



Passion Fruit Chef Service

CONTACT: ANGELA ST. HILAIRE, CONCIERGE 1-866-449-8855 angela@mclaughlinanderson.com

PRIVATE CHEF SERVICE PACKAGES

Our packages offer you complete pampering with substantial discounts!

Brunch & Dinner Complete Package

5 - Full Service Brunches

5 - Private Chef Dinners

All Groceries Included

Cost for 1-4 Guests - \$1912.50 - \$405 for each Additional Guest plus a 20% Gratuity

Full Service Dinner Only

5 - Private Chef Dinners

All Groceries Included

Cost for 1-4 Guests - \$1125 - \$247.50 for each Additional Guest plus a 20% Gratuity

Drop off Dinner Only

5 - Drop off Dinners

All Groceries Included

Cost for 1-4 Guests - \$1012.50 - \$202.50 for each Additional Guest plus a 20% Gratuity

Brunch Only

5 - Full Service Brunches

All Groceries Included

Cost for 1-4 Guests - \$1000 - \$157.50 for each Additional Guest plus a 20% Gratuity

A La Carte or Additional Services – Select a total of five services and receive the same discount!

Full Service Dinner – Cost for 1-4 Guests - \$225 & \$49.50 for each Additional Guest plus 20% Gratuity

Drop off Dinner – Cost for 1-4 Guests - \$202.50 & \$40.50 for each Additional Guest plus 20% Gratuity

Additional Brunch - Cost for 1-4 Guest \$180 and \$31.50 for each Additional Guest plus 20% Gratuity

***Note: Additional charges apply to most menu items (i.e. certain fish, lobster tails, filet mignon, etc.)
See Private Chef Service Menu for meal selection.***



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PRIVATE CHEF SERVICE

DINNER

All Meals include an Appetizer, Soup or Salad, Entrée, 2 Side Dishes, Dessert, Bread & Gourmet Butter

SEAFOOD ENTRÉES

*Gourmet Cheese & Olive Platter
Mixed Greens w/Sliced Almonds and Sun Dried Cranberries w/Balsamic Vinaigrette
Chilean Sea Bass with a Honey and Citrus Glaze
Served w/Garlic Mashed Potatoes and Sautéed Asparagus
Citrus Sunset Cheesecake
\$70 per guest plus 20% Gratuity - \$250 minimum*

*Artichoke Dip served w/French Bread
Chilled Marinated Asparagus Salad
Mahi Mahi Encrusted w/Macadamia Nuts with a Fresh Fruit Salsa
Served w/Jasmine Rice and Sautéed Sugar Snap Peas
Bananas Foster served over Rum Cake
\$65 per guest plus 20% Gratuity - \$250 minimum*

*Vegetable Quesadillas served w/Salsa and Sour Cream
West Indian Pumpkin Soup
Broiled Grouper in a Kiwi, Orange and Cilantro Salsa
Served w/Basmati Rice and Squash sautéed in butter
Key Lime Pie
\$60 per guest plus 20% Gratuity - \$250 minimum*

*Warm Brie w/Caramelized Fruit served w/Water Crackers
Garden Salad w/Citrus Vinaigrette
Island Style Mahi Mahi
Served w/Roasted Rosemary Potatoes & Steamed Asparagus
Rum Cake w/Chocolate Sauce
\$60 per guest plus 20% Gratuity - \$250 minimum*

VEGETARIAN ENTRÉES

*Spicy Tofu Skewers with a Papaya BBQ Sauce
Garden Salad Served w/a Balsamic Vinaigrette
Medley of Fresh Vegetables Served over Penne Pasta in a Miso Broth
Garnished w/Fried Plantains
Bananas Foster (non dairy)
\$55 per guest plus 20% Gratuity - \$250 minimum*

*Tropical Fruit Platter
Hearts of Palm Salad
Curried Tofu
Served with Peas and Rice Simmered in a Coconut Milk and Stir Fry Vegetables w/Local Pumpkin
Vanilla Poached Pears
\$55 per guest plus 20% Gratuity - \$250 minimum*

POULTRY ENTREES

Conch Fritters with a Coconut Plum Dipping Sauce
Hearts of Palm Salad on a Bed of Mixed Greens
Jerk Chicken Breast topped w/a Pineapple Salsa
Served w/Peas and Rice simmered in Coconut Milk & Stir Fry Vegetables
Key Lime Pie

