

PRIVATE CHEF SERVICES

WE ARE MORE THAN WILLING AND ABLE TO OFFER THIS SPECIAL SERVICE IN THE CONVENIENCE OF YOUR OWN HOME, HOTEL ROOM, PRIVATE VILLA OR BEACH SETTING. BOOKING AND PRICING DEPENDS ON THE DATE, TIME, LOCATION, NUMBER OF PEOPLE IN YOUR GROUP AND MENU OPTIONS. IF POSSIBLE, WE REQUIRE TWO WEEKS' NOTICE IN ADVANCE FOR PLANNING PURPOSES.

FOR GROUPS OF SIX (6) OR MORE, WE SUGGEST YOU CHOOSE FROM OUR OPTIONS OF PLATED, BUFFET OR BEACH BBQ. FOR A PLATED DINNER, WE SUGGEST A SELECTED CHOICE OF 2-3 CANAPÉS, 1 APPETIZER, 1 MAIN COURSE AND 1 DESERT PER PERSON. SOME CARIBBEAN DELICACIES ARE SEASONAL AND MAY BE AVAILABLE ACCORDING TO THE TIME OF YEAR OR YOUR DESIRED LOCATION. **PLEASE NOTE THAT LOBSTER SEASON IS AUGUST 1-APRIL 1**, WE ARE HAPPY TO SUGGEST ALTERNATIVES IF YOUR DESIRED MAIN COURSE IS OUT OF SEASON OR UNAVAILABLE.

WE ACCOMMODATE ALL DIET TYPES; HOWEVER PRICES MAY FLUCTUATE DUE TO CHANGES IN THE MENU TO MEET SPECIAL DIETARY NEEDS.

IN ADDITION TO OUR DINNER SELECTIONS WE OFFER A VARIETY OF LOCAL SPECIALTY, CARIBBEAN AND INTERNATIONAL **BREAKFAST, BRUNCH AND LUNCH MENUS**. PLEASE CONTACT US SO THAT WE WILL BE BETTER SUITED TO CREATE A MENU BASED ON YOUR DIETARY NEEDS.

ALLOW US TO HELP YOU CREATE A SPECIALTY MENU TO SUIT YOUR FOOD OPTIONS AND TYPE OF EVENT OR SELECT ANY OF OUR MENU OPTIONS LISTED BELOW.

PRIVATE CHEF MENU

CRACKY CANAPÉS (\$2.50 - \$3 EACH) FOUR ORDERS MINIMUM

- CRACKY CONCH FRITTER LOLLIPOPS
- INDIAN SPICED CURRY BEEF SPRING ROLLS
- EAST CAICOS LEMON SHARK SPRING ROLLS
- CURRY CONCH SPRING ROLLS
- CAICOS VEG SPRING ROLLS
- TROPICAL CONCH SALAD SHOOTERS

(\$3 - \$4.50 EACH) FIVE ORDERS MINIMUM

- CRACK CORN KABOB
- SEASONAL VEGETABLE KABOBS
- PINEAPPLE JERK CHICKEN KABOBS
- CRACKPOT KITCHEN TROPICAL TAMARIND BBQ CHICKEN KABOBS
- BUFFALO FRIED CHICKEN KABOBS
- CRACKPOT KITCHEN TURKS BEER PORK KABOBS
- CRACKPOT KITCHEN TROPICAL TAMARIND BBQ PORK KABOBS
- SWEET & SOUR PORK KABOBS
- FANCY BEEF KABOBS WITH ONIONS & MUSHROOMS

ALL BOOKINGS WILL INCLUDE A 12% GOVERNMENT TAX, 15% SERVICE CHARGE (GRATUITY FOR STAFF)
AND 15% CATERING FEE (FOR SETUP, PREPARATION AND OFFSITE TRANSPORT ETC.)

WE DO ACCEPT MASTER, VISA AND DISCOVER CARDS, TRAVELLERS CHECKS AND CASH. NO PERSONAL CHECKS OR AMERICAN EXPRESS CARDS.

