



Sample Dinner Menus

THE 6IX PRIVATE CHEF · CHEF WAYNE GARDINER

Every dinner is served family style: platters to the table, everyone shares

A TASTE OF HOME

Local Night

APPETIZERS

Conch fritters with spicy mayo ^{DF}
Curry chicken spring rolls with
sweet chili dip ^{DF}

SALAD

Island style coleslaw ^{GF V}

MAINS

Island style curried chicken ^{GF DF}
Pan seared snapper with papaya
salsa ^{GF DF}

SIDES

Caicos style peas and rice ^{GF DF V}
Roasted Caicos sweet corn on
the cob ^{GF DF V}
Grilled vegetable medley ^{GF DF V}

DESSERT

Key Lime Pie ^V

A LITTLE OF EVERYTHING

Chef's Selection

APPETIZERS

Pan seared scallops with mango
salsa ^{GF DF}
Deep fried coconut shrimp ^{DF}

SALAD

Kale salad with ginger carrot
dressing ^{GF DF V}

MAINS

Grilled rack of lamb with fresh
basil pesto ^{GF}
Lemon pepper salmon ^{GF DF}

SIDES

Mushroom risotto ^{GF V}
Grilled carrots with hummus
^{GF DF V}
Roasted broccoli sprouts with
parmesan ^{GF V}

DESSERT

Chocolate Lava Cake with Vanilla
Ice Cream ^V

THE BEST OF LAND AND SEA

Surf & Turf Night

APPETIZERS

Sautéed garlic and herb shrimp
^{GF}
Jerk chicken spring rolls with
sweet chili dip ^{DF}

SALAD

Grilled romaine Caesar salad ^{GF}

MAINS

Grilled ribeye steak with red
wine jus ^{GF DF}
Grilled Caicos spiny lobster tails
with garlic butter sauce ^{GF}

SIDES

Creamy potato au gratin ^{GF V}
Three cheese mac ^V
Grilled asparagus with sweet
onions ^{GF DF V}

DESSERT

Vanilla Cheesecake with Mixed
Berry Compote ^V

FROM THE OCEAN

Seafood Night

APPETIZERS

Mahi mahi ceviche ^{GF DF}
Fresh tuna tartar with avocado
^{GF DF}

SALAD

Mediterranean quinoa salad
^{GF DF V}

MAINS

Grilled grouper / mahi piccata ^{GF}
Lemon pepper salmon ^{GF DF}

SIDES

Seafood fried rice ^{DF}
Roasted Caicos sweet corn on
the cob ^{GF DF V}
Grilled vegetable medley ^{GF DF V}

DESSERT

Berries and Cream ^{GF V}

ISLAND COMFORT FOOD

Island Comfort

APPETIZERS

Cracked conch ^{DF}
BBQ jerk wings ^{GF DF}

SALAD

House salad ^{GF DF V}

MAINS

Chef signature stewed oxtails
^{GF DF}
Turks Island BBQ ribs and
chicken thighs ^{GF DF}

SIDES

Caicos style peas and rice ^{GF DF V}
Honey butter corn bread ^V
Island style coleslaw ^{GF V}

DESSERT

Chocolate Bread Pudding with
Vanilla Ice Cream ^V

A NIGHT IN ITALY

Italian Night

APPETIZERS

Sautéed garlic and herb shrimp
^{GF}

SALAD

Tomato mozzarella salad ^{GF V}

MAINS

Creamy seafood pasta
Chicken alfredo pasta
Spaghetti and homemade
meatballs ^{DF}

SIDES

Grilled asparagus with sweet
onions and pancetta ^{GF DF}
Grilled vegetable medley ^{GF DF V}

DESSERT

Chocolate Tart ^V

FLAVOURS OF ASIA

Asian Night

APPETIZERS

Teriyaki chicken wings ^{DF}
California rolls ^{DF}
Lobster dynamite rolls ^{DF}

SALAD

Kale salad with ginger carrot
dressing ^{GF DF V}

MAINS

Teriyaki glazed ribeye steak ^{DF}
Sweet chili glazed mahi mahi
^{GF DF}

SIDES

Seafood fried rice ^{DF}
Grilled vegetable medley ^{GF DF V}

DESSERT

Strawberry Peach Crisp ^V

A CLASSIC STEAKHOUSE

Steakhouse Night

APPETIZERS

Truffle honey mustard wings
^{GF DF}
Deep fried coconut shrimp ^{DF}

SALAD

Roasted beet salad ^{GF V}

MAINS

Grilled beef tenderloin with red
wine jus ^{GF DF}
Grilled grouper / mahi piccata ^{GF}

SIDES

Garlic mashed potatoes ^{GF V}
Three cheese mac ^V
Oven roasted brussel sprouts
^{GF DF V}

DESSERT

Chocolate Lava Cake with Vanilla
Ice Cream ^V

PLEASE NOTE

These menus are a starting point. Feel free to mix and match dishes between menus, and any dish can be swapped to suit your group.

Menus can be adapted for dietary needs and allergies. Caicos spiny lobster is seasonal and subject to availability.

GF can be made gluten free (we keep gluten free bread on hand) **DF** can be made dairy free (we keep dairy free milk and butter) **V** vegetarian

Have an allergy or dietary need? Speak to the chef and we will let you know what we can substitute and what is available in stores.

These are just a few samples. Full menus are available on request.

THE 6IX PRIVATE CHEF · WHERE YOU ARE OUR FIRST PRIORITY