



cloud  
inflight catering



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## Cold Breakfast

**Continental Breakfast:** Breakfast Box that includes breakfast pastries, fresh fruit salad, mini bagel, mini croissant, butter, jam and all the condiments.

**The Healthy Start:** Breakfast Box that includes fresh fruit, yogurt, cold cereal, a mini bagel, a homemade bran muffin with butter and jam.

**Croissant, Danish, and Muffin Tray:** A varied selection of croissants, homemade danish's, breakfast pastries and homemade muffins served with butter and jams.

**Smoked Salmon:** Thinly sliced Scottish smoked salmon served with capers, chopped eggs, red onions, dilled cream cheese and European cucumbers with a basket of assorted bagels.

**Fresh Sliced Fruit:** Seasonal Selection of melons, berries and citrus fruits served with Cloud 9's dipping sauce.

**Bagel Basket:** Our Selection of freshly baked bagels with cream cheese, butter and assorted jams. Flavoured Cream Cheeses available upon request.

**Organic Granola Breakfast Parfait:** The freshest berries layered with Greek plain yogurt and our organic granola breakfast mix.

## Hot Breakfast

**Island Pancakes:** Fluffy blueberry pancakes served with pure Vermont maple syrup. Served with your choice of breakfast meats.

**French "Texas Toast":** Thick slices of Texas toast are sautéed until perfection and served with pure Vermont maple syrup. Served with your choice of freshly prepared breakfast meats.

**Organic Apple Cinnamon Crepes:** Freshly made thin crepes wrapped around our homemade apple, cinnamon and walnuts, served with crème fraiche and brown sugar.

**Jumbo Lump Crab and Leek Frittata:** Baked open face omlette with jumbo lump crabmeat, grilled leeks and shaved smoked gouda cheese, served with your choice of breakfast meats.

**Jumbo Omlettes:** Three egg omlettes stuffed with whatever you like...served with half an orange. (Egg White omlettes upon request)

**Eggs any way:** Sunny side up, poached, scrambled, over easy served with your choice of breakfast meats. (Egg whites and beaters upon request).

## Complete Breakfast

Our breakfast includes a breakfast pastry, homemade muffin, fresh fruit cup, freshly squeezed oj and your choice of Eggs any way or our Jumbo Omlette and a breakfast meat.

**Tex-Mex Breakfast Burrito:** Fluffy scrambled eggs, spicy pork sausage, smoked gouda, chopped scallions and diced tomato in a flour tortilla and served with Guacamole and salsa.

**Breakfast Meats:** Pork Sausage Patties or Links, Applewood smoked bacon, Turkey bacon, Canadian Bacon, Grilled brown sugar glazed ham and Corned Beef hash.

## On the Lighter Side

**The Cloud 9 Salad:** Organic Filed Greens, torn romaine, European cucumbers, smoked almonds, organic cranberries, crumbled goats cheese and our raspberry vinaigrette. Add meat Grilled chicken, Fish, Steak or Shrimp for an additional cost.

**Cobb Salad:** Freshly torn romaine, chopped bacon, gorgonzola, hard boiled eggs, avocado and cherry tomatoes topped with Grilled chicken and dressed with Ranch.

**Caesar Salad:** Crisp romaine, shaved parmesan cheese and our homemade croutons. Add meat (Grilled Chicken, Shrimp, Fish or Filet Mignon) for an additional cost.

**Smoked and Cured Pork Loin Salad:** Light smoked, slow cured pork loin served on peppery mixed greens.

**Classic Chef Salad:** Mixed field greens topped with hickory smoked turkey, ham, sliced Swiss and cheddar cheese, hard boiled eggs and seasonal veggies with your choice of dressing.

**Western Chicken Salad:** Baby greens, crisp romaine, Cajun grilled chicken, cilantro-black bean relish, shredded cheddar and cherry tomatoes with your choice of dressing.

**Roquefort Salad:** Frissee, romaine and radicchio lettuce topped with Roquefort cheese, tomatoes, sliced red onion and apples.

**Greek Salad:** Freshly cut romaine, kalamata olives, feta cheese, red bell pepper, pepperoncini's, vine ripe tomatoes and European cucumbers dressed with our Classic Vinaigrette.

