

## 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 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**