



2022-GUANACASTE CHEF 4U

CATERING AND PRIVATE CHEF SERVICES

GRILL PACK DINNER MENUS

+ \$40 catering fee

This option gives you the satisfaction of grilling or baking a great dinner for your guests, without all the preparation! Your BBQ Grill Pack will be delivered to your residence by 5pm the day of.

Your cold side dishes are delivered ready-to-eat; Meat/Fish is delivered pre-marinated with grilling instructions and your hot side dishes are delivered pre-cooked with heating instructions.

SALADS/STARTERS (select one)

Crispy romaine lettuce Caesar salad with parmesan cheese, herb croutons and Caesar dressing
Grilled chicken salad with pepper, red onions, tomato, goat cheese, croutons and vinaigrette
Grilled pineapple & arugula salad, tomato comfit, kalamata olive crostini & herb vinaigrette
Fresh tomato, buffalo mozzarella salad with basil pesto and balsamic reduction
French Niçoise Salad with tuna, tomato, egg, haricot vert, potato, French herbs dressing
Sautéed fresh hearts of palm, mango and avocado salad served with a delicious basil vinaigrette
Seabass and Octopus ceviche served with green plantain chips

MEAT/ FISH* (select one)

Kids under 10' will benefit of 50% of the original cost, portion size are smaller for kids.

\$45 ++ per person - Black Angus choice beef burger
\$49 ++ per person - Grilled herb chicken and chipotle mushroom potato foil
\$49 ++ per person - Grilled Hawaiian Barbecue chicken in foil
\$49 ++ per person - Mahi-mahi filet
\$49 ++ per person - Yellowfin tuna steak
\$49 ++ per person - Red snapper in foil, Mediterranean style
\$55 ++ per person - Jumbo prawns' skewer (6 prawns)
\$55 ++ per person - Beef tenderloin
\$55 ++ per person - Steak & jumbo prawns' skewer
\$59 ++ per person - Black Angus Choice rib eye steak
\$59 ++ per person - Black Angus Choice New-York steak

***Marinated Fresh Vegetable Skewers and chimichurri are included with all options.**

SIDES (select one)

Foil-wrapped baked potatoes with the works with choice toppings
Mango, ginger & cilantro rice
Heart of palm "al gratin" with local smoked cheese
Basil mashed potatoes with parmesan cheese
Garlic bread

DESSERTS (select one)

Chocolate & passion fruit cheesecake
Tropical fruit tart with lemon cream
Tres leches cake scented with lemon grass and spicy rum
Individual red velvet cake
Caramelized pineapple tart Tatin with passion fruit coulis

Reservations must be made at least 24 hours in advance; a 12-hour cancellation policy applies.

13% sales tax • 15% delivery charge • not included