

BREAKFAST

TREASURES

Assorted Pastries and Muffins, Fruit platter

Beverages-Juices, still and sparkling water & sodas

LITE BITES

Charcuterie & Cheese Platter

Salami, Mortadella, Prosciutto,

Brie, Gorgonzola, aged Cheddar, Gouda, Mango chutneys, and assorted cracker

LUNCH

Cold & Hot Canapés

Aromatic vegetable summer spring roll with sweet chili sauce



Shrimp or Chicken spring roll with assorted vegetables sautéed in sesame seed oil

Appetizers

Delicately flavored Black Olive Hummus with fresh Pita

Caprese Salad



Heirloom Tomatoes, Fresh Buffalo Mozzarella, basil, Balsamic Reduction

Shrimp Cocktail



Poached Shrimp with Prive' traditional cocktail sauce

Entrée

Grilled Beef Loin



Sautéed in Red Wine Sauce and served with a Caribbean infused yellow rice with mixed vegetables

Organic Chicken Breast Supreme



sautéed with a white wine sauce and served with homemade baked potato and bacon sautéed cremini mushrooms

Caicos Snapper

Freshly caught caicos snapper, Italian vegetable Ratatouille and lemon beurre blanc

Summer Desserts

Aromatic seasonal fruit Tarts with Lemon Curd

Traditional Caribbean Rum Cake with Bambarra rum syrup

Chia seed Coconut Parfait with Wild Berries 

Dark or White Chocolate Mousse


Executive Chef's Crème Brûlée

Evening Bites


Pepperoni Pizza

Spicy 

Vegetarian 

Gluten free 

Vegan 

Contains Nut 

Kindly advise us of any food allergies

It's not about recipes nor menus, it's about sharing a passion which is served on a plate