

ARUBA PRIVATE CHEF

BY CHEF VINCENT PELLEGRINI

*This menu was designed for you to choose what you like.
The choices should be made by the group.*

CARIBBEAN FAMILY STYLE DINNER

STARTER (Choose 1 option)

Caribbean Sweet Potato Salad with Sweet Peppers and Onions

Aruban Grouper Ceviche

Savaneta Caesar Salad - Romaine lettuce, Roasted Corn, Black Beans, Avocado served with Garlic Caesar Chili Dressing

Aruban Mushroom Ceviche - Bottom mushroom with leeks, red onions, tomatoes, ginger, and cilantro

PROTEINS (Choose 2 options)

Seafood Stew "Moqueca" - Fresh Caught of the Day, Shrimp, Mussels, Bay Scallops, Coconut Milk, and Red Palm Oil

Caribbean Jamaican BBQ Chicken Thighs

US Angus Picanha Steaks

Shrimp and Chorizo Skewers

Pan Seared Mahi - Mahi

Roasted Aruban Red Snapper

Roasted Pork Ribs

Aruban Beef Stoba with Carrots and Potatoes

SAUCES (Choose 2 options)

Creole sauce

Chimichurri

BBQ Sauce

Lemon Butter Caper Sauce

Red Wine Demi Glace



SIDE DISHES (Choose 2 options).

Cuban Rice
Veggie Pilaf Rice
Local Creamy Funchi
Cooked Yucca with garlic mojo
Steamed corn on the cob
Roasted Broccoli
Sauté Garlic and Pumpkin
Herb White Rice (Suggested for the Fish Stew and Beef Stew)

Dinner Rolls included

DESSERT (Choose 1 option).

Caramel Flan
Aruban 3 Leches Cake
Dutch Apple Pie served with Vanilla Ice Cream
Chocolate Brownies served with Vanilla Ice Cream
Flambé Pineapple served with Lemon Citrus Sorbet

OPTION 1

**1 Salad + 2 Proteins + 2 Sides Dish + 1 Dessert
= Price per person USD 129**

OPTION 2

**1 Salad + 3 Proteins + 3 Sides Dishes + 1 Dessert
= Price per person US\$150**

Extra Portions

Extra Salad - USD 10 Per Person
Extra Side Dish - USD 10 Per Person
Extra Protein + Sauce - USD 18 Per Person
Extra Dessert - USD 10 Per Person

