



Weekly Chef Service Rates

9

 ${\it Suggested}\, {\it Menus}$

Saint-Martin

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www.fabulousfeasts.com



CHEF SERVICE RATE 2024-2025

For complete relaxation and exquisite dining while you're vacationing, Fabulous Feasts qualified (talented) chefs are ready to serve Breakfast, lunch and dinner in the privacy of your villa.

You may request two or three meals served per day for a minimum of five days consecutive.

For clients with exceptionally large groups or those who want round the clock service, we suggest you couple this with our Butler Service.

CHEF SERVICE FEE

One meal per day: \$250.00 per day
Two meals per day: \$350.00 per day
Three meals per day: \$450.00 per day

Our rates are up to six persons - Additional guest is \$40 per day extra.

Children under 10 will be charged \$20.00 per day Butler Service: \$35.00 per hour (minimum 3 hours)

Rates include: Shopping /Food preparation /Chef service/Clean-up

Holiday (Minimum 7 consecutive days) - Dec.20 - Jan. 6, 2025

Please add \$100 per day during Holiday weeks

Groceries are additional.

Estimation \$45 to \$60 per day per person depending on menus requested We ask for groceries' deposit based on meals' schedule and number of guests—prior the arrival. All grocery bills will be presented the day of departure when any balance or overpayment will be settled. We will be happy to stock the villa with any special requests prior to your arrival.

Payment

We request chef service paid in full to secure the chef and groceries deposit one month prior to arrival. We accept wire transfer or credit card (with 3% processing fee).

Chef Service fees are 100% refundable up to 60 days prior to reservation. If the client cancels 60 to 30 days prior the arrival date, Fabulous Feasts will retain 50% of the Chef Service fee as full liquidated damages full groceries de posit will be refunded.

If the client cancels less than 30 days prior the arrival date, Fabulous Feasts will retain 100% of the Chef Service fee as full liquidated damages but will refund full groceries deposit.



BREAKFAST

French Croissant & Pain au Chocolat

Fresh Squeezed Orange Juice

Assorted French Bread

French Toast

Exotic Daily Fresh Fruit Platter

Pancake

Avocado Toast

Hash brown

Quiche Lorraine

Steak and Scrambled Eggs

Homemade Smoked Salmon

Eggs Benedict

Selection of Cereals

Greek Yogurt

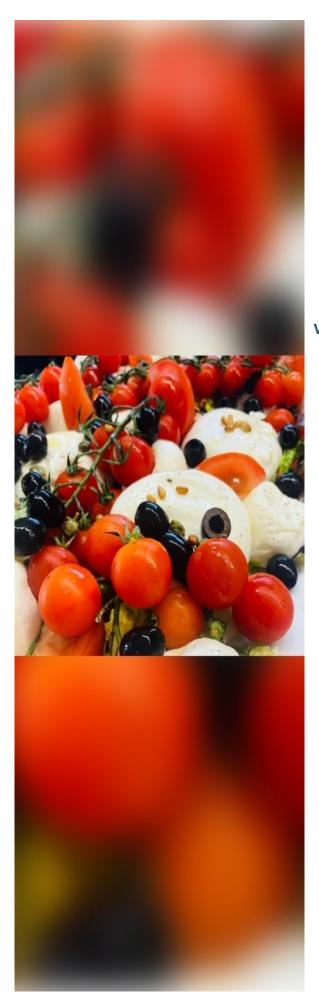
Turkey Bacon

Turkey Sausage

Pork Bacon

Pork Sausage

Bagel w/Cream Cheese



LUNCH SELECTION

VEGETARIAN

Green Salad with Goat Cheese in Honey Vinaigrette
Provencale Quiche
Burrata with Arugula Salad
Couscous Salad with Roasted Vegetables
Tomato Salad with Mozzarella and Fresh Mango
Pesto Pasta Salad with Red Pepper
Greek Salad with Feta
Pizza Tomato, Burrata & Basil
Wrap Sandwich Cucumber, Carotte & Tomato with Humus

MEAT

Cheese Burger with French Fries
Grilled Chicken Caesar
Marinated Chicken Skewers
Marinated Beef Skewers
Chopped Chicken Salad with Tomato, Bacon & Avocado
Barbecue Ribs
Turkey Club Sandwich

FISH & SEAFOOD

Lobster Medallion Salad with Passion Dressing
Lobster Club Sandwich
Tuna Tartar with Mango
Poached Salmon with Dill Sauce
Smoked Salmon Salad with Asparagus
Seared Tuna Salad Niçoise
Smoked Salmon Wraps, Cream Cheese & Avocado
Lobster Tacos
Grilled Marinated Shrimp Salad with Balsamic Dressing
Salmon Tartare
Mahi-Mahi Tartare
Fresh Seared Tuna Tacos
Marinated Shrimp Skewers

These are suggestions. We are always ready to listen to your request. Kids menu can be arranged at the request.



