



# PRIVATE *Chef* SERVICE

## BRUNCH PRIVATE CHEF SERVICES

per person  
Option of 1 breakfasts combo per group

## LUNCH PRIVATE CHEF SERVICES

per person  
Choice of 1 appetizers, 1 Entree per group.  
( Includes a Fresh Organic Garden Salad)

## PRIVATE CHEF DINNER SERVICES

per person  
( includes all ingredients and service)  
Choice of 1 appetizer, 1 salad, 1 Entree, 2 Sides and 1  
dessert per group.

OUR FOODS ARE PREPARE WITH FRESH, ORGANIC,  
HOMEMADE AND ARTISANS PRODUCTS.  
WE CAN ALSO CUSTOMIZE YOUR MENU  
AROUND YOUR NEEDS. CONSULT ON VEGAN,  
GLUTEN FREE AND KETO OPTIONS.



# OUR FAVORITES



# PRIVATE *Chef* SERVICE

## BREAKFAST

CHOICE OF 1  
COMBO PER GROUP

- 1 ..... Banana bread, gallo pinto, eggs, homemade corn tortillas, fresh salsa, sweet plantains, avocado, queso fresco.
- 2 ..... Banana bread, eggs, homemade sourdough bread, breakfast potatoes, artisan bacon, sausage and ham.
- 3 ..... Banana bread, breakfast burrito with artisan sausage, breakfast potatoes, guacamole and fresh salsa.
- 4 ..... Eggs, choice of pancakes or cinnamon french toast, artisan bacon.
- 5 ..... Banana bread, choice of bagel or grilled cheese sandwich with eggs, cheddar cheese and bacon.
- 6 ..... Mix of artisan breads and pastries with homemade jelly, cream cheese and cheeses.





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*Chef*  
SERVICE

## APPETIZERS

CHOICE OF  
1 APPETIZER

### SALSA TRIO

Fresh guacamole,  
traditional salsa, and mango salsa

### TUNA TARTAR TOWER

Made fresh with a sweet soy sauce over  
guacamole, pincapple-mango salsa. Served with  
homemade plantain, yuca and malanga chips.

### TROPICAL CEVICHE

Served with plantain, yuca and malanga chips.

### GARLIC SHRIMP CROSTINI

Made with fresh herbs, cherry tomato, and basil.

### JALAPEÑO DIP

With crispy bacon and baked potatoe wedges



# PRIVATE *Chef* SERVICE

## APPETIZERS

CHOICE OF  
1 APPETIZER

Caramelized onions, mushrooms and gorgonzola sauce.

GORGONZOLA STEAK  
CROSTINI

Homemade french baguette, fresh mozzarella di buffalo,  
fresh basil,  
homemade pesto and balsamic reduction.

CAPRESE BRUSCHETTA

CHICKEN, STEAK OR SHRIMP TAQUITOS  
Choice of Chicken Steak or Shrimp Taquitos  
Served over homemade corn tortillas and chipotle cream.

OPTION OF:

Cajun shrimp, guacamole,  
mango salsa.

Mole marinated shredded chicken,  
Guacamole, fresh salsa.

Steak, refried beans, fresh salsa,  
and pickled onions.

PETIT SEAFOOD PLATTER

Combination of shrimp, octopus, mussels,  
calamari, and fish cooked on a  
citrus garlic butter sauce  
(EXTRA \$5 PP).





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## SALADS

CHOICE OF  
1 SALAD  
PER GROUP

### CAESAR

Combination of kale and romaine lettuce, traditional homemade dressing, crispybacon,garlic croutons.

### CAPRESE

Mozzarella di bufala, tomato and fresh basil, dressed in homemade pesto.

### GARDEN SALAD

Combination of organic greens, cherry tomatoes, carrots, cucumbers, almonds, strawberries, and granny apples dressed with balsamic reduction and herbed olive oil

### GREEK SALAD

Organic greens, black olives, cherry tomatoes, strawberries, red onions, cucumbers, feta cheese and homemade dressing



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DINNER  
ENTREES

CHOICE OF  
1 MAIN  
PER GROUP

SESAME CRUSTED  
OR CAJUN TUNA

With the choice of sauce: Tamarind, Honey  
Ginger Sesame or Wasabi Cream.

