

ISLA CHEF

Catering and Private Chef Services

We are a company that provides Private chef services for all occasions. We specialize in creating wonderful memories during your stay in Isla Mujeres. Our goal is to provide the best national and international cuisine made with fresh and diverse local ingredients . While you enjoy a relaxing vacation with family and friends, we will provide tantalizing cuisine and service.

We offer the following services :

- **Private Chef Service**
Our chefs are well trained on a great variety of dishes according to your needs.
- **Cooking Classes**
You can have fun learning how to cook mexican and international cuisine
- **Pre-stock Service**
We buy the groceries you requires **before and during your vacations**
- **Traditional Culinary Experience**
We offer you the chance to try some of the most particular experience prepared and served like tradition said (argentinian asado ; mexican taquiza)
- **Catering**
Weddings, cocktail parties, birthdays, special events.

CHEF SERVICE	NO. PAX	PRICE
BREAKFAST	1-4	\$90
	5-8	\$110
	9-12	\$140
LUNCH	1-4	\$120
	5-8	\$150
	9-12	\$170
DINNER	1-4	\$140
	5-8	\$170
	9-12	\$190
FULL DAY	1-4	\$280
	5-8	\$320
	9-12	\$370

BARTENDER		\$30 X HOUR
EXTRA PAX		\$10
COOKING CLASS	4 APPETIZERS	\$65 X PAX
	3 COURSES	\$85 X PAX

TRADITIONAL EXPERIENCE	ARGENTINIAN ASADO	\$70 X PAX
	MEXICAN TAQUIZA	\$50 X PAX

Ask about our catering services. We can provide different menus for each event.

Notes About our Services

- All our prices are in U.S. dollars.
- The price for the cooking classes is per person and the ingredients are included.
- For the pre-stock service we charge \$35 \$ per hour plus 20% of the value of the groceries.
- The price in high season increase \$20 \$ per service (December 15th to February 15th) and Easter week. Consult for December 31th.
- For booking we require 50% of the service in advance.
- If the service is cancelled within 72 hours, we charge 50% of the service.
- The dinner service includes waiter service and the ingredients are not included.
- The Traditional Experience service includes the ingredients, drinks and the waiter service.
- The bartender service not includes the ingredients.

Menu

Starters :

- **Chef salad:** mix of green leaves, croutons, parmesan, tomato, avocado and special dressing
- **Greek salad:** green leaves, black olives, tomato, feta cheese, croutons zatziqui dressing
- **Avocado toast:** crispy, seasoning avocado, sauted shrimps and red onion
- **Bruschetas:** focaccia bread toast, roasted eggplant, oaxaca cheese served with green leaves
- **Red tuna sashimi:** red tuna served with soy sauce, lime, green onions, capers, sesame seeds and toast
- **Salmon tartare:** served with toast and green leaves
- **Fresh salad:** green apple, celery, nuts, jicama, (Choice of sauteéd scallops. chicken or shrimp)
- **Gravlax tostada:** crispy corn tortilla, avocado, Gravlax salmon.
- **Fresh fish and tuna carpaccio:** served with focaccia toast.
- **Mexican nachos:** crispy corn tortilla, black beans, cheese, avocado, grilled chicken.
- **Gratinated mussels:** with parmesan cheese served with green leaves.

Main courses:

- **Catch of the day:** fresh fish with chile guajillo served lemon butter sauce and sauteéd potatoes and spinach.
- **Chicken breast bacon:** stuffed chicken breast with mushroom and bacon served with sauteéd vegetables and green onion creamy sauce.
- **Rib eye red wine:** U.S.D.A. prime rib-eye served with thousand layers potatoes and red wine sauce.
- **Shrimp skewers:** served with roasted tomatoes and asparagus.
- **Lamb chops:** served with pears chutney and mushroom risotto.
- **Cochinita pibil sorrentinos:** sorrentinos filled with marinated pork in achiote served with Mexican sauce.
- **Pork collar joint:** served with mashed sweet potatoes and grill zucchini.
- **Mix ceviche:** fish and shrimp
- **Fresh fish and herbs butter:** fresh fish filet served with herbs butter and sauted vegetables
- **Shrimp and tomato:** sauted shrimp with garlic and white wine served tomato, mozzarella cheese and basil
- **Pork, mustard and sweet potatoes:** pork served with mustard sauce and mash sweet potatoes

Desserts:

- **Chocolate mousse and fresh orange.**
- **Tiramisu.**
- **Mango and mint sorbet .**
- **Flan with dulce de leche.**
- **Your choice icecream: chocolate dulce de leche, banana split, vainilla, strawberrie, vainilla, mango, mint and chocolate**
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Choose from our menu 1, 2 , 3 or 4 steps.

Breakfast

- **Mexican:** huevos rancheros(fried eggs with corn tortilla, red sauce and bacon)
coffe, tea, milk, orange juice.
- **American:** cheese omelete , served with italian sausege
coffe, tea, milk, orange juice
- **Continental:** toast, butter, jelly, dulce de leche, fresh fruit and yogurt
coffe, tea, milk, orange juice
- **European:** french toast served with green apple, croissant, butter, jelly, dulce de leche
coffe, tea, milk, orange juice

- KIDS: banana pancakes, hotcakes, cereal.

Hors d'oeuvre Cocktail Party

- Cocktail service with 7 different variety appetizers.

Traditional experience:

- **Argentinian asado includes:** varieties of cheese and cold meat like appetizers during the food preparation, argentinian empanadas, the argentinian asado (diferents cuts of meat make on the grill) all served with diferents side dishes and pair with a great selection of argentinian wine and a final dessert. The experiece could take about 2:30 hs
- **Mexican taquiza includes:** welcome cocktail, ceviche and tostadas as entree, diferents fills to make your tacos, such as alambre (beef cook with chile poblano, bacon, onion) cochinita pibil (traditional yucatan meal made of marinated pork in achiote cook several hours underground) relleno negro (chiken cooked with recado negro a yucatan typical condiment), drinks and dessert. The experience could take about 2:30hs

Kids menu:

- **Fish and chips.**
- **Chicken finger.**
- **Breaded pumpkins with mash potatoes.**
- **Pasta bolognesa.**

Ask for any special menu, vegan, vegetarian, celiac etc.

Contact

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