



Private Chef Kathy

BREAKFAST – \$50 PP

Traditional eggs benedict with a ginger hollandaise sauce

Choice of seafood or vegetarian benedict

Pumpkin pancakes

Homemade pork sausage/ bacon

Frittata with meat or vegetarian

Assorted fruit

Banana mango muffins

Juices

Coffee \Tea

LUNCH – \$70 PP

**MAIN
(Choose Two)**

Kathy's famous thai chicken salad with pita bread

Cucumber, local tomato, feta and fresh basil salad (GF)

Kale quinoa salad with a tahini dressing (GF)

Polenta with grilled eggplant tomato, zucchini with shaved asiago cheese (GF)

Mixed herb pesto pasta with sundried tomato, and toasted pine nuts (GF available)

Caesar salad with choice of shrimp, salmon, chicken

**DESSERT
(Choose One)**

Lime squares with fresh raspberries

Mango ice cream with toasted coconut

If you have any other specific requirements or dietary needs please ask and our chef Kathy will be happy to accommodate your needs



Private Chef Kathy

DINNER – \$105 PP

<p>APPETIZER</p>	<p>SIDES (Choose Two)</p>
<p>Mixed local green salad</p>	<p>Penne pasta with sundried tomato and olive pesto (GF available)</p> <p>Wild rice pilaf</p> <p>Coconut mango basmati rice</p> <p>Local green beans sauté</p> <p>Sauté gingered brussel sprouts</p> <p>Steamed broccoli with pearl onions</p> <p>Minted garlic snow peas</p> <p>Grilled assorted vegetable</p> <p>Crusty herbed baby potatoes</p>
<p>ENTRÉE (Choose One)</p> <p>Thai chicken curry or vegetarian with jasmine rice (GF)</p> <p>Wild mushroom</p> <p>Vegetable tagine (GF)</p> <p>Chicken picatta</p> <p>Grilled pumpkin swordfish (fresh caught here)</p> <p>Fresh caught red snapper with a coconut ginger sauce</p> <p>Seared sesame tuna with a wasabi aioli</p> <p>Pistachio crusted salmon</p> <p>Local caught lobster grilled with lime garlic butter</p> <p>Beef tenderloin with a chimichurri sauce</p> <p>Seafood paella</p>	<p>(Choose One)</p> <p>Coconut lime pie with a ginger cookie crust</p> <p>Pumpkin ginger cheesecake with a caramel swirl</p> <p>Chocolate decadence with a mixed berry puree and cinnamon cream</p>



Private Chef Paulette

BREAKFAST - \$45 PP

TRADITIONAL NEVISIAN BREAKFAST

Johnny Cakes and Saltfish,
Ripe Plantain and
Boiled Eggs

FRENCH TOAST

Plain or Coconut Crusted

PANCAKES

Banana, Pumpkin, Plain
and Chocolate Chip

EGGS ANY STYLE

Any way you like them
- Poached, Scrambled, Fried
or Sunny-side-up

OMELETS

Design your own
- Tomato, Cheese,
Mushroom, Onion,
Green Pepper, Ham,
Spinach and Onion

TO ACCOMPANY YOUR CHOICES

Bacon, Sausage, Home Fries,
Corn beef Hash, English
Muffin, Plain Toast

SPECIAL

Egg Benedict
- Ham, Baby Spinach,
Lobster

FRESH FRUIT AND JUICES

\$35

CHILDREN - \$35 PP

MAIN

Diego Mac and Cheese

Mini Hamburgers

Grilled Hot Dogs

Grilled Cheese
Sandwiches

Chicken Tenders

Fish Fingers

Buttered Pasta

\$35

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requirements or dietary needs please
ask and our chef Paulette will be
happy to accommodate your needs*



Private Chef Paulette

DINNER - \$90 PP

<p>APPETIZER</p> <p>Fresh tomato and basil soup</p> <p>Mixed green salad with roasted eggplant drizzled with herb dressing</p> <p>Tania fritters on a bed of local lettuce with a sweet 'n' sour sauce</p> <p>Vegetable spring roll with a honey mustard sauce</p>	<p>SIDES</p> <p>Each main course is served with a selection of seasonal vegetables</p>
<p>ENTRÉE</p> <p>Grilled wahoo served with cheddar cheese polenta and a coconut, pineapple sauce</p> <p>Grilled local lobster served with lyonnais potatoes and a lemon herb butter</p> <p>Pan seared curried chicken breast with coconut rice and plantain chutney</p> <p>Nevisian style honey glazed spare ribs with scalloped bread fruit</p>	<p>Warm chocolate brownie and ice-cream</p> <p>Chocolate chip bread pudding</p> <p>Key lime with ice-cream</p> <p>Tropical fruit salad</p>
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