FRESH MAHI MAHI

With Choice of sauce: Citrus butter  
and Capers, Roasted Tomatoes Garlic and  
Herbs, Mango Salsa or Pineapple - Avocado  
Salsa.

BEEF TENDERLOIN

With choice of Salsa:  
Gorgonzola and Mushroom Sauce  
or Cacao & Coffee Sauce

BBQ PORK RIBS

Passion Fruit BBQ



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DINNER  
ENTREES

CHOICE OF  
1 MAIN  
PER GROUP

CAPRESE STUFFED  
CHICKEN BREAST  
Creamy Pesto and Roasted Tomatoes

SURF AND TURF  
Beef Tenderloin and Fresh Catch  
of Lobster (ask for availability)  
or Garlic Herbed Prawns & Seafood Rice  
(EXTRA \$8 PP)

GARLIC HERBED PRAWNS  
Herbed Citrus Butter Sauce  
(EXTRA \$8 PP)

SEAFOOD RICE  
Costa Rican Style with herbs and  
combination of shrimp, octopus, mussels,  
calamari, and fish cooked  
on a citrus garlic butter sauce.  
(EXTRA \$8 PP)







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SIDES

CHOICE OF  
2 SIDES

Garlic Potatoe Pure-  
Yuca Pure-  
Sweet Potato Pure-  
Cilantro Lime Rice-  
Coconut lazmin Rice-  
Baked Potato-  
Rosemary Baby Potatoes-  
Sautéed Vegetables-




DESSERTS

PASSION FRUIT  
CHEESECAKE

KALUA BROWNIE WITH  
VANILLA ICE CREAM

COCONUT FLAN

TRES LECHEs POUND CAKE





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LUNCH  
MAINS

ALL LUNCHESES  
INCLUDE A FRESH  
GARDEN SALAD

BACON & CHEDDAR  
BURGER

Grass feed beef,  
artisan thick cut  
bacon, sharp cheddar,  
homemade brioche bun (gluten free bun  
available). Served with smashed  
herbed potatoes.

FRENCH DIP STEAK SANDWICH

Mushrooms, gorgonzola sauce,  
caramelized onions.  
Served with smashed herbed potatoes.  
(Gluten Free bread available)

CUBAN SANDWICH

Slow roasted pork, artisan ham,  
swiss cheese, pickles, Dijon  
mustard on brioche bread.  
Served with smashed herbed potatoes.  
(Gluten Free bread available)

MAHI BURRITO

Mexican rice, grilled mahi, avocado,  
mozzarella cheese, fresh  
salsa and chipotle cream.





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LUNCH  
MAINS

ALL LUNCHESES  
INCLUDE A FRESH  
GARDEN SALAD

GRILLED MAHI TACOS

On homemade corn tortillas,  
guacamole, red cabbage, mango salsa.  
Served with Mexican rice and refried beans.

STEAK TACOS

On homemade corn tortillas,  
guacamole, refried beans, fresh salsa.  
Served with Mexican rice and refried beans.

COSTA RICAN CASADO

Herbed rice and beans, sauteed vegetables,  
sweet plantains, fresh salsa, and the option of  
Fresh Tuna or Mahi with mango salsa.  
Grilled Chicken with blackberry-rosemary sauce.  
Skirt Steak with coffee-cacao sauce

BBQ PORK RIBS

Passion Fruit BBQ, coleslaw, herbed potato puree.



# VEGAN FLAVORS





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## BREAKFAST

CHOICE OF 1  
COMBO PER GROUP

1 ..... Gallo Pinto, Fresh Salsa, Sweet Plantains, Sauteed Vegetables, Avocado, Fresh Corn Tortillas

2 ..... Spreads and Toppings for Toast: Fresh Sourdough Bread, Jalapeño & Spinach Hummus, Refried Beans Sauteed Herbed Cherry Tomatoes and Spinach, Guacamole, Salsa.

3 ..... Chia pudding, Avocado Toast with Sauteed Herbed, Cherry Tomatoes, Fresh Organic Greens

4 ..... Option of Capresse or Mushrooms and Onion Grilled Cheese, Plant Based Mozzarella, Herbed Breakfast Potatoes, Banana Pancakes





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APPETIZERS

CHOICE OF  
1 APPETIZERS  
PER GROUP

Beet Tartar

Zucchini Carpaccio

Harts of palm ceviche

Spinach - jalapeño Hummus

Trio of salsa: Guamole, Mango  
and Traditional

Bean Taquitos, Guacamole, Salsa,  
chipotle Cream

Hibiscus Tacos





# PRIVATE *Chef* SERVICE

## MAINS

CHOICE OF  
1 MAIN  
PER GROUP

KALE PESTO FETTUCCINE  
With Sugary Walnuts.

