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### **Personal Chef Services**

We offer a service unique on Provo: a dedicated personal chef to prepare your meals in the comfort of your own villa, home or condo. Please find below some menu options and be sure to let us know about any allergies or food preferences so we can customize the experience to your family or group.

Prices are dependent on the size of your group and the selections you make, we are happy to put together a quote for you. Being on an island means we have to plan ahead to insure availability, therefore we need to have your menus planned before you arrive on island. For a group of 6 people, as a guideline, we suggest a pre-selected choice of 2-3 canapés, 1 appetizer, 1 main courses and 1 dessert. Some items are seasonal (**Lobster season is Aug 1-April 1**) and may be dependent on your desired location, we are happy to suggest alternatives. Please let us know if you have any special requests (vegetarian, etc.) and we will do our best to accommodate you.

#### **Menu Selections:**

##### **Canapés: (\$2 each)**

Sushi rolls (yellow fin tuna and/or vegetarian)

Chicken satay with peanut sauce

Pork satay with peanut sauce

Homemade sausage rolls with spicy mustard

Smoked fish dip with crackers

Conch wontons (Conch mousse wrapped in wonton skins fried golden brown with a side of sweet chili sauce)

**(The conch wontons won "People's Choice" in our recent conch festival)**

Shrimp cocktail with homemade cocktail sauce

Conch fingers with a homemade tartar sauce

Hummus served with pita wedges

Smoked salmon platter served with cream cheese and toasted bread

Guacamole & tortilla chips

Salsa & tortilla chips

Crab and cream cheese dip served with chips

Conch fritters with a spicy dipping sauce

##### **Appetizers: (\$8-\$15)**

Asparagus wrapped in prosciutto with a balsamic glaze (seasonal)

Smoked salmon served with red onion, creme fraiche, fresh lemon and dill

Rocket salad -arugula, crisp pear and blue cheese with a mustard dressing

Warm spinach salad served with bacon and topped with Parmesan cheese

Roasted tomato and basil soup  
Tomato & buffalo mozzarella salad with balsamic dressing  
Sautéed chili shrimp served with salad  
Caesar salad  
Smoked conch chowder with leeks, potatoes, onions in a cream base  
Chicken and corn chowder  
Arugula salad tossed in mustard vinaigrette topped with blue cheese and caramelized peanuts  
Spicy Thai style corn and shrimp soup (topped with toasted coconut)  
Blackened shrimp salad (hydroponic bibb lettuce with boiled eggs, crispy croutons, toasted almonds and a mustard vinaigrette)  
Greek salad (Island grown tomatoes, cucumbers, Kalamata olives and a wedge of feta cheese)  
House salad (mixed greens, tomatoes, boiled eggs, parmesan cheese, herb vinaigrette)  
Tomato mozzarella tower with grilled shrimp and roasted red peppers  
Tempura shrimp with wasabi, soya sauce and ginger (minimum of four people)  
Conch Wontons (Conch mousse wrapped in wonton skins fried golden brown with a side of sweet chili sauce)  
(The conch wontons won “People’s Choice” in the recent conch festival)

**Mains: (\$26-\$38)**

Shrimp pasta (tossed in a garlic herb cream sauce with fresh tomatoes)  
Fettuccine Alfredo (with ham and green peas)  
Pan seared grouper served with a curried couscous and topped with mango chutney  
Pan seared snapper with a sherry vinegar and caper sauce, served with rice and fresh vegetables  
Pan-fried salmon in a lemon and dill cream sauce and served with buttered spinach and julienne carrots  
Sesame crusted tuna with red pepper coulis, served with rice and a selection of fresh vegetables  
Linguine with chunks of lobster and tossed in a fresh herb cream sauce  
served with garlic butter and fresh vegetables (seasonal)  
Grilled lobster with garlic butter and fresh vegetables (seasonal)  
Grilled chicken served with sun-dried tomatoes and a fresh basil herb risotto  
Beef tenderloin with a red wine sauce and creamy mashed potatoes  
Pork tenderloin with mushroom, port sauce served with potato gratin  
Beef Wellington (beef tenderloin, mushroom ragout and pate wrapped in puff pastry and baked until golden brown—minimum 4 people)  
Grilled chicken breast served with grilled polenta and a Gorgonzola cream sauce  
Classic roast beef dinner (with roasted vegetables and potato gratin—minimum of 4 people)  
Roasted mahi mahi with a crispy noodle and cilantro crust on a Mandarin & almond salad  
Coconut crusted conch with a mango chutney and a light lemongrass, curry sauce  
Rack of lamb- herb crusted, on a bed of new potatoes with a cranberry and mint sauce  
Boneless rib-eye steak grilled on thyme mashed potatoes with a port wine, peppercorn sauce  
Vegetable tart (roasted red peppers, artichoke hearts, grilled zucchini on puff pastry filled with ratatouille)  
Braised 14oz lamb shank served on mashed potatoes with grilled vegetables  
Individual Cornish game hen stuffed with ricotta cheese and basil served with a lemon & shallot vinaigrette (minimum of 4 people)

