



Oasis Private Chefs



www.oasisprivatechefs.com

Oasis Private Chefs offers a collective experience on dishes that are inspired and influenced by the generosity and hospitality of Mediterranean cooking, Latin-American, Afro-Caribbean, North American, and Asian Cuisine.



Menu

Appetizers

Conch Fritters or Salted Cod Cakes
remoulade & lemon aioli

Prosciutto wrapped Shrimp Skewers
mango salsa

Mini Mummy Brie
phyllo baked w/ citrus allspice marmalade

Ceviche
green banana chips

Soup

Local Conch Chowder

Island Lobster Bisque

Tropics Gazpacho
tomato, cucumber, papaya, mango & rum

Salad

Josephine's Organic Greens
cherry tomato, shaved asiago, croutons &
tamarind vinaigrette

Citrus Beets
local arugula, orange supreme & ginger-yogurt dressing

Organic Heirloom Tomato
goat cheese, balsamic reduction, pesto & basil Oil

Avocado-Mango Tartar
organic micro-greens & passion fruit vinaigrette

Entrees

Local Mahi Mahi/Snapper/Grouper/Tuna
grilled, pan-roasted or seared w/ creole sauce or
roasted garlic beurre-blanc

Surf & Turf
8oz tenderloin w/ poached 9oz caribbean lobster

Grilled Caribbean Lobster
cruzan rum cream and drawn butter

Coconut-Rum BBQ Ribs
char-broiled baby-back

Broiled 14oz NY Steak

Curried Goat/ Chicken/ Shrimp

Barley & Pumpkin Risotto
Mashed Potato, Gnocchi
Herb Roasted Fingerlings, Creamy Polenta Coconut,
Rice and Pigeon Peas,
Vegetable Medley,
Broccoli Rabe, Grilled Asparagus,
Sautéed Local Greens/Spinach

Deserts

Key lime Pie

Chocolate Delight w/ Creme Anglaise

Local Fruit & Cheese Platter

Saffron Poached Pear w/ Raspberry Soup

Custom menus designed using local fresh and organic produce.
Children Under 12 Eat free

Allow *Oasis Private Chefs* to immerse you in an extraordinary culinary epicurean journey while instilling its sensual appreciation to you. We are honored to work with lover-getaways, private yachts, and exclusive villas in the Caribbean.

Call Today!

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