



**gourmet to go !**

The Deli "Gourmet to Go" since 1988

**Open Monday-Saturday:  
9 am to 6 pm.  
Tel. (264) 497-2307**



Stoney Ground Road, Anguilla BWI (next to Albert's Market Place)  
e-mail: fatcat@fatcat.ai

# Desserts

<b>Pies</b>	<b>9"</b>	
Coconut Cream	\$16.00	
Banana Cream	\$16.00	
Apple	\$18.00	
Pumpkin	\$14.50	
Chocolate Cream	\$19.50	
Key Lime	\$16.00	
Lemon Meringue	\$15.00	
Coconut Pecan	\$22.50	
Cheese Cake	\$25.00	



Cheese	\$55.00	\$40.00
Fruit	\$57.00	\$47.50

## **Fruit Breads \$4.00 - \$7.00 each**

Banana/Walnut – Pumpkin Cranberry – Orange Prune – Coconut Pineapple – Lemon Loaf.

<b>Tarts</b>	<b>9"</b>	
Coconut	\$11.00	
Pineapple	\$12.50	
Quava	\$11.00	

## **Cookies \$2.50 per Pkt**

Guava – Ginger – Spritz – Raspberry – Peanut Butter – Chocolate Chip – Coconut – Oatmeal.

<b>Cakes</b>	<b>12"</b>	<b>10"</b>
Chocolate	\$48.00	\$35.00
Yellow	\$30.00	\$25.00
Carrot	\$43.00	\$30.00

## **Brownies \$1.75 each**

Also in larger sizes 12 x 12 - 13" - 15" and small wedding cakes.



# Salads

Shrimp Pasta \$8.50 per lb.

Shell Pasta, Shrimp, celery, pepper, and spring onions tossed with a spicy curried dressing.

Marinated Veggies \$6.00 per lb.

Cauliflower, broccoli, mushrooms, olives and tomatoes in a tangy Red Wine vinaigrette.

Coleslaw \$4.50 per lb.

Home style slaw with celery seeds in a sweet mustard-apple cider dressing.

Veggie Pasta \$5.00 per lb.

Rotini and bowtie pasta, julienne carrot, corn, celery and peppers tossed with a pesto dressing.

Chicken \$12.00 per lb.

Chunks of chicken, celery and peppers in a homemade lemon mayonnaise.

Potato \$5.50 per lb.

Home made with, celery, eggs, pickles and onions in a mustard mayonnaise.

Albacore Tuna \$14.50 per lb.

White meat only – with peppers and spring onions in a dill mayonnaise.

King fish \$13.50 per lb.

Fresh King fish, scallions and peppers in a dill mayonnaise.

Tabouli \$8.00 per lb.

Bulgur wheat with chopped parsley, garlic and scallions in a lemon vinaigrette.

Greek \$6.95 per lb.

Tomatoes, cucumber, olives and onion on romaine lettuce – served with our home-made vinaigrette.

Fruit \$5.75 per lb.

A seasonal medley of succulent fruit.



# Deli favorites

**Sliced and sold by the ounce or pound**

## Cold Cuts

Peppered Ham

Pastrami

Roast Beef

Smoked Turkey

## Cheeses

Swiss

Cheddar

Brie

Gouda

Goat

**Stuffed Olives - Grape Leaves Peppers. Sold at market price**



# Wraps & Sandwiches



## Wraps

Turkey	\$6.50 each
Veggie	\$6.00 each
Chicken	\$6.00 each

*Rolled in Tortilla with your choice of lettuce, tomato, red peppers, olives, onions, jalapeno peppers, guacamole and cheese with home-made dressing.*

## Sandwiches

Chicken Salad	\$4.50 each
Tuna Salad	\$5.75 each
Ham & Cheese	\$5.95 each
Turkey & Cheese	\$5.95 each
Roast Beef	\$6.95 each
Egg Salad	\$4.00 each

