

# Meals and Cooking Services

*Prices are valid as of June 1st<sup>th</sup>, 2022 and are subject to change.*

To get you started, we offer a welcome pack of food and beverages (complimentary for a stay seven nights or longer). It has enough food and beverages for a “happy hour”, a light dinner, and ingredients for a hearty breakfast the next morning. For a week’s stay, here’s how most of our guests get their dinners:

- Welcome basket food the first night
- Doxie cooks them two-three dinners using the “take care of me” plan
- They go to restaurants for two-three dinners (Restaurant guide on our website)
- They have carryout or leftovers the other nights or make their own dinner

Lunches are at restaurants or are leftovers. Guests usually make their own breakfasts.

Doxie offers two options for cooking: “just cook” and “take care of us”. Dinners are cooked in the late afternoon and left for you to eat at your convenience.

The “just cook” option: You plan the menu (she approves), you shop for and bring the groceries to the villa, and she cooks the agreed-upon menu. The standard price for up to six people is \$12 US for a breakfast, \$18 US for a lunch and \$25 US for a dinner. Breakfast includes two dishes that require cooking and one that does not; lunch includes an entrée and one other item; dinner includes one entrée and two other items. “Item” can be an appetizer, a first course, or a side

The “take care of us” option: She plans the menu if you don’t provide her one, supplies the groceries, and does the cooking. Standard price (up to two people): breakfast \$22 US (two dishes that require cooking and one that does not); lunch \$35 US (appetizer, main course and dessert); dinner \$55 US (appetizer; first course; single entrée, side and dessert). Cost for each additional person: breakfast \$11 US; lunch \$17.50 US; dinner \$27.50 US. Extra-person charges are halved for children ages 12 and under. Alcoholic beverages are excluded.

Prices are subject to change for: premium proteins or ingredients (seafood, premium cuts of meat, etc.); vegetarian entrées, extra entrées (such as both chicken and fish entrées for dinner); larger or smaller portions; fewer or extra courses or multiple selections within a specified course, desserts; decorations or formal place settings.

Extra fees will apply for alcoholic beverages and/or if you require her to arrive at the villa before 8:30 AM or stay past 4 PM to cook and/or serve and/or clean up.

If you ask Doxie to purchase supplies for you, her fee is 10% of the cost of the purchases (minimum fee \$20EC - about \$7.50 US) per shopping trip. Give the list to her before she leaves in the afternoon (or WhatsApp her before 9 PM), and she’ll shop for you in the morning before she comes up to the villa.

If you require her to make a trip into town and back for supplies after arriving for the day, there will be a fee of \$50EC (about \$20US) each way for her to hire a cab (she does not own a car).

# Examples of dishes Doxie has made for guests

Subject to seasonality/availability

## **Appetizers**

- ◆ Fish fingers with spicy sauce
- ◆ Chicken fingers with barbeque sauce
- ◆ Teriyaki chicken wings
- ◆ Fish cake with spicy mayonnaise
- ◆ Turmeric lentil fried (pan or air) patties
- ◆ Pocket breads stuffed with turmeric-seasoned chicken or fish or vegetables
- ◆ Breadfruit balls with spicy mayonnaise

## **Entrée (goat incurs an upcharge)**

- ◆ Turmeric fish, chicken, beef, pork or goat
- ◆ Curry fish, chicken, beef, pork or goat
- ◆ Creole fish, chicken, beef, pork or goat
- ◆ Jerk chicken, chicken, beef, pork or goat
- ◆ Pizza
- ◆ Grilled chicken & vegetable pasta (white or red sauce)
- ◆ Fried chicken or fish
- ◆ Grilled chicken with barbeque sauce
- ◆ Pan-seared fish with lemon butter (marinated in seasonings or plain)

## **Breakfast dishes**

- ◆ Bakes (“johnny cake” or fried bread)
- ◆ Bacon
- ◆ Pancakes or Waffles (plain, banana, ginger, chocolate)
- ◆ Muffins (banana, coconut, pumpkin, spice, chocolate)
- ◆ Eggs (fried, scrambled, omelet, poached)
- ◆ Cocoa tea/Hot chocolate
- ◆ Baked beans
- ◆ Fried tomatoes
- ◆ Potatoes (fried, hash browns, Potatoes O’Brien)
- ◆ Baked omelet
- ◆ Fresh local fruits
- ◆ Scones

## **First course (soup or salad)**

- ◆ Spicy garlic and hot sauce green mango or papaya salad (hot sauce optional)
- ◆ Mixed tossed salad with/without cabbage
- ◆ Christophene soup
- ◆ Green papaya soup
- ◆ Vegetable soup
- ◆ Lentil soup
- ◆ Pumpkin soup

## **Side for entrée**

- ◆ Green papaya mash
- ◆ Vegetable rice
- ◆ Plantains (boiled then seasoned)
- ◆ Sweet potato (seasoned)
- ◆ Mashed potatoes
- ◆ Mac and cheese (oven-baked)
- ◆ Steamed vegetables
- ◆ Breadfruit (boiled then seasoned)
- ◆ Rice and beans
- ◆ Red/pink beans

## **Desserts**

- ◆ Lemon pie
  - ◆ Banana pie
  - ◆ Chocolate cake
  - ◆ Coconut cake
  - ◆ Coconut-chocolate cake
  - ◆ Lemon cake
  - ◆ Banana bread
  - ◆ Chocolate-chip cookies
  - ◆ Cupcakes
  - ◆ Coconut rolls
  - ◆ Jam rolls
- (Cakes can be made with oat flour for gluten-free diets)