



OYC Weekly Menu Plan

Barry Charter - March 23rd-30th

Our Culinary Mantra: *Welcome to Over Yonder Cay's Kitchen, where our culinary philosophy of "farm to island" incorporates as many organic, sustainable, and locally sourced foods as availability permits. I will make every effort to customize each meal to your dietary preferences and welcome any epicurean challenge or favorite food requests that you and your family desire!*

Daily Mornings

Each day there will be a Breakfast Special as well as an omelet of your choice accompanied by house baked artisan breads, pastries, fruits, yogurts, jams, earthy granolas, freshly squeezed organic juice & a full barista bar.

Day 1

Classic Croque Monsieur w/Shaved Black Forest Ham / Melted Gruyere
Pain Rustico / Sauce Béchamel / Two Poached Eggs

Day 2

New England Pepper Biscuit w/Sherried Lobster Gravy / Bistro Organic Green

Day 3

Huevos Rancheros w/Pan-fried Eggs / Queso Fundido / Charred Tortilla
Gallo Pinto "Crispy Black Beans-n-Rice" / Heirloom Tomato-Avocado Salsina

Day 4

OYC Benedicts w/Gravlax -or- Black Forest Bacon -or- Crabcake
English Muffin -or- Ezekiel Bread / Hollandaise -or- Bearnaise

Day 5

Canela French Toast w/Challah Bread / Blueberry-Earl Grey Tea Compote
Tahitian Vanilla Bean Chantilly Crème / Basil Chiffonade

Day 6

Pozole w/Yucca / Stewed Tomato / Pork Carnitas / Poached Egg / Tostada / Avo

Day 7

Citrus cured Salmon w/Halloumi / Cucumber / Cherry Tomato / Everything Bagel



Weekly Menu Plan

Day 1: Caribbean Lunch

Jamaican Jerked Chicken Croissant w/ Garam Masala Aioli / Lettuce / Tomato
Wood fired Shrimp Lettuce Cups/ Curried Cashew / Herbs / Yuzu Dressing
Media La Noche w/Ham / House Pickle / Fried Egg / Gouda / Pan-fried Bread
Caramelized Plantain w/Lime Crema & Fried Yucca w/Sour Orange Aioli
Napa Crudo w/Mango / Red Bell Pepper / Key Lime-Candied Ginger Dressing
Kettle Black Bean Salad w/Grilled Pineapple / Cucumber / Jicama / Cumin Vinaigrette
Key Lime Cheesecake w/Coconut Macaroon Crust

Day 1: Italian Inspired Dinner

-Island sun-dried Tomato w/Chevre Canel / Artichoke Heart-Oil cured Olive Tapenade
-Truffled Beef Carpaccio w/Crostini / Chioggia Beet / Horseradish Crème / Crispy Shallot
Focaccia Bread w/Herbed Olive Oil / Aged Balsamic Vinaigrette
Burrata di Stagioni w/Fuji Apple / Roasted Butternut Squash / Agrodolce / Hazelnut
Shrimp Scampi w/Blistered Tomato / Grana Padano / Garlic Herb Butter / Charred Lemon
Grilled Antipasti of Asparagus / Radicchio / Portabella / Squash
Veal Scallopini w/Casarecce Pasta / Asiago Herb Cream Sauce / Artichoke / Pancetta
Porcini Mushroom-Chianti Risotto w/ Grated Parmesan
Torta Tenerina w/ Cappuccino Chantilly Creme



Day 2: Californian Lunch

Grilled Kale-Red Lentil Salad w/ Oregano / Sunflower Seed / Smoked Tomato Dressing
Fried Chicken & Arugula Salad / Firecracker Pecan / Chevre / Corn / Green Goddess
Napa Valley Flatbread w/ Mt. Tam / Oven dried Grapes / Duck Prosciutto / Tangerine Oil
Caprese Flatbread w/White Balsamic Gastrique / Cherry Tomato / Mozzarella / Basil
Spiny Lobster Roll w/ Sweet Brioche Bun / Dill Crème Fraiche / Shallot / Butter Lettuce
Chocolate Avocado Mousse / White Chocolate Macadamia Nut Cookies



Day 2: French Riviera Dinner

-Foie Gras Terrine / Viognier Apricot Gelee / Toast Point
Bucheron n' Artichoke Heart Fondue / Bosc Pear / Farmers Rye Crouton
Dueling Dungeness Crab Bisque & Cream of Watercress Soup
Organic Mixed Greens Salad w/Shallot-Champagne Vinaigrette
Rock Shrimp stuffed Turbot w/Saffron Beurre Blanc / Crispy Risotto Cake / Chanterelle
Seared Muscovy Duck Breast w/Elderberry Gastrique / Ciopollini Jam / Potato Confit
Pot de Crème Bouquet w/Dutch Cocoa Shortbread