SPICED TURMERIC BROTH  
With Grilled Vegetables  
and Coconut Wild Rice.

CHIFRIJO WITH MUSHROOM CHICHARRÓN  
Cilantro Lime Rice, Herbed White Beans,  
Tempura Mushrooms, Fresh Salsa, Avocado,  
Chipotle Cream And Crispy Yucca.

SWEET POTATO  
AND BLACK BEAN ENCHILADAS.

LENTIL AND QUINOA MEATBALLS  
With a Roasted Pepper Sauce Over Polenta.

COCONUT CHICK PEA CURRY  
With Mango and Jasmin Rice.

VEGAN MUSHROOM STROGANOFF  
Over Potato Pure.

GARDEN BOWL  
Cilantro Lime Rice, Herbed White Beans,  
Organic Greens, Sauteed Vegetables, Grilled  
Corn, Sweet Plantains, Avocado.





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DESSERTS

FEATURE VEGAN CAKE

MIXED BERRY CREPE  
With Cashew Cream

FEATURE VEGAN ICE CREAM  
With House Made Pairing Toppings

MANGO MOUSSE  
With Almonds and Orange Zest





# COSTA RICAN FLAVORS





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**APPETIZERS**

CHOICE OF  
1 APPETIZER  
PER GROUP

BEEF YUCCA CROQUETTES  
with Avocado Cream

CRISPY CHICKEN TAQUITOS  
with Chipotle Cream

MAHI CEVICHE  
with Homemade Chips

CAJÚN TUNA TOSTADAS  
with Mango Salsa

PATACONES  
with Shredded Beef, Guacamole,  
Fresh Salsa and Mango Salsa

Petit Steak Tacos

CRISPY CORN EMPANADAS  
Choice Of:  
Chicken • Beef • Cheese



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**MAINS**

CHOICE OF  
1 MAIN  
PER GROUP

SESAME  
CRUSTED TUNA  
with Tamarind Sauce.

PLANTAIN CRUSTED MAHI MAHI  
with a Citrus Passion Fruit Sauce.

FRESH MAHI  
With Coconut- Pineapple  
Curry Sauce.

Oven Roasted Whole Snapper.

BEEF TENDERLOIN  
with Coffee and Cacao Sauce.

PORK BELLY CHICHARRON  
with a Sweet Watermelon Reduction.

PALMITO CHEESE AND SPINACH  
STUFFED CHICKEN BREAST  
with a Roasted Pepper Cream Sauce.





# HAVE ANY *Question?*

## HOW MUCH TIME AHEAD DO WE NEED TO GIVE OUR MENU CHOICES?

We require you to let us know your menu choices three days prior to your service.

We use specific ingredients, which are delivered fresh to us upon request and having this period of time lets us assure the best quality for you.

## CAN WE ORDER FROM THE DIFFERENT MENU?

Yes, while it is the same option for the whole party with exception of a particular food restriction, then we can always accommodate any special needs.

## CAN WE ORDER DIFFERENT ITEMS FROM SAME MENU FOR 3 COURSES?

We ask to do same option of dishes for the group to assure the best service, although we can be flexible depending on our guest needs.

## CAN YOU PREPARE SOMETHING DIFFERENT FROM YOUR MENU IF WE REQUEST?

We are always happy to accommodate any special requests if we have the ingredients and our if in our capacity.





# HAVE ANY *Question?*

## HOW MUCH TIME DO YOU NEED TO PREPARE?

We usually need one hour before service although for groups of 10 or more we like to be on site about an hour and a half before.

## HOW DO WE PAY?

You can pay with PayPal or with cash.

## WHEN DO YOU PAY?

We ask for 25% when you do the reservation and the rest after your service.

## WHAT ARE YOUR CANCELLATION POLICIES?

For one service you can cancel one day before and we'll reimburse your deposit.  
For more than one service we need a week prior service as we plan ahead accordingly our reservations.