TELEPHONE: 649- 946- 3330/ 649- 245- 0005/ 649- 231- 3336

EMAIL: chefnik@crackpotkitchen.com

UPSTAIRS PORTS OF CALL VILLAGE, GRACE BAY, PROVIDENCIALES

- ROSEMARY CRUSTED BEEF KABOBS
- PINEAPPLE CHICKEN SHEESH KABABS
- INDIAN CURRY CHICKEN & CORN SHEESH KABABS
- MA MINTA MEAT LOAF SHEESH KABABS
- PINE APPLE JERK PORK SHEESH KABABS
- LEMON PEPPER SNAPPER SHEESH KABABS
- EAST HARBOUR FISH FRY SHEESH KABABS WITH PLANTAIN, AVOCADO AND ACKEE AND SALT FISH FRITTERS.

APPETIZERS

- MOZZA TOMATO SALAD \$13
IN SEASON HEIRLOOM TOMATO STACKED WITH FRESH MOZZARELLA, SPRING GREENS, BASIL AND PECAN SALSA WITH A BALSAMIC GLAZE
- SOUTH CAICOS LOBSTER SALAD \$20
CHUNKY LOBSTER MEAT WITH BERMUDA ONIONS, BELL PEPPERS, TOMATOES IN A CARIBBEAN AIOLI, AND STACKED WITH AVOCADO, SPRING GREENS AND A MANGO VINAIGRETTE
- TROPICAL CONCH SALAD (SIGNATURE) \$10
CHOPPED CITRUS INFUSED QUEEN CONCH WITH FRESH ONIONS, BELLS, TOMATO AND MANGO SERVED WITH PLANTAIN STRIPS
- CRACKPOT GARDEN SALAD \$10
AN ARRAY OF SPRING PICKED GRAINS WITH GRAPE TOMATO, BELLS, BERMUDA ONIONS, KALAMATA OLIVES, CUCUMBER AND CRISP CARROTS
- CRACKPOT CAESAR SALAD \$12
CHOPPED ROMAINE, CHERRY TOMATOES, PLANTAIN CROUTONS, CORN, BACON CRISP IN A HOMEMADE CAESAR DRESSING
ADD CHICKEN \$4
ADD SMOKED SALMON OR SHRIMP \$6
- CRACKY CONCH FRITTERS (SIGNATURE) \$10
CHUNK CONCH MEAT WITH HERBS, SPICES AND VEGGIES IN A SPECIAL BATTER AND FRIED ON STICKS, SERVED WITH CHEF NIK'S SPECIAL FLAMINGO SAUCE
- CRACKY CONCH \$10
TENDER LOVING LIGHTLY BATTERED CONCH SERVED WITH CHEF NIK'S SPECIAL FLAMINGO SAUCE
- TURKS QUEEN CONCH CHOWDER \$11
CHUNKY CONCH TOMATO CHOWDER WITH NORTH CAICOS GROUND VEG. HERBS AND SPICES
- CURRY BEEF SPRING ROLLS (SIGNATURE) \$10
GROUND ANGUS INFUSED WITH CARIBBEAN SPICE CURRY VEG ROLLED IN A SPRING ROLL BLANKET