Day 3: Mexican Street Style Lunch

Aguas Frescas of: Sandia / Limon / Tamarindo / Horchata
Baja Style Guacamole w/ Fresh Organic Tortilla Chips
Black Bean Dip w/ Cucumber Coins / Chayote / Carrot / Celery / Radish
White Shrimp Ceviche Shooter w/Passionfruit-Lime Elixir
Tacos: Churrasco Steak -or Blackened Mahi Mahi -or Pork Carnitas
Pico de Gallo / Roasted Chile Rojo / Tomatillo Salsa Verde / Mango Salsa / Ancho Aioli
Arroz con Pollo "Tico Style" Raisin / Toasted Garlic / English Pea / Cilantro / Carrot
Flan with Cajeta Sauce / Chocolate dipped Mango

Day 3: Pura Vida Latino Dinner

-Serrano Jamon / Manchego / Honeydew / Marconi Almond
-Puerto Rican Picadillo Empanada / Roasted Red Bell Pepper Sofrito
Grilled Caesar Salad w/ Poblano Caesar Dressing / Parmesan Reggiano
Oaxacan style Pork Belly w/Guajillo Cascara Mole / Sweetcorn Spoonbread
Fire Roasted Calabanza / Aged Sherry / Lemon Juice / Bronzed Honey Pepitas
Coriander Pesto encrusted Chilean Seabass w/ Jala Romesco Sauce / Lacinato Kale
Tres Leches Tiramisu w/ Valrhona Majari-Espresso Ganache





Day 4: Americana Grill Lunch

Cucumber-Cream Cheese & Smoked Salmon Pinwheels
Wedges of Watermelon & House made Ranch with Veggies
Black Angus -or Cajun Salmon Burgers -or Hot Dogs / Brioche Bun / All the Fixin's
Seven Layer w/English Pea / Cheddar / Mayo / Bacon / Lettuce / Tomato / Red Onion
Crispy Pommes Frites & Sweet Potato Steak Fries w/Ketchup & Creole Aioli
Nouveau Potato Salad & Traditional Creamy Coleslaw
Iceberg Wedge / Cashel Blue Cheese / Forked Avocado / Basil / Pepperoncini / Pepitas
Malted Milk n' Oreo Ice Cream Sandwich & Triple Chocolate Brownies

Day 4: Southern Hospitality Dinner

-Dungeness Crab-Pimiento Cheese Spread w/Crackers
-Barbecued Oysters w/Applewood Smoked Bacon / Smoky Bourbon BBQ Sauce
-Chilled Gulf Prawn Martini w/Cocktail Sauce
Andouille& Smoked Turkey Gumbo w/Okra / Holy Trinity & Cornmeal Hushpuppies
Chicory Mixed Greens Salad w/Buttermilk Dressing
Pecan crusted Catfish w/Creole Sauce & Braised Rainbow Chard Green
Cornflake Fried Chicken w/Cast Iron Triple Mac-n-Cheese
Mashed Yukon Gold Potato w/Baptized Gravy
Roasted Brussel Sprouts / Crispy Bacon / Sherry Vinegar
Gravenstein Apple Pie / Maple Caramel Sauce / Vanilla Bean Ice Cream



Day 5: Mahalo Luau Luncheon

Deviled Eggs w/Bacon Wings
Bluefin Tuna n' Avocado Poke / Sunflower Sprout / Taro Chips
Tropical Fruit Salad & Citrus Greens w/Yuzu Dressing
Tea Leaf Chicken Pastele w/Roasted Red Pepper Sofrito & Gandule Rice n' Pigeon Peas
Coconut-Lemongrass Shrimp Dumpling / Maricuya Sweet-n-Sour
Sliders: Braised Beef Short-rib Slider -or Kahlua Pork on Hawaiian Sweet Roll
Pineapple Upside Down Cake / Whipped Coconut Cream



