



Private Chef Program

Have our incredible Private Catering Chef come to your home and personally cook for your family, or your guests! Whether it's two people or twenty, you can choose from our specially designed, island-inspired menus or talk to the Chef and craft your own. We can even build menus around what your catch of the day was. We will clean and fillet the catch, then bring it back to your home and prepare it perfectly, just for you. Our menus can be served plated or family style, depending on your preference. All of our fish is caught locally, and much of our fresh produce comes directly from Driftwood Farms in Schooner Bay. We import only the finest USDA Prime cuts, and make all our desserts in house, including our fabulous ice creams and sorbets.

WHAT TO EXPECT

- Booking the Private Catering Chef is based solely on availability
- We will bring all needed cooking utensils as well as all necessary plates and glassware
- Before we leave your kitchen, it will be cleaned and sanitized by our staff
- Please be open to a kitchen walk-through and pre-dinner set up
- Choose wines and champagnes from the Cliff House Wine Menu
- Special Chef's tasting menus and custom menus are available and can be custom designed with the Chef
- 24-Hour cancellation policy
- \$300 Chef Fee per event
- \$75 Optional Server Fee per event (required on parties of 4 or more)
- There will be a 20% gratuity added to food and beverage and a Bahama tax (VAT) of 7.5% on total bill

CHEF RECOMMENDS

Choose from any of the following menus. Make a choice from each of the categories for plated dinners, make additional choices for family-style formats. Ask our Chef to help you design a menu that will suit your preferences.

Before placing your order, please inform your server if a person in your party has a food allergy. The consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of food borne illness.

Cocktail Party Favorites

STATIONARY HORS D'OEUVRES

(price per person)

ARTISAN CHEESE AND CRACKER DISPLAY | \$3

SEASONAL VEGETABLES CRUDITÉ | \$3

SMOKED SALMON PRESENTATION | \$75

(Serves 25 people)

Accompanied with toasted baguettes, chopped onion, capers, eggs and a lemon cream cheese spread

CONCH SALAD | \$4

Served with crispy tortilla chips

AHI TUNA TARTAR | \$6

Fresh mango, avocado, scallions, sesame miso vinaigrette and plantain chips

ARTICHOKE SPINACH DIP | \$3

Served with toasted pita chips

PASSED HORS D'OEUVRES

(per piece | \$2.00)

COCONUT SHRIMP

With mango sweet chili sauce

ABACO CONCH FRITTERS

Served with a Bahamian remoulade

MINI SWEET POTATO CRAB CAKES

With avocado yogurt sauce

JERK CHICKEN SATAY

With pineapple jam

CARIBBEAN LOBSTER SALAD

Served in phyllo cups

ENGLISH CUCUMBER CUPS

Filled with crab salad, Boursin cheese or a smoked salmon mousse

Dinner Menu

SALADS

BABY GREENS SALAD | \$5

Driftwood Farms baby greens, cherry tomatoes and watermelon radish tossed in a hibiscus vinaigrette

SPINACH & GOAT CHEESE SALAD | \$7

Fresh spinach, goat cheese fritter, candied pecans and smoked bacon vinaigrette

CHEF SIGNATURE CAESAR | \$5

Crisp romaine, seasoned croutons, oven dried tomatoes, shaved parmesan and our house-made Caesar dressing

APPETIZERS

PROSCIUTTO CAPRESE | \$7

Driftwood Farms tomatoes, fresh buffalo mozzarella and prosciutto

BAHAMIAN CONCH CHOWDER | \$6

Tenderized conch, local root vegetables and sherry

BAHAMIAN CONCH CAKES | \$7

Black bean ragout and chipotle mustard

SWEET CHILI SHRIMP | \$8

Local micro greens and tropical fruit salsa

ABACO STONE CRAB CLAWS | \$8

With a garlic butter reduction

ENTRÉES

(choice of two sides)

