



PRIVATE CHEF MENU

The 4-course meal MENU is comprised of 4 selections:

■ POULTRY

Entrée

Seafood Chowder, Sweet Corn Salsa and Garlic Bread

Chef's Caesar Salad

Hearts of Romaine tossed with Cherry Tomatoes and Caesar Vinaigrette

Main Course

Roasted Breasts of Chicken
Mashed potatoes and stewed seasonal vegetables in Creole sauce

Dessert

Tropical Fruit Salsa: Mango, Goyava, Papaya, Melon, Orange, Pinapple

■ BEEF

Entrée

Maji Maji Lemon-Lime Ceviche
Fried Plantain Chips

Salad

Organic Cherry Tomato and Cucumber Salad
Passion Fruit Vinaigrette

Main Course

Grilled Beef Tenderloin
Roasted Potatoes

Dessert

Freshly baked Banana Bread



PRIVATE CHEF MENU (SUITE)

■ CHEF'S SELECTION

Entrée

Chili Peppers
Lemon-Lime Coconut Vinaigrette

Salad

Lucian-Style Fish Cakes
Sweet Corn Salsa and zesty Curry Mayo

Main Course

Chicken Leg or Seared Prawns or Grilled Pork Chops
Greens

Dessert

Banana Split with Vanilla Ice cream & Pop Corn

■ VEGAN

Starter

Pumpkin and Coconut Soup

Salad

Fruit and Vegetable Salad
Roasted Beet Watermelon, with Herb Dressing

Main Course

Vegetable Stir Fry
Grilled Tofu
Eggplant
Broccoli

Dessert

Tropical Fruit Salsa: Mango, Goyava, Papaya, Melon, Orange, Pineapple
or Freshly baked Banana Bread