



2022-GUANACASTE CHEF 4U

CATERING AND PRIVATE CHEF SERVICES

PRIVATE DINNER MENUS

From January 1st, 2022

To enhance your evening, you may add a one-hour cocktail reception prior to any Private Dinner, for \$30 per person. Enjoy Mojitos and Margaritas, assorted home-made hors-d'oeuvres such as Goat cheese and truffle terrine, Mini Tuna tartar, empanadas and much more.

“FAMILY STYLE” dinner

+\$50 catering fee* (*Catering fee is charge only once)

Enjoy a Chef cooking in your Villa, making platters of food to pass around, for a more casual dinner, just like home. Kids under 10' will benefit of 50% of the original cost, serving smaller portions.

Salads (select one)

- Sautéed fresh hearts of palm, mango and avocado salad served with a delicious basil vinaigrette
- Crispy romaine lettuce Caesar salad with parmesan cheese, herb croutons and Caesar dressing
- Grilled pineapple and organic arugula salad, tomato comfit, kalamata olive crostini and herb vinaigrette
- Fresh tomato, buffalo mozzarella salad with basil pesto and balsamic reduction
- Nicoise Salad with tuna, tomato, egg, haricot vert, potato, French herbs dressing

Appetizers (select one)

- Chilled spicy tomato gazpacho with cilantro oil, avocado and garlic crostini
- Home-made Tortilla chips with fresh guacamole, pico de gallo and roasted tomato dip
- Home-made hummus with crispy pita bread with olive tapenade
- Goat Cheese, prosciutto, confit red onion and pear bruschetta
- Gulf of Papagayo sea bass ceviche with avocado & corn, served with green plantain chips

Entrees (select one)

- \$68 ++ per person Chicken enchiladas with roasted tomato and tomatillo sauce
- \$69 ++ per person Lemon, garlic & thyme marinated roasted chicken breast with honey
- \$69 ++ per person Costa Rican chicken fajitas, corn and flour tortilla, guacamole & Pico de Gallo
- \$72 ++ per person Grilled mahi-mahi with herbs chimichurri
- \$72 ++ per person Grilled tuna steak with mango chimichurri
- \$72 ++ per person Braised baby back ribs with bbq sauce and roasted corn
- \$74 ++ per person 10 oz. Grilled Rib-eye steak
- \$74 ++ per person 10 oz. Grilled New-York steak

Sides (select two)

- Mango, ginger & cilantro rice
- Home-made vegetable ratatouille
- Basil mashed potatoes with parmesan cheese
- Heart of palm “al gratin” with local smoked cheese
- Baked plantains
- Seasonal vegetables

Reservations must be made at least 72 hours in advance; a 24-hour cancellation policy applies.
13% sales tax • 15% service charge • not included



Dessert (select one)

Tropical fruit tart with lemon cream
Tres leches cake scented with lemon grass and spicy rum
Poro-Poro Banana Foster with vanilla ice cream
Chocolate & passion fruit cheesecake
Caramelized pineapple tart Tatin with passion fruit coulis
Lava flow Chocolate cake with Vanilla ice cream

“POAS” dinner

3 course plated dinner

US\$69 + tax

\$50 catering fee* (*Catering fee is charge only once)

PURA VIDA SALAD

Assorted lettuces, sautéed heart of palm, glazed sherry tomato, smoked “Tico” cheese, grilled plantain, grilled avocado, and cilantro vinaigrette

ROASTED CHICKEN BREAST

Served with potato gratin, glazed carrot, French bean & porcini mushroom sauce

PASSION FRUIT CRÈME BRULE

Crispy tuile

“RINCON DE LA VIEJA” dinner

3 course plated dinner

US\$69 + tax

\$50 catering fee* (*Catering fee is charge only once)

MUSHROOM, BEEF AND GOAT CHEESE EMPANADAS

Served with arugula, truffle oil, tomatillo, and chipotle vinaigrette

RED SNAPPER A LA “TALLA”

Red snapper filet marinated with cilantro, tomato and lime juice, wrapped in a banana leave, then baked
Served with ginger mango rice and vegetable “picadillo” style

CARAMELIZED PINEAPPLE TART “TATIN”

Served with a vanilla ice cream and passion fruit coulis

“ARENAL” dinner

3 course plated dinner

US\$72 + tax

\$50 catering fee* (*Catering fee is charge only once)

ASPARAGUS, PORCINI MUSHROOM & GOAT CHEESE TART

Served with an organic mixed lettuces and French vinaigrette

GRILLED BEEF TENDERLOIN, CABERNET SAUVIGNON SAUCE

Wild mushroom risotto with asparagus, parmesan cheese and truffle oil

CHOCOLATE LAVA FLOW

Served with a vanilla ice cream and passion fruit coulis

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PRIVATE CHEF SERVICES

“MIRAVALLS” dinner

4 course plated dinner

US\$80 + tax

\$50 catering fee* (*Catering fee is charge only once)

CARAMELIZED PEAR SALAD

Roasted tomato, arugula, pear, crispy bacon, goat cheese crostini, French vinaigrette

AHI TUNA TARTAR WITH WAKAME SEAWEED, MANGO & AVOCADO

Served on a cucumber carpaccio with truffle oil, arugula and crispy home-made potato gaufrette

SEARED FILET OF SEABASS

Served with grilled vegetable, basil mash potato and saffron sauce

TROPICAL LEMON TART

With red fruit and Italian meringue

“GULF OF PAPAGAYO” dinner

4 course plated dinner

US\$86 + tax

\$50 catering fee* (*Catering fee is charge only once)