**Nicoise Salad:** Romaine, mixed field greens, grilled tuna, vine ripe tomatoes, haricot verts, boiled red potatoes and black olives drizzled with Balsamic vinaigrette.

**Chinese Chicken Salad:** Chopped romaine, teriyaki grilled chicken breast, oriental veggies, mandarin oranges, toasted almonds, scallions and cherry tomatoes with our Sesame-soy Vinaigrette.

**Caribbean Chef Salad:** Crisp greens topped with lobster, tuna, crab-meat salad, garnished with lemon wedges, tomatoes, bell peppers and red onion. Your choice of dressing.

**Mediterranean Salad:** Grilled marinated vegetables, feta cheese, tomatoes, olives, pepperoncini and red onions, served over crisp romaine lettuce with balsamic vinaigrette.

## Boxed Lunches

Our boxes contain a homemade pasta or mixed green salad, fruit salad, homemade dessert, and all the condiments.

*\*Add a Shrimp cocktail for an additional cost.*

**Mojo Sliced Steak:** Flank Steak marinated in mojo, grilled to perfection then thinly sliced and served with black beans and grilled corn salsa.

**Sliced Steak Denver Style Sandwich:** Jack Daniel marinated steak and onions.

**Guava BBQ Breast of Chicken:** Boneless breast of chicken, grilled and served with homemade corn bread mini muffins and cole slaw.

**Cold Filet Mignon:** Grilled Filet Mignon, sliced and served cold with our homemade horseradish sauce.

**Smoked Salmon Sandwich:** Smoked Salmon, cream cheese, red onions, lettuce and capers on rye bread.

**Caribbean Lobster Wrap:** Lobster Salad, tomatoes and lettuce in a basil tomato wrap.

**Asian Grilled Chicken Breast:** Served over Stir-fried veggies and dressed with a Sesame Vinaigrette.

**Sesame Seared Tuna Loin:** Seared Rare and served with mixed field greens garnished with wasabi and soy.

**Maple-Ginger Glazed Salmon:** Fire roasted and served over organic field greens.

**Lobster, Prawn and Stone Crab Claws:** Freshly caught and served with our house made dijonaise, cocktail sauce and lemon wedges.

**Sushi and Sashimi:** The freshest assortment of sushi and sashimi pieces served with classic condiments.

**Grilled Mediterranean Vegetables:** Marinated vegetables are grilled and served on a freshly prepared pita bread and topped with Mint Tatziki.

## Snack Trays

**Tropical Fruit Tray:** A selection of melons, berries, citrus fruits and other seasonal fruits.

**Imported Cheese Board:** A variety of imported soft and Hard cheeses; served with grapes and an assortment of crackers and breads.

**Fruit and Cheese Platter:** Imported cheeses are paired with the freshest seasonal fruits and berries served with assorted crackers.

**Prosciutto and Melon:** Sweet seasonal melon skewers are wrapped with prosciutto and torn fresh basil.

**Antipasti Display:** Assorted salami, prosciutto, caprese' stack, balsamic marinated onions, imported hard cheese and marinated olives.

**Deluxe Seafood Tray:** Includes shrimp, Caribbean spiny lobster, stone crab claw and smoked fish du jour all served with cocktail sauce and lemon wedges.

**Conch Salad:** Fresh, local conch is mixed with onions, tomatoes, green bell pepper and citrus juices.

**Chicken, Beef, & Shrimp Satay:** An assorted sampling of skewers, served with a spicy crunchy peanut dip.

**Vegetable Crudites:** a selection of raw vegetable sticks served with herb dipping sauce.

**"Spicy Island" Chicken Wings:** Seasoned chicken wings baked in a spicy sauce served with blue cheese dip, celery and carrots sticks.

**Jumbo Shrimp:** 16-20 Shrimp are poached in a court bouillon then chilled and served with cocktail sauce and lemon wedges.

**Stone Crab Claws (Local and Seasonal):** Jumbo Crab Claws are pre-cracked and served with our house cocktail and dijonaise sauce.

**Smoked Salmon Board:** Thinly sliced salmon is accompanied with chopped egg, minced red onion, lemon wedges, dilled crème fraiche and dill crostini.

