



## 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

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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

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

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### 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
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### **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

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### **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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*Continue to next page...*

## 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