

Meals and Cooking Services

Prices are valid as of August 21, 2023, and are subject to change.

To get you started, there will be a “welcome pack” of food and beverages. Subject to availability, the welcome pack contains: soft and hard beverages (Coke, Sprite, beer, rum punch); some snacks (such as cheese and crackers or chips); and a dinner of salad and one roti per person.

For a week’s stay, here’s what most guests do for meals:

- The first night dinner is salad and Doxie’s roti (welcome pack).
- They dine at the villa for two or three nights by hiring Doxie on the "take care of us" plan.
- They dine at resort restaurants two or three nights.
- The other dinners are leftovers or they do their own cooking.
- Lunches are leftovers or eaten at restaurants while out on activities (or skipped).
- Breakfasts are usually made by guests, but a few guests hire Doxie to make it for them.

We provide local Green-Gold brand ground coffee and a selection of teas for your stay.

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. **Prices quoted are for cash.** If you wish to pay by Zelle (2% fee) or a credit card (5% fee), contact us. Pay us before you check out and we’ll pay her for you.

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 breakfast dishes that are cooked/baked and one that isn’t; lunch includes one entrée and one other item; dinner includes one entrée and two other items. “Item” can be an appetizer, a first course, or a side; dinner items cannot be from the same category.

The “**take care of us**” option: She plans the menu if you don’t provide one, supplies the groceries, and does the cooking. Standard price (up to two people): breakfast \$22 US (two breakfast dishes that are cooked/baked and one that isn’t); lunch \$35 US (appetizer, first course and entrée); dinner \$55 US (appetizer; first course; entrée, side and dessert). Cost for each extra person: breakfast \$11 US; lunch \$17.50 US; dinner \$27.50 US. Extra-person charges are halved for children under 13.

Beverages are excluded. 24 hours’ notice is required for any service.

Extra charges will apply for: breakfast preparation starting earlier than 8:30 AM; more courses than shown above or multiple in the same category; dishes with an extended preparation time (example: ribs); premium ingredients (examples: seafood, goat, ribs, cashews, imported produce); extra services (examples: staying late to serve/clean up, table setting, decorations); decorations/formal place settings.

If you ask Doxie to shop for you and bring it to the villa, her fee is 10% of the cost of the purchases (minimum fee \$20EC - about \$7.50 US) per shopping trip. Give her the list before she leaves in the afternoon (or WhatsApp her before 9 PM), and she’ll shop for you in the morning and bring it to the villa. If you require her to make a trip into town and back for supplies after she arrives for the day, there may be an additional fee of up to \$25 US each way for a taxi as she doesn’t own a vehicle.

EXAMPLES OF DISHES DOXIE HAS MADE FOR GUESTS

Subject to seasonality/availability

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| <p>Appetizers</p> <ul style="list-style-type: none"> ◆ Fish fingers with spicy sauce ◆ Chicken fingers with barbeque sauce ◆ Teriyaki chicken wings ◆ Fish cakes with spicy mayonnaise ◆ Turmeric lentil fried (pan or air) patties ◆ Breadfruit balls with spicy mayonnaise ◆ Pocket breads stuffed with turmeric-seasoned chicken or fish or vegetables | <p>First course (soup or salad)</p> <ul style="list-style-type: none"> ◆ Pumpkin soup ◆ Lentil soup ◆ Christophene soup ◆ Green papaya soup ◆ Vegetable soup ◆ Mixed tossed salad with/without cabbage ◆ Spicy garlic and hot sauce green mango or papaya salad (hot sauce optional) |
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| <p>Entrée (goat and lamb incur an upcharge)</p> <ul style="list-style-type: none"> ◆ Turmeric fish, chicken, beef, pork, lamb or goat ◆ Curry fish, chicken, beef, pork, lamb or goat ◆ Creole fish, chicken, beef, pork, lamb or goat ◆ Jerk chicken, beef, pork, lamb or goat ◆ Pizza ◆ Grilled chicken & vegetable pasta (white or red sauce) ◆ Pan-seared fish with lemon butter (seasoned or plain) ◆ Fried chicken or fish ◆ Grilled chicken with barbeque sauce | <p>Side for entrée</p> <ul style="list-style-type: none"> ◆ Green papaya mash ◆ Vegetable rice ◆ Plantains (boiled and seasoned) ◆ Sweet potato (seasoned) ◆ Mac and cheese (oven-baked) ◆ Steamed vegetables ◆ Breadfruit (boiled & seasoned) ◆ Rice and beans ◆ Red/pink beans |
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| <p>Desserts</p> <ul style="list-style-type: none"> ◆ Lemon pie ◆ Banana pie ◆ Chocolate cake* ◆ Coconut cake* ◆ Coconut-chocolate cake* ◆ Lemon cake* ◆ Banana bread ◆ Chocolate-chip cookies* ◆ Cupcakes ◆ Coconut rolls ◆ Jam rolls <p><i>*Can be made with oat flour to be gluten-free</i></p> | <p>Breakfast dishes</p> <ul style="list-style-type: none"> ◆ 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 |
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