

TURKS AND CAICOS

My Travelling Gourmet

PRIVATE CHEF & CATERING

Caribbean soul. Exceptional dining.

WITH CHEF JOSE

Private villa dining, family gatherings
and celebrations, made personal.

+1 (649) 243-3036

reservations@mytravellinggourmet.com

www.mytravellinggourmet.com

The Caribbean table

Build a private dinner around island-inspired starters, your favourite main course, and a sweet finish.



STARTERS & SALADS

Conch Ceviche

Conch, citrus, tomato, sweet pepper and herbs.

Conch Fritters

Golden fritters with a tangy dipping sauce.

Avocado Salad

Avocado, crisp greens and lime dressing.

Shrimp & Avocado Salad

Shrimp, avocado and a bright citrus dressing.

Grilled Octopus Salad

Grilled octopus with greens and lemon vinaigrette.

MAIN COURSES

Jerk Chicken

Caribbean spices, rice and peas, and plantain.

Caribbean Roasted Pork

Slow-roasted pork with island-style sides.

Snapper with Mango Salsa

Snapper fillet with mango salsa and seasonal vegetables.

Grilled Mahi-Mahi

Grilled fillet with quinoa salad and citrus dressing.

Grouper Fillet

Served with couscous and seasonal vegetables.

SIDES

Rice & Peas

Twice-Fried Plantain

Seasonal Vegetables

SWEET FINISHES

Coconut Custard

Coconut & Peanut Butter Pie

Creme Brulee

Seafood selections are subject to seasonal availability. Please share allergies and dietary preferences when booking.

Signature private dinners

Three curated dining experiences for memorable evenings in your villa.

01 Surf & Turf

To begin French goat cheese salad

Main course Grilled lobster tail and Black Angus beef, mashed potatoes and seasonal vegetables

Dessert Creme brulee

02 From the Sea

To begin Spinach salad with avocado and bell pepper dressing

Main course Pan-seared salmon, potato puree and steamed asparagus

Dessert Coconut custard

03 The Steakhouse

To begin Greek salad

Main course Grilled Black Angus beef tenderloin, mashed potatoes, asparagus and peppercorn sauce

Dessert Coconut and peanut butter pie

Private dining menus are tailored to your party. Lobster and other seafood are offered subject to seasonal availability.

Lunch & Japanese selections

Relaxed lunches, fresh salads, and a Japanese-inspired dining option for your stay.

WRAPS

Caesar Chicken or Shrimp

Romaine, Caesar dressing and Parmesan.

Balsamic Beef

Beef with greens and balsamic dressing.

Spicy Beef or Chicken

Your choice of filling with fresh salad.

Grilled Chicken

Grilled chicken and crisp vegetables.

TACOS & GRILL

Fish, Beef, Shrimp or Chicken

With pico de gallo, guacamole, refried beans, sour cream, cheese and jalapenos.

Grilled Kebabs

Chicken, beef, shrimp or mixed.

Burger or Chicken Tenders

Served with fries.

FRESH SALADS

Tuna Nicoise

Grilled tuna with a classic Nicoise-style salad.

Jerk Chicken & Spinach

Spinach salad with jerk-spiced chicken.

Grilled Shrimp & Kale

Kale with grilled shrimp and citrus dressing.

JAPANESE SELECTIONS

Rolls

Shrimp, spicy tuna, smoked salmon or avocado.

Nigiri & Sashimi

Ebi nigiri, tuna sashimi or salmon sashimi.

Tataki Salad

Served with rice crackers.

Japanese selections are available by advance arrangement. Let us know your preferred dishes when planning your menu.

Catering for your occasion

Suggested menus for villa celebrations, family gatherings, cocktail receptions and special events.

COCKTAIL RECEPTION

Island Bites

Mini conch fritters, shrimp cocktail and avocado salad cups.

From the Grill

Chicken, beef or shrimp skewers.

Sushi Selection

A selection of rolls, arranged in advance.

CARIBBEAN BUFFET

To Start

Avocado salad and conch fritters.

Main Selections

Jerk chicken, Caribbean roasted pork and snapper with mango salsa.

Alongside

Rice and peas, plantain and seasonal vegetables.

Sweet Finish

Coconut custard.

FAMILY-STYLE LUNCH

Wrap & Taco Spread

Chicken and shrimp wraps; fish, beef or chicken tacos with assorted toppings.

Fresh & Light

Mixed greens and quinoa salad.

For Younger Guests

Chicken tenders or burgers with fries.

PLAN YOUR BOOKING

Made for Your Guests

Share your date, location, guest count, preferred menu and dietary requirements.

Personalised Quote

Pricing is provided for your selected menu and service requirements.

LET US CREATE YOUR MENU

+1 (649) 243-3036

reservations@mytravellinggourmet.com

www.mytravellinggourmet.com