLA SOUP

A savory blend of ground corn tortillas and vegetables with marinated, grilled chicken, seasoned with island spices and garnished with lime sour cream.

COOPERS ISLAND CRAB BISQUE SOUP

Tommy's own blend of fresh vegetables and shell fish stock, butter, sherry, cream, lump crab meat.

TOMMY'S CLASSIC CAESAR SALAD

Crisp romaine hearts tossed with a vinaigrette style dressing. Garnished with Grana Pando parmesan cheese and garlic croutons.

THE RED, WHITE AND BLEU SALAD

Chopped vine-ripened tomatoes, onions and romaine hearts tossed with Maytag bleu cheese dressing and lightly drizzled with balsamic vinaigrette.

Entrees

THE ISLAND COWBOY

Grilled 8 oz tenderloin filet in a red wine demi-glace, with Maytag blue cheese and roasted garlic, served with grilled lemon garlic asparagus and fingerling potatoes.

TRINIDAD TUNA

Pan seared rare, lemongrass crusted Ahi tuna seasoned with a sweet chili sauce and cilantro drizzle. Served with sautéed baby bok choy, shiitake mushrooms and island almond rice.

THE ISLAND COWBOY AND LEMON GRILLED SHRIMP

Grilled tenderloin filet in a red wine demi-glace, with Maytag blue cheese, roasted garlic, and Jumbo lemon grilled shrimp, served with grilled lemon garlic asparagus and fingerling potatoes.

LITTLE PALM ISLAND PASTA

Roasted and pulled all natural chicken, mafalda pasta, roasted asparagus, baby carrots, red bell peppers, Granda Pando parmesan cheese and black trumpet mushroom sauce.

TOMMY'S RIB RACK

Grilled baby back ribs glazed with Tommy's own blackberry brandy barbeque sauce, served with whipped chive potatoes and Asian slaw.

SANTIAGO SEA BASS

Seared and oven roasted Chilean fillet, Caribbean spices, yuzu lilkoi sauce, rustic citrus salsa, served with grilled lemon garlic asparagus.

BOCA CHICA CHICKEN

Marinated, grilled breast in a pineapple rum sauce with a mango-macadamia relish, served with black beans, dirty rice, and fried plantains.

FREEMPORT FLAT IRON STEAK

USDA Prime tri-peppercorn crusted Flat Iron steak, whipped chive potatoes and herb mushrooms, served with lemon garlic baby arugula.

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Desserts

KEY LIME PIE

Papa Bahama's version of this Key West dessert.
Served with fresh whipped cream.

PINA COLADA CAKE

A moist layer cake brushed with Myers Dark Rum, and chopped pineapple,
covered with white chocolate mousse and toasted coconut.

TRIPLE CHOCOLATE CAKE

Four layers of moist chocolate cake, chocolate ganache frosting
and topped with a mocha mousse whipped cream.

TOMMY'S DESERT TRIO

Key Lime Tart
Barbados Brownie Bite
Blackbeard's Butterscotch Chocolate Cup

THE GRAND BAHAMA BUFFET

50 guests or more

Salads Tossed to Order

THE BUNGALOW SALAD

Tommy's house chopped salad with fresh mixed greens, vine ripened roma tomatoes, Granny Smith apples, macadamia nuts, Maytag blue cheese, hickory smoked bacon and sweet corn tossed in our honey-lime vinaigrette. Garnished with garlic croutons.

TOMMY'S CLASSIC CAESAR SALAD

Crisp romaine hearts tossed with a vinaigrette style dressing. Garnished with Grana Pando parmesan cheese and garlic croutons.

Entrees

BOCA CHICA CHICKEN

Marinated, grilled breast in a pineapple rum sauce with a mango-macadamia relish,

TOMMY'S RIB RACK

Grilled baby back ribs glazed with Tommy's own blackberry brandy barbeque sauce.

Sides

WHIPPED CHIVE POTATOES SAUTÉED SEASONAL VEGETABLES

Desserts

KEY LIME TARTS

PINA COLADA CUPCAKES

BLACKBEARD'S BUTTERSCOTCH CHOCOLATE CUPS