



Our Meal Program



Amazing Service and Incredible Food

The villa comes with a professional chef team to satisfy all of your culinary needs. Whether you require **Kosher**, have **vegetarians, diabetics or allergies** in your group or need **kid-friendly foods**, we will work with you to make everyone happy!

We use fresh, local produce and herbs, fish and chicken, imported meats and can create an array of delightful breads and desserts!

Breakfast

Each morning we begin by setting up a wonderful continental buffet and then as guests are ready, we can serve made-to-order hot breakfast foods.

Breakfast Food Favorites

Homemade Banana Bread - Bacon - Eggs Benedict - Waffles - Cereals
Ham - Potatoes - Pancakes - Freshly Squeezed Juices - Yogurts - Omelets

Lunch

We understand that getting people together for lunch is not an easy task with the available activities and excursions. There is a 2 hour lunchtime window at the villa however, even if you have a guest that misses it and still wants lunch, we can make a quick bite for a nominal charge.

Lunch Menu Favorites

Chicken Cesar Salad - Club Sandwiches - Mahi Mahi Wraps - Lasagna - Nachos
Chicken Burrito Wraps - Hamburgers & French Fries - Chicken, Rice & Beans
We also have Sack Lunches available for your excursions!



Snacks

To make sure no one goes hungry, we have nibbles and small bites for your guests. These snacks are great for mid day, happy hour or midnight snacking.

Popular Snacks and Platters

Bruschetta - Endive Crab Boats - Liver Pâtés
Chips, Guacamole & Salsa - Chicken Satay
Cheese and Crackers - Meatball Platter
Sushi - Fruit and Veggie Plates
Cookies and Sweets Platter



Dinner

From traditional Dominican Dinners to gourmet Lobster Thermadore, our chefs won't disappoint! To compliment your incredible meal, you can easily add fresh appetizers and sinful desserts!

Dinner Favorites

Chicken Cordon Blue - Caprese Salad
Churrasco with Chimichurri - Pumpkin Soup
Mahi Mahi with Mango Chutney - Ginger Ice Cream
Grilled Tiger Shrimp - Filet Mignon with Peppercorn Sauce
Chicken & Beef Kabobs - Espresso Creme Brulee
Lobster Thermadore - Key Lime Pie



Special Event Dinners

We actually specialize in group dining! We can serve plated dinners for up to 50 guests or have a dinner buffet for up to 100 guests. Our event coordinator will work with you directly in advance to plan your celebration.

We can arrange:

- Specialized menus up to 7 courses
- Flowers, décor and special linens
- Entertainment
- Beach or covered patio settings
- Favors and Gift Baskets
- Celebration Receptions with hors d'oeuvre

[Check our website for current meal pricing](#)

