



Caye Chapel Island Resort

Chef's Choice ~ Evening Meal Options

Each evening, the menu will present either two or three main entrée options. The soups, salads, entrées, accompaniments, and desserts listed below represent only a sample of the quality & type of cuisine served at Caye Chapel Island Resort. Due to seafood & produce seasons in Belize, some of the following options may not be available during certain times of the year.

The Chef determines the evening entrée options based on availability & variety. Food allergies are easily accommodated and special meal requests (advance notice) during your stay are respectfully considered & appreciated by our culinary team.

Soup Course

- ~ **Shrimp or Lobster Bisque**
A Delicious Puree of Flavorful Seafood with a Splash of Cream
- ~ **Black Bean Tortilla Soup**
With Crispy Strips of Corn Tortillas & Cilantro Sour Cream
- ~ **Chilled Gazpacho**
Blended Perfectly with Sour Cream, Diced Cucumber, Celery, Onion, and Red Pepper
- ~ **French Onion Soup**
Offered in a Impressive Bread Bowl, Accented with a Generous Portions of Swiss Cheese
- ~ **Cream of Mushroom**
A blend of White Button & Portobello Mushrooms Within this Traditional Favorite
- ~ **Roma Tomato & Basil Soup**
Served with Toasted Asiago Cheese Bread

Salad Course

- ~ **Traditional House**
Fresh Array of Bibb, Iceberg & Mesculan topped with a Shredded Blend of Mozzarella & Cheddar, Cucumbers, Cherry Tomatoes & Freshly Baked Herb Croutons. Guest choice of Standard Dressings in Addition to House Citrus Vinaigrette
- ~ **Mediterranean Greek Salad**
Mixed Greens topped with Kalamata Olives, Artichokes, Sun-dried Tomatoes, Feta Cheese, Pita Croutons, and Oregano Lemon Dressing.
- ~ **Baby Spinach Salad**
Tender leaves of Baby Spinach enhanced with Chopped Eggs, Cucumbers, Pine Nuts, and Thinly Shaved Mozzarella. Accented perfectly with a Passion Fruit Vinaigrette.
- ~ **Traditional Caesar**
Crisp Romaine Lettuce accented with Freshly Grated Parmesan Cheese & Herb Croutons.

Starch Accompaniment Options

- ~ Dainty Roasted Garlic Potatoes
- ~ Twice Baked Potatoes
- ~ Potatoes Julienne
- ~ Saffron Rice Pilaf
- ~ Roasted Baby Red Potatoes
- ~ Crispy Coconut Rice Cake
- ~ Spinach Risotto
- ~ Crispy Herb Polenta Cake
- ~ Herb Whipped Potatoes
- ~ Spanish Rice Pilaf
- ~ Grilled Rosemary Polenta
- ~ Roasted Sweet Potatoes
- ~ Hasselback Potatoes
- ~ Roasted Wedges of Yukon Potato

Vegetable Accompaniment Options

- ~ Array of Sautéed Vegetables
- ~ Medley of Grilled Zucchini & Squash
- ~ Seasonal Vegetable Bundle
- ~ Sautéed Asparagus
- ~ Prosciutto Wrapped Asparagus
- ~ Veggie Trio of Snap Peas, Red Pepper Rings & Roasted Beets
- ~ Grilled layers of Eggplant, Zucchini, & Tomato Topped with Feta & Parsley
- ~ Green Beans Almandine
- ~ Roasted eggplant

Entrée's

Chicken Marsala Portobello

Sautéed Chicken Breast with a Creamy Portobello Mushroom Marsala Sauce

Pork Tenderloin

Grilled and Generously basted with a Pineapple Sauce Reduction.

Stuffed Chicken Breast

Juicy Chicken Breast stuffed with Italian Herbs, Ricotta Cheese & Spinach

Coconut Shrimp

(5) Jumbo Shrimp battered with Sweet Coconut & Served atop a bed of crispy Asian Noodles alongside a Spicy Curry Dipping Sauce

Creole Chicken Penne

Tender pieces of Chicken stewed with a Roasted Tomato Sauce, Olives, and Sweet Bell peppers. Served over a Bed of Penne Pasta alongside Crispy Garlic Sticks.

Giant Dungeness Crab Cakes

(3) Giant Crab Cakes, perched on a blended bed of Shredded Cabbage & Carrots and served with an Aioli Dill Dipping Sauce

Red Snapper

Local Red Snapper Grilled over an open flame & served with a Citrus Hollandaise Sauce

Chicken Cordon Bleu

Scallop of chicken breast rolled with slices of Ham & Swiss Cheese. Finished with a Light Breading and Sautéed until Golden Brown

Double-Cut Chops of Pork

Thick cut, split & stuffed with Italian Sausage & Feta Cheese. Offered with mushroom gravy and baked until bubbly.

Seafood Lovers Linguine

Tender morsels of Shrimp, Lobster and Scallops are marinated in a creamy Alfredo garlic sauce and added to a bed of Linguine Pasta. Accompanied by Crispy Garlic Sticks

Grilled Prawns

Enormous prawns (5) grilled & enhanced with local Caribbean Seasonings

Pan-Seared Salmon

A flaky filet of Salmon pan seared to perfection & enhanced with a Dijon Mustard Dill Sauce

Pesto Crusted Filet of Beef

Four Ounces of Imported Beef Tenderloin grilled to your liking and enhanced with a Black Pepper & Pesto Crust

Butter Poached Reef Lobster Tail

An enormous Six Ounce serving of Seasoned Local Reef Lobster Tail accented with Garlic Infused Butter and served alongside

Seafood Treasure Chest

Parchment Paper Pouch filled with Coconut Rum marinated Snapper, Shrimp, Scallops, and Lobster combined with Sautéed Onions & Peppers

Oven Roasted Cornish Game Hen

Juicy Game Hen stuffed with Pine Nuts & raisins. Drizzled with a White Wine Herb Cream Sauce

Filet Mignon

Bacon Wrapped Beef Tenderloin highlighted with Brandied Peppercorn Gravy

Stone Crab Claws

Served with garlic enhanced purified butter. Claws are pre-cracked for ease of enjoyment

Dessert Course

~ Sorbet

Served in a Frosted Martini glass rimmed with Light Sugar. Your choice of Raspberry, Mango, Papaya, Cantaloupe or Kiwi

~ Raspberry & Kiwi Napoleon

Drizzles of White Chocolate top layers of Flaky Puff Pastry filled with Fresh Fruit & Whipped Cream

~ Broiled fresh Pineapple

Presented atop a bed of White Chocolate Shavings & Topped with a Crunchy Macadamia Nut Halo

~ Signature Caye Chapel Cheesecake

Topped with triple berry compote

~ Roasted Macintosh Apple

Stuffed with Baked Cinnamon Oats & Brown Sugar, Topped with Homemade Vanilla Bean Ice Cream

~ Bananas Foster

Banana Liqueur & Spice Rum layered over fresh local bananas