



CARIBBEAN -Tasty-

Saint Barthélemy

CARIBBEAN TASTY EVENT

Culinary Excellence in St. Barth

Treat yourself to an unforgettable gastronomic experience with **Caribbean Tasty Event**. Private chefs, high-end catering, weddings, events, or cooking classes. Nicolas and Paloma elevate every occasion with passion and finesse.

Trained in the world's finest establishments, they craft exquisite cuisine using top-quality local ingredients and tailor-made menus : French, Mediterranean, Caribbean, BBQ, sushi, vegetarian, gluten-free...

From intimate dinners to dreamy beach picnics, discover the magic of St. Barth through elegant and generous cuisine.



Flavors, emotions, and lasting memories

+590 690 31 5571
caribbeantasty.sbh@gmail.com



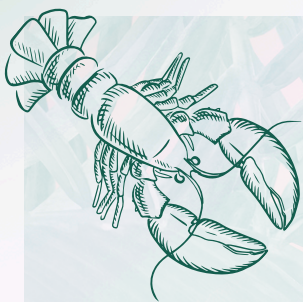
Saint-Barthélemy
Centre L'îlot, Lorient



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FAMILY STYLE MENU

BECAUSE GREAT FOOD TASTES EVEN BETTER WHEN SHARED



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LOCAL LOBSTER & PRIME RIB



Appetizer

Chilled Tomato & Strawberry Gazpacho

Starter

Local Tuna Tataki
Arugula, truffle, parmesan

Main Courses

Grilled Local Lobster, Saffron butter

Prime Rib

BBQ-grilled vegetables & corn
Crispy potato mille-feuille & confit tomatoes

Mixed salad: cherry tomatoes, avocado, cucumber, pomegranate
Walnut Romesco sauce & Café de Paris sauce

Dessert

Red Berry Tart & Saint-Barth artisanal sorbet





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THE CREOLE CATCH MENU

Appetizers

Salt cod fritters (Accras)
Shrimp & avocado tartlets

Main Course

Whole grilled mahi-mahi with lemon & aromatic herbs
Tomato, burrata, raspberry & basil salad,
almond pesto, toasted brioche
Grilled corn & green salad
Avocado salad
Coconut rice, grilled vegetables & greens,
sweet potato purée

Dessert:

The Coconut Experience

Coconut ice cream, coconut emulsion
Toasted coconut
Fresh fruits





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CRÉOLE BBQ MENU



Local fish accras (fritters)
Mini lobster tacos with guacamole

Starter

Passion mango & mahi-mahi ceviche

Main Courses

Ribs & Chicken "Boucané"
(Traditional Caribbean smoking with sugar cane)
Grilled local mahi-mahi
Coconut rice, Mashed sweet potatoes
Grilled corn with aromatic herbs
Creole salad with mango, passion fruit-mango vinaigrette

Sauces

"Sauce chien" (Creole herb sauce)
Lemongrass & chili sauce

Dessert

Coconut Blanc-Manger (Panna Cotta)
With old rum caramel





SURF & TURF MENU

Appetizers

Crispy cone with spicy mahi-mahi tartare
Zucchini tartlet with Provençal tomato and feta

Main course

Angus beef steak with grilled onions
Crispy langoustine with basil
Rum-flambéed prawn skewer

Sides

Truffle French fries with feta
Lobster mac and cheese
Green salad & mixed salad with
cherry tomatoes, avocado and citrus fruits
Grilled vegetables

Sauces

Béarnaise • Red wine sauce • Green herb sauce

Dessert

Passion fruit crème brûlée
Vanilla ice cream





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SUSHI EXPERIENCE

Appetizer

Crispy rice with spicy tuna

Selection

Salmon & tuna sashimi

Shrimp tempura California maki

Crispy tuna maki with sesame

Salads & Sides

Thai salad with soy sprouts and seeds

Marinated & lightly seared salmon spinach salad

Pomegranate & cashew nuts

Fried shrimp

Edamame

Soy sauce, wasabi & candied ginger

Dessert

Coconut rice pudding with mango & lemongrass espuma





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PLATED SERVICE

FOR THE PLEASURE OF A BEAUTIFULLY PLATED AND
THOUGHTFULLY CRAFTED EXPERIENCE



A TASTE OF FRANCE

Appetizers

Crispy arancini
Local fish tartare

Starter

Grilled leek salad with smoked local fish
Mimosa-style egg

Main Course

Beef filet Rossini "Albufera"
Truffle, foie gras, crispy potato mille-feuille, herb salad

Dessert

French toast with salted butter caramel & vanilla ice cream
or

"Crêpes Suzette" flambéed à la minute
Citrus syrup & vanilla ice cream





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LOCAL FISH MENU



Appetizers

Avocado and Salted Cod Spread
with cassava flour, lime, herbs & a hint of chili
Mini Tartlet with Local Tuna Filling



Starter

Red tuna tataki
Young arugula sprouts, caramelized pecan praline,
exotic mango-passion fruit emulsion



Main Course

Grilled mahi-mahi
Symphony of seasonal vegetables,
crispy potato, herb & lemon emulsion

Dessert

Strawberry & raspberry pavlova
Fragrant basil essence



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MEAT LOVERS' MENU

Appetizers

Beef Tacos, Mustard & Pickles
Croque Monsieur with Comté Cheese

Starter

Our Twist on a Caesar Salad Millefeuille

Main Course

Duck Breast
Mango, Passion Fruit,
Lightness & Crispy Potatoes

Dessert

Madagascar Vanilla Crème Brûlée

VEGETAL HARMONY



Menu 1

Grilled leek salad with mimosa-style egg
Portobello katsu with vegetable rice
Panna cotta with red fruits and basil

Menu 2

Roasted cauliflower with sweet spices & vegetable yogurt
Asparagus & truffle risotto with cashew nuts
Panna cotta with red fruits and basil



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**And discover special additions
available upon request:**

Caviar, Truffle

Meats:

Tomahawk steak

Dry-aged ribeye (aged 40 to 60 days)

Free-range white meats

Whole fish from the local catch

Artisan pizzas

Custom birthday cakes

Elegant Cocktail Bites, perfect for aperitifs or events

Picnic Baskets, ideal for a beach day or boat outing

Let us know what you have in mind — we'll make it happen.

***Thank you for considering our private chef services.
We look forward to creating unforgettable moments
around the table.***



***A taste of Saint-Barth, right on your feed
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