

## Chef & Butler Services

Our in-residence chef and butler services guarantee that while you're vacationing you need not spend a moment thinking about your meals. Our chefs take care of everything, from shopping for groceries to planning each meal (of course we encourage each of our clients to give us as much input as possible to ensure the menu is to their liking). Butler services are also available, and can be organized for meals or for the entire duration of your stay.

## Brunch Menus

Inspired by the Fun and Festive French and Caribbean Food

### Champagne Brunch

Fresh Mango Pancakes  
Tomato and Avocado Omelet  
Assorted Tropical Fruits Platter  
Basket of Breads, Croissants and Pastries  
Coffee, Tea, Fresh Squeezed Orange Juice  
Champagne Mimosa

*35.00€ per person (Min. 8 pers.)*

### Bellini Brunch

Crepes Suzette  
Assorted Tropical Fruits Platter  
Eggs Benedict  
Basket of Bread, Croissants and Pastries  
Coffee, Tea, Fresh Squeezed Orange Juice  
Bellini Champagne Cocktail

*35.00€ per person (Min. 8 pers.)*

### Bloody Mary Brunch

Ham Swiss and Egg "Croque Monsieur"  
Tropical Fruits Parfait with Granola  
Assorted Tropical Fruits Platter  
Basket of Breakfast, Croissants and Pastries  
Coffee, Tea, Fresh Squeezed Orange Juice  
Bloody Mary

*35.00€ per person (Min. 8 pers.)*

## Buffet Menus

### Caribbean Buffet

#### Hors d'oeuvres

Lobster Fritter with Creole sauce  
Mini Meat Pies with Ginger

#### Buffet

Mesclun Salad with Caramelized Pecans & Mango  
Crab Cakes with Lemon Remoulade  
Creole Chicken Colombo  
Grilled Mahi Mahi with Papaya Salsa  
Grilled Marinated Vegetables with Cumin  
Coconut Rice

#### Dessert

Fresh Fruits Skewers and Pineapple & Coconut Cake

*46.00€ per person, staff not included ( Min. 10 pers.)*

### Surf & Turf Buffet

#### Hors d'oeuvres

Sesame Crusted Tuna on Crostini  
Goat Cheese & Fig Dome with Prosciutto Chips

#### Buffet

Tomato & Mozzarella Salad with Basil Coulis  
Grilled Filet Mignon with Merlot Sauce  
Half Lobster Tail with Lemon Butter sauce  
Roasted Vegetables  
Roasted Red Potatoes with Rosemary

#### Dessert

Fresh Fruits Tart

*69.00€ per person, staff not included (Min. 10 pers.)*



Fabulous Feasts Saint Barths

0590 52 96 75  
romain@fabulousfeasts.com  
[www.fabulousfeasts.com](http://www.fabulousfeasts.com)

Fabulous  
FEASTS



Gourmet Dinners



Hors d'Oeuvres



Special Events



Food to Go

fabulous feasts catering

0590 52 96 75

Saint Barths, F.W.I.

# Cocktail Party

## Cold Hors d'Oeuvres

Seared Tuna & Wasabi Canapés

Grilled Eggplant & Goat Cheese rolls

Figs, Manchego Cheese & Serrano Ham

Crab Meat & Avocado Tartlet

Prosciutto & Asparagus Roulade

Shrimp & Cucumber Canapés

Smoked Salmon Canapés

Filet Mignon on Garlic Crouton

Asparagus Point Canapés

Tuna Tartar on Endive

Bocconcini Brochette with Olive & Grape Tomato

Salmon Tartar with Dill Sauce

Sesame Salmon with Wasabi

Foie Gras Canapes with Raisins on Brioche

Begar Purses, Caviar & Creme Fraiche

## Party Platters

*Platters Serves 10-12*

Shrimp Cocktail Platter

Assorted Smoked Fishes & Marinated Shrimp

Crudités with Hummus

Artisanal Cheese & Fruit Platter

Charcuterie, Pates & Cheeses with Bread Basket

Grilled Marinated Vegetables

Tomato, Mozzarella & Fresh Basil

Filet Mignon with Tarragon Sauce

Poached Salmon with Dill Sauce

Marinated Grilled Shrimp with Cumin & Cilantro

Seafood Platter

Mediterranean Platter

Wheel of Brie in Puff Pastry with Honey & Walnut

## Hot Hors d'Oeuvres

Lobster in Puff Pastry

Mini Quiche Lorraine

Goat Cheese Quiche with Thyme

Mini Mozzarella Pizza

Thai Coconut Shrimp with Papaya Salsa

Brie & Caramelized Pecan en Croûte

Lobster Cakes with Lemon Dipping Sauce

Sea Scallops Wrapped in Bacon

Grilled Marinated Shrimp Brochettes

Shrimp Tempura with Sweet Chili Sauce

Mini Lobster Aumoniere

Shrimp Spring Rolls with Fresh Mint

Beef Brochettes with Coriander Sauce

Mini Crab Cakes with Lemon Tartar Sauce

Mini Cheese Burgers Sliders

## Mini Shot Glasses

*Minimum Order, 30 Pieces*

Mahi Mahi Ceviche, Cilantro & Citrus

Cucumber Soup with Fresh Mint

Watermelon and Feta Tartar

Tuna Tartar on a Bed of Wakame

Tomato Tartar with Tarragon

Cold Zucchini Soup with Wasabi Nuage

Hummus, Basil, Tomato and Parmesan Twist

Sea Scallops Carpaccio with Dill & Lemon

Shrimp Tartar with Cilantro, Cumin & Mangue

Gaspacho Soup with Rosemary Nuage

# Gourmet Dinners

Our gourmet dinners are a great way to have luxurious personally prepared meals in the privacy of your own villa. This option is for those who have other dining plans scheduled throughout their stay, and therefore would not benefit from a private chef service, but would like to host a meal at their villa. Gourmet dinners are also perfect for gatherings or for Christmas, Easter or other holidays. Think of it as dining out, while dining in.

Under 4 Pax 50.00€ charge will be apply.

## Barbecue Menu

Amuse Bouche

Caesar Salad with Garlic Croutons and Shaved Parmesan

Grilled Marinated Shrimp Brochette  
Grilled Petite Filet Mignon  
Grilled Marinated Vegetables Brochette  
Potatoes Rösti

Mango Mousse Cake

*75.00€ per person*

## Traditional Menu

Amuse Bouche

Seared Foie Gras Napoleon with Apple Balsamic Reduction

Filet Mignon, Merlot Sauce  
Gratin Dauphinois with Truffle Oil  
Grilled Asparagus and Mini Sweet Peppers

Warm Chocolate Tart with Vanilla Ice Cream

*85.00€ per person*

## Gourmet Menu

Amuse Bouche

Tuna Tartare with Ginger & Fresh Herbs  
On a Bed of Greens & VOO Dressing

Seared Branzino & Braised Fennel  
Porcini Risotto

Chocolate Truffle Cake & Vanilla Sauce

*85.00€ per person*

## West Indies Menu

Amuse Bouche

Homemade Bisque & Lobster Raviole

Crispy Citrus Lobster Salad

Whole Grilled Lobster & Champagne Sauce  
Grilled Vegetables  
Madras Rice

Pear Belle Helene with Hot Chocolate Sauce

*95.00€ per person*

## Provençal Menu

Amuse Bouche

Crispy Goat Cheese & Salad  
Balsamic & Olive Oil Dressing

Roasted Baby Chicken & Tarragon Juice  
Quinoa Rice Pilaf & Roasted Vegetables

Deconstructed Lemon Pie with Fresh Berries

*70.00€ per person*