*Served on Wheat, White or Baguette with lettuce and tomato.*



# Other Lunch Specials

**\$8 - \$12 per person**

## Baked Ribs

*with Teriyaki-pineapple sauce.*

## Chicken

*Whole - Halves and Quartered - with honey Barbecue sauce or Herb roasted.*

## Baked Fish

*Baked Grouper with leeks, peppers and onions with a lemon sauce.*

**Pick your side dish or salad**



# Freezer Chest



## Homemade meals Just heat and serve

### Soups

Conch Chowder \$8.95 (Serves 1)

*Chunks of conch with potatoes – New England Style.*

Pumpkin Soup \$4.95 (Serves 1)

*Ginger scented cream of pumpkin.*

Fish Chowder \$6.25 (Serves 1)

*Snapper and Trigger fish with potato and tomatoes.*

### Quiches

Spinach

\$11.00

\$14.50

Mushroom

\$12.50

\$15.00

Crab

\$14.00

\$18.00

Lobster

\$17.00

\$21.50

Lorraine

\$12.00

\$15.00

## Entrées

### Entrees

Serves 1 2

Lasagna \$8.25 \$15.75

*With Meat Sauce.*

Chicken Curry \$6.75 \$13.50

*Chicken and potatoes in a spicy coconut flavoured curry sauce.*

Veggie Lasagna \$8.00 \$15.00

*Layers of noodles and vegetables, with three cheeses and béchamel sauce.*

Fish Stew \$8.75 \$16.75

*Trigger fish – King Fish – Snapper with peppers, onions, leeks and tomatoes.*

Curried Goat \$9.50 \$18.50

*Bones out – tender bites of goat meat in a medium spiced curry sauce.*

### Chicken

Marbella \$7.50 \$14.00

*Chicken Thighs marinated in wine, olive oil, herbs and garlic and oven roasted with olives, capers and prunes.*

Conch Stew \$9.75 \$18.50

*Tender bites of Anguillian conch in white sauce with parsley dumplings.*

Beef Burgundy \$9.50 \$18.00

*Beef Stew with mushrooms in a red wine sauce.*

### Chicken

Casserole \$6.00 \$12.00

*Pot Pie – No Crust – Sweet Potato top.*

Baked Fish \$8.50 \$15.75

*Baked Grouper with leeks, peppers, onions and tomatoes in a lemon sauce.*



# Side Dishes

Serves 1-2 2-3

Rice & Peas \$3.50 \$6.75

Baked Plantain \$3.95 \$7.50

Papaya-Carrot

Celery Medley \$3.50 \$7.00



# Appetizers

## Appetizers (24 Hours notice necessary)

	Serves 10-15	Serves 25-30	Serves 40-50
Veggie Platter & Dip	\$25.00	\$40.00	\$45.00
Fruit & Cheese	\$27.00	\$45.00	\$55.00
Fruit	\$23.50	\$37.50	\$45.00

\$ Per Dozen

Wings 10.75

(Glazed with Honey-Teryaki sauce)

Mini Quiches 8.95

(Spinach, Mushroom, Tomato)

Ham Rolls 5.75

(Sliced Ham filled with Cream Cheese)

Devilled Eggs 5.00

Cocktail Meatballs 8.95

(Homemade in a Chili Sauce)

Mini Pizzas 7.75

(Topped with Onions, peppers or Pepperoni)

Beef Patties 8.95

(Flaky pastry turnovers filled with beef)

Chicken Patties 7.95

(Flaky pastry turnovers filled with chicken)

Conch Fritters 11.95

(Minced conch with peppers, onions and celery deep fried)

Fish Balls 8.95

(Made from scratch, deep fried and served with a cucumber or tartar sauce)

Chicken Cream Puffs 10.25

(choux pastry rolls filled with chicken)

Tuna Cream Puffs 10.95

(choux pastry rolls filled with Tuna)

Fish Bits 12.75

(Crumb crusted Grouper, deep fried and served with Tartar Sauce)

Sandwiches 5.50

(Cheese or Tuna)

