



Beryl's In House Cooking Options

Beryl is like family to us and has been cooking for us and our guests since the house was built. We invite you to enjoy not only Beryl's cooking but her stories about the island and local fare.

We have put together some standard meals that include all of our favorites. Choose from any of the listed meals or customize your own meals for an additional charge.

BREAKFAST (includes orange juice and homemade bread for toast)
Select one main course and one side.

Main Course

1. Choice of eggs
2. Parfaits
3. Brown Sugar French Toast
4. Waffles
5. Blueberry Muffins
6. Homemade Cinnamon Rolls (delivered from Barbie's Restaurant in Tarpum Bay).

Sides

1. Bacon
2. Ham
3. Sausage
4. Mixed Fruit Salad

LUNCH (every lunch comes with homemade cookies)

1. Tuna or chicken salad sandwiches with homemade bread and potato chips (premade and your group serves)
2. Conch chowder with homemade dinner rolls and chips. (premade and your group serves)
3. Tomato soup with grilled cheeses sandwiches and chips.
4. Grouper sandwiches (from Barbie's restaurant in Tarpum Bay) with French fries. (delivered)
5. Chef salad with grilled chicken with homemade rolls and chips. (premade and your group serves)

6. Hamburger and or hot dogs (from Barbie's restaurant in Tarpum Bay) with French fries. (delivered)
7. Conch or lobster salads with homemade dinner rolls and chips. (when available) (premade and your group serves)
8. Sloppy Joes
9. Chilled Lobster Shell Salad
10. Roasted Crusted Mustard Chicken Salad
11. Panini Sandwiches(choice of: ham and cheese w/tomatoes or turkey and cheese)

DINNER (includes a green salad and homemade rolls)

Select one main course, one side and one dessert.

Main Course

1. Chicken Enchiladas
2. Roasted Mustard Crusted Fish or Chicken
3. Chicken Picatta
4. Roasted Local Lobster (if available)
5. Vermouth Baked Chicken with Rice
6. Baked Fish
7. Homemade Pizza (Conch, Lobster (if available), pepperoni, cheese, ham)
8. Seafood platter(includes grouper and conch)
9. Grilled Lobster and Fish
10. Shrimp Tacos
11. Baked Spaghetti
12. Pork Medley
13. Chicken and Stuffing Casserole
14. Seafood platter: grouper fingers n conch
15. Fish tacos
16. Noodles n cheese for kids

Side Options (additional sides can be added for an added charge)

1. Black Beans
2. Wild Rice
3. White or Yellow Rice
4. Asparagus Bundles (wrapped with Bacon)
5. Macaroni Salad
6. Potato Salad
7. Fresh Green Salad
8. Twice Baked Potatoes
9. Baked Potatoes
10. Assorted Roasted Mixed Vegetables
11. Roasted Carrots
12. zucchini noodles for sides
13. Corn salad
14. Cucumber and tomato salad

15. Roasted zucchini
16. Slice tomatoes
17. Black bean salad
18. Corn
19. Roasted potatoes
20. Sweet potato mashed potatoes
21. Sweet potato fries
22. Broccoli salad
23. Mashed potatoes cakes
24. Green bean salad
25. Fried eggplant
26. Mushroom rice
27. Potato cakes
28. Carrot salad
29. Beets salad
- 30.

Dessert (additional desserts can be added for an added charge)

1. Pineapple and Coconut Tartlets
2. Cherries and Cream Pie
3. Blueberry Sour Crème Pie
4. Cheesecake
5. Pumpkin Delight
6. Lemon Squares
7. Key Lime Pie
8. Key Lime Cake
9. Lemonade Cake
10. Chocolate Cake
11. Banana Cupcakes with Cream Cheese or Peanut Butter Frosting
12. Blueberry Buckle with vanilla ice cream
13. Brownies
14. Cookies
15. Pizza cake
16. Chocolate poke cake
- 17.

Appetizers can be added for an additional charge including:

1. Conch fritters
2. Fish cakes
3. Crackers and cheese
4. Fresh Tomato and Feta Cheese Bruschetta
5. Fried fingers of grouper and conch
6. BBQ Chicken Wings
7. Chicken wings (hot, plain)

PRICING

***Price does not include food costs or tip.

8 People and Under:

Breakfast – \$90.00
Lunch – \$ 80.00
Dinner – \$150.00
All 3 meals -\$280.00

Over 8 People

Breakfast –\$95.00
Lunch – \$90.00
Dinner – \$175.00
All 3 meals – \$325.00

Note: customized meals can be planned for an additional charge per meal.

Contact Beryl directly prior to your arrival at berylgenelle@outlook.com. In the subject line please put “Five Palms Guest.” Beryl may ask you to bring over some of your meats, pork and chicken for cost effectiveness or lack of availability.