

PRIVATE CHEF DINNERS



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

Every great vacation deserves exceptional food and drinks. Island Edge Culinary crafts menus that are fresh, vibrant, and designed to bring people together. From hors d'oeuvres to elegant plated dinners, and mouth watering desserts – we deliver experiences you and your guests will remember.

We source the finest ingredients and pair them with thoughtful presentation to elevate any occasion. Whether it's a family dinner, a milestone celebration, or a gathering of friends, our team is dedicated to creating an unforgettable culinary experience in the comfort and privacy of your own space.

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



ON SITE PRIVATE CHEF OPTIONS



All of our private chef options are Chef-designed and Island-Inspired. We use fresh ingredients and items curated and tailored to your preferences. We pride ourselves on the excellence of our service from preparation to clean up. We are lucky enough to call St Thomas home and we want you to enjoy the tastes of the island from the beauty of your own space while you are here!

All preferences and dietary restrictions will be taken into consideration.

6 Course Tasting Menu

\$365 per person with a 12 person maximum, 6 person minimum

You and your guests will be served a special chef created 6 course tasting menu. Your meal will include refined and artistic plates for a high-end culinary journey. Our private chef will choose from seasonal local items and items curated for the perfect menu for you and your guests. Chef will take into consideration your preferences and any dietary restrictions.

Included: plates, utensils, linen napkins, a ½ bottle of wine per person (NA available), and a special treat at the end of dinner.

Guests must send request for any dietary restrictions.

Private Chef Dinners

6-11 guests \$295 per person

12-19 guests \$275 per person

20+ guests \$265 per person

Our private chef dinners are designed so that you and your guests can eat well while enjoying the beauty of your private space. All you have to do is make a few choices and sit back and enjoy! Our menus are all gourmet and range from island-inspired dishes with local flavor to Italian feasts to steak house spreads! We have provided a few sample options below but nothing is off-limits and our staff is happy to personalize your menu during a phone call or via email.

ON SITE PRIVATE CHEF OPTIONS



Caribbean Flavors Menu

Starters

Choose 2

Tuna ceviche with ginger, lime and tostones

Shrimp ceviche with pineapple pico and Housemade tortilla chips

Roasted Corn “ceviche” with grilled avocado and House made tortilla chips

Caribbean curried chicken satay with peanut sauce

Bacon wrapped, almond stuffed dates with gojuchang honey glaze

Main Spread – served family style

Choose 2 Proteins

Island Spice roasted local fresh catch with pineapple pico de gallo

Tamarind BBQ Cheshire Baby Back Ribs

Coconut Curry Roasted Caribbean Lobster

St Thomian style Jerked Chicken with Mango Chutney

Coconut Crusted Tofu with Mango Chili Sauce

Sides

All sides included

Mixed green salad with pomegranate vinaigrette, Pineapple fried rice, mixed grilled vegetables, sweet plantains, Johnny cakes

Desserts

Choose 1

Stewed mango wontons with vanilla anglaise

Banana and white chocolate bread pudding with rum caramel and vanilla gelato

Classic cheesecake with passion fruit

ON SITE PRIVATE CHEF OPTIONS



A Night in Italy Menu

Starters

Choose 2

Classic italian meatballs in pomodoro

Beef carpaccio with crostini, parmigiano reggiano and lemon

Burrata, roasted tomatoes, basil with grilled bread

Italian charcuterie board with accoutrement

Lobster arancini with saffron aioli

Main Spread - served family style

Choose 2 proteins

Cacio e pepe Gnocchi with brown butter

Short rib ragu with homemade parpadelle

Classic carbonara with fresh made pasta

Steak Florentine with herbed butter

Mixed seafood risotto

Sides

all sides included

Caesar salad, broccolini, focaccia with EVOO, marinated roasted peppers, tuscan

white bean salad

Desserts

Choose 1

Traditional Tiramisu

White chocolate panna cotta with berries

Lemon tart

ON SITE PRIVATE CHEF OPTIONS



Steak House Menu

Starters

Choose 2

Roasted marrow with garlic and herbs with grilled bread

Seafood cocktail with shrimp, crab and lobster with horseradish and sauce Louie

Millionaires Hot Honey Bacon

Philly Cheesesteak Wontons with truffle aioli

Cheese board with assorted honey and jam

Main Spread – served family style

Choose 2 proteins

Pan Seared Chateaubriand with whiskey jus

Lumina farms Rack of lamb with mint chimichurri

Ginger Soy glazed Shrimp skewers with pineapple

Caribbean lobster with lemon herb butter

Grilled NY Strip with creamy peppercorn sauce

Sides

all sides included

Boston Bib wedge salad, truffle mac and cheese, asparagus, creamed spinach

Desserts

Choose 1

Vanilla creme brulee

Key lime tart

Mole Spiced Flourless Chocolate cake

Vegetarian (V), Gluten-Free (GF), Dairy Free (DF)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.