Day 5: Bahamian Carnival Dinner

Grouper Accras w/ Yogurt Masala Sauce
New World Conch Fritters w/Pepin Chile Sauce
Grilled Chicken Drumettes w/Pickled Celery & "Sauce" Shooter
Bahamian Sweet Bread w/Pooh Butter
Shredded Carrot & Apple Salad w/ Sesame-Ginger Dressing
Banana Leaf Wrapped Grouper w/Charcoal stewed Black Eyed Peas n' Rice
Dry Aged Ribeye w/Flowering Chimichurri / Caramelized Plantain-Sofrito Hash
Chocolate Decadence w/Macadamia Nut Praline / Guava Coulis



Day 6: Mediterranean Lunch

Smoked Baba Ghanoush & Sprouted Hummus w/Grilled Naan & Veggies
Crispy Falafel w/Garlic-Tahini Sauce / Persian Cucumber Pickles / Watermelon Radish
Halloumi w/Calamansi laced Watermelon / Minted Cucumber-Strawberry Pico
Shawarma Kabobs: Flat-Iron Steak -or Lamb Kefta -or Citrus Chicken w/Tzatziki Sauce
Greek Ensalata / Sheep Feta / Cucumber / Olive / Red Onion / Lemon Vinaigrette
Quinoa Tabbouleh / Parsley / Mint / Persian Cucumber / Red Onion
Black Walnut Baklava w/Dark Chocolate Ganache

Day 6: Moroccan "Casablanca" Dinner

-Off the Spear Local Lobster Tempura w/Harissa Aioli
--Feta & Fig Tartlet w/Chive Blossom / Pomegranate Kernal
Moroccan Cioppino / Smoked Tomato / Greenlip Mussels / Littleneck Clams / Naan
Endive Salad w/Sumac Crouton / Honey-Lemon Thyme Vinaigrette
Bastila w/Port Poached Currant / Olives / Braised Chicken / Crisp Pastry
Ras-el-Hanout Rack of Lamb / Chermoula / Celeriac Mousse / Grilled Broccolini
Moroccan Grilled Cauliflower / Lebni / Pinenut / Mint / Lemon Juice
Cardamom Pana Cota / Pistachio Dust / Rosewater Bath / Burnt Honey Phyllo Crisp





Taste of the Orient Dinner

Red Snapper Ceviche w/Yuzu Juice / Kiwano Melon /Fried Won-Ton Crisps
Hamachi Sashimi w/Edamame-Wasabi Puree /
Futo Maki Sushi: Rainbow Roll / Caribbean Salmon Roll / Veggie Roll
Crispy Eggroll w/Cabbage / Sesame Chile Sweet -n-Sour / Chinese Mustard
Tempura of: Prawns / Japanese Sweet Potato & Broccoli w/Yuzu Aioli
Re-fried Burmese Red Rice
Sweet-n-Sour Pork Belly w/Caramelized Pineapple / Steamed Broccoli / Bell Pepper
Green Papaya Salad w/Thai Basil / Asian Pear / Toasted Coconut / Lime Juice
Szechuan Eggplant & Mustard Greens w/Chinese Fermented Black Bean Sauce
Wagyu Beef Tenderloin Filet w/Shiitake Demi / Grilled Baby Bok Choy w/Boniatto Flake
Coconut Sticky Rice Pudding w/Roasted Mango / Almond Farewell Fortune Cookie

Taj Mahal Indian Dinner

Caramelized Chana Masala w/Pappadum
Curried Potato Samosa w / English Pea / Tamarind / Currant / Mint / Mango Chutney
Tandoori Paneer w/Grilled Organic Vegetables / Tiki Masala Sauce
Freshly Baked Garlic Naan / Minted-Cilantro Chutney
Fresh Catch Jalfrezi w/Charred Tomato / Broccoli / Red Curry / Kefir Lime / Coconut Milk
Kashmiri Chicken w/Cardamom Yogurt / Dried Apricot / Saffron Basmati Rice
Molten Chocolate Lava Cake w/Chai Ice Cream / Orange Blossom Macerated Berries



Day 7: On the Go Lunch

Beet Salad w/Spinach / Pistachio / Honey-Pear Vinaigrette
Reuben -or Rachel Wrap w/Thousand Island Dressing / House Pickles
Tuna Wrap w/Albacore Tuna / Fennel / Dijon / Romaine Lettuce
Veggie Wraps w/Alfalfa Sprouts, Hummiso, Cucumber, Bell Pepper, Tomato,
Deconstructed Cobb w/Grilled Chicken / Egg / Bacon / Blue Cheese /Avo Dressing
Buddha Bowl w/Fresh Tuna / Tat soi / Carrot / Broccoli / Pickled Ginger-Ponzu
Lemon Bars / Espresso Brownies / Oatmeal Raisin Cookies