**Deluxe Seafood:** Includes jumbo shrimp, lobster tail, stone crab, and smoked salmon served with cocktail sauce.

## Snack Trays

**Mediterranean Display:** Grilled Vegetables, feta cheese, assorted olives, hummus, tabouli and toasted pita chips.

**Quick jump Tray:** A mixture of fresh berries, veggie crudite, assorted cheeses, fresh grapes and hard salami.

**Filet Mignon Tray (cold):** Filet grilled to perfection, sliced and served with grilled onions and peppers, roasted cherry tomatoes and our home made horseradish aioli.

**Seafood and Lamb Chop Sticks:** Black tiger shrimp, scallop and baby lamb chops grilled and paired with tangy mango tamarind BBQ dipping sauce.

**Chicken Tender Tray:** Marinated chicken strips are grilled or fried and served with our home made honey-mustard and BBQ sauce.

**Sushi and Sashimi (24 hour lead time):** Assorted rolls and freshly cut sashimi served with wakame seaweed, pickled ginger and wasabi.

## Appetizers

**Jumbo Shrimp Cocktail:** Poached Jumbo Shrimp served with our home made cocktail sauce.

**Marinated Shrimp Skewers:** Jumbo Shrimp are marinated in mojo then grilled to perfection and served with lemon wedges.

**Jumbo Lump Crab cakes:** Lump crabmeat, fresh herbs and citrus zest served with our home made calypso sauce.

**Chilled Melon and Prosciutto Skewer:** Sweet melon is skewered with thinly sliced prosciutto and garnished with fresh basil.

**Thai Chicken Satay:** Marinated grilled chicken skewered with Thai Peanut chili sauce.

**Chicken Wings:** Jerk, BBQ, Buffalo, Sweet Thai Chili all served with Carrot and Celery Sticks and our home made ranch.

**Caviar:** Accompanied by capers, crème fraiche, chopped egg, minced red onion and toast points.

**Grilled Portabello Mushroom and Roasted Red Pepper:** Balsamic marinated portabello's are grilled to perfection and served with red peppers and our house made pesto dip.

**Tortilla Chips:** Served with Plain or Mango Salsa, sour cream and guacamole.

**Fire Roasted Quesadilla's:** with or without grilled chicken. Freshly grilled onions and peppers with smoked cheddar and gouda are melted between two flour tortillas, served with sour cream and guacamole.

**Vine Ripe Tomato Bruschetta:** Chopped tomatoes are mixed with fresh garlic, basil, red onions, balsamic and extra virgin olive oil.

**Teriyaki Beef Skewers:** Filet Mignon pieces are skewered, marinated and grilled to perfection and then drizzled with our Teriyaki glaze.

**Mini Lamb Chops:** New Zealand lamb marinated with red wine, fresh garlic and snipped rosemary are grilled and served with our minted jus.

## Soups

**Fire Roasted Corn and Crab Bisque:** Char Roasted Fresh Corn on the Cob & Lump Crab Meat Sautéed with our House Herbs and Spices, then Simmered to Perfection in our Velvet Bisque Cream Sauce.

**Chicken and Vegetable:** Lean Moist Chicken Breast Chopped and Married with our Fresh Choice Vegetables in a Light Flavourful Broth.

**Potato-Leek:** Chopped Fresh Leeks and Peeled Potatoes with Aromatic Parsley, Thyme and other Herbs in a Buttered Chicken Broth.

**Vine-Ripe Tomato and Basil Bisque:** Vine Ripe Plump Red Tomatoes Sautéed in our House Herbs and Spices and Simmered to Perfection in our Creamy Bisque Sauce.

**Lobster Bisque:** Bahamian Lobster Chunks, Fresh Red Tomatoes, Spices in our Rich Cream Bisque Sauce with Hints of Sherry.

**Conch Chowder (Bahamian Speciality):** Local Conch Diced and Simmered with Carrots, Potato, Thyme and other Bahamian Favourite Spices in a Rustic Tomato Sauce.

**New England Clam Chowder:** Tender New England Clams Sautéed with Onion, Celery, Potatoes and Herbs, then Simmered to Perfection in a Creamy Butter Chowder.

**Manhattan Clam Chowder:** Succulent Plump Clams Sautéed in Spicy Garlic, Fresh Onion, Celery and other Herbs, then brought to a Simmer in a Rich Tomato Chowder.

