



Private chef

## CHEF FOR YOUR VACATION

### DAY 1

#### Breakfast

**Chilaquiles** - Tortilla chips in tomato sauce with fried eggs

#### Lunch snack

Mexican fish ceviche with guacamole and chips

#### Dinner

**Appetizer** - Tortilla soup

**Main course** - Variety of tacos with beef, chicken and vegetarian

**Dessert** - Mexican flan



### DAY 2

#### Breakfast

**American breakfast**  
Scrambled eggs with bacon, sausage and home fries.

#### Lunch snack

Burgers and fries

#### Dinner

**Appetizer** - Cesar salad

**Main course** - Blackened chicken with creamed spinach and home fries

**Dessert** - Passionfruit cheesecake



### DAY 3

#### Breakfast

**Mexican breakfast**  
Scrambled eggs with quesadillas, salsa and guacamole

#### Lunch snack

Shrimps cocktail

#### Dinner

**Appetizer** - Mexican garden salad

**Main course** - Mexican arrachera with salsa verde and corn pure

**Dessert** - Churros



BREAKFAST ARE SERVED WITH FRESH FRUITS, COFFEE AND JUICE.

## DAY 4

### Breakfast

**French quiche**  
with green salad

### Lunch snack

**Tostadas** - with fresh tuna

### Dinner

**Appetizer** - Beef Carpaccio

**Main course** - Lasagna

**Dessert** - Chocolate  
chip sandiwch

## DAY 5

### Breakfast

**Shakshuka** - eggs poached in  
tomato and pepper stew

### Lunch snack

Fried chicken breast with mash potato

### Dinner

**Appetizer** - Mediterranean dips  
with pita bread

**