

DROP OFF PLATTER MENU



Island Edge Culinary has been delighting guests on St Thomas and St John since 2019.

We prepare each platter with care, using the freshest ingredients, so your food is ready the moment you need it. Whether it's waiting at your villa on arrival or simply making mealtime effortless, our drop-off service brings convenience without compromise. Every dish is crafted to be both delicious and beautifully presented – a warm welcome to island life.



Check out our Google reviews to see what guests are saying about our services



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Our menus are suggested offerings, and we love creating custom options. We do our best to accommodate dietary preferences and allergies, but please note that we cannot guarantee an allergen-free kitchen.

DIPS

Serve 6-8 people

Roasted Garlic Hummus with Pita and Vegetable Crudités - \$35

Shrimp Ceviche with Pineapple Pico de Gallo and Fresh Corn Tortilla Chips - \$55

Dip Trio: House Queso, Grilled Poblano Salsa, Guacamole with Fresh Corn Tortilla Chips - \$65

Herbed Goat Cheese & Artichoke Dip with Toasted Pita - \$40

Crab Rangoon Dip with Crispy Wontons - \$85

Whipped Feta with Olives, Cucumbers, Roasted Tomatoes, and Pita - \$55

SNACKS

Serves 8-10 people as a snack

Island-Spiced Chicken Skewers with Chili Mango Sauce - \$65

Artisanal Cheese & Charcuterie Board, House Pickles, and Fig Jam and Crackers - \$95

Classic Cheese Board with Cheddar, Gouda, Pepper Jack, Grapes, and Crackers - \$70

Pork Tenderloin Sliders with Guava BBQ and Pickled Onions - \$65

Chicken Quesadillas with Pico de Gallo and Salsa Roja - \$60

Beef Tenderloin Sliders with Marinated Onions and Horseradish Sauce - \$95

Pinwheel Wrap Platter: Chicken Pesto, Steak & Chimichurri, and Hummus, Feta & Veggie - \$45

Asian Beef Satays with Spicy Peanut Sauce - \$75

Truffle Chicken Salad Sliders with House Pickles on Brioche Buns - \$70

Lemon-Poached Shrimp Cocktail (2 lbs) with Cocktail Sauce and Fresh Lemons - \$75

Caprese Skewers (2 dozen) with Grape Tomatoes, Fresh Mozzarella, Basil Purée, and Balsamic Reduction - \$55

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LIGHTER FARE

Serve 6-8 people

Add Marinated and Grilled Joyce Farms Chicken Breast \$45

Add Lemon Poached Shrimp \$55

Add Crispy Falafel \$40

Caesar Salad with Focaccia Croutons and House Caesar Dressing - \$55

Mixed Green Salad with Pomegranate Vinaigrette, Manchego Cheese, Pickled Onions,
and Toasted Pecans - \$65

Garden Salad with Tomatoes, Carrots, Onions, and Mediterranean Vinaigrette - \$45

Southwest Cobb Salad with Grilled Corn, Bacon, Tomato, Pickled Onions, Cheddar,
Avocado-Ranch Dressing - \$60

Greek Salad with Cucumbers, Onions, Tomatoes, Kalamata Olives, Feta, and Greek
Vinaigrette - \$65

Fresh Seasonal Fruit Platter - \$85

LARGER PLATTER

Gourmet Deli Platter: 2 lbs Assorted Boar's Head Meats (Turkey, Ham, Salami) with 1 lb
Cheese, Mayo, and Dijon Mustard - \$80

Savory Wrap Platter: 6 Turkey & Cheese, 6 Roast Beef & Cheese, 4 Falafel & Vegetable
Wraps - \$95

Chicken Tenders: Hand-Breaded Joyce Farms Chicken Strips with Ranch and Honey-
Dijon - \$80

Mezze Platter with Hummus, Olives, Feta, Toasted Pita, and Vegetable Crudités - \$65

Grilled Seasonal Vegetables (2lbs) - \$45

Four-Cheese Mac & Cheese (2lbs) - \$55

Cucumber & White Bean Pasta Salad with Vinaigrette (2lbs) - \$35

Ginger-Lime Quinoa Salad with Pineapple and Peppers (2lbs) - \$40

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SWEET TREATS

Double Fudge Brownies (6 each) - \$45

Assorted Fresh-Baked Cookies (1 dozen) - \$40

Signature Brown Butter Sea Salt Chocolate Chip Cookies (1 dozen) - \$55

Coconut Bars with Graham Crust, Caramelized White Chocolate, Dark Chocolate &
Coconut (12 each) - \$45

White Chocolate Raspberry Cheesecake Bites (12 each) - \$40

COCKTAILS

3 liters of our best cocktails

\$85 each

Painkiller - Dark Rum, Orange Juice, Pineapple Juice, Coconut Milk, Simple Syrup,
Nutmeg

Spiced Margarita - 100% Agave Tequila, Fresh Lime, Jalapeño Simple Syrup

Passion Fruit Margarita - 100% Agave Tequila, Passion Fruit, Fresh Lime, Simple Syrup

Classic Margarita - 100% Agave Tequila, Fresh Lime, Simple Syrup

Island Cool Down - Vodka, Pineapple, Lime, Cucumber, Simple Syrup

Scarlet Bougainvillea - Vodka, Lemon, Pomegranate, Simple Syrup

BREAKFAST

Delivered the day before for an easy morning reheat

Spinach & Feta Breakfast Bake with Brioche Bread (6 each) - \$65

Deep-Dish Quiche with Oven-Roasted Tomato, Herbs and Manchego - \$85

Deep-Dish Quiche with Bacon, Onions and Cheese - \$85

Deep-Dish Quiche with Spinach and Aged Parmesan - \$85

Breakfast Burritos (6 each): Eggs, Chorizo, Black Beans & Cheese with Salsa Roja - \$55

Assorted Mini Pastries (12 each) - \$65

Cinnamon Swirl French Toast Bake with Maple Glaze - \$55

Bacon, Egg and Cheese on Brioche Slider Rolls (12 ea)- \$50

Fresh Seasonal Fruit Platter - \$85