



Private Chef Reservation Request Form

DINNER | **4 COURSE MENU** \$125 USD PER ADULT FOR GROUPS OF 8 OR MORE | **3 COURSE MENU** – \$112.50 USD PER PERSON FOR GROUPS OF 8 OR MORE | RATES WILL CHANGE FOR GROUPS OF 5 OR LESS

Preferred Date

Name (Last, first)

Number of Adults

Villa | Event Venue

Number of Children (12 & under)

Primary Phone Number | Other Phone Number

Email Address

First Course

Amuse-bouche/Canapés

Please select a common choice of one

Wild Mushroom Tartlets with Shaved Parma and Truffle Oil
Cocktail Tiger Shrimp with Avocado Salsa
Mango-Cucumber and Ahi Tuna Roll
Caprese Skewers
Prosciutto Wrapped Asparagus
Fresh, Conch Ceviche in Crispy Phyllo Cups
Baked, Stuffed Mushroom with Gorgonzola Cheese
Tandoori Chicken Skewers
Beef Tenderloin Brochettes
Moroccan Spice Rubbed Shrimp with Mango Salsa
Mini Crab Cakes with Jerk BBQ Sauce
Vegetable Samosa with Mango Chutney
Bacon Wrapped Jumbo Scallops with Pesto Cream

Second Course

Appetizer

Please select a common choice of one

Hearty Lobster Bisque with Crème Fraiche and Truffle Oil
Caribbean Seafood Chowder
Roasted, Organic Butternut Squash and Leek Soup with Toasted Pinenuts
Mexican, Tomato and Shrimp Broth
Fresh Local Greens, Baby Looms, Basil Oil and Balsamic Reduction
Stuffed Mini Bell Peppers with Creole Goat Cheese and Micro Greens
Light Caprese Salad, Fresh Mozzarella, Heirloom Tomato, Basil Oil and Baby Arugula
Tandoori Madagascar Prawn with Mango Chutney and Apple-Cucumber Salad
Fresh, Local Conch Salad with Crispy Tortilla Chips
Classic Crab Cake Over Micro Greens and Roasted Pepper Coulis
Poached, Local Lobster with Avocado, Papaya, and Sweet-Chili Drizzle
Seared Sesame-crust Ahi Tuna with Wakame Salad
Open-faced Shrimp Quesadilla with Cilantro Pesto and Avocado Salsa
Seared Jumbo Scallops with Fresh Herb Butter
Chicken Pot stickers with Lemon, Basil and Sweet-Chili Sauce

Third Course

Main-course

Please select a common choice of one

Spiny Lobster Gnocchi in Creamy Bisque
Potato Gnocchi, Lobster Meat, Tomato and Baby Spinach

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

Fresh Spinach and Ricotta Ravioli
Grilled Chicken, Fresh Tomato Concasse, Basil Oil and Shaved Parma

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

Butter-Poached Maine Lobster
Over Fresh Mushroom Ravioli and Rapini

Grilled Lemon-Peppered Grouper
Thai Curry Emulsion, Coconut Jasmine Rice and Snowpeas

Broiled Spiny Lobster Tail
Rice N beans, Fried Plantain and Sautéed Veggies

Oven-Roasted Madagascar Prawns
Garlic-lime Butter, Roast Potato and Veggie Bundle

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

Sesame-Crusted Ahi Tuna
Oriental Chili-Lime Sauce, Steamed Bokchoy and Jasmine Rice

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

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

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

Roasted, Free Range Lemon Chicken Breast
Pan Jus, Asparagus and Root Vegetable Medley

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

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

Fourth Course

Dessert

Please select a common choice of one

Chocolate Lava Cake, Raspberry Coulis and Crème Fraiche

Sticky-Toffee Pudding, Vanilla Ice cream and Berries

New York Cheese Cake with Wild Berry Compote

Local Carrot Cake with Caramel Sauce and Berries

Wild Berry Flambé with Vanilla Ice cream

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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