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DINNER

- JERK LAMB RACK (SIGNATURE) \$41
JERK CRUSHED LAMB RACK WITH CRACKPOT KITCHEN JERK SAUCE
SERVED WITH SWEET POTATO MASH AND SAUTÉED SEASONAL VEGETABLES
- DRUNKEN BIRD (SIGNATURE) \$30
WHOLE CORNISH GAME HEN MARINATED IN TURKS HEAD BEER JERK SAUCE SERVED
WITH PLANTAIN STRIPS, YOUR CHOICE OF PEAS & RICE, SWEET POTATO MASH OR
GARLIC BUTTER RICE PILAF
- SMOKED CENTRE CUT JUICY CHOPS \$28
GRILLED CENTRE CUT PORK CHOPS WITH SPICED CARAMELIZED ONIONS, SALT CAY
PEAS AND RICE, SAUTÉED VEGETABLES AND TROPICAL COLE SLAW
- CHEF NIK'S SPECIAL TAMARIND BBQ BABY BACKS \$30
FULL RACK OF PORK RIBS SERVED WITH LEMON GARLIC ROAST CORN, YOUR CHOICE
OF PEAS & RICE, SWEET POTATO MASH OR GARLIC BUTTER RICE PILAF
- GRILLED LOBSTER \$41
WHOLE 10OZ GRILLED QUEEN LOBSTER WITH A SCAMPI SAUCE SERVED WITH CREAMY
GARLIC SMASH POTATOES AND CORN PIE
- WHOLE LOBSTER THERMIDOR \$46
CHUNKY LOBSTER MEAT WITH HERBS, VEGGIES IN A MIXED CHEESE SAUCE SERVED
WITH CREAMY GARLIC SMASH POTATOES AND SEASONAL VEGETABLES
- PEEPING MAHI \$30
LIGHTLY SEARED MAHI WITH CRACKPOT SPECIAL BLACKENING BLEND, TOPPED WITH
TROPICAL FRUIT SALSA, SERVED WITH PIGEON PEAS & RICE AND GARLIC BUTTERED
VEG
- SURFIN OUTBACK (SIGNATURE) \$46
7 OZ STUFFED LOBSTER PAIRED WITH 1/2 RACK TAMARIND BABY BACK RIBS SERVED
WITH FULLY LOADED TORNADO POTATO AND TROPICAL SLAW
- CRUSTY GROUPER (SIGNATURE) \$38
ALMOND CRUSTED FILLET GROUPER SERVED WITH AN ARUGULA PESTO RISOTTO,
GINGER BUTTERED CARROTS AND AN ORANGE BUERRE BLANC SAUCE
- MAMA LUCY SALMON FETTUCCINE \$32
HOMEMADE FETTUCCINE IN SPECIAL ALFRETTE WITH BACK YARD SMOKED SALMON
AND ROAST CORN
- CRACKY REEF TACOS \$26
TRIO OF SHRIMP, CONCH AND FISH IN SOFT SHELL TACOS SERVED WITH CRISPY FRIED
TORNADO POTATO
- HARBOUR RISOTTO \$36
ITALIAN RISOTTO PREPARED ISLAND STYLE WITH CONCH, SHRIMP, MUSSELS AND
SNAPPER

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- OLD FIELD CURRY GOAT \$26
SLOW COOKED CURRIED MARINATED TENDER GOAT MEAT WITH HERBS & SPICES SERVED WITH GARLIC BUTTER RICE PILAF, PLANTAIN STRIPS AND TROPICAL SLAW
- GUINNESS STEW OXTAIL \$26
SLOW BRAISED OXTAIL WITH GUINNESS, ROOT VEG AND BUTTER BEANS SERVED WITH GARLIC BUTTER RICE PILAF, PLANTAIN STRIPS AND TROPICAL SLAW

DESSERTS

- SPECIALTY COFFEE \$12
KAHLUA, BAILEYS AND ISLAND ROASTED COFFEE TOPPED WITH CINNAMON WHIPPED CREAM
- NORTH CAICOS SWEET POTATO BREAD \$12
OLD FASHION SWEET POTATO BREAD WITH SHREDDED COCONUT AND RAISINS IN A BAILEYS CRÈME ANGLAISE SAUCE
- HAITIAN MANGO CHEESE CAKE \$12
LAYERS OF CREAMY SMOOTH PASSION FRUIT AND MANGO INFUSED BUTTERMILK CHEESE CAKE TOPPED WITH MANGO FRUIT CURD
- TRIO OF CARIBBEAN CRÈME BRULEE \$14
EXPLORE THE CARIBBEAN WITH 3 OZ OF EACH, GRENADA COCOA BEAN, MEXICAN VANILLA BEAN AND CAICOS ISLAND FRUIT CRÈME BRULEE
- CRACKY CAKE LOLLIPOPS \$14
TRIO OF COCONUT CRUSTED BAMBARRA RUM CAKE LOLLIPOP, ROASTED NUT CRUSTED CARROT CAKE LOLLIPOP AND CRUNCH CHOCOLATE CAKE LOLLIPOP ON VANILLA BEAN ICE-CREAM
- KAHLUA SPONGE CAKE CHOCOLATE MOUSSE \$14
A BALL OF KAHLUA SPONGE CAKE AMONG CLOUDS OF CREAMY, RICH, DARK AND WHITE CHOCOLATE MOUSSE

