



PRIVATE CHEFS AT BEACH ENCLAVE

Welcome to Beach Enclave, where luxury and culinary excellence intertwine to create unforgettable experiences. From mouthwatering breakfast spreads to tantalizing lunch and dinner creations, every meal is a masterpiece tailored to your taste and dietary preferences. At Beach Enclave, we take great pride in introducing you to our exceptional team of private chefs as you dive into a world of culinary delight with our exquisite customized menus.



At Beach Enclave, we pride ourselves on providing our guests with the utmost in personalized service, and that extends to our team of private chefs. Our private chefs are the heart and soul of the Beach Enclave dining experience. Highly skilled and passionate about their craft, they are dedicated to creating culinary masterpieces tailored to your preferences and desires.

With many years of combined culinary expertise at luxury resorts globally, our chefs' distinguished careers reflect a commitment to delivering exceptional dining experiences, making them seasoned professionals capable of delighting the most discerning palates. With a passion for crafting innovative and delectable dishes, our chefs bring a wealth of culinary knowledge to every meal.

When you choose Beach Enclave, you can look forward to a truly personalized dining experience. Before your arrival, our pre-arrival team will reach out to you to discuss your culinary preferences, dietary restrictions, and any special requests you may have. Armed with this information, our chefs will curate a menu that showcases their culinary expertise while catering to your individual tastes.

From sourcing the freshest local ingredients to incorporating global flavors and innovative techniques, our chefs are committed to delivering a dining experience that is second to none. Whether you prefer a lavish multi-course dinner in the privacy of your villa, a casual beachside barbecue, or a romantic sunset picnic, our chefs will bring their expertise and creativity to each meal they prepare.

Beyond their culinary skills, our private chefs embody the Beach Enclave spirit of hospitality. They are knowledgeable, friendly, and attentive, ensuring that every aspect of your dining experience is flawless. They will happily accommodate any last-minute requests or adjustments, ensuring that you can relax and savor every moment of your stay.

Our chefs, with their years of luxury resort experience, are here to take your culinary journey to new heights, tantalizing your taste buds and leaving you with memories that will last a lifetime. Join us at Beach Enclave, and let our culinary team transform your stay into an extraordinary gastronomic adventure.





PRIVATE CHEF SAMPLE MENUS

- Your private chef will purchase all the necessary ingredients to make the dishes you request. The cost of the food is not included in the chef's rate and incurs a 15% shopping fee.
- All meals are prepared in your villa. Preparation can take up to three hours.
- Please select your menus to accommodate the entire group. We can adjust and substitute ingredients, as needed, to accommodate dietary restrictions.
- You are welcome to mix and match dishes from the various menus, or request items not listed, however, we must insist on a maximum of 2 choices per course.
- Ingredients are subject to market availability.
- Lobster season runs from August 1st to March 31st.
- The cost of food will vary depending on your menu selections, however; we typically estimate \$15-\$25 per person per Breakfast, \$35-\$50 per person per Lunch, and \$75-\$150 per person per dinner.

BREAKFAST SAMPLE MENU

Beach Enclave provides complimentary freshly baked pastries and assorted fruit daily.

Eggs Any Style

Served with your choice of breakfast meat, toast, and hashbrown potatoes.

Homestyle Omelet

Select Fillings: Mushroom, Onion, Tomato, Bell Pepper, Spinach, Ham, Bacon, Sausage, Cheddar Cheese, Swiss Cheese, Feta Cheese, Mozzarella Cheese

Breakfast Frittata

Select Fillings: Mushroom, Onion, Tomato, Potato, Spinach, Asparagus, Bell Pepper, Ham, Bacon, Sausage, Cheddar Cheese, Swiss Cheese, Mozzarella Cheese

Belgium Style Waffles or Pancakes (V)

Topped with Maple Syrup, Freshly Whipped Cream and Berry Compote

Brioche French Toast (V)

Topped with Maple Syrup, Fresh Berries, Toasted Marcona Almonds and Powdered Sugar

Classic Eggs Benedict

Toasted English Muffins, Canadian Style Bacon, Poached Eggs, and Hollandaise Sauce

Loaded Bagel

Topped with Cream Cheese, Smoked Salmon, Dill, Capers, Red Onion, and Tomato

Avocado Toast (V)

Served on Fresh Sourdough Bread with Arugula, Heirloom Tomatoes and Poached Eggs

Vegan Scrambled Eggs (VG)

With Roasted Tomato, Sautéed Mushrooms and Whole Wheat Toast

Vegan Breakfast Hash (VG)