DINNER SELECTION

APPETIZERS

Caesar Salad with Shaved Parmesan Lobster Bisque Green Salad with Goat Cheese Mesclun Salad with Pecan Nuts, Mango **Burrata Salad with Basil Crispy Lobster Rolls with Vanilla Sauce Crab Cake, Pineapple Chutney Tuna Tartar with Exotic Fruit** Flambeed Shrimp with Fennel & Salad **Butternut Soup with Coconut Sesame Crusted Tuna Tataki Lobster Raviole with Bisque Sea Scallop Aumoniere Stuffed Crab Backs** Foie Gras Sauté with Apple **Smoked Salmon Salad with Citrus Sauce** Frog Legs Persillade

DESSERTS

Raspberry Mousse Cake with Crème Brulée Filling
Fresh Fruits Pavlova
Valrhona Chocolate Tart & Ice cream
Chocolate Truffle Cake
Baba au Rum
Crème Brulée
Traditional Cheese Cake
Flambeed Roasted Banana with Spices
Mango Mousse with Fresh Fruit
Apple Tart with Salty Caramel & Vanilla Ice Cream
Fruits Tartar with Sorbet
Profiteroles with Vanilla Ice Cream
Crêpes Suzette with Grand Marnier Sauce
Flambeed Roasted Pineapple with coconut ice cream
Tiramisu

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MAIN COURSES

Asparagus & Mushroom Risotto Shrimp Risotto Sea Scallops Risotto, Porcinni Mushrooms Fettuccini with Shrimp in Lobster Sauce **Breast of Duck with Blueberry Sauce Baby Chicken with Honey Beef Wellington with Port Jus** Caribbean Curry Chicken Colombo Paella Valenciana **Mediterranean Seafood Pasta Grilled Fillet Mignon with Merlot Sauce** T-Bone Steak with Mushroom Sauce Seared Branzino Filet with Beurre Blanc **Grilled Caribbean Lobster Marinated Shrimp with Cajun Grilled Red Snapper Filet, Creole Sauce** Grilled Mahi-Mahi with Exotic Sauce **Stir Fried Salmon with Teriyaki Sauce Stir Fried Shrimp with Teriyaki Sauce** Roasted Rack of Lamb with Thyme Juice Pork Filet Mignon with Mustard or Savoyarde Sauce

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Mussels Mariniere with French Fries



Villa: Date:

FABULOUS FEASTS' CHEF SERVICE SHOPPING LIST

Fruit for Fruit Basket Food Bacon

Bananas Assorted Ham Assorted Ham

Apples Sausage Oranges Nuggets

Lemons Sliced Bread White

Limes Brown

Mangoes Baguette
Strawberries Brioche
Berries Frozen
Pineapple Sorbet
Ice Cream

Fresh Vegetables Wraffle

Potatoes Onion English Muffin Zuchini Shallots

Mint

Asparagus Basil
Broccoli, etc. Perslay

Carot Dill

Celery Tomatoes

Yellow squash

Salad Makings Dry Goods

Green or red Leaf Mustard
Romaine Mayonnaise
Endives Olive Oil
Radichio Salt
Spinach Pepper

Dairy Balsamic Vinegar

Half n half Crackers

Regular and Lowfat Milk Assorted Cereal

Tropicana Orange Juice Rice
Yogurts Pasta
Butter Coffee

Eggs Tea-English Breakfast

Heavy Cream Coffee Filters
Cheese Jams / Confiture

Soy Milk Sugar

Beverages

Soft Beer

Coke Carib

Coke Zero Red stripe
Sprite Bud light
Red Bull Coors
Diet Coke Corona

Peach ice tea

Tonic

Club Soda

Liquors

Absolut

Mineral still water 6x 1,5L

Mineral still water small bottle 5ocl

San pelegrino 1,5 L

Orange Juice

Absolut

Greygoose

Ketel One

Bacardi

Mont gay

Cranberry Captain Morgan

Tropical Juice Patron
Aplle Juice JB

Mango Dewars

Pina colada Mixer Crown Royal
Daiquiri Mixer Bombay gin
Tanqueray

Wine

Please see attached Fabulous Feasts Wine Selection

Cleaning

Dish Soap

Zip Log Bag

Sponge

Mosquito Spray

Citronella candles

Paper Towel







Champagne

1818 CHARLES LE BEL by Billecart Salmon Brut	\$42.00
JEEPER Brut Grand Assemblage	\$59.00
BILLECART SALMON Brut Reserve	\$64.00
BOLLINGER Brut	\$82.00
BILLECART SALMON Rosé	\$105.00

White Wine

BANFI Pinot Grigio	\$23.00
PORTETS Graves Oak Barrel	\$27.00
DROUHIN Bourgogne Chardonnay	\$29.00
ATTITUDE Sauvignon Blanc	\$29.00
DURUP Chablis Vieilles Vignes	\$34.00
LES BARRONNES Sancerre Blanc	\$38.00
ST FRANCIS—Sonoma Chardonnay	\$39.00
MAISON LES ALEXANDRINS –St Josph	\$45.00
MARGAUX—Be Brane—2019	\$55.00

Red Wine

PERRIN Nature Côtes du Rhône Organic Wine	\$24.00
PORTETS—Ambassadeur de Graves	\$27.00
ROUX Les Cotilles Pinot Noir	\$29.00
COMBIER Crozes Hermitage Cuvée L'Organic	\$31.00
VILLA ANTINORI -Chianti Classico	\$49.00
LAPIERRE– Morgon—Organic Wine	\$45.00
ROTHSCHILD Château Clarke Listrac Médoc	\$51.00
CHANZY—Mercurey 1er Cru clos du Roy	\$72.00

Rosé Wine

M de Minuty, Côtes de Provence	\$29.00
PUECH HAUT-Pays d'Oc	\$30.00
MIRAVAL, Côtes de Provence	\$33.00

