



Barry and I asked ourselves the question how could Summer Heights be different from other excellent villas on Tortola. Suddenly we realized that one of our greatest strengths is the experience we have garnered over the past 25 years of **running our 72' charter yacht**. So the idea evolved to offer an affordable culinary package here at Summer Heights.

When we ourselves rent a villa in Europe, we are always interested in having some meals catered for us. Of course we would love to have more but the cost is usually prohibitive. Few couples want to worry about cooking on holiday and sometimes going out for a *'not so meaningful'* meal can be more of a chore than a highly anticipated event.

Although I am not professionally trained in haute cuisine, I have always enjoyed cooking and eating in fine restaurants. Nowadays, there are few that can match my 25 year career as a charter chef. I have been a contributor of recipes to the *'Ship to Shore'* series of cookbooks and the inspiration for the cook book *'Simple Pleasures'* based on the culinary experience aboard Endless Summer II. Some minor cordon bleu courses have helped me with new ideas for menu planning and presentation. I do like to work with tropical fruits and local vegetables that impart a Caribbean flavour in my recipes.

**Pleasures' based on the culinary experience aboard Endless Summer II. Some minor cordon bleu courses have helped me with new ideas for menu planning and presentation. I do like to work with tropical fruits and local vegetables that impart a Caribbean flavour in my recipes.**

This package has been calculated on an at-cost food basis and without consideration of my our own time. Because not everyone wants to get up early for breakfast, this meal is not included in the package. All you need for a casual "help yourself" continental style breakfast will be provided. And for those who want eggs and bacon that will be in the fridge too. Every effort will be made to ensure the meal selection complies with the food dislikes and allergies declaration that I will request from you before arrival. The menus will always vary depending on the availability of ingredients and the mood of the day. This package is not to be confused with a full chef service where time and costs can amount to several hundred dollars for just one meal. Special requests outside of my normal fare are certainly possible but may incur added food cost. House wine is included with dinner but no other beverages are included in this package. Normal clean-up and loading dishwasher is also considered part of the service.



<a href="#">Lunches.</a>	<a href="#">Dinners</a>	<a href="#">Person/week</a>
2	3	\$160
3	4	\$200
4	5	\$240

A 15% service is normally added to the package



## Some of our Menus

### Arrival Day.

This is probably your travelling day. Once you are on the island, we will endeavor to get you to Summer Heights and into the pool as quickly and smoothly as possible.

### Beach Day

Lunch at Myetts restaurant in Cane Garden Bay

\*

Vine Ripe Tomato Salad with Mediterranean Feta Crumbles

Jamaican Jerk Chicken with Papaya Mango Salsa

Key Lime Pie

### Trip to Virgin Gorda

Lunch on Virgin Gorda

\*

Crab Cake Salad with Piquant Tartare sauce

Fruit Stuffed Loin of Pork with Apricot Madeira Sauce

Walnut Bourbon Pie

### Pool Day

Spinach & Feta Cheese Quiche

Mixed Green Salad with Balsamic Vinaigrette

\*

Caribbean Cream of Pumpkin Soup

Grilled Fillet of Salmon with Sour Cream Cucumber.

Sauce. Bananas Foster with Rum sauce

### Grab the sunset

Cheeseburgers in Paradise

Coleslaw, salad & sides

\*

Happy Hour cocktails with fantastic sunset

at the view [Bananakeet Café](#)

Followed by a great dinner

(live music Friday night).

### Sail with

### Endless Summer II or Kuralu

Lunch on board the boat

\*

Calaloo Soup

Grilled New York Strip Steak with Tarragon Dijon Gravy

Lemon Pannacotta with Raspberry Coulis

### Celebration Dinner

Creole Blackened Mahi-mahi Three Bean salad

\*

Dine out at [The Dove](#) in Road Town - our favorite restaurant on Tortola

Here are some comments from the first guests to sign up for our meal plan during their stay in December 2008.

*"Hi Barry and Roz,*

*I just wanted to drop a note to you and thank you once again for the great vacation. The whole group had a blast! Both of you are such wonderful people and Dee and I are very happy that we have made new friends. Everything that you did for us on this trip was just outstanding! Summer Heights, Endless Summer, the meals, and the guidance and suggestions could not have been any better. We feel we had as full of a week as we could have possibly had, yet, we still know there is some uncharted territories to be explored at a later date. So, I hate to tell you, but you will be seeing us again sometime in the future. But until then, please, let's keep in touch and if you are ever up this way, let us know so we can return the hospitality!"*

*Matt Bray, North Carolina*

*"All the small details, cheerfulness, excellent & healthy food, Endless Summer II and the good advice on where to go....Seems like we've made new friends in the BVI!"*

*Cathy & Neal Middelburg, North Carolina*

*"Thanks for the hospitality, the food, the wonderful home you shared with us. PS the best food in the island is Roz's!"*

*Duane & Olga, Georgia.*