

GOURMET DINNER DROP-OFF

Delivered hot and ready to eat



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

You've been traveling all day or soaking up the sun on the water, and the last thing you want to do is cook or clean. You also don't need the formality of a full-service dinner.

That's where we come in. Our chef-designed hot meals arrive ready to enjoy, crafted with the same quality ingredients and creative menus we're known for – no prep, no fuss, just delicious food waiting to be shared. Whether you're gathering with friends or winding down after a long day, it's the easiest way to end on a high note.

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



GOURMET DINNER DROP-OFF MENUS \$99 PER PERSON



To ensure the best experience for your event, we require a minimum combined food and beverage spend of \$300, exclusive of our 18% administrative fee and gratuity.

Our menus are suggested offerings, and we love creating custom options.

An 18% administrative fee applies to all services and is not a gratuity. All food is prepared in our kitchen where common allergens are present – we cannot guarantee an allergen-free environment.

CARIBBEAN INSPIRED

PICK YOUR FAVORITE TWO PROTEINS

St Thomas Style Jerk Roasted Chicken
Coconut Crusted Chicken Breast with Mango Chili Sauce
Coconut Curry Roasted Local Fresh Catch
SlowRoasted Pulled Pork with Guava BBQ Sauce
Coconut Curry Roasted Tofu

CHEF-SELECTED COMPLEMENTS INCLUDED

Sticky Coconut Rice, Sweet Corn Succotash, Johnny Cakes, and
Caribbean Citrus Salad

SWEET FINISH INCLUDED

Caribbean Stewed Mango Crisp With Vanilla Bean Gelato
Complete the experience with a Pitcher of our House Favorite Painkiller

ISLAND TAQUERIA

PICK YOUR FAVORITE THREE PROTEINS

Pork Carnitas, Chili Lime Shrimp, Beef Picadillo, Carne Asada Grilled
Chicken Breast, Fajita Vegetables, Chili Lime Tofu

CHEF-SELECTED COMPLEMENTS INCLUDED

Cilantro Lime Rice, Stewed Black Beans, House Made Tortilla Chips

CHEF-SELECTED TOPPINGS

Salsa Roja, Sour cream, Shredded Cheese, Pickled Onions, Shredded
Lettuce and Pico De Gallo

SWEET FINISH INCLUDED

Coconut Tres Leches Cake

Complete the experience with a Pitcher of our Passion Fruit Margaritas

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A TASTE OF ITALY

PICK YOUR FAVORITE TWO ENTREES

Brown Butter Chicken Picatta

Killer Italian Meatballs and Pasta

Classic Beef Lasagna

Chicken Pasta Alfredo

Butternut Squash and Sage Ravioli in Brown Butter

CHEF-SELECTED COMPLEMENTS INCLUDED

Mozarella Caprese Salad, Fresh Focaccia, Garlicky Broccolini, Grated Parmesan

SWEET FINISH INCLUDED

Traditional Tiramisu

Complete the experience with a Pitcher of our Espresso Martini

FLAVORS OF THE MED

PICK YOUR FAVORITE TWO PROTEINS

Chicken Souvlaki

Roasted Salmon with Tomatoes, Capers, and Olives

Lamb Koufka

Lemon Dill Roasted Shrimp

Crispy Fried Falafel

CHEF-SELECTED COMPLEMENTS INCLUDED

Greek Salad, Herb Rice Pilaf, Warm Pita Bread, Feta and Olive Salsa, Tztatziki and House Made Hummus

SWEET FINISH INCLUDED

Chocolate Baklava

Complete the experience with a Pitcher of our House Made Sangria

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GRILLING OUT

PICK YOUR FAVORITE TWO PROTEINS

Guava BBQ Grilled Chicken
Chicken Fried Tofu with Mango Chili
Tamarind BBQ Baby Back Ribs
Crispy Chicken Fingers with Honey Mustard
Grilled Sausages

CHEF-SELECTED COMPLEMENTS INCLUDED

4 Cheese Mac and Cheese, Mixed Grilled Vegetables, Mixed Green salad with Buttermilk Herb Dressing

SWEET FINISH INCLUDED

Chocolate Chip Bread Pudding with Rum Cream

Complete the experience with a Pitcher of our Lime In Da Coconut

BUTCHER'S TABLE

PICK YOUR FAVORITE TWO PROTEINS

Carne Spiced Grilled NY Strip with Chimichurri
Hot Honey Roasted Chicken
Maple Rum Roasted Salmon
Piri Piri Grilled Shrimp Skewers
BBQ Portobello Mushroom "Steak"

Prime Rib with Au Jus (additional \$15 per person)

Add butter Poached Lobster Tails (additional \$40 per person)

CHEF-SELECTED COMPLEMENTS INCLUDED

Classic Wedge Salad, Twine Baked Parmesan Potatoes, Roasted Brussels Sprouts

SWEET FINISH INCLUDED

Espresso Flourless Chocolate Cake with Raspberry

Complete the experience with a Pitcher of our Scarlett Bougainvillea