



PRIVATE CHEF LUNCH MENUS

75 per person,
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 Shrimps

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 fruit

A 10% Service Charge and an 12% Government Tax will be added to your check