Crispy Potatoes, Sautéed Mushroom, Onion, Bell Peppers, Black Beans

LUNCH SAMPLE MENU

Gazpacho Soup (VG)

Basil Pesto and Grilled Crostini

Classic Caesar Salad (V)

Romaine Hearts tossed with Parmesan, Garlic Croutons and Caesar Dressing

Add Protein: Bacon, Anchovy, Grilled Chicken, Blackened Shrimp

Baby Kale Salad (VG, GF)

With Quinoa, Roasted Butternut Squash, Dried Cranberries, Toasted Walnuts

Greek Salad (VG)

Herb marinated Feta, locally grown Cucumber, Red Onion, Cherry Tomatoes, Kalamata Olives, and Red Wine Vinaigrette. Add Protein: Grilled Chicken, Blackened Shrimp

Niçoise Salad

Grilled Tuna, Mixed Greens, French Green Beans, Boiled Eggs, Tomatoes, New Potatoes, and Spring Onion with White Wine Vinaigrette.

Ahi Tuna Poke Bowl

With Avocado, Mango, Edamame, Cucumber, Sushi Rice, Seaweed, Scallions, and Ginger Sesame Dressing

Grilled Kebabs

Choice of Chicken, Beef, Shrimp or Vegetable Skewers (VG) served with Tzatziki Dip, Rice Pilaf and Cucumber Tomato Salad

Burgers or Tacos: Beef, Chicken or Market Fish

With your choice of toppings

Sweet Potato and Lentil Burger

With your choice of toppings

Grilled or Fried Catch of the Day

Island Style Peas, Rice and Coleslaw

Gourmet Sandwiches and Wraps

With your choice of fillings

Desserts

Assorted Fruit Sorbets and Ice Creams

Fresh Fruit Salad

Homemade Chocolate Brownies

Key Lime Pie

DINNER SAMPLE MENU

Starters

Vegetable (VG) or Prawn Spring Rolls (DF, GF)

Thai Sweet Chili Dipping Sauce

Vegan Summer Rolls (VG, GF)

Rice Noodle, Carrots, Cucumber, Bell Pepper, Red Cabbage and Mint

Pan Seared Scallops (DF)

Zucchini, Tomato, Arugula and Balsamic Reduction

Traditional Conch Ceviche (DF, GF)

Bell Pepper, Onion, Coriander, Chili Pepper, and Lime Juice

Seared Tuna and Noodles

Glass Noodles, Asian Vegetables, Ginger Dressing

DINNER SAMPLE MENU CONT'D

Soups & Salads

Squash and Coconut Soup (VG, GF)

Butternut Squash, Coconut Milk and Thai Spices with Crispy Tofu

Tomato and Bell Pepper Bisque (V, GF)

Roasted Tomato and Bell Pepper with Basil, Truffle Oil and Garlic Bread

Conch Chowder (GF)

Locally sourced Conch, Corn and Potato

Hot and Sour Soup with Seafood (DF) or Vegetables (V)

Asian Clear Broth with Mushrooms, Bamboo Shoots and Choice of Mixed Seafood or Vegetables

Mixed Green Salad (V)

Asian Pear, Blue Cheese, Candied Pecans and White Wine Vinaigrette

Rainbow Vegetable Salad (VG)

Ginger Miso Dressing

Baby Romaine Hearts

Honey Mustard Balsamic Dressing and Parmesan Crisps

Traditional Caprese Salad (V)

Fresh Mozzarella, Tomatoes, Fresh Basil, Balsamic Glaze

Mains

Pan Seared Fresh Fish (GF)

Lemon Butter Sauce, Oven Roasted Potatoes and Seasonal Vegetables

Steamed Catch of the Day (DF)

Ginger, Scallions, Coriander, Soy and Sesame Oil, served with Basmati Rice

Thai Green or Red Curry (GF, DF)

Chicken, Seafood or Vegetarian/Tofu (V), Coconut Milk, Fresh Lime, Chili, Ginger, Basmati Rice

Grilled Beef Tenderloin (GF)

Onion Sabayon, Potato Gratin and Roasted Asparagus. Add: Lobster Tail (seasonal), Prawns, Grilled Scallops

Grilled Rib Eye Steak

Mash, Sauteed Spinach and Salsa Verde

Island Style Jerked Chicken

Coleslaw, Rice and Beans, Tropical Pineapple Salsa

Pan Roasted Salmon (DF, GF)

Pesto, Charred Tomatoes, Sauteed Spinach and Wild Rice Pilaf

Roasted Rack of Lamb (GF)

