

Luxury Cayman Villas

22 – 30 South Church Street, Unit 7A, 2nd Floor, Bayshore Mall
George Town, Grand Cayman, Cayman Islands

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Toll Free | (844) Go-Cayman



Private Chef Reservation Request Form

DINNER | \$125 PER ADULT | \$25 PER CHILD

_____	Preferred Date
_____	Number of Adults
_____	Number of Children (12 & Under)
_____	Email address
_____	_____
_____	_____

Canapés Selection (Adult Menu) - Please Choose 2 from Below

- House cured smoked wild salmon mousse on rye toast (Included)
- Chicken yakatori with teriyaki glaze (Included)
- Conch ceviche, scotch bonnet peppers, green onions, Ginger, cilantro and local lime (Included)
- Caprese brochette, cherry tomato, buffalo mozzarella, Thai basil, age balsamic vinegar and extra olive oil (Included)
- Jerk chicken skewer, green onions Peaka pepper glaze (Included)
- Panko crusted brie with pineapple mango jam on buttered crostini (Add \$1 Per Adult)
- Twice cook red potatoes with black truffles and sour cream (Add \$1 Per Adult)
- Jamaican curry shrimp salad on gluten free toast (Add \$1 Per Adult)
- Seared black fin tuna, siracha aioli, wasabi caviar and crisp wonton (Add \$1 Per Adult)
- Queen snapper ceviche, fresh orange, lime, lemon, green onion, sweet red bell pepper, cilantro, coconut milk on corn tortilla cup (Add \$1 Per Adult)
- Fried wild shrimp with coconut rum infused cocktail sauce (Add \$1 Per Adult)
- Serano ham wrapped scallops with siracha chive mayonnaise (Add \$2 Per Adult)
- Local conch fritters with firecracker sauce (Add \$2 Per Adult)
- Seared ahi tuna on crispy rice crackers with wasabi soy aioli and tobiko caviar (Add \$2 Per Adult)
- Grilled tenderloin tip with chimmi churri (Add \$2 Per Adult)

Appetizer Selection (Adult Menu) - Choose 1 From Below

- Cauliflower Soup, Applewood smoked bacon, black truffle oil (Included)
- Duck Bolognese with penne pasta, fresh parmesan cheese (Add \$1 Per Adult)
- Callaloo Spaghetti with Jerk chicken breast and creamy picka pepper cheese sauce (Add \$1 Per Adult)
- Panzanella Salad, Cayman mixed greens, local seasonal vegetables toasted French bread, passion fruit vinaigrette and balsamic reduction (Add \$2 Per Adult)
- Seared black fin tuna salad with arugula, Cayman ripe mangoes, sweet organic onion shavings, red radishes and passion fruit vinaigrette (Add \$2 Per Adult)
- Shrimp scampi fettuccini with garlic, tomatoes, Italian parsley and white wine (Add \$2 Per Adult)
- Salad Nicoise, seared local tuna, local long bean, steamed breadfruit, cucumber, kalamata olives grape tomatoes, fried soft boil organic egg, guava vinaigrette (Add \$3 Per Adult)
- Pan seared jumbo lump crab cakes, roasted corn relish with callaloo pesto (Add \$5 Per Adult)
- Wahoo tempura with Jamaican yellow curry coleslaw, cilantro lime oil (Add \$5 Per Adult)

Entrée Selection (Adult Menu) - Choose 1 From Below

- Center cut bone in Jerk pork chop Local pumpkin puree, braised bok choy cabbage and tropical fruit chutney (Included)
- Pan seared free-range chicken breast stuffed with fontina cheese and prosciutto, wilted island greens with sundried tomato garlic cream (Included)
- Semi-boneless half jerk chicken, red beans and rice, braised Cayman cabbage and warm jerk sauce (Included)
- Crispy skin Queen Snapper, Wilted callaloo, red beans and riceinfused with coconut milk and scotch bonnet pepper,carrots sweet bell peppers tomato broth (Add \$3 Per Adult)
- Grilled Caribbean spiny lobster tails, Callaloo mashed potatoes, sautéed sweet potatoes in duck fat, broccoli and herb butter (Add \$10 Per Adult)
- Grilled wild caught local fish, lemon risotto with tarragon, blister brussel sprouts and tropical salsa (Add \$10 Per Adult)

- "From Land to Sea" - Grilled wild jumbo shrimp and petite NY striploin roasted sweet potato hash, sautéed French green beans and chimmi churri (Add \$10 Per Adult)
- 9 oz Center Cut Tenderloin of Beef, sautéed local long beans, allspice dusted smashed fried cassava, honey glazed baby carrots and rum demi (Add \$12 Per Adult)

Dessert Selection (Adult Menu) - Choose 1 From Below

- Chocolate molten lava cake, dark chocolate ice cream with strawberry coulis (Included)
- Coconut rum cake, Coconut ice cream, salted caramel sauce, fresh raspberries (Included)
- Key lime pie with mango coulis, lime zest, brulee bananas and freshly whipped cream (Included)
- Warm sticky toffee pudding, caramel toffee sauce with Tahitian vanilla ice cream (Included)
- Coffee Flan, with crispy honey comb and seasonal berries (Included)
- Paleo Pot Au Crème, with whipped coconut cream, cinnamon and fresh organic raspberries (Included)
- Island rum cake, with salted caramel ice cream and caramel sauce (Included)
- Dark Chocolate Mousse Cake with wild berry gastrique and raspberry whipped cream (Included)
- Coconut Flan with brulee bananas (Included)

Optional Sommelier-Selected Wine Pairing Upgrade

- No thanks, not interested
- The Chef's Table Offering (Add \$40 Per Adult)
- The Queen's Offering (Add \$75 Per Adult)

Main Course Selection (Kid's Menu) - Choose 1 From Below

- Grilled Hebrew National Hot Dog (Included)
- Fried chicken fingers (Included)
- Mac and cheese (Included)
- Grilled cheese sandwich with warm tomato basil soup (Included)
- Black Angus all beef burger with cheese (Included)

Starch Selection (Kid's Menu) - Choose 1 From Below

- Oven roasted sweet potato fries (Included)
- Butter mashed potatoes (Included)
- House made French fries (Included)

Veggie Selection (Kid's Menu) - Choose 1 From Below

- Steamed broccoli florets (Included)
- Honey glazed carrots (Included)
- Mixed green salad (Included)

Dessert Selection (Kid's Menu) - Choose 1 From Below

- Ice cream sundae (Included)
- Fresh seasonal berries with whipped cream (Included)

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

NOTE: All orders subject to a USD \$600 minimum charge. For your convenience, an 18% gratuity is automatically included.