

MENU

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

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

Dark or White Chocolate Mousse

Executive Chef's Crème Brûlé

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