\$55 per guest plus 20% Gratuity - \$250 minimum

Brie topped w/Caramelized Fruit served w/Water Crackers
Garden Salad w/Balsamic Vinaigrette
Roasted Cornish Game Hens
Served with Stuffing and Sautéed String Beans
Apple Crisp with Vanilla Ice Cream

\$55 per guest plus 20% Gratuity - \$250 minimum

BEEF AND LAMB ENTRÉES

Tri Pepper Bruschetta
Ensalata Caprese
Traditional Meat Lasagna
Served w/Sautéed Broccoli
Rum Cake w/Caramel Sauce

\$55 per guest plus 20% Gratuity - \$250 minimum

Humus served w/a Crudités Platter
Greek Salad w/Red Wine Vinaigrette
Moroccan Grilled New Zealand Lamb Chops
Served with Mashed Potatoes and Sautéed Carrots
Bananas Foster served over Rum Cake

\$70 per guest plus 20% Gratuity - \$250 minimum

Gourmet Cheese & Tapenade Platter
Garden Salad w/Balsamic Vinaigrette
Strip Steak finished w/Maker's Mark Demi Glace
Served w/Scallop Potatoes and String Beans
Traditional Cheese Cake

\$65 per guest plus 20% Gratuity - \$250 minimum

Chicken Skewers w/Thai Peanut Dipping Sauce
Caesar Salad
Filet Mignon finished in a Merlot Reduction
Served with Garlic Mashed Potatoes & Sautéed Broccoli & Local Pumpkin
Bread Pudding served w/Cruzan Rum Hard Sauce

\$70 per guest plus 20% Gratuity - \$250 minimum

BREAKFAST

All Meals include your choice of an Entrée, Fresh Fruit, Coffee, Tea & Juice
All menus are \$35 - \$40 per guest plus 20% Gratuity - \$200 minimum

Toasted Bagels served with Lox, Cream Cheese, Red Onion, Sliced Tomatoes and Capers
Vanilla and Cinnamon Pancakes Topped w/Bananas Foster served with Bacon or Sausage
All-American Breakfast – Scrambled Eggs, Breakfast Potatoes, Bacon or Sausage, Toast, Preserves and Gourmet Butter
Breakfast Frittata-choice of fillings served w/Breakfast Potatoes, Bacon or Sausage & Toast, Preserves & Gourmet Butter
Continental Breakfast - an assortment of Pastries, Muffins, Croissants, Yogurt, Granola, Preserves and Gourmet Butter
Omeletes Made to Order w/choice of fillings served w/Breakfast Potatoes, Bacon or Sausage & Toast, Preserves & Gourmet Butter
Sliced Beef Tenderloin topped w/Poached Eggs & Hollandaise Sauce served w/Breakfast Potatoes – **\$40 per Guest**
Vegetarian Breakfast comes with Scrambled Tofu w/Peppers & Onions, served w/Breakfast Potatoes, Vegetarian Sausage, Toast, Preserves & Gourmet Butter

LUNCH

All Meals include an Entrée, 2 choices of a 1st Course or Side Dish and Dessert
All menus are \$35 - \$40 per guest plus 20% Gratuity - \$200 minimum

Garden Salad w/Balsamic Vinaigrette - Grilled Kabobs Served w/Rice Pilaf - Bananas Foster
Caribbean Slaw - Bar B Que Chicken - Herb Roasted Red Potatoes - Apple Crisp
Garden Salad w/Citrus Vinaigrette - Curried Chicken Salad Sandwich - Tortilla Chips - Fudge Brownie
Fruit Salad - Roasted Vegetable Sandwich - Potato Chips - Oatmeal Raisin Cookies

CHILDREN'S MENU

Designed for children between the ages of 2 – 8 years old.
\$25 per Child for Full Service & \$20 per Child for Drop off Service plus 20% Gratuity

Chicken Tenders – Broccoli – French Fries – Ice Cream
Fried or Broiled Tilapia – French Fries – Sautéed Carrots – Brownies
Spaghetti w/Meat Sauce – Sautéed String Beans – Cookies
Cheeseburgers – Garden Salad w/Ranch Dressing – French Fries – Fresh Fruit

RATES

PRIVATE CHEF SERVICE

TYPE OF SERVICE	Minimum	Rates Per
	Price	Guest
Full Service Breakfast Only	\$200.00	\$35.00 - \$40.00
Full Service Lunch	\$200.00	\$35.00 - \$45.00
Boxed Lunch (Includes beverage, sandwich, snack & dessert)	\$150.00	\$30.00
Full Service Dinner	\$250.00	\$55.00-\$75.00
Drop-off Dinner	\$225.00	\$45.00-\$65.00

YOUR SERVICE INCLUDES ALL GROCERIES, PRIVATE CHEF, PRESENTATION OR DELIVERY OF YOUR MEAL, CLEAN UP (WITH FULL SERVICE ONLY) AND ASSISTANT(S) WITH 7 OR MORE GUESTS!

