



# Oasis Private Chefs



[www.oasisprivatechefs.com](http://www.oasisprivatechefs.com)

*Oasis Private Chefs offers a collective experience on dishes that are inspired and influenced by the generosity and hospitality of Mediterranean cooking, Latin-American, Afro-Caribbean, North American, and Asian Cuisine.*



## Menu

### Appetizers

*Conch Fritters or Salted Cod Cakes*  
remoulade & lemon aioli

*Prosciutto wrapped Shrimp Skewers*  
mango salsa

*Mini Mummy Brie*  
phyllo baked w/ citrus allspice marmalade

*Ceviche*  
green banana chips

### Soup

*Local Conch Chowder*

*Island Lobster Bisque*

*Tropics Gazpacho*  
tomato, cucumber, papaya, mango & rum

### Salad

*Josephine's Organic Greens*  
cherry tomato, shaved asiago, croutons &  
tamarind vinaigrette

*Citrus Beets*  
local arugula, orange supreme & ginger-yogurt dressing

*Organic Heirloom Tomato*  
goat cheese, balsamic reduction, pesto & basil Oil

*Avocado-Mango Tartar*  
organic micro-greens & passion fruit vinaigrette

### Entrees

*Local Mahi Mahi/Snapper/Grouper/Tuna*  
grilled, pan-roasted or seared w/ creole sauce or  
roasted garlic beur-blanc

*Surf & Turf*  
8oz tenderloin w/ poached 9oz caribbean lobster

*Grilled Caribbean Lobster*  
cruzan rum cream and drawn butter

*Coconut-Rum BBQ Ribs*  
char-broiled baby-back

*Broiled 14oz NY Steak*

*Curried Goat/ Chicken/ Shrimp*

Barley & Pumpkin Risotto  
Mashed Potato, Gnocchi  
Herb Roasted Fingerlings, Creamy Polenta Coconut,  
Rice and Pigeon Peas,  
Vegetable Medley,  
Broccoli Rabe, Grilled Asparagus,  
Sautéed Local Greens/Spinach

### Deserts

*Key lime Pie*

*Chocolate Delight w/ Creme Anglaise*

*Local Fruit & Cheese Platter*

*Saffron Poached Pear w/ Raspberry Soup*

Custom menus designed using local fresh and organic produce.  
Children Under 12 Eat free

Allow *Oasis Private Chefs* to immerse you in an extraordinary culinary epicurean journey while instilling its sensual appreciation to you. We are honored to work with lover-getaways, private yachts, and exclusive villas in the Caribbean.

## Call Today!

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