**Conch and Papaya Veloute:** Gently Sautéed Diced Native Conch and Puréed Fresh Papaya with a Whisper of Herbs in a Flour Buttered Broth.

**Farm Fresh Vegetable:** Rich Olive Oil Sautéed with Finely Chopped Garlic, Onions, Leeks, Celery, Carrots, Potatoes and Tomatoes, then Brought a Simmer with Saffron and other Herbs in a light Broth.

**Spanish Gazpacho:** Finely Chopped and Puréed Garlic, Cucumbers, Red Bell Peppers, Red Onion with Fresh Red Tomatoes and Olive Oil.

**Cream of Broccoli and Cheddar Cheese:** Chopped and Puréed Lightly Steamed Green Broccoli and Onion, Seasoned with Nutmeg and other Herbs in a Creamy Chicken Stock.

## Entrée's

### Poultry

**Stuffed Breast of Chicken:** Chicken breast lightly pounded and over-stuffed with mushrooms, apples and cornbread.

**Guava BBQ Chicken Breast:** Marinated chicken breast are grilled and slathered with our guava BBQ sauce.

**Caribbean Chicken:** Sweet and Spicy marinated breast of chicken is roasted and served with a fresh mango salsa.

**Chicken Cardinale:** Sautéed chicken with roasted red peppers, parma ham and mozzarella.

**Asian Chicken:** Grilled breast of chicken with a Thai sweet chili glaze.

**Chicken Paradiso:** Wrapped in Parma ham and topped with red and yellow peppers and mozzarella cheese.

**Duck Breast:** Crispy Maple Leaf farms breast cooked medium rare, glazed with our ginger-orange glaze.

### Veal and Lamb

**Veal Marsala:** Seasoned veal loins are lightly pounded and sautéed served with a mushroom, shallot and Marsala wine sauce.

**Veal Milanese:** Panko breaded veal scaloppini are quickly fried and served with a fresh arugula salad with roasted cherry tomatoes drizzled with balsamic.

**Stuffed Veal Scaloppini's:** Veal scaloppini's are lightly pounded and stuffed with Parma Ham, mozzarella and pine nuts then lightly breaded and served with a bruschetta compote.

**Rack of Lamb:** Dijon and fresh herb crusted lamb rack is oven roasted and served with Rosemary Demi Glace.

**"Marco Polo" Rack of Lamb:** Dijon-coriander crusted rack of lamb and wild mushrooms.

**Lamb Curry:** Tender Lamb Bites are slowly simmered in our authentic curry sauce.

**Veal Saltimbucca:** Topped with sage and prosciutto ham and sautéed in a butter wine sauce.

## Pork

**Teriyaki Boneless Pork Loin Chops:** Boneless pork chops are grilled and brushed with teriyaki glaze served with grilled pineapple.

**Thai Pork:** Tender Tips of pork that are slowly simmered in a Red Curry Sauce.

**Jamaican Pork Tenderloin:** Pork Tenderloin marinated in Boston's jerk seasoning and grilled to perfection served with a pineapple-cilantro salsa.

**Oven-Roasted Pork:** Pork Tenderloin is seared and oven roasted and served with a Pear, walnut and port wine reduction.

**Bahamian "Steamed" Boneless Pork Chops:** Two chops are seared and slowly simmered in a white wine, chopped tomatoes and fresh thyme sauce.

**Roast Stuffed Pork Tenderloin:** Stuffed with guava, plantain, bell peppers, onions and mango.

## Beef

**New York Strip:** Center cut New York served with Balsamic onions and sautéed mushrooms.

**Black Angus Steak au Poivre:** Topped with a coarsely ground black pepper butter sauce.

**Filet Oscar:** Filet Mignon, grilled and topped with our home made lump crab cake and asparagus spears served with hollandaise.

**Steak Diane:** Filet Mignon tips are sautéed with mushrooms and served in a Dijon cream sauce.

**Country Style Shepherd's Pie:** Seasoned ground beef with gravy, green peas, carrots and topped with mashed potatoes.

**Fragrant Beef Curry:** Tenderloin tips are slowly simmered in a fragrant curry sauce finished with coconut milk and chopped cilantro.

