

A Culinary Journey to the Carribean

Menu Highlights



Overview

Embark on a vibrant culinary escape with our Caribbean Chef's Table by Ferguson Culinary Concepts. This specially curated menu is a celebration of bold island flavors, fresh ingredients, and chef-crafted creativity—all brought together in an immersive dining experience. Priced at \$80 per person, this tropical journey showcases the warmth, spice, and soul of Caribbean cuisine, expertly prepared and served with the signature hospitality of our private chef team.

Appetizers

Caribbean Chicken Kabobs

Succulent pieces of chicken marinated in a blend of Caribbean spices and grilled to perfection. Served with a refreshing dipping sauce.

Bruschetta with Boursin Cheese

Crispy slices of baguette topped with creamy Boursin cheese and a medley of fresh tomatoes, basil, and a drizzle of balsamic glaze.

Salad

Italian Salad

A vibrant mix of crisp greens, ripe tomatoes, cucumbers, olives, and red onions, tossed in a traditional Italian vinaigrette.

Main Course

Mahi Mahi with Pineapple Chutney

Grilled Mahi Mahi with tangy pineapple chutney, served with basmati rice and roasted seasonal vegetables.

Dessert

Mini Cheesecake with Chocolate Ganache

A delightful mini cheesecake topped with a rich, velvety chocolate ganache. Perfectly portioned to satisfy your sweet tooth.

Join us for an unforgettable dining experience where each dish is crafted with care and bursting with flavor. Bon appétit!