

PRIVATE CHEF
SERVICES
MENU




BREAKFAST
BRUNCH



PRIVATE
DINING



SMALL
GROUP
DINING

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 CONTACT.HERITAGEKITCHEN@GMAIL.COM

IMPORTANT INFORMATION

Prices are valid until August 2025; however, we reserve the right to adjust if necessary due to market changes or unforeseen circumstances.

*Whether delivered to your door or prepared on-site,
our breakfast and brunch services make your
mornings special*

B & B DELIVERY | 35€ PAX

- Brunch delivered to you, no service.
- Package includes 8 items of choice
- Minimum of 5 persons required

DELIGHT | 60€ PAX

- *In-house cooking*
- *Table setting, no service included*
- *Package includes 6 items of choice*
- *Drinks of choice*

Breakfast Brunch



INDULGE | 75€ PAX

- In-house cooking
- Table setting, cleaning service
- Package includes 6 items of choice
- Drinks of choice




Breakfast Brunch

SAVOURY

Johnny cake (local bread) | baguette | cornbread muffins | avocado toasts | eggs (sunny side up, omelette, scrambled, boiled) | eggs benedict | fried chicken wings | bacon | breakfast sausage | smoked salmon | saltfish | tuna fish | fried plantain | sautéed garlic mushrooms  | chickpeas scramble 

SWEET

Fruit platter | fruit salad | pancakes | waffles (plain, pumpkin) | french toast (plain, pumpkin) | peach cobbler | apple crumble  | carrot cinnamon cupcakes | porridge (oats, cornmeal, cream of wheat)

SAVOURY BRUNCH ITEMS

Salmon pasta | seafood pasta | chicken tenders | beef lasagna | home fried potatoes

SWEET BRUNCH ITEMS

Brownie | local tarts (coconut, guava) mango chia pudding 

DRINKS

Local bush tea | coffee | fruit juice of choice (orange, pineapple, guava, apple, mango) | lemonade

Bottomless mimosas - 10€ pax



Private Dining

A tailored service which includes cooking on site, dinner plating, table service, wine pairing & water.



1 COURSE = 110€ PER PAX
2 COURSES = 130€ PER PAX
3 COURSES = 150€ PER PAX

APPETIZER

- Conch tartare with green plantain chip
- Caribbean plantain accras served with fresh salad
- Creamy oyster soup
- Vegan curried pumpkin soup



DESSERT

- **Chocolate molten cake** with custard sauce
- **Gourmet mini caribbean treats** coconut tart, passion fruit mousse, brownie
- **Vegan peach cobbler**

MAIN COURSE

- **Lemon rosemary lamb chop**, sweet potato gratin, vegetable tagliatelles, seared cherry tomatoes
- **Catch of the day - Filet snapper, red pepper sauce**, caribbean cornmeal, braised leeks, christophine strips
- **Mahi-mahi stuffed dumplings**, an upscale twist to our local boiled fish and dumplings
- **Vegan jerk mushroom mashed potato**, mango & avocado salsa, grilled vegetables
- **Pan seared salmon with dill & lemon butter sauce**, white rice, pumpkin stew, green beans



Private Dining

MARKET PRICE

- **Lobster tail** rice & peas, braised leeks, vegetable tagliatelles
- **Surf & turf** lobster & tenderloin steak cooked to your liking, duchess potatoes, grilled vegetables



COCKTAILS

- **Ti-punch** lime, cane syrup, rum
- **Guavaberry colada (chef's choice)**
Guavaberry punch, cream of coconut, pineapple juice, spices
- **Planteur** dark rum, guava, passion fruit and orange juice, spices



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Catering Menu

Lunch or dinner
Served family style to enjoy in a group
Food warmers provided at additional cost

VEGAN PROTEIN

chickpeas stew | black beans
meatballs | mushroom stir-fry |
vegetable chili | black eye peas
curry stew | chickpea falafels | tofu



