



# 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

\$85 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 -\$85 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

\$85 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

\$85 per pitcher





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## Caribbean BBQ

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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 - \$85 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 - \$85 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

\$ 1 5 5 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**