Fingerling Potatoes, Green Beans and Olive Tapenade

Cauliflower Steak (VG)

Oven roasted in Lemon and Garlic served with Chimichurri Sauce

DINNER SAMPLE MENU CONT'D

Desserts

Panna Cotta with Tropical Fruits (V), (DF on request)

Rum Banana Flambé with Coconut Ice Cream (GF)

Dark Chocolate Mousse (V)

Chocolate Bread and Butter Pudding with Vanilla Custard (V)

Cinnamon Crunch Apple Cobbler with Vanilla Ice Cream (V)

Chocolate Fondant with Vanilla Ice Cream (V)

Baked Raspberry Cheesecake with Toasted Almonds and Raspberry Sorbet (V)

AROUND THE WORLD SAMPLE MENU THEMES (SERVED FAMILY STYLE)

Taste of the Caribbean

Conch Fritters

Locally caught Caicos' Conch, Mango and Chili Dipping Sauce

Jerk Chicken

Caribbean Style Marinated Chicken with Jerk Barbecue Sauce

Crunchy Vegetable Salad

Fresh Market Vegetables with Spiced Curry Dressing

Mixed Seafood Platter

Grilled Prawns, Lobster Tail (seasonal), Local Fish
Plantain Chips, Homemade Pineapple Barbecue Sauce and Cilantro

Island Peas & Rice

Red Onion and Caribbean Spices

Banana Fritters

Slow Cooked Coconut and Lemongrass Dipping Sauce

Taste of the Mediterranean

Traditional Mezze Board

Hummus, Baba Ghanoush, Tabbouleh, Pita Bread, Marinated Olives

Fattoush Salad

Tomato, Bell Pepper, Cucumber, Pita Bread Croutons, Onion, Radish, Mint, Parsley, Lemon

Grilled Lamb Rack

Marinated with Fresh Herbs and Garlic, Served with Mint Gremolata

Grilled Catch of the Day

Marinated in Lime and Basil, Served with Caper Aioli

Eggplant Ratatouille

Zucchini, Sweet Peppers, Tomato, Basil, Parsley

Honey cake with Fresh Berries and Mint Salad

Raspberry Sorbet

AROUND THE WORLD SAMPLE MENU THEMES CONT'D (SERVED FAMILY STYLE)

Taste of Mexico

Corn and Black Bean Salad

Bell Pepper, Onion, Cilantro, Chipotle Dressing

Grilled fish tacos

Marinated Catch of the Day with Roasted Tomato Salsa, served with Cabbage and Sour Cream

Chicken Enchiladas

Pulled Chicken, Rojo Enchilada Sauce and Pineapple Salsa

Mexican rice

Aromatic Long Grain Rice with Tomato Infused Broth with Onion, Garlic, Cumin, and Chili

Tres Leches Cake

Honey Cake, Cream, Evaporated Milk, Condensed Milk, served with Fresh Berries

Taste of Italy

Burrata Salad

Marinated Roasted Red Peppers, Basil, and Balsamic Glaze Served with Sourdough Bread

Market Fish Carpaccio

Fresh Lemon, Capers, Arugula

Beef Milanese

Served with Arugula, Cherry Tomatoes, Parmesan Cheese and Balsamic Reduction

Chicken Piccata

Thinly Sliced Breaded Chicken Breast with fresh tomato salsa

Linguine with choice of sauce, Pomodoro/Alfredo/Aglio e Olio

Pasta with freshly made sauce of choice, seasoned with Italian Herbs and spices

Chocolate Mousse

Espresso Syrup, Served with Berries & Coco Powder

Taste of Thailand

Thai Spiced Prawn Crackers

Chili Dip

Tom-Yum Soup with a Choice of Mixed Seafood/Chicken/Prawns

Mushroom, Garlic, Lime and Cilantro

Thai Chicken Curry

Coconut Milk, Fresh Lime, Chili, Ginger, Basmati Rice

Shrimp Pad Thai

Stir-fried Rice Noodles, Peanut and Tamarind Sauce

Stir-fried broccoli with Oyster Sauce

Garlic, Ginger, Fish Sauce, Spring Onion

Sticky Rice Pudding

Coconut milk, Fresh Mango

AROUND THE WORLD SAMPLE MENU THEMES CONT'D (SERVED FAMILY STYLE)

Taste of Japan

Traditional Miso Soup

Japanese Style Soup with Tofu and Scallions

Chukka Wakame Salad

Pickled Seaweed

Sushi and sashimi (Tuna & Avocado, Salmon & Avocado)