**Surf and Turf:** 8 oz. Filet Mignon is grilled to perfection and served with a Grilled Caribbean Lobster Tail garnished with drawn butter and Cabernet reduction.

## Seafood

**Sushi Grade Tuna:** Seared with toasted sesame seeds and wasabi.

**Grilled Salmon Filet:** Fresh Salmon is marinated in a honey-soy glaze, fire roasted and served with a Caribbean Salsa.

**Grilled Red Snapper:** Fresh, local red snapper filet is slowly simmered in out tomato-chardonnay sauce.

**Filet of Grouper:** Marinated fresh grouper, sautéed and served with a mango-chive salsa.

**Cloud 9 Shrimp:** 16-20 shrimp sautéed with shallots, garlic, freshly chopped tomatoes, white wine and chopped basil.

**Filet of Sole:** Tender Dover Sole filet is stuffed with jumbo lump crabmeat and served with a Cajun beurre blanc.

**Grilled Caribbean Spiny Lobster:** 8 oz. Local lobster tails are marinated and grilled to perfection and served with drawn butter and lime wedges.

**"Fish and Chips":** Flaky cod is marinated and lightly fried in our tempura batter until golden brown.

**Guava Glazed Mahi Mahi:** Marinated in a spicy lime and pepper guava glaze.

**Grilled Conch:** Fresh, local conch is wrapped in a pouch with onions, tomatoes, bell peppers, fresh thyme, butter and a squeeze of lime then grilled to perfection.

**Chilean Sea Bass:** Bakes to perfection with sautéed fresh spinach.

## Pasta Dishes

**Shrimp and Penne:** Penne Pasta with Plump Pink Shrimp, Fresh Green Peas and our House Made Vodka Sauce.

**Vegetarian Penne:** Penne Pasta with Juicy Red Cherry Tomatoes, Sautéed with Aromatic Shallots and Fresh Basil.

**Linguini with Seafood Carbonara Sauce:** Perfectly Cooked Linguini Tossed with Seasoned Calamari, Shrimp, Scallops, Mussels and a Hearty Carbonara Sauce.

**Seafood Fettuccine:** Rich and Creamy Alfredo Sauce Tossed with Fettuccine Pasta, Plump Shrimp, Tender Calamari, Juicy Clams and Delicate Scallops.

**Spaghetti Bolognese:** An Italian Classic! Hearty Tomato Meat Sauce Over Tender Spaghetti and Finished with a Sprinkle of Shaved Parmesan Cheese.

**Assorted Lasagnas:** Classic Beef and Tomato Lasagna. Vegetarian Lasagna with Béchamel sauce. Mixed Mushroom Lasagna with a Velvet Cream Sauce. Chicken Lasagna with Tomato Sauce.

**Thai Curry:** Thai Noodles with Mild Spice Coconut Curry Vegetables and Grilled White Chicken.

## Side Dishes

### Potatoes

- Roasted Garlic mashed potatoes
- Sweet Potato Casserole
- Oven Roasted Fingerling with fresh rosemary
- Roasted Red Bliss Potatoes with chopped chives
- Twice Baked Potatoes

### Rice and Grains

- Peas n Rice (Bahamian Specialty)
- Cous Cous
- Rice Pilaf
- Wild Mushroom Pilau
- Wild Rice with almonds, scallions and raisins
- Basmati
- Jasmine with Saffron
- Cajun Dirty Rice
- Vegetable Fried Rice
- Confetti Brown Rice

### Low Carb Sides

- Asparagus with Citrus Jus
- Pureed Cauliflower Parmesan
- Green Bean Almandine
- Broccoli and cheddar bake
- Garlic Mashed Turnips

### Vegetables

- Ratatouille
- Stir Fried Veggies
- Grilled Mixed Vegetables
- Steamed Asparagus with chive butter
- Buttered Broccoli
- Vichy Carrots
- Cheese Cauliflower
- Grilled Eggplant with fresh mint
- Sautéed Spinach with Button Mushrooms and garlic
- Fire roasted brown sugar carrots
- Steamed Baby Carrots with freshly snipped chives

## Kids Menu

**Grilled Cheese Sandwich with assorted Fruit Cup:** All American Classic! Creamy American Cheddar Cheese Grilled to Perfection on Fresh White Bread.

