



# Family Style Dinners

\$ 1 5 5 PER PERSON

## Caribbean Flair

**PASSED APPETIZER:** Please Choose 1

- Jerk chicken skewers with chili aioli
- Grilled corn "ceviche" with grilled avocado, ginger lime vinaigrette, and tortillas

**PROTEINS:** Please Choose up to 2

- Coconut crusted chicken with mango pepper sauce
- Island Spiced Local Fish with Pineapple Salsa
- Coconut crusted "chicken" tofu with mango pepper sauce

**SIDES included**

- Caribbean Citrus Salad with Passion Fruit Vinaigrette
- Island coconut rice, Sweet corn succotash

**DESSERT**

- Brioche bread pudding with buttered pecan, rum ice cream and salted rum caramel

\*Pairs well with a pitcher of our Lime in da coconut  
\$65 per pitcher

## An Evening In Italy

**PASSED APPETIZER:** Please Choose 1

- Grilled flatbread with smoked salmon, dill creme fraiche, and caper gremolata
- Killer mini meatballs with our house tomato sauce
- Smoked prosciutto and mango with white balsamic

**PROTEINS:** Please Choose up to 2

- Short rib bolognese with pappardelle pasta
- Chicken saltimbocca with sage pesto
- Pan roasted cauliflower piccata

**SIDES included**

- Garlic toasted House made focaccia bread, Caesar salad with parmesan crisps and focaccia croutons, pesto roasted cauliflower

**DESSERT**

- House made vanilla or chocolate gelato

\*Pairs well with a pitcher of our Dulce de Rico martini- \$65 a pitcher

## Steak Night

**PASSED APPETIZER:** Please Choose 1

- Mini crab cakes with tarragon aioli
- Hot cinnamon candied bacon Brussels sprouts with brie fondue

**PROTEINS:** Please Choose up to 2

- Carne asada rubbed NY strip with chimichurri
- Kale-pecan stuffed chicken breast
- Carne asada rubbed cauliflower steak with chimichurri

**SIDES included**

- Mixed green salad with pomegranate vinaigrette, plantain mash, and roasted brussel sprouts

**DESSERT**

- Vanilla bean cheesecake with passionfruit

\*Pairs well with a pitcher of our Spiced Margarita  
\$65 per pitcher

## Southern Fare

**PASSED APPETIZER:** Please Choose 1

- BLT dip with crispy four tortillas
- Zucchini frites with truffled parmesan dip

**PROTEINS:** Please Choose up to 2

- Pan roasted spiced pork tenderloin with date butter
- Chicken leg confit with pomegranate gastrique
- BBQ Vegetarian "ribs"

**SIDES included**

- Southern chop salad with house made buttermilk-herb dressing, creamy seaside cheddar grits, candied pecan haricot vert

**DESSERT**

- Lemon bars with raspberry

\*Pairs well with a pitcher of our Roots Passion tea cocktail  
\$65 per pitcher





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**PROTEINS:** Please Choose up to 2

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- Island Spiced Local Fish with Pineapple Salsa
- Coconut crusted "chicken" tofu with mango pepper sauce

**SIDES included**

- Caribbean Citrus Salad with Passion Fruit Vinaigrette
- Island coconut rice, Sweet corn succotash

**DESSERT**

- Brioche bread pudding with buttered pecan, rum ice cream and salted rum caramel

\*Pairs well with a pitcher of our Lime in da coconut  
\$65 per pitcher

## Caribbean BBQ

**PASSED APPETIZER:** Please Choose 1

- Bacon wrapped, almond stuffed dates with honey sriracha
- Mini chicken patés with Mango Sauce

**PROTEINS:** Please Choose up to 2

- Slow roasted, pulled pork with guava BBQ
- Jerk roasted chicken quarters with mango chutney
- Grilled, Compressed mushroom "steak" with Guava BBQ

**SIDES included**

- West Indian curry cole slaw, Maduros, Johnny cakes, and mixed grilled vegetables

**DESSERT**

- Mango crisp with coconut streusel and vanilla ice cream

\*Pairs well with a pitcher of our Painkiller -\$65 a pitcher

## Steak Night

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**PROTEINS:** Please Choose up to 2

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- Kale-pecan stuffed chicken breast
- Carne asada rubbed cauliflower steak with chimichurri

**SIDES included**

- Mixed green salad with pomegranate vinaigrette, plantain mash, and roasted brussel sprouts

**DESSERT**

- Vanilla bean cheesecake with passionfruit

\*Pairs well with a pitcher of our Spiced Margarita  
\$65 per pitcher

## Southern Fare

**PASSED APPETIZER:** Please Choose 1

- BLT dip with crispy four tortillas
- Zucchini frites with truffled parmesan dip

**PROTEINS:** Please Choose up to 2

- Pan roasted spiced pork tenderloin with date butter
- Chicken leg confit with pomegranate gastrique
- BBQ Vegetarian "ribs"

**SIDES included**

- Southern chop salad with house made buttermilk-herb dressing, creamy seaside cheddar grits, candied pecan haricot vert

**DESSERT**

- Lemon bars with raspberry

\*Pairs well with a pitcher of our Roots Passion tea cocktail  
\$65 per pitcher





# Family Style Dinners

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## Caribbean BBQ

**PASSED APPETIZER:** Please Choose 1

Bacon wrapped, almond stuffed dates with honey sriracha  
Mini chicken patés with Mango Sauce

**PROTEINS:** Please Choose up to 2

Slow roasted, pulled pork with guava BBQ  
Jerk roasted chicken quarters with mango chutney  
Grilled, Compressed mushroom "steak" with Guava BBQ

