

Let Me Cook for you!

Private Chef Service – Catering Parties


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www.facebook.com/letmecook4you/

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 = Gluten free

 = Vegetarian (eating eggs and dairy)

 = Vegan

SALADS

TROPICAL CAPRICE

Tomato, fresh mozzarella, basil, avocado, red onion, mango, strawberries, heart of palm, balsamic vinegar and EVOO



JUMBO SHRIMP

Jumbo shrimp, fresh greens, heart of palm, roasted cherry tomato, mango, fruity vinaigrette



LULU'S SALAD

Red lettuce, strawberries, blue cheese, candied almonds, balsamic vinaigrette, Malbec wine reduction



CAESAR

Romaine leaves, Caesar dressing (no anchovies), 24-month aged Parmesan cheese, brioche croutons



ORGANICA

Mixed Fresh greens, cherry tomatoes, orange segments, sweet plantain, heart of palm, vinaigrette



NEW WORLD

Arugula, lettuce, mango, heart of palm, feta cheese, nuts, citrus vinaigrette



APPETIZERS

SHRIMP COCKTAIL

Sous-vide jumbo shrimp, chef's unique cocktail sauce, capers.

TRUE CEVICHE

Local catch, mandarin lemon, ginger, celery, red onion, yellow chili, corn, cilantro, avocado, root-vegetables chips



RAW TUNA TIRADITO

Thinly sliced fresh tuna, soy sauce, passionfruit juice, sesame oil, red onion, yellow chili

TUNA TARTARE

Diced raw tuna, capers, red onion, pickled dills, lemon juice, organic truffle oil, avocado and green leaves.



HAWAIIAN TUNA POKE

Cubed raw tuna, soy sauce, sesame oil, chives, macadamia, mango, avocado, green leaves and herbs.

OCTOPUS "ABUELA STYLE"

Local octopus, EVOO, Spanish chorizo, new potatoes, hummus, green leaves and pimentón.



THAI CHICKEN SKEWERS

Free-range Breast marinated in coconut milk, with pineapple, fresh dill, peanut butter pineapple sauce.



PORK SKEWERS

Pork tenderloin skewers chili rubbed with a mango salsa.



STUFFED BABY PORTOBELLO

Baked caps filled with spinach, feta cheese, and served with a wine reduction.



CHIPS & SALSAS

Guacamole, Pico de Gallo salsa, Ground Black beans, homemade pickled jalapeños, premium chips.



MAIN COURSE

{every main is served with seasonal sides unless specified. Ask us what's available}

GRILLED JUMBO PRAWNS

Served with apple curry rice, baby green beans and peanut cilantro sauce.



SESAME SEARED TUNA

Local fresh tuna steak, garlic-ginger marinade, Asian pineapple sauce.



DORADO TICO

Chili rubbed Mahi Mahi filet, mango salsa, mango coulis.



HERB CRUSTED SEA BASS

Local fresh filet topped with Dijon mustard and fresh herbs, with a balsamic glaze.

SURF & TURF

Grass-fed beef tenderloin, jumbo shrimp, Argentinian chimichurri and Malbec reduction.



COFFEE RUBBED BEEF TENDERLOIN

Our award-winning signature dish: grass-fed beef, coffee coriander rub, Malbec reduction.



ARGENTINIAN MIXED GRILL

Beef tenderloin, Mahi Mahi, Shrimp, Argentinian chimichurri sauce.



BLACKENED PORK TENDERLOIN

Home-mixed rub, butter, blue cheese sauce, garlic whipped mashed potatoes.



CAPRICE CHICKEN

Free-range breast filled with dried tomatoes, mozzarella and fresh basil pesto



HOMEMADE RAVIOLI

Ricotta filled fresh pasta, tomato coulis, aged parmesan cheese and garlic bread



TAGLIATELLE AL PESTO

Heart of palm, zucchini, green beans, roasted cherry tomato, fresh basil pesto



DESSERT

LOVE CHOCOLATE

Cocoa sponge, 70% chocolate ice cream, cocoa nibs, whipped cream, strawberries.



LOVE COCO

Coconut sponge, coconut ice cream, grated coconut, whipped cream, pineapple cubes.



SPICED CRÈME BRÛLÉE

7 spices-infused cream, roasted pineapple skewer.



MANGO FLAMBÉ

With rum, orange cake, ice cream, orange candy.



BANANA FLAMBÉ

Local bananas, rum, orange cake, ice cream, orange candy.



FROZEN TIRAMISU

Chocolate sponge, coffee ice cream, vanilla ice cream, crunchy chocolate, creme anglaise.



CHOCOLATE VOLCANO CAKE

Chocolate and coffee center, vanilla ice cream, crushed meringue, strawberries.



SWEET LEMON

Lemon-shaped dessert with almond sponge, coconut ice cream, sweet lemon core, white chocolate crust.



FROZEN COCOA BEAN

Giant cocoa bean-shaped dessert with 70% chocolate ice cream, a passion fruit liquid-core, pure chocolate crust.



BANANA & DULCE DE LECHE CREAM PIE

Served with fresh whipped cream, chocolate sauce and grated coconut



BROWNIE

Made of local chocolate, ice cream, fresh berries, mint candy.



COCONUT FLAN

Whipped cream, dulce de leche sauce, papaya, grated coconut.



TROPICAL FRUIT PLATTER

Local, seasonal and exotic fruits, crushed meringue, tropical sorbet.

