



Plated Full Private Chef Services

Surf and Turf Dinner \$235 per person

This menu us a sample and we will create a customized menu specially for your group.

Ask about adding a wine pairing to your dinner

First Course

Crab stuffed piquillo pepper with edamame hummus and curry oil

Second course

Local greens with strawberry, manchego cheese, toasted almond and a vanilla vinaigrette

Main Course

Grilled beef tenderloin with red wine jus,
Butter poached Caribbean lobster tail served with
Truffle risotto and parmesan roasted asparagus

Dessert

Caramelized white chocolate panna cotta with Caribbean fruit sorbet and almond crumble



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Small Plate Style Dinner \$190 per person

This is a fun casual way of dining or having a party! Let our chefs create your perfect menu!

Small Plate/Passed Appetizer Dinner

Caribbean spiced chicken satays with spicy mango sauce

Edamame hummus with house made tortillas

Mini carne asada tacos with red chili and cotija

House made ricotta bruschetta with balsamic syrup

Mini Caribbean lobster rolls

Tuna ceviche with pickled lime, local basil and tostones

Duck confit spring rolls with guava BBQ

Zucchini frites with truffle dip

Dessert

Assorted macarons

Chocolate-Grand Marnier tartlets



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**Full Four Course Plated Dinner
\$175 per person**

How does it work?

**Choose from the selections on the following pages;
step 1 through step 4.**

**Step 1: You can choose 1 plated first course or 2 passed
appetizers**

Step 2: Choose either a soup or a salad

Step 3: Choose your main dish

Step 4: choose your dessert!

All menus are fully customizable.



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Step 1: Appetizers Choose either 1 Plated or 2 Passed

Plated Appetizers

Tuna ceviche with roasted peppers, scallion,
house pickled lime with tostones

Crab stuffed piquillo pepper with edamame
hummus and curry oil

Lobster with potato gnocchi and passion
fruit buerre

Beef carpaccio with house made pickled
mustard, Grana padano, and sea salt

Beet root carpaccio with white balsamic and
manchego

Brie tartlet with balsamic compressed
strawberry and local basil

Passed Appetizers

Cheese and Charcuterie board with house made
pickles, jam and focaccia

Shrimp ceviche with mango and tortillas

Grilled corn ceviche with grilled avocado and
ginger lime vinaigrette

Mini crab cakes with tarragon aioli

Mini Caribbean lobster rolls (additional \$20 per
person)

Mini Caribbean beef Wellingtons with truffle
mofongo

Whipped brie with local honey and sea salt

Pan seared scallop with curried-passionfruit
vinaigrette and local basil



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Step 2: Soup or Salad Choose either 1 Soup or 1 Salad

Soups

Caribbean seafood Calaloo- a traditional West Indian stew refined with pureed spinach curry stew and with local fish

Chilled corn soup with corn-crab relish and cheddar biscuit

Lobster and chorizo soup with coconut and lemongrass broth

Caribbean fish soup with green banana

Local pumpkin bisque with toasted pepitas

Salads

Local greens with strawberry, manchego, almonds and vanilla vinaigrette

Pomegranate and greens with aged cheddar and spiced walnuts

Mixed greens with coconut lime vinaigrette, plantain chip and pineapple

Beet salad with roasted fennel, orange, candied almonds and sherry vinaigrette

Panzanella salad with pickled lime dressing, oven roasted tomatoes and grana padano

Classic Caesar salad with focaccia croutons and parmesan crisps



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Step 3: Main Course Please choose 1

Lightly smoked local fish with smoked tomato compote, Caribbean style grits and herb salad

Pan seared scallops with sweet corn risotto, edamame succotash and ginger lime vinaigrette

Jerk steamed local fish in parchment with assorted vegetables, and sticky island rice

Chili rubbed NY Strip with cilantro lime butter, potato-cotija gratin, and haricot vert with roasted shallot

Collard-pecan pesto stuffed chicken breast, butternut squash risotto and roasted cauliflower

Pan seared smoked duck breast with mango, charred scallion sauce, potato fondant, broccolini

Coconut curry roasted Caribbean lobster with plantain mash, and roasted asparagus
(additional \$40 per person)

Pan seared ribeye steak with butter whipped potatoes, sauce bordelaise, charred onion and pickled mushrooms



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Step 4: Dessert Please choose 1

Caramelized white chocolate panna cotta with Caribbean fruit sorbet, almond crumble and pomegranate

Coconut banana creme brûlée

Key lime pie with house made coconut sorbet

Vanilla bean cheesecake with passionfruit gèlee, elderflower chantilly and passionfruit syrup

Bread pudding with rum-pecan ice and rum caramel sauce

Triple chocolate almond mouse cake with strawberry confit and sea salt

Johnny cake donuts filled with guava jam over rum spiked creme anglaise

Passion fruit tart with coconut meringue

Vanilla whipped mascarpone with fresh fruit, local honey and toasted almonds

**Don't forget to pair your meal with one of our specialty cocktail pitchers! Each pitcher serves 8-10 people and reflects our Caribbean lifestyle! For a complete list of options please email ordering@islandedgeculinary.com.*