



## Private Chef Reservation Request Form

DINNER | **4 COURSE MENU** \$150 USD PER ADULT FOR GROUPS OF 10 OR MORE | RATE WILL CHANGE FOR GROUPS OF 8 OR LESS  
**3 COURSE MENU** \$135 USD PER ADULT FOR GROUPS OF 10 OR MORE | RATE WILL CHANGE FOR GROUPS OF 8 OR LESS  
18% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL FOOD BILL.

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Preferred Date

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Name (Last, first)

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Number of Adults

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Villa | Event Venue

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Number of Children (12 & under)

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Primary Phone Number | Other Phone Number

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Email Address

### First Course

Hors D'oeuvres

*Please select a common choice of one*

*Vegeterian Option*

Wild Mushroom Tartlets with Truffle Oil and Parma  
Baked Brie Phyllo Cups with Craisins and Walnuts  
Caprese Melon Skewers with Basil Oil  
Mexican Filo Cups with Corn, Beans and Avocado  
Pear and Brie Salad Skewers with Balsamic Reduction  
Classic Tomato Bruschetta with Fresh Mozzarella  
Tandoori Paneer Tikka with Mango Chutney  
Watermelon Feta Bites with Mint  
Curried Chickpea Tarts

*Non - Veg Option*

Fresh, Conch Ceviche in Crispy Phyllo Cups  
Pesto Grilled Shrimp Skewers  
Seared, Sesame Tuna Bites with Mango Coulis  
Tuna Tartare in Crispy Phyllo Cups  
Beef Tenderloin Kebabs with Port Reduction  
Tandoori Chicken Tikka with Mango Chutney  
Chicken Satay with Toasted Peanut Sauce  
Jerk Chicken and Roasted Plantain Skewers  
Stuffed Mushrooms with Italian Sausage

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### Second Course

Appetizer

*Please select a common choice of one*

Roasted, Organic Butternut Squash and Leek Soup [V]  
Fresh Cream and Toasted Pinenuts  
  
Curried Cauliflower Soup [V]  
Cilantro Cream and Roasted Cashewnuts  
  
Local, Creamy Conch Chowder  
Root Veggies and Fresh Herbs

Roasted, Organic Butternut Squash and Leek Soup [V]  
Fresh Cream and Toasted Pinenuts

Curried Cauliflower Soup [V]  
Cilantro Cream and Roasted Cashewnuts

Local, Creamy Conch Chowder  
Root Veggies and Fresh Herbs

Hearty, Maine Lobster Bisque  
Crème Fraiche and Truffle Oil

Seafood Chowder  
Lobster, Shrimp, Scallops, Local Herbs and Seasoning Peppers

Tomato Caesar [V]  
Organic Heirlooms, Shaved Parma, and Garlic Croutons

Light Caprese Salad [V]  
Fresh Mozzarella, Heirloom Tomato, and Basil Oil

Baked Poached Pear with Gorgonzola [V]  
Baby Arugula, Cinnamon-Port Reduction and Spiced Pecans

Chickpeas and Potato Salad [V]  
Cilantro/Mint Chutney, Tomato, Red Onion, and Chaat Masala

Organic Greens, Baby Heirlooms and Cucumber Salad [V]  
Basil Oil and Balsamic Reduction

Fresh Mushroom Ravioli [V]  
Toasted Pinenuts, Porcini Cream and Goat Cheese Crumbles

Baked Portobello Mushrooms with Gorgonzola  
Port Reduction, Organic Arugula and Bacon Bits

Caesar Salad with Lump Crabmeat  
Shaved Parma and Garlic Croutons

Mexican Shrimp Cocktail  
Avocado, Cucumber, Red Onion, Cilantro, and Zesty Tomato Broth

Local Conch Ceviche with Tortilla Chips  
Mango, Avocado, Citrus Segments and Tangy Tomato Broth

Classic Crab Cake  
With Micro Greens and Dijon Cream Sauce

Tandoori Prawns with Mango Chutney  
Over Asian Apple-Cucumber Salad

Seared, Sesame Crusted Local Tuna Carpaccio  
Over Chunky Mango Salsa

Pan-seared Fresh Scallops  
Served over Creamy Spaghetti Carbonara

Open-faced Shrimp Quesadilla  
Blackened Shrimp, Cilantro Pesto, and Avocado Salsa

Poached, Local Lobster Salad  
Avocado, Papaya, Scallions, and Sweet-Chili Drizzle

Oven-Roasted, Jumbo Madagascar Prawn  
Parsnip Puree and Lemon Hollandaise

Shrimp Scampi with Garlic Toast  
Chili Flakes, Grape Tomato, Garlic, and Lemon Zest

