



PRIVATE CHEF EXPERIENCES

Prepared by our professional chefs in the comfort of your own Beachfront Villa, Sailrock Private Chef Dinners offer the luxuries of dining out, with the intimacy you come to expect at our luxury hotel. Allow our chefs and servers to orchestrate the perfect dining experience so that you may spend more time with family and friends. These dinners are the perfect way to celebrate a special occasion, spend a casual night with the family or enjoy fine dining right at your own table.

A staff and set-up fee of \$500 is applied to all catered dinners and require a minimum of 2 people, up to 10 people. All Private Chef Dinners require a 48-hour notice. Menu prices excludes Private Chef fee of \$350. Dinners scheduled with less than 48 hours' notice are contingent upon availability. Cancellations under 48 hours' notice will be charged half the total cost of the dinner.

A 10% service charge and 12% sales tax will be added to all in-Villa Catering, Dining Services, Food and Beverage items.

PRIVATE CHEF LUNCH MENUS

Lunch Selection

\$75++ per person
Served Family style

STARTER PLATES

Organic Beet Salad

Beets, Haricot Vert, Goat Cheese, Pineapple, Cherry Tomatoes, Pumpkin Seed, Pomegranate Dressing

Caesar Salad

Romaine and Arugula with creamy Lemon Garlic and Anchovy Dressing and Shaved Parmesan

Conch Fritters

'Flamingo' dipping sauce and lime

MAIN PLATES

Organic Chicken Skewers

Herbs marinated and served with potato & vegetables

Jerk Pull Pork Wrap

Slow Roasted Pork Belly with Jamaican Jerk Mayo

Catch of the Day a La Plancha

Remoulade, Mojo Verde

Grilled Smoked Shrimp

Rolled with Bacon & Jalapeno, Passionfruit Vinaigrette

SIDE

Island peas & rice

DESSERTS

Mango Coconut Dome Cake

Rich butter sable and mango coulis

Tropical Fruit Platter

Assorted fruits

PRIVATE CHEF DINNER MENUS

Caicos Bank Menu

3 course plated set menu: \$115++ per person

4 course plated set menu: \$130++ per person

Starter Course

Select one:

SOUPS

Hearty Bahamian Conch chowder

Roasted pumpkin and peanuts cilantro soup with grilled octopus

Fire roasted tomato & Sweet pepper cream soup

Caribbean Cold gazpacho with chili

Second Course

Select one:

APPERTIZER

Nicoise salad with grilled ahi tuna

Three beans salad with grilled sugarcane scallops & a Mango, mint and toasted coconut salsa

Shrimp and grapefruit salad, Light curry and vanilla dressing

Beef carpaccio with aged Parmesan cheese and shitake mushroom

Charcoal grilled Eggplant terrine with tomato and basil

Third Course

Select two choices:

ENTREE

Jumbo coconut coated shrimp, braised curry leeks in lemongrass coconut sauce

Broiled Scallops with edamame and mandarin spicy sauce

Grilled Snapper filet with caramelized endives and basil beurre blanc

Oven roasted duck breast with parsnip pure and blueberry vinegar sauce

Roasted Chicken breast filled with pineapple and blue cheese sauce

Sugarcane glaze Pork medallions with sweet potatoes, guava and spices reduction

Grilled Angus beef filet with basil crushed potatoes and bearnaise sauce

Grilled herbs polenta with goat cheese & grilled veggies

Dessert Course

Select one:

DESSERT

Chocolate toffee cake

Vanilla creme brulee

Passionfruit mousse cake

Selection of Ice Creams & Sorbets

Tropical Fruit Plate

Island BBQ Menu

\$140 ++ per person

Served Family Style

**Additional \$10 per person, Seasonal*

Starter Course

Select three:

Appetizers

Buffalo Mozzarella: vine-ripe tomatoes, basil, extra virgin olive oil

Organic beet, haricot vert, goat cheese, pineapple, cherry tomatoes, pumpkin seed, pomegranate dressing

Quinoa salad, parsley, almonds, grape, cauliflower, lemon, extra virgin olive oil

Greek salad, tomato, feta cheese, red onion, cucumber, olives

Island Caesar Salad, romaine, corn, avocado, mango, spring onion, shave parmesan, anchovy lemon dressing

Main Course

Select three:

Cooked Over Coals

Jerk Spiced Organic Chicken

Smoked Chipotle BBQ Baby Back Ribs

Beef Tenderloin

Grill Swordfish Skewers

Tofu Skewers

*Half Grilled Lobster**

Condiments

Spicy herb butter sauce, House BBQ Sauce, Jerk Sauce, Salsa Verde

Sides

BBQ Corn with Herbed Butter

Island peas & rice

Desserts Course

Select one:

Sweet Treats

Pineapple upside down cake

Key Lime pie with Italian meringue

Selection of Ice Creams & Sorbets

Tropical Fruit Plate

PRIVATE DINING

Have one of our prepared dinners delivered to your doorstep, it's the perfect way to ensure dinner is ready for the family after a long day of work or play. You may select from any of our Private Chef or Restaurant Menus for you and your guests.

A staff and set-up fee of \$500 is applied to all catered meals with a minimum of 2 people, up to 10 people. Cancellations under 48 hours' notice will be charged half the total cost of the dinner. Drop-offs scheduled with less than 48 hours' notice are contingent upon availability.

A 10% service charge and 12% sales tax will be added to all Residential Catering, Dining Services, Food, and Beverage items.