JUMBO PRAWN SALAD WITH ORGANIC HEART OF PALM, MOJITO VINAIGRETTE

Comfit cherry tomatoes, hearts of palm, mango, mixed lettuces, mojito vinaigrette

PAN-SEARED SCALLOPS WITH SAFFRON LEEK & ASPARAGUS RISOTTO

Baby tomato and kalamata olive crostini

GRILLED FILET OF GROUPER

Served with Mediterranean grilled vegetable & tagliatelle pasta with basil pesto

MANGO & LIME PANNACOTTA

Served with mango chutney & coconut crème anglaise

“TURRIALBA” dinner

4 course plated dinner

US\$86 + tax

\$50 catering fee*(*Catering fee is charge only once)

ORGANIC GREEN SALAD WITH WHITE ASPARAGUS

Orange & grapefruit segment, hearts of palm, and garden-herb Vinaigrette

HOME-MADE LOBSTER RAVIOLI

Spinach, lobster, tomato, basil, white truffle parmesan sauce

SLOWLY BRAISED BLACK ANGUS SHORT RIB

Garlic mash potato, asparagus, and red wine sauce

SOURSOP CHEESECAKE

With Pineapple chips and passion fruit coulis

Reservations must be made at least 72 hours in advance; a 24-hour cancellation policy applies.

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“TENORIO” dinner

4 course plated dinner

US\$92 + tax

\$50 catering fee* (*Catering fee is charge only once)

GRILLED OCTOPUS CEVICHE WITH CAPERS

Served with avocado and passion fruit

GRATINATED “COQUILLE SAINT JACQUE”

White wine, shallots, leek, pejobaye fruit, velouté and parmesan cheese

SURF & TURF BEEF WELLINGTON

Beef Wellington and grill lobster tail served with truffle mash, haricot vert and chimichurri

CREPE SUZETTE

Served with Grand Marnier orange sauce and vanilla ice cream

“A LA CARTE PRIVATE DINNER”

A la carte private dinner by Chef4U gives you the opportunity to make your own menu choice, from 3 or 4 course dinner. We kindly ask you to choose the same salad, appetizer, main dish, and dessert for everyone

3 course plated dinner US\$72 + tax + \$50 catering fee* (*Catering fee is charge only once)

4 course plated dinner US\$88 + tax + \$50 catering fee* (*Catering fee is charge only once)

SALADS, please choose one

PURA VIDA SALAD

Assorted lettuces, sautéed heart of palm, glazed sherry tomato, smoked “Tico” cheese, grilled plantain, grilled avocado, and cilantro vinaigrette

CARAMELIZED PEAR SALAD

Roasted tomato, arugula, pear, crispy bacon, goat cheese crostini, French vinaigrette

JUMBO PRAWN SALAD WITH ORGANIC HEART OF PALM, MOJITO VINAIGRETTE

Comfit cherry tomatoes, hearts of palm, mango, mixed lettuces, mojito vinaigrette

ORGANIC GREEN SALAD WITH FRESH ASPARAGUS

Orange segment, hearts of palm, and garden-herb vinaigrette

APPETIZERS, please choose one

MUSHROOM, BEEF AND GOAT CHEESE EMPANADAS

Served with arugula, truffle, tomatillo, and chipotle vinaigrette

AHI TUNA TARTAR WITH WAKAME SEAWEED, MANGO & AVOCADO

Served on a cucumber carpaccio with truffle oil, arugula, and crispy home-made potato gaufrette

HOME-MADE LOBSTER RAVIOLI

Spinach, lobster, tomato, basil, white truffle parmesan sauce

GRATINATED “COQUILLE SAINT JACQUE”

White wine, shallots, leek, pejobaye fruit, velouté and parmesan cheese

Reservations must be made at least 72 hours in advance; a 24-hour cancellation policy applies.

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MAIN COURSE, please choose one

GRILLED BEEF TENDERLOIN, CABERNET SAUVIGNON SAUCE

Wild mushroom risotto with asparagus, parmesan cheese and truffle oil

SEARED FILET OF SEABASS

Served with grilled vegetable, basil mash potato and saffron sauce

ROASTED CHICKEN BREAST

Served with potato gratin, glazed carrot, French bean & porcini mushroom sauce

SURF & TURF BEEF WELLINGTON

Beef Wellington and grill lobster tail served with truffle mash, haricot vert and chimichurri

DESSERT, please choose one

CARAMELIZED PINEAPPLE TART "TATIN"

Served with a vanilla ice cream and passion fruit coulis

CHOCOLATE LAVA FLOW

Served with a vanilla ice cream and passion fruit coulis

MANGO & LIME PANNACOTTA

Served with mango chutney & coconut crème anglaise

CREPE SUZETTE

Served with Grand Marnier orange sauce and vanilla ice cream

CHILD MENU PRIVATE DINNER

(For kid under 12'only)

US\$30 + tax

APPETIZER (Choose One)

Ham, cheese, and tomato skewer

Crispy vegetables with ranch dressing

Tortilla chicken soup

Pig in a blanket skewer

MAIN COURSE (Choose One)

Cheese & tomato pizza

Chicken fingers and oven fries

Penne pasta with butter and parmesan

Mac & Cheese pasta

Chicken quesadillas with guacamole & pico de gallo

Fish tacos with cheese, served with guacamole

4 oz. Beef tenderloin with broccoli

DESSERT (Choose One)

Banana split

Brownie Sunday

Chocolate lava flow with vanilla ice cream

Tres leche cake

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