8OZ FILET MIGNON | \$30

Wild mushroom ragout and merlot reduction

GRILLED PORK TENDERLOIN | \$17

With a coconut rum glaze

14OZ BLACK ANGUS RIB EYE | \$28

Talgiata style with shaved parmesan and truffle oil

ISLAND COCONUT CURRY CHICKEN | \$15

With a coconut curry sauce

NASSAU GROUPER | \$18

Blackened or grilled with tomato jam

HOG SNAPPER | \$18

With a sweet corn puree

BROILED LOBSTER TAIL | \$22

Oven dried tomato beurre blanc

STUFFED CHICKEN BREAST | \$18

Goat cheese artichoke filling and rosemary demi-glace

SIDES

Potato Croquette

Mashed Potato Duo

Plantain Cakes

Sweet Potato Polenta

Sweet Pea & Coconut Risotto

Jasmine Rice

Chef's Choice of Seasonal Vegetables

Lunch Menu

APPETIZERS & SALADS

CHILLED GAZPACHO SOUP | \$3

CONCH SALAD | \$4

Tomatoes, onions, green peppers and citrus dressing

HOUSE-MADE CONCH FRITTERS | \$4

Served with a spicy remoulade

AHI TUNA TARTAR | \$5

Fresh mango, avocado, scallion, sesame miso vinaigrette and plantain chips

AHI TUNA SALAD | \$7

Mixed greens, mango, avocado, toasted almonds, rice noodles and sesame miso vinaigrette

RAINBOW QUINOA SALAD | \$7

Tossed with red grapes, orange, mint, sunflower seeds and served over baby greens with white balsamic vinaigrette

Add grilled chicken, ahi tuna, or poached shrimp for \$6

ISLAND FRUIT PLATE | \$6

Tropical fruit served with honey yogurt

SANDWICHES

ABACO BURGER | \$8

8oz black angus burger, served with lettuce and tomato on a brioche roll

Your choice of Swiss, American or cheddar cheese

SIGNATURE FISH TACOS | \$7

Catch of the day, spicy slaw, served with salsa, guacamole and sour cream

JERK CHICKEN WRAP | \$7

Our jerk chicken, roasted peppers, cheddar cheese, mango chutney and a sweet chili sauce

BBQ PULLED PORK SANDWICH | \$8

Grilled pineapple, pickled jalapeños and guava barbecue sauce on a toasted brioche roll

TURKEY AVOCADO BLT WRAP | \$7

Roast turkey breast, smoked bacon, avocado, crisp lettuce, tomato and mayonnaise on a wheat tortilla wrap

FISH SANDWICH (CATCH OF THE DAY) | \$8

Catch of the day, grilled to perfection with lettuce, tomato, onion and lemon dill aioli

JERK CHICKEN QUESADILLA | \$7

Grilled jerk chicken topped with cheddar cheese, served with sour cream, salsa and guacamole

Our sandwiches are accompanied with house made chips, pickle spears and cole slaw

Breakfast Menu

STARTERS

HOT OATMEAL | \$3

Served with brown sugar, dried cranberries, and honey

CONTINENTAL BREAKFAST | \$4

An assortment of muffins, danishes, sliced fresh fruit, granola and yogurt

FRESH FRUIT PLATE | \$3

BEVERAGES

COFFEE OR TEA | \$2

MILK | \$2

FRUIT JUICES | \$2

MIMOSA | \$5

BREAKFAST PLATES

“EGGS ANY WHICH WAY” OMELETS AND SCRAMBLES | \$5

Your choice of vegetables, ham, bacon or sausage; served with breakfast potatoes and white or wheat toast

ABACO BIG BREAKFAST | \$10

Steak and eggs (any style) served with breakfast potatoes and white or wheat toast

BUTTERMILK PANCAKES WITH MAPLE SYRUP | \$4

Served with bacon or sausage

Small additional charge for blueberries or chocolate chips

VANILLA CHAI FRENCH TOAST | \$4

Served with tropical fruit compote and maple syrup

Dessert Menu

All Desserts | \$6

LEMON CHEESECAKE

CHOCOLATE TORTE

CHOCOLATE MOUSSE

HOUSE-MADE ICE CREAM & SORBET

(ask associate for featured flavors)

GUAVA CRÈME BRÛLÉE

COCONUT BREAD & BUTTER PUDDING

Coconut crème anglaise