Traditional or Contemporary Sushi Roll and Sliced Raw Fish, Wasabi

Teriyaki Glazed Beef, Fish or Chicken

Sweet Teriyaki Sauce served with Rice

Dashi Vegetables

Mixed Vegetables with White Miso Glaze

Miso Chocolate Fondant

Served with Vanilla ice cream

Taste of India

Tomato Sorba

Aromatic Tomato Consommé with Traditional Indian Spices

Kachumber Salad

Fresh Cucumber, Coriander, Green Bell Pepper, Red Onion and Green Chili with Tangy spiced Sauce

Dal Tadka

Tempered Lentils with Traditional Indian Spices

Chicken Butter Masala

Marinated Chicken Thigh with Rich Tomato Sauce and Cashew Nuts

Palak Paneer

Pressed Cottage Cheese with Rich Spinach Gravy

Steamed Naan Bread

Traditional Indian bread

Jeera Rice

Fluffy Aromatic Style Rice infused with Cumin

Gajar Ka Halwa

Slow Cooked Carrot Cake Pudding with Aromatic Spices, with Raisins and Cashew Nuts

BEACH ENCLAVE NEW YEAR'S SAMPLE MENU 1

Coconut Shrimp Tempura

Sweet Chili Dipping Sauce

Cream of Cauliflower Soup

Toasted Hazelnuts, Crispy Sage

Lobster, Mango, and Avocado Salad

Lemon and Parsley

Herb Roasted Lamb Rack

Aromatic Herbs, Mint Yoghurt

Lobster Thermidor

Béchamel and White Wine

Side Dishes

Mash Potato

Grilled Vegetables

Sauteed Brussel Sprouts

Dessert

Dark Chocolate Mousse, Cocoa Crumb, Almond Sable

BEACH ENCLAVE NEW YEAR'S SAMPLE MENU 2

Jerk Chicken Wonton

Sweet Chili Deep

Cream Of Carrot Soup

Topped with Seasoned Croutons

Roasted Beetroot Salad

Goat Cheese, Pecan Nuts, Roasted Red Onion, Arugula

Pan Fried Grouper

Caramelized Fennel

Rib Eye Steak

Red Wine Jus

Side Dishes

Butter Glazed Vegetables

Sweet Potatoes Puree

Moroccan Rice

Dessert

Chocolate Tart with Fresh Berries

KOSHERING SERVICES

At Beach Enclave Turks and Caicos, we value the needs of our Kosher guests and have therefore partnered with Rabbi Berkowitz, the Chabad Rabbi on the island of Providenciales, to ensure that our guests are at ease whilst on vacation, knowing that their specific Kosher requests are being met. Our property team is thoroughly versed in Kosher protocols, and several of our villa chefs have been Kosher trained and can customize your ideal menu based on your preferences.

Koshering services include Koshering your private Villa, Jewish life-cycle events, and Challah for Shabbat, these can be arranged for an additional charge.

Book your vacation at Beach Enclave Turks and Caicos and enjoy a worry-free stay, knowing that your peace of mind is what matters most to us.



BE CULINARY EXPERIENCE RATES

Seasonal Rates:

Standard Rates Jan 6 -Dec 19

Festive Rates: Dec 20 - Jan 5

FULL CHEF SERVICES

1 - 8 Guests	USD 1000.00	USD 1250.00
9 -16 Guests	USD 1400.00	USD 1750.00

CHEF'S BREAKFAST

1 - 8 Guests	USD 275.00	USD 350.00
9 -16 Guests	USD 400.00	USD 500.00

CHEF'S LUNCH

1 - 8 Guests	USD 375.00	USD 475.00
9 -16 Guests	USD 550.00	USD 700.00

CHEF'S DINNER

1 - 8 Guests	USD 500.00	USD 625.00
9 -16 Guests	USD 850.00	USD 1050.00



Children 2 and under are free of charge

Please note that the above chef service rates exclude the cost of food. Payment for food items will be charged at the end of the stay and will be subject to a fee of 15%.

Only our team of Beach Enclave chefs are allowed

Cancellation Policy

Cancellation or modification to services within 10 days of booking date - 100% of the chef service fee will be charged. Any chef provisions/ingredients purchased prior to cancellation will be charged.

Personalized Experiences. Beautiful Enclaves. Your Home.

contact For reservations or inquiries, please visit www.BeachEnclave.com, call +1 866 580 1675 or email experiences@beachenclave.com.