Chipotle-BBQ Pulled Pork, Soft Tacos  
Mango, Avocado and Red Cabbage Slaw

Pan-fried Chicken Pot Stickers  
Served with Sweet-chili Lime Sauce

Steak Fajita Salad  
Boston Lettuce, Baby Heirlooms, and Cilantro-Avocado Dressing

### Third Course

#### Entrees

*Please select a common choice of one*

Roasted Eggplant and Zucchini Primavera [V]  
Farfalle, Cherry Tomato, Garlic, Chili Flakes and Fresh Herbs

Fresh Spinach and Ricotta Ravioli [V]  
Fresh Tomato Concasse, Basil Oil and Shaved Parma

Broiled Local Lobster Tails - Cayman Style  
Rice and Beans, Sauteed Veggies and Fried Plantain

Broiled, Grouper with Orange-Chardonnay Cream  
Garlic Mash Potato and Organic Baby Veggies

Seafood Delight – Lobster, Shrimp and Fresh Fish  
Lemon Butter, Fingerling Potato and Veggie Bouquet

Tandoori Wild Salmon  
Basmati Pilaf, Mango Chutney, Papadom and Asian Slaw

Seafood Linguine  
Lobster, Shrimp, Scallops with Chili Flakes, and Grape Tomato

Oven-Roasted Sea Bass with Truffle Butter  
Asparagus Bundle and Parsley Fingerling Potato

Broiled, Jumbo Madagascar Prawns  
Served with Creamy Spaghetti Carbonara and Rapini

Blackened, Local Snapper Fillet with Avocado-Mango Salsa  
Parsley Potato and Veggies

Chicken Parmigiana  
Served Over Linguine Alfredo and Sauteed Rapini

Chicken Tikka Masala  
Basmati Pilaf, Mango Chutney, Papadom and Raita

Rosemary Organic Chicken Breast  
Fresh Mushroom Ravioli, Walnuts and Porcini Cream Sauce

Greek Chicken Kebabs  
Grilled Pita Bread, Root Veggies and Tzatziki Sauce

Bacon-Wrapped Stuffed Chicken with Swiss Cheese  
Over Fresh Mushroom Ravioli, Asparagus Spears in Porcini Cream

Grilled, NY Striploin Steak with Peppercorn Sauce  
Roast Potato and Veggie Bundle

Filet Mignon with Parsley Béarnaise Sauce  
Port Reduction, Garlic Mash Potato and Veggies

Marinated Lamb Chops with Cilantro-Mint Pesto  
Served over Roast Fingerling Potato and Broccolini

Grilled Maple-Dijon Pork Chop  
Garlic Mash Potato and Organic Veggies

Centre-Cut Pork Chop with Caramelized Apples and Figs  
Red Wine Reduction and Grilled Veggies

Mustard-Herb Crusted Lamb Rack  
Mint Jus, Fingerling Potato and Veggies

Jerk Pork Tenderloin with Caramelized Plantains  
Rice and Beans, and Curried Coconut Veggies

## Fourth Course

Dessert

Please select a common choice of one

Chocolate Lava Cake  
Raspberry Coulis and Vanilla Ice-cream  
Sticky-Toffee Pudding  
Vanilla Ice cream and Organic Berries  
New York Cheesecake  
Served with Warm Wild Berry Compote  
Carrot Cake  
Warm Caramel Sauce and Organic Berries  
Wild Berry Flambé with Vanilla Ice cream  
Strawberry, Raspberry, Blueberry and Blackberries  
Chocolate Mousse Cake  
Decadent Chocolate Mousse with Raspberry Coulis  
Keylime Pie  
Mango Coulis, Fresh Mint and Berries  
Dark and White Chocolate Mousse  
Shaved Chocolate and Berry Coulis

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## Special Request or Allergies

## How would you like to secure your reservation request?

Please use my credit card on file for the villa.

I will provide a new payment method when my reservation is subsequently confirmed.

Your credit card will **NOT** be charged **until confirmation and further authorization from you.**

## Cancellation Policy:

- Upon confirmation of your reservation with you we will charge your credit card the full amount shown below. 50% of the total folio charge is considered a non-refundable deposit.
- As a courtesy, we will accommodate requests for date changes for no additional charge, subject to availability and provided you give us at least 72 hours' notice.
- If you decide to cancel more than 72 hours in advance of your reservation, we will refund your credit card 50% of folio charge.
- There is no refund available for cancellations within 72 hours of the scheduled event.