

Island Dreams

Food plays a central role in family life and traditions in the islands. Cooks spend days preparing menu offerings for holidays, festivals, and special family gatherings. The cuisine of the islands is like a cultural patchwork quilt. Each “patch” or dish represents the plentiful bounty of the islands' lush tropical vegetation, combined with the one or more diverse groups of people that have lived there.





Beverage

Marley Mojito's Mojitos prepared with fresh lime juice, muddled mint, Sailor Jerry Rum, spiced cane sugar +8pp

Cuisine

Big Dipper Dungeness Crab-n-Creamcheese Dip with Crispy Plantain Tostone & Forked Avocado with Corn Tortilla Chips

Tiny Tuna Garam masala encrusted Ahi Medallion, Cuban Mojo, Micro Basil, Jicama Canape

Le Caribe Napa Cabbage Chiffonade, Mango, Red Bell Pepper, Mint, Cilantro & Candied Ginger-Key Lime Dressing in personal size take-out box with chopsticks

The Angry Chicken Jamaican Jerked Chicken basted, smoked, grilled & stabbed on Sugarcane Skewer

Rasta Fish-n-Chips Red Stripe Beer battered mahi-mahi with Creole Dijonaise & Sweet Potato Fries served with lovin in Brown Paper Bags

Tropical Fruit Parfait Passionfruit Pastry Cream, Coconut Milk, Mango, Kiwi, Starfruit & Amaretti Cookie

Enhancements

Shrimp Kokoda Super Chillin Shrimp induced with coconut milk, kafir lime & curry of the islands +5pp

Kahlua Pig Whole Roasted Pig massaged with Bold Spices & Liquered Up with Kahlua served with Chef Scotty's Curried Blue Potato Salad & Drunken Melon Wedges +12pp (incl set-up/serveware)

\$38 pp

Based on a minimum of 50 guests
Additional hors d'oeuvres and desserts can be added from our A la Carte Menu

Special Considerations by ChileCo

When speaking with caterers, you should consider the following services provide by ChileCo. Are they providing you with the same options?

Food Quality & Freshness

We prepare all of culinary delights from scratch. We use seasonal organic and only the freshest, top quality local produce, seafood and meats. We do not use pre-made items, bulk prepared items, industry food, no frozen prepared products. We assemble and cook most of our items on site at your event to insure the quality standards of the menu served to your guests.

Bar service

We want to be sensitive to your budget and recommend you purchase the alcohol for your event. Our specialty and focus is the dining experience for your guests, we do not want to charge you unnecessarily for the bar aspect of your event. ChileCo can assist in recommending quantities and types of alcohol, wines & beer for your event. It's simple – we can place your with [Holiday Wine Cellars](#) and either ChileCo can pick it up or they will deliver directly to the event site. (or of course you may choose your own vendor of choice) We provide the ice, mixers, straws, cocktail napkins and serve your guests. Our bar service saves you the cost of additional sales tax and service charge for alcohol.

Rentals

As part of our services at ChileCo, we will assist you in ordering all of the rental items necessary for your special event. As a Caterer we are governed by the Franchise Tax Board, which means that anything on a caterer's bill automatically becomes taxed and is subject to the 20% service charge. To avoid having you pay additional sales tax and the 20% service charge on the rental amount, we will place the order for you and you would simply pay the rental company directly. Easy & saves you the additional costs & taxes. [Allie's Party Rental](#)

Staffing

We proudly boast an exceptional team of servers and bartenders that were meticulously selected for their professionalism, customer service skills, industry experience, aptitude and genuinely charming demeanor. Our chefs and kitchen staff are from some of world's most prestigious culinary and food service establishments and maintain all proper food safety & sanitation certification. Event charges below are based on eight hours total service. Traditionally receptions are 5 hours. We estimate 1-2 hours of set-up and 1 hr of cleaning up after the event. We staff based on your menu and services requested during the event. We offer fine dining experience to you & your guests and staff one server per 12 guests. Event Manager/Chefs \$250 - Service Staff/Bartender \$195