FISH

Salmon | salt fish | saltfish pie

Market price : mahi-mahi, snapper

MEAT

Grilled chicken breast | baked chicken |
stewed chicken | BBQ beef meatballs |
baked turkey wings | grilled pork chops
| baked ribs | chicken parmigiana |
Beef lasagna | Lamb leg

Market price : steak, lamb chops

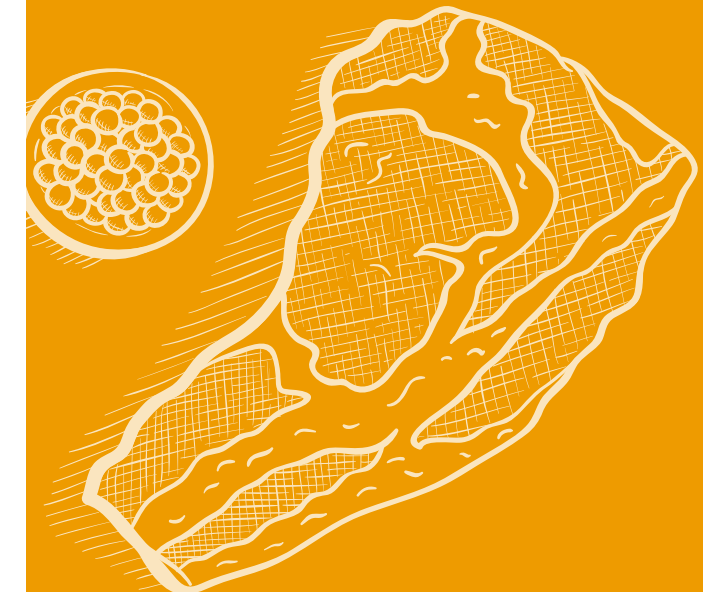
SEAFOOD

Market price : shrimp, conch, crab,
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BUILD YOUR MENU

- **Silver - 30€** 1 appetizer, 2 sides, 1 protein, 1 dessert
- **Gold - 50€** 1 appetizer, 4 sides, 2 proteins, 1 dessert
- **Platinum - 60€** 2 appetizers, 4 sides, 2 proteins, 2 desserts



Catering Menu

SIDES

Rice & peas | rice & spinach | rice & calaloo
| white rice | seasoned rice | safran rice |
scalloped potatoes (white or sweet potatoes)
| home fried potatoes | sautéed potatoes |
mashed potatoes | mac & cheese | pasta |
yam gratin | corn pie



DESSERTS

Rhum flavoured apple cake | carrot cake |
mini tarts (coconut, guava) | brownie |
chocolate mousse | tiramisu

VEGETABLES

Green beans & carrot duo | broccoli |
chickpeas salad | potato salad | garden
salad | corn on the cob | plantain |
ratatouille | cole slaw | pikliz | pumpkin
purée | roasted carrots | vegetable
tagliatelles | cauliflower gratin |
zucchinis gratin | honey glazed
zucchinis

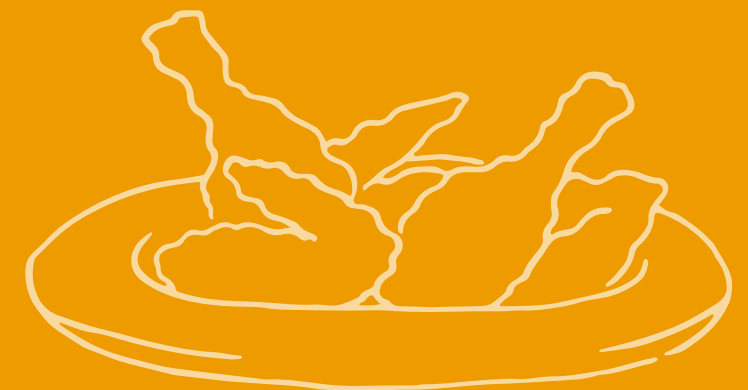
APPETIZERS

Accras (pumpkin, plantain, saltfish) |
quiches (tuna, ham, veggies) | chicken
wings | popcorn chicken | pumpkin
soup | creamy broccoli soup | velvety
asparagus soup | oyster soup



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**Heritage
Kitchen**