

GUANACASTE CHEF 4U

CATERING AND PRIVATE CHEF SERVICES



2022 CHEF4U - LUNCH MENU

+ \$50 catering fee

“PLAYA DEL COCO”

3 course plated lunch, \$42/pax + tax

CLASSIC CAESAR SALAD

Crispy romaine lettuce leaves, garlic and herb croutons, creamy Caesar dressing, parmesan cheese

FRESH CATCH OF THE DAY BURGER

Fresh fish filet, lettuce, avocado, tomato, onions, tartar sauce

TRES LECHE CAKE

“PLAYA HERMOSA”

3 course plated lunch, \$42/pax + tax

MANGO COBB SALAD WITH GRILLED HERBS CHICKEN

Mixed greens, tomato, mango, avocado, corn, blue cheese, croutons and grilled herbs chicken

GUANACASTE CHICKEN OR FISH FAJITAS

Served with guacamole, Pico de Gallo, flour tortillas

VANILLA BEAN CHEESECAKE

With mango compote

“PLAYA OCOTAL”

3 course plated lunch, \$49/pax + tax

CITRUS GRILLED MAHI-MAHI SALAD

Mixed greens, avocado, orange segment, grilled chicken, tomato cherry and dressing

TOMATO GAZPACHO WITH CROSTINI AL PESTO

Chilled tomato soup served with garlic crostini al pesto and avocado

WAGYU BEEF BURGER

Lettuce, tomato, red onion, pickles, ketchup

CHOCOLAT CREAM POT

“PLAYA PANAMA”

3 course plated lunch, \$55/pax + tax

MEDITERRANEAN SALAD WITH CATCH OF THE DAY

3 oz. Catch of the day, mixed greens, baby potatoes, tomato, French beans, egg, grilled vegetables, kalamata olives, herbs vinaigrette

PERUVIAN STYLE SEA BASS CEVICHE

Freshly court sea bass marinated with citrus juice, seasoned with red onions, garlic, aji pepper, Corn, cilantro and celery, worm sweet potato

TIPICAL FISH CASADO

Cilantro & Corn rice, black beans, sweet plantain, smoked cheese, creole salad and herbs chimichurri

CRÈME CARAMEL

Reservations must be made at least 48 hours in advance; a 24-hour cancellation policy applies.

We are pleased to accommodate any special requests or dietary needs.

13% sales tax • 15% service charge not included