**Desserts: (\$8-\$12)**

Individual molten chocolate cakes (minimum of 4 people)  
Fresh fruit crisp  
Mango fool (a light and delicious dessert of whipped cream and fresh mango puree)  
Fresh fruit trifle served with chantilly cream  
Caramelized pineapple with a rum butter sauce  
Chocolate walnut brownies served with ice cream  
Crème brûlée  
Bananas foster  
Pecan pie served with ice cream  
Fresh fruit- a selection of tropical fruit  
Key lime pie- traditional graham cracker crust filled with key lime custard and a mango coulis  
Flourless chocolate torte- served with vanilla ice cream

**Lunches: (\$15-\$20)**

Caesar salad with homemade dressing, bacon bits and fresh grated Parmesan cheese  
(Add grilled chicken or shrimp for a heartier combination)

Chinese chicken salad with noodles, scallions, orange slices in a sesame dressing

Mediterranean salad (A healthy platter of salad greens with hydroponic tomatoes, green beans, anchovies, hard-boiled eggs, olives and chunks of tuna tossed with lemon dill vinaigrette)

Steak sandwich (strips of sautéed steak, caramelized onions and peppers served on a toasted bun)

Spanikoppita served with tiziki and Greek salad

Roasted vegetable tart (with goats cheese or feta) served with a house salad

Antipasti platter (marinated artichokes, tomatoes, buffalo mozzarella, proscuitto, salami, goat cheese, roasted garlic and roasted red peppers; served with a fresh bread)

Roasted chicken sandwich (on a toasted baguette with provolone cheese, tomatoes, basil & caramelized onions)

Goat cheese salad with toasted nuts and served with pita wedges

Grilled hamburgers & hot dogs (with French fries and/or salad)

Lobster "Poor Boy" (chunks of lobster, tomato and lettuce on a fresh roll (seasonal))

Lobster Cobb salad (chunks of lobster, avocado and tomato in a lemon and herb vinaigrette (seasonal))

**Kids: (\$15)**

Pizza (cheese, cheese and ham, vegetable)

Pasta (plain, tomato sauce or alfredo) with parmesan cheese

Chicken fingers

Fish fingers

Peanut and butter sandwiches

Grilled chicken

4 oz beef tenderloin (**\$10 supplement**)

6oz burger

Steamed vegetables

Mashed potatoes

**Bar options:**

Please ask us for our current wine/champagne menu if you would like to pre-select some wine for your meal. Please let us know if there are any special requests for the bar that we can bring along.

"By consumption": Beer: bottle: \$5, Wine: House (glass) \$7; Premium (glass) \$9; Mixed well drinks \$6; Top shelf/cocktails \$8; soft drinks \$2.50, bottled water \$2, \$5 large

***All caterings will have 10% government tax, 15% service charge (gratuity for staff) and 15% catering fee (for transporting food, etc. off site) added to the food/bar bill.***

**Staff costs:** (Number of staff necessary will vary depending on size of event.)

Chef: \$250-\$400 (up to four hours)

Bartender: \$35 per hour (five hour minimum includes set up and clean up), \$50 per hour if you choose to provide the alcohol.

Server: \$25 per hour (five hour minimum includes set up and clean up)

***Tent Rentals:***

If you desire information on renting a tent (due to the size of your group or the possibility of inclement weather), please ask us about tent rentals.

**Equipment Rental:** Please let us know if you need to rent any tables, chairs, linens, glasses, etc.