



The Kissing Fish Catering Company
"An Affair with food..."
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www.kissingfish.tc

Let us cater you the perfect beach BBQ. Whether it's casual and barefoot or gourmet and elegant, we're the experts! We pride ourselves on using the freshest ingredients available by using the local hydroponic farm and select local fishermen.

Below are some of our favorite BBQ menus, or please feel free to create your own customized menu and we will be happy to price it for you.

Caicos BBQ: (\$25 per person)

Hot dogs
Black Angus hamburgers
Jerked chicken (spicy)
Corn on the cob
Potato salad
House salad with basil vinaigrette
Freshly baked herb bread
Mango salsa
Tomato salsa
Pecan pie

Turks Head BBQ: (\$35 per person)

Conch fritters (dependent on location)
Grilled lamb chops marinated with saffron and yoghurt
Grilled catch of the day
Jerked chicken (spicy)
Corn on the cob
Potato salad
Caesar salad
Mango salsa
Tomato salsa
Freshly baked herb bread
Fresh fruit brochette

Island BBQ: (\$50 per person)

Chicken satay and peanut sauce
Conch fritters (dependent on location)
Jerked chicken (spicy) or Thai style chicken (sweet)
BBQ shrimp wrapped with hickory smoked bacon

Pork spareribs with smoky BBQ sauce
Caesar salad
House salad with basil vinaigrette
Curried pasta & pineapple salad
Island style peas and rice
Mango salsa
Tomato salsa
Freshly baked herb bread
Key lime pie

Meat Lovers BBQ: (\$60 per person)

Yellow fin tuna rolls with wasabi and pickled ginger
Chicken satay and peanut sauce
Black Angus hamburgers
Sirloin steak or prime rib
Jamaican pork chops
Corn on the cob
Potato salad
Tomato & mozzarella salad
Island style peas and rice
Mango salsa
Tomato salsa
Freshly baked herb bread
Fresh fruit brochette
Rum and chocolate baked bananas

Seafood BBQ: (\$65 per person)

Conch wontons with hoisin sauce (dependent on location)
Shrimp cocktail with a horseradish cocktail sauce
Grilled catch of the day (seasoned with lemon pepper)
Grilled chili shrimp
Grilled lobster with lemon garlic butter (If lobster is not in season Apr 1st – Aug 1st, we can substitute this with Alaskan king crab—two weeks notice necessary....or Prime rib)
Grilled vegetable skewers
Potato salad
Caesar salad
Tomato & mozzarella salad
Mango salsa
Tomato salsa
Freshly baked herb bread
Rum and chocolate baked bananas

All BBQs will have 11% government tax, 15% service charge and 15% catering fee added to the food/bar bill.

A la carte choices:

Canapés:

Yellow fin tuna rolls with wasabi and pickled ginger
Chicken satay and peanut sauce
Conch fritters (dependent on location)

Conch wontons with hoisin sauce (dependent on location)—(Winner of Conch Festival)
Shrimp cocktail with a horseradish cocktail sauce

Mains:

Hotdogs
Kobe hamburgers (two weeks notice required)
Black Angus burgers
Sirloin steaks
Prime rib
Grilled lamb chops marinated with saffron and yoghurt
Grilled catch of the day (blackened or seasoned with lemon pepper)
Jerked chicken (spicy)
Thai style chicken (sweet)
BBQ shrimp wrapped with hickory smoked bacon
Grilled chili shrimp
Grilled lobster with lemon garlic butter
Jamaican pork chops
Pork spare ribs with smoky BBQ sauce
Pulled pork with our tangy homemade sauce served in a sesame seed bun

Sides & Salads:

Corn on the cob
Grilled vegetable skewers
Potato salad
Caesar salad
House salad with basil vinaigrette
Curried pasta & pineapple salad
Tomato & mozzarella salad
Island style peas and rice
Baked potatoes
Freshly baked herb bread
Mango salsa
Tomato salsa

Desserts:

Fresh fruit brochette
Rum and chocolate baked bananas
Key lime pie
Pecan pie

Bar:

By consumption, (each drink is charged individually)
Beer (bottle) \$5, Wine: House (glass) \$7 Premium (glass) \$9, Mixed well drinks \$6, Top shelf \$8, Champagne House (glass) \$7, Premium (glass) \$10, soda/juice \$2.50, water small \$2, large/sparkling \$5.

OR

Open bar: \$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. (Consists of house red and white wine, selection of beer, vodka, gin, whiskey, mixers, rum punch, juices, sodas, water and fruit punch.)

Bonfire:

\$350 covers set up/clean up and beach permit. (If you have kids, let us know and we'll bring the marshmallows!)

Equipment Rental:

\$14 per person for tables, chairs (white, resin chairs with a small cushion), linens, cutlery, plates and lamps.

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.

Staff costs: (The number of staff necessary will depend on the size of your event, we will estimate them for you when we provide you a quote.)

Chef: \$250 (up to four hours)

Bartender: \$35 per hour (five hour minimum includes set up and clean up)

Server: \$25 per hour (five hour minimum includes set up and clean up)