

TYPE OF SERVICES - (CHOOSE ONE)

PLATED

Traditional restaurant -style dining experience with individually served, thoughtfully presented meals served course by course.

FAMILY STYLE - TRENDING

Enjoy a family-style dining experience, where dishes are served on platters in the center of the table, encouraging a communal atmosphere as everyone shares and dives into the hearty, shared meal.

BUFFET STYLE

Opt for a buffet-style dining option, ideal for larger groups, (30 & above) where a variety of dishes are arranged on a serving table with chafing dishes to keep them warm, allowing guests to serve themselves and enjoy a diverse selection of food.

CHEF COOKING LAB

Chef Cooking Lab, an interactive experience where the chef guides guests in preparing their own meals, fostering hands-on learning and creating a fun and engaging atmosphere. Please note that this premium and personalized experience comes at the highest cost among the available options.

DROP OFF SERVICES

Drop-off chef services entail the delivery of professionally prepared meals to your location, providing a convenient and hassle-free dining experience without the need for on- site cooking or service <u>www.Juliusthechef.com</u>





CUSTOMIZE YOUR CULINARY EXPERIENCE



CHOOSE THE TYPE OF SERVICE YOU DESIRE

DECIDE UPON A MENU (PER GROUP)

For Cost-Efficiency, Guest Opt for:_

- 1-2 Appetizers,
- 1-2 Main Course Proteins,
- 2 Sides (Starch & Vegetable),
- 1 Dessert.

Choosing additional menu options will result in an increased service cost

WHATS INCUDED

Our chef services offer a complete package. We take care of sourcing quality ingredients, handle the setup, conduct on-site cooking, provide servers if needed, and manage the cleanup and breakdown. It's a comprehensive approach, ensuring your event is professionally catered from start to finish.







STARTER Choose 1-2

FOOD NETWORK FEATURED COCONUT

SHRIMP served w/ Sour Cream Dill Sauce

SZECHUAN SHRIMP

Szechuan Marinade, Grilled, Served W/ Chipotle Aioli

SPINACH & GOAT CHEESE STUFFED MUSHROOM

JERK CHICKEN WINGS

LOCAL SALTFISH TOSTONE Salted Cod Ceviche Served w/ Fried Planter

SMOKE SALMON CANAPE

Atlantic Smoked Salmon, English Cucumber, Sour Cream Dill Sauce

MEAT & CHEESE CHARCUTERIE BOARD

ARTISAN MEAT, TROPICAL FRUITS, CRACKERS, GOURMET CHEESE & MORE

CEVICHE SHOOTERS

Local Caught Fish, Mango, Cilantro, Lime,

MARYLAND CRAB CAKES

VRIGIN ISLANDS SALTFISH FRITTE

LOCAL JOHNNY CAKES

JERK SHRIMP SKEWERS

Jerk Cream Sauce

TUNA TARTAR

Ginger Sesame sauce, avocado, Siracha

FILET MIGNON BRSUCHETTA

chimichurri Sauce



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SALAD

MIX GARDEN SALAD

Passion Fruit Vinaigrette, Balsamic Vinaigrette, Guava Vinaigrette

MAIN COURSE

CREOLE MAHI MAHI/ SNAPPER

LOCAL COCONUT CURRY CHICKEN



LOCAL BUTTER POACHED LOBSTER TAIL

TROPICAL BBQ CHICKEN

RIBEY STEAK W/ RED WINE REDUCTION

MAHI-MAHI W/ PINEAPPLE DRAGON FRUIT SALSA

BRAISED SHORT RIB W/ RED WINE DEMII GLACE

GOAT CHEESE STUFFED CHICKEN BREAST W/ GOAT CHEESE CREAM SAUCE

THAI COCONUT NOODLE BOWL w/ Chicken, Shrimp, or tofu (Gluten Free)*



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SIDES DISHES

LOCAL SEASON RICE & PEAS SAUTEED ARTISAN VEGETABLES HERB ROASTED RAINBOW POTATO SAUTEED ASPARAGUS GARLIC HERB MASH POTATO

SWEET POTATO MASH SWEET FRIED PLANTAIN





LOCAL RUM CAKE Mix Berry Compote, Passion Fruit Chantilly Cream

DIPLOMAT BREAD PUDDING Rum Glaze, Passion Fruit Chantilly Cream

POACHED PEAR Red Wine, Mango Sorbet, Toasted Coconut

DOUBLE CHOCOLATE MOUSSE CAKE Almond Chantilly Cream.

BEVERAGE/ WINE SERVICE AVAILABLE UPON REQUEST

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