KIDS MENU

- OINK & CHIPS \$12
CHEF NIK SIGNATURE BBQ RIBS WITH FRENCH FRIES AND ROAST CORN
- CHEESY MAC \$8
FOUR CHEESE BLEND MAC & CHEESE
- BARN CHICKEN \$10
GRILLED CHICKEN BREAST SERVED WITH CREAMY SMASH POTATOES AND SAUTÉED VEGETABLES

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- FISH AND CHIPS \$12
BREADED FISH STRIPS SERVED WITH FRENCH FRIES AND COLE SLAW
- CHICKEN TENDERS \$10
CRISPY CHICKEN STRIPS SERVED WITH CREAMY SMASH POTATOES AND SAUTÉED VEGETABLES
- TORNADO POTATO \$12
FULLY LOADED CRISPY SPIRAL POTATO WITH CHEDDAR CHEESE, BACON AND SOUR CREAM

CRACKPOT KITCHEN CATERING MENU

BUFFET

HARBOR ISLAND CHILLIN FOR PARTIES OF SIX (6) AND UP. (\$25 PER PERSON)

- BEEF HOT DOGS WITH ALL THE TRIMMINGS
- HOME-MADE ANGUS BEEF BURGER WITH ALL THE TRIMMINGS
- CPK JERK & TROPICAL TAMARIND BBQ GRILLED CHICKEN
- MA MINTA JOHNNY BREAD MUFFINS
- CHEF NIK'S LEMON BUTTER GRILLED CORN
- CAICOS ISLAND COLE SLAW
- CRACKPOT KITCHEN GARDEN SALAD
- CHEF NIK'S SIGNATURE SMOKED BEANS
- HOME-MADE BAMBARRA RUM CAKE

ALL SERVED WITH CHEF NIK'S SIGNATURE SAUCES

BOTTLE CREEK BBQ FOR PARTIES OF SIX (6) AND UP. (\$35 PER PERSON)

- HAPPY HOUR STARTER - CHEF NIK'S SIGNATURE CRACKY CONCH LOLLIPOPS
- LIVE JERK STATION - TROPICAL BBQ OR -JERKED CHOPPED CHICKEN
 - TROPICAL BBQ OR TURKS BEER JERKED BABY RIBS
 - GRILLED LEMON BUTTER RED SNAPPER
 - FRESH BAKED HOME-MADE BUNS
 - CHEF NIK'S SIGNATURE ROAST CORN
 - GRAND TURK MACARONI SALAD
 - TROPICAL GARDEN SALAD WITH ALL THE TRIMMINGS
 - CAICOS ISLAND COLE SLAW
- MIDDLE CAICOS BANANA TART IN A GUAVA DUFF SAUCE

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**LIL WATER CAY BEACH BBQ FOR PARTIES OF SIX AND UP.
(\$45 PER PERSON)**

- **HAPPY HOUR STARTERS** **CHOOSE TWO**
 - EAST CAICOS LEMON SHARK SPRING ROLLS
 - INDIAN CURRY SPICED BEEF SPRING ROLLS
 - CRACKY CONCH FRITTER LOLLIPOPS

- FRESH BAKED JOHNNY CAKE MUFFINS
- TROPICAL ISLAND COLE SLAW
- CRACKPOT KITCHEN SIGNATURE CAESAR SALAD
- CHEF NIK'S SIGNATURE CRACKED CORN
- 4 CHEESE BLEND BAKED MAC & CHEESE
- CAICOS MIX BEANS AND RICE

- **LIVE STATION**
 - CHOPPED TURKS BEER JERKED OR TROPICAL TAMARIND BBQ CHICKEN
 - TROPICAL TAMARIND BBQ BABY BACK RIBS
 - GRILL LEMON BUTTER MAHI MAHI
 - ROSEMARY CRUSTED BLACK ANGUS STEAK

- **RED VELVET BAMBARRA RUM CAKE**

ALL SERVED WITH CHEF NIK SIGNATURE SAUCES

**EAST HARBOUR BUFFET FOR PARTIES OF SIX (6) AND UP.
(\$55 PER PERSON)**

- **CANAPÉ STYLE STARTERS** **CHOOSE TWO**
 - CHEF'S TROPICAL CONCH SALAD SHOOTERS
 - CHUNKY CONCH CHOWDER SHOOTERS
 - HASH MAHI MAHI SPRING ROLLS