**Grilled Chicken Panini with Honey Mustard Sauce and Fruit Cup:** Lean and Healthy White Chicken Breast Grilled in our House Made Baguette and Paired with Creamy Honey Mustard Dipping Sauce.

**Turkey and Swiss Sandwich with mixed fruit cup:** Thinly Sliced Moist White Turkey Meat and Swiss Cheese Combined to Make the Perfect Simple Sandwich.

**Peanut Butter, Banana, and Honey Sandwich with Assorted Fruit Cup:** Ode to Elvis! Creamy Peanut Butter Spread with Sweet Golden Honey and Thinly Sliced Fresh Banana's on Classic White Bread Creating the Perfect Sweet and Salty Combination.

**Macaroni and Cheese Served with Mixed Veggies:** Comfort Mac N' Cheese with Perfectly Cooked Noodles and Creamy Cheddar Cheese, Served with Seasonal Freshly Steamed Mixed Vegetables.

**Spaghetti and Meatballs Served with Garlic Bread:** Italian Tomato Sauce Over Warm Spaghetti Noodles and House Made Traditional Meatballs and Served with Buttered Garlic Bread.

**Chicken Tenders with BBQ and Ranch Sauce, Carrot and Celery Sticks:** Delicately Breaded and Fried White Chicken Strips with House Made BBQ and Ranch Dipping Sauces and Complimented with Crisp Carrot and Celery Sticks.

**Personal Pizza's with any Topping:** Build your own Pizza! Soft Pizza Dough Baked with Herb Tomato Sauce and all your Favourite Toppings.

## Something Sweet...Desserts

**Gourmet Assorted Cookies:** Warm House Made Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal and Sugar Cookies.

**Choco-Chocolate Brownies:** Double Fudge Brownies with a Soft Goey Middle.

**New York Style Cheesecake:** Silky Smooth Classic Creamy Cheesecake

**Mango Cheesecake:** Tropical Sweet Mango Paired with the Classic Cheesecake, Creating a Divine Combination.

**Guava Cheesecake:** Pink Delicate Guava Flavours Swimming Through the Silky Cheesecake, Sending your Taste Buds on a Caribbean Escape.

**Carrot Cake:** Moist Cake with Spices, Sugar, Nuts, Raisins and Crisp Sweet Carrots, Covered with Indulgent Cream Cheese Icing.

**Bahamian Rum Cake:** Moist Yellow Bundt Cake Soaked in Spicy Aromatic Bahamian Rum.

**Guava Duff (Bahamian Speciality):** A True Bahamian Delicacy! Vanilla Cake Rolled with Soft Cream Icing and Fresh Guava Fruit, Served Warm with a Drizzle of Silky Sweet Glaze.

**Tiramisu:** Soft Italian Sponge Cookies, Soaked in our Finest Coffee and Coffee Liqueur, then Layered with Creamy Custard and Mascarpone for a Light Fluffy Texture.

**Fresh Fruit Flan:** A Beautifully Colourful Dessert! Airy Vanilla Cake and Cream with Vibrant Fruits of Kiwis, Strawberries and Mixed Berries.

**Assorted Pies:** Comfort Delightful Pies, Made to Order: Pecan, Pumpkin, Apple, Peach, Berry, Cherry and Many More.

**Assorted Fresh Fruit Tartlets:** Mini Sweet Creations of Seasonal Fruits.

**Strawberries Dipped in Chocolate:** Large Fresh Red Strawberries Dipped in Warmed Creamy Chocolate Sauce.

**Assorted Mini Pastries:** A Little Bit of Everything... Mixed Miniature Cushions of Sweet Delights.

**Crème Brulee:** Delicate Cream Custard Nestled Under a Sweet Crunchy Hard Sugar Shell, Creating a Splendor of Textures.

## **Speciality Items**

Fresh Flower Arrangements

Foreign and Domestic Newspapers and Magazines

Dry Ice and Coolers

Restaurant Pick Up

Custom Menu Design and Printing

Cigars and Liquor

Wine List Upon Request

Gourmet Chocolates and Sweets

Gift Baskets

DVD's and Videos

CD's



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