

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, Ceasar salad with parmesan crisps and focaccia croutons, pesto roasted cauliflower

DESSERT

House made vanilla or chocolate gelato

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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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

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

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SIDES included

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

DESSERT

Vanilla bean cheesecake with passionfruit

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Southern Fare

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BLT dip with crispy four tortillas

Zucchini frites with truffled parmesan dip

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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





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

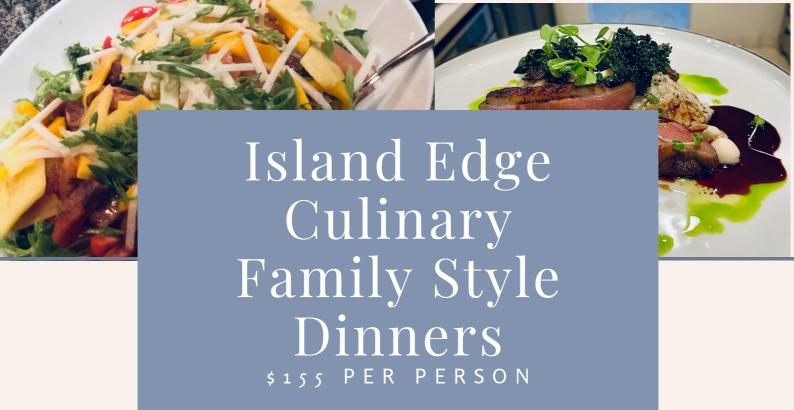
Flour tortillas, Guacamole, Grilled Poblano Salsa, Shredded Cheddar, Cotija Cheese, Curtido slaw, Mexican crema, Pickled onions, Pickled jalapeños, Diced onion

DESSERT

Mole spiced chocolate tart with cinnamon whip cream

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





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





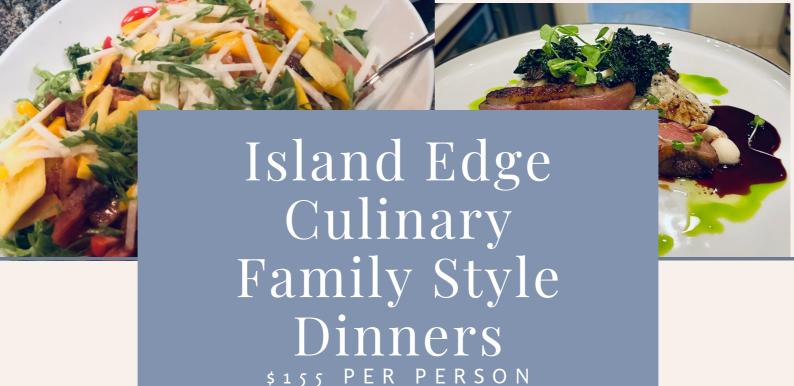
Family Style meals include groceries, a chef on site, set up, and clean up so you don't have to lift a finger!

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!







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

Carne asada rubbed cauliflower steak with chimichurri

Pan roasted cauliflower piccata

BBQ Vegetarian "Ribs"

Grilled, Compressed mushroom "steak" with Guava **BBQ**





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 lerk 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

Carne asada rubbed cauliflower steak with chimichurri Pan roasted cauliflower piccata BBQ Vegetarian "Ribs"

Grilled, Compressed mushroom "steak" with Guava BBQ