A 20% GRATUITY WILL BE ADDED TO YOUR TOTAL.

A 10% HOLIDAY SURCHARGE WILL BE ADDED TO YOUR TOTAL ON VALENTINES DAY, THANKSGIVING, CHRISTMAS EVE, CHRISTMAS DAY, NEW YEARS EVE, NEW YEARS DAY & EASTER.

SPECIAL PACKAGE RATES APPLY WHEN ORDERING UP TO FIVE SERVICES.

ALL RATES ARE SUBJECT TO CHANGE IF SERVICE HAS NOT BEEN CONFIRMED WITH A DEPOSIT.

IN PREPARATION FOR YOUR CHEF SERVICE, PLEASE ENSURE ALL DISHES ARE CLEAN AND CLEARED FROM SINK, COUNTER AND DISHWASHER AND STORED IN CABINETS.

ALL FULL CHEF SERVICES ARE FOR A TOTAL OF 2.5 HOURS AND DROP OFF SERVICES FOR 1 HOUR. THERE IS AN ADDITIONAL \$35 SERVICE FEE FOR EACH ADDITIONAL HOUR OR FRACTION THEREOF.

PLEASE FEEL FREE TO CONTACT US WITH ANY QUESTIONS!



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Provisioning Packages

All packages are delivered to your villa the morning of your arrival. Items can be added and substitutions can be made. Delivery is included in our package rates for most locations. There is an additional \$25-\$50 delivery fee for areas with poor road conditions and remote locations.

The Sunrise Package

The Sunrise Package is designed to get you started and is perfect for those late night arrivals! This package includes: Assorted Fresh Fruit, 6 Plain Bagels, Cream Cheese, Butter, Preserves, One Dozen Eggs, Bacon, Cheese and Crackers, Tortilla Chips and Salsa, Coffee, Milk, Sugar, Cruzan Rum, Tropical Juice, a 6 Pack of Coke, Diet Coke or Sprite and a 6 Pack O'Doul's, Miller or Miller Light.

Price \$275 for 1-4 guests – add \$50 for each additional guest

The Sun and Sand Package

The Sun and Sand Package is designed for the guest that is on the go! This package includes: Assorted Fresh Fruit, 6 Plain Bagels, Cream Cheese, Butter, Preserves, One Dozen Eggs, Bacon, Cheese and Crackers, Tortilla Chips and Salsa, Coffee, Milk, Sugar, Chocolate Chip Cookies, One Loaf of Wheat or White Bread, Assorted Cold Cuts, Deli Sliced Cheese, Condiments, Lettuce, Tomatoes, Cruzan Rum, Tropical Juice, a 6 Pack of Coke, Diet Coke or Sprite and a 6 Pack O'Doul's, Miller or Miller Light.

Price \$325 for 1-4 guests – add \$75 for each additional guest

The Tropical Sunset Package

The Tropical Sunset Package is perfect for those who want to just kick back and enjoy villa living!

This package includes: One Whole Roasted Chicken, Garden Salad w/a Citrus Vinaigrette, four Marinated Strip Steaks, four Marinated Mahi Mahi Filets, 4 Baking Potatoes, Chocolate Chip Cookies, Assorted Fresh Fruit, 6 Plain Bagels, Cream Cheese, Butter, Preserves, One Dozen Eggs, Bacon, Cheese and Crackers, Tortilla Chips and Salsa, Coffee, Milk, Sugar, One Loaf of Wheat or White Bread, Assorted Cold Cuts, Deli Sliced Cheese, Condiments, Lettuce, Tomatoes, Cruzan Rum, Tropical Juice, a 6 Pack of Coke, Diet Coke or Sprite and a 6 Pack O'Doul's, Miller or Miller Light.

Price \$400 for 1-4 guests – add \$100 for each additional guest

Place Your Order!

All packages are delivered to your villa the morning of your arrival. Items can be added and substitutions can be made. Delivery is included in our package rates for most locations. There is an additional \$25-\$50 delivery fee for areas with poor road conditions and remote locations.

Please contact us with any questions and to reserve your package!