- FRESH BAKED ROLLS
- CRACKPOT KITCHEN GARDEN SALAD
- CRACKPOT KITCHEN ALMOND NUT COLE SLAW
- GRILLED SEASONAL VEGETABLES
- HERB CRUSTED CAICOS POTATO WEDGES
- SALT CAY CONCH & RICE

- **LIVE STATION**
 - LOCAL FISH FRY (WHOLE SNAPPER OR FILLETS)
OR
 - GRILLED FISH (WHOLE SNAPPER OR FILLETS)
 - IN SEASON GRILLED WHOLE LOBSTER IN LEMON BUTTER SCAMPI SAUCE OR LIVE CONCH SALAD STATION
 - SEAFOOD PASTA
 - SOUTH CAICOS CURRY CONCH
 - JERKED OR BBQ SHRIMP KABOBS

- *OPTIONAL – BIG SOUTH KEY LIME PIE OR TURKS ISLAND GUAVA DUFF CHEESE CAKE*

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**LOVE FEAST BUFFET FOR PARTIES OF SIX (6) AND UP.
(\$68 PER PERSON)**

- CANAPÉ STYLE STARTERS
 - CRACKY CONCH FRITTER LOLLIPOPS
 - INDIAN SPICED CURRY BEEF SPRING ROLLS
 - LEMON PEPPER SHARK SPRING ROLLS

- FRESH BAKED BREAD ROLLS
- CRACKPOT KITCHEN TOSSED GARDEN SALAD
- CHEF NIK'S SIGNATURE ROAST CORN
- SAUTÉED SEASONAL VEGETABLES
- NEW TURKS CHUNKY CONCH CHOWDER
- 4 CHEESE BLEND BAKED MAC & CHEESE
- HERB CRUSTED CAICOS POTATO WEDGES
- NORTH CAICOS PEAS & RICE

- LIVE STATION
 - HERB CRUSTED ROAST BLACK ANGUS BEEF
 - CHOPPED TURKS BEER JERK CHICKEN
 - GUAVA SMOKED BBQ BABY BACKS
 - GRILLED SNAPPER WITH SCAMPI BUTTER SAUCE
 - 8 HR. PIG ROAST (SUCCULENT PIG) WITH ALL THE TRIMMINGS
 - OR
 - GRILLED WHOLE SEASONAL LOBSTER

- RED VELVET BAMBARRA RUM CAKE

ALL SERVED WITH CHEF NIK'S SIGNATURE SAUCES

**SEASON'S GREETINGS BUFFET FOR PARTIES OF SIX AND UP.
(\$80 PER PERSON)**

- CANAPÉ STYLE STARTERS
 - CPK CRACKY CONCH FRITTER LOLLIPOPS
 - EAST CAICOS LEMON PEPPER SHARK SPRING ROLLS
 - INDIAN SPICED CURRY CHICKEN SPRING ROLLS

- MA MINTA JOHNNY CAKE MUFFINS
- TROPICAL BERRY TOSSED GARDEN SALAD WITH ALL THE TRIMMINGS
- GRAND TURK STYLE POTATO SALAD
- CHEF NIK'S SIGNATURE PUMPKIN SOUP
- HERB CRUSTED CANDIED YAM WEDGES
- 4 CHEESE BLEND BAKED MAC & CHEESE
- CAICOS MIXED BEANS AND RICE

- LIVE STATION
 - PINEAPPLE CHERRY GLAZED HAM
 - HERB CRUSTED BAKED TURKEY WITH ALL THE TRIMMINGS
 - ROSE MARY CRUSTED BLACK ANGUS BEEF

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- FRIED WHOLE SNAPPER OR FILLETS WITH CORN BREAD STUFFING AND GRAPE SAUCE
- 8 HR. PIG ROAST (SUCCULENT PIG) WITH ALL THE TRIMMINGS
- SPICED PUMPKIN PIE WITH WHIPPED CREAM OR CAICOS ISLANDS GUAVA DUFF CHEESE CAKE