**SIDES included**

West Indian curry cole slaw, Maduros, Johnny cakes, and mixed grilled vegetables

**DESSERT**

Mango crisp with coconut streusel and vanilla ice cream

\*Pairs well with a pitcher of our Painkiller -\$65 a pitcher

## Taco Night

**PASSED APPETIZER:** Please Choose 1

Shrimp Ceviche with mango and tortillas  
Loaded queso dip with chorizo

**PROTEINS:** Please Choose up to 3

Caribbean Pulled Pork  
Beef barbacoa  
Chili lime local fish  
Fajita vegetables

**SIDES included**

Charro beans, Cilantro Lime Rice, House made tortilla chips

**TOPPINGS**

Flour tortillas, Guacamole, Grilled Poblano Salsa, Shredded Cheddar, Cotija Cheese, Curtido slaw, Mexican crema, Pickled onions, Pickled jalapeños, Diced onion

**DESSERT**

Mole spiced chocolate tart with cinnamon whip cream

\*Pairs well with a pitcher of our Passion Fruit Margarita - \$65 a pitcher







# Island Edge Culinary Family Style Dinners

\$155 PER PERSON

Our family style meals combine island flair with traditional favorites to satisfy everyone's taste and give you an experience of island flavor!



**Family Style meals include groceries, a chef on site, set up, and clean up so you don't have to lift a finger!**

With the Family Style Meal, you select 1 passed appetizer, 2 proteins, and a dessert for your guests. Your personal chef will pair the perfect sides with your choices.

**All of our menu items are customizable and we can accommodate allergies and food preferences. If there is something you would like but don't see, our chefs are always happy to create a menu item for you!**





# Island Edge Culinary Family Style Dinners

\$155 PER PERSON

## Appetizers

Choose 1

**Jerk chicken skewers with chili aioli**

Mini crab cakes with tarragon aioli

**Killer mini meatballs with our house tomato sauce**

Mini chicken patés with Mango Sauce

**Grilled corn “ceviche” with grilled avocado, ginger lime vinaigrette, and tortillas**

Zucchini frites with truffled parmesan dip

**Hot cinnamon candied bacon Brussels sprouts with brie fondue**

Grilled flatbread with smoked salmon, dill creme fraiche, and caper gremolata

**Smoked prosciutto and mango with white balsamic**

BLT dip with crispy four tortillas

**Bacon wrapped, almond stuffed dates with honey sriracha**

## Proteins

Choose 2

**Coconut crusted chicken with mango pepper sauce**

Kale-pecan stuffed chicken breast

**Chicken saltimbocca with sage pesto**

Chicken leg confit with pomegranate gastrique

**Jerk roasted chicken quarters with mango chutney**

Carne asada rubbed NY strip with chimichurri

**Island Spiced Local Fish with Pineapple Salsa**

Pan roasted spiced pork tenderloin with date butter

**Slow roasted, pulled pork with guava BBQ**

Short rib bolognese with pappardelle pasta

Vegetarian Options

**Coconut crusted “chicken” tofu with mango pepper sauce**

Carne asada rubbed cauliflower steak with chimichurri

**Pan roasted cauliflower piccata**

BBQ Vegetarian "Ribs"

**Grilled, Compressed mushroom “steak” with Guava BBQ**

## Desserts

Choose 1

**Brioche bread pudding with buttered pecan, rum ice cream and salted rum caramel**

Vanilla bean cheesecake with passionfruit

**House made vanilla or chocolate gelato**

Lemon Bars with raspberry

**Mango crisp with coconut streusel and vanilla ice cream**







# Family Style Dinners

\$155 PER PERSON

## APPETIZERS (Choose 1)

- Jerk chicken skewers with chili aioli
- Mini crab cakes with tarragon aioli
- Killer mini meatballs with our house tomato sauce
- Mini chicken patés with Mango Sauce
- Grilled corn “ceviche” with grilled avocado, ginger lime vinaigrette, and tortillas
- Zucchini frites with truffled parmesan dip
- Hot cinnamon candied bacon Brussels sprouts with brie fondue
- Grilled flatbread with smoked salmon, dill creme fraiche, and caper gremolata
- Smoked prosciutto and mango with white balsamic
- BLT dip with crispy four tortillas
- Bacon wrapped, almond stuffed dates with honey sriracha

## DESSERTS (Choose 1)

- Brioche bread pudding with buttered pecan, rum ice cream and salted rum caramel
- Vanilla bean cheesecake with passionfruit
- House made vanilla or chocolate gelato
- Lemon Bars with raspberry
- Mango crisp with coconut streusel and vanilla ice cream

## PROTEINS (Choose 2)

- Coconut crusted chicken with mango pepper sauce
- Kale-pecan stuffed chicken breast
- Chicken saltimbocca with sage pesto
- Chicken leg confit with pomegranate gastrique
- Jerk roasted chicken quarters with mango chutney
- Carne asada rubbed NY strip with chimichurri
- Island Spiced Local Fish with Pineapple Salsa
- Pan roasted spiced pork tenderloin with date butter
- Slow roasted, pulled pork with guava BBQ
- Short rib bolognese with pappardelle pasta
- Vegetarian Options
- Coconut crusted “chicken” tofu with mango pepper sauce
- Carne asada rubbed cauliflower steak with chimichurri
- Pan roasted cauliflower piccata
- BBQ Vegetarian “Ribs”
- Grilled, Compressed mushroom “steak” with Guava BBQ