BAR PACKAGE

*PLEASE ASK ABOUT OUR CURRENT WINE OR CHAMPAGNE SELECTIONS
PRICING BASED ON TIME AND NUMBER OF DRINKS PER PERSON*

GOLD

- TROPICAL FRUITY PUNCH
- ASSORTED JUICES (CRANBERRY, ORANGE, PINEAPPLE)
- ASSORTED SODAS
- CRACKPOT WATER
- TURKS HEAD BEER (AMBER OR LAGER)
- RED & WHITE WINE SELECTION
- BAMBARRA RUM SELECT (GOLD, SILVER, DARK, COCONUT)

PLATINUM

- ISLAND BREEZE FRUIT PUNCH
- ASSORTED JUICES (CRANBERRY, ORANGE, PINEAPPLE)
- ASSORTED SODAS
- BOTTLED WATER
- TURKS HEAD BEER, CORONA, COORS LIGHT, RED STRIPE
- GORDON'S GIN
- SMIRNOFF VODKA
- CANADIAN CLUB WHISKY
- BAMBARRA SELECTION (RESERVE, GOLD, COCONUT, DARK)
- RED & WHITE WINE SELECTIONS
- DEWAR'S WHITE 12 HR. SCOTCH

PREMIUM

- CAICOS BREEZE PUNCH
- ASSORTED JUICES (CRANBERRY, ORANGE, PINEAPPLE)
- BOTTLED FLAT AND SPARKLING WATER
- BEER SELECTION – CHOOSE FOUR (TURKS HEAD AMBER OR LAGER, COORS LIGHT, HEINEKEN, PRESIDENTE, RED STRIPE, CORONA, GUINNESS)
- TANQUERAY GIN
- ABSOLUTE VODKA
- JACK DANIELS
- BAMBARRA SELECT (RESERVE, GOLD, BLACK, COCONUT)
- RED & WHITE WINE SELECTIONS
- CHAMPAGNE SELECTION
- JOHNNY WALKER BLACK SCOTCH

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SILVER

- TROPICAL FRUIT PUNCH
- ASSORTED JUICES (CRANBERRY, ORANGE, PINEAPPLE, APPLE)
- CRACKPOT WATER
- ASSORTED SODAS
- APPLE CIDER

BOOKING INFORMATION

STAFF COUNT IS BASED ON REQUEST AND SIZE OF EVENT.

- TCI CULINARY AMBASSADOR/CELEBRITY CHEF NIK - **\$ 400 (UP TO 3 ½ HRS.)**
- CRACKPOT KITCHEN SOUS CHEF - **\$ 300 (UP TO 3 HRS.)**
- CHEF ASSISTANT - **\$ 150**
REQUIRED FOR A GROUP OF UP TO FOUR (4) OR MORE (UP TO 3 HRS.)

QUICK STAFF ESTIMATES — (NOTE THAT PRICES MAY CHANGE BASED ON TYPE OF EVENT, TIME (UP TO 3 HRS. OR MORE, VENUE, MENU ETC.

- 2 GUEST : 1 CHEF - **\$ 300**
- 3-6 GUEST : 1 CHEF, 1 SERVER - **\$ 400**
- 7-10 GUEST : 1 CHEF, 1 ASSISTANT, 1 SERVER - **\$ 550**
- 11+ GUEST : PLEASE REQUEST AN ESTIMATE

BAR TENDER - **\$ 175**
BASED ON REQUEST AND COVERS UP TO 3 HRS.

EQUIPMENT RENTAL — PLEASE LET US KNOW IF YOU REQUIRE ANY TABLES, CHAIRS, LINEN, GLASSES, TENTS ETC.

RESTAURANT LOCATION BOOKING — WE OFFER TWO OPTIONS IN RENTING OUR RESTAURANT LOCATION

- PRIVATE AIR CONDITIONED LOUNGE (ACCOMMODATES **40 PAX FOR \$ 300**)
- ENTIRE RESTAURANT LOCATION (FULL BAR, TERRACE DINNING, CHEF TABLE, PRIVATE AIR CONDITIONED LOUNGE ACCOMMODATES **100 PAX FOR \$ 1,250**)

PLEASE CONTACT US FOR WEDDINGS, SPECIALTY MENU, CAKE DESIGN, GUEST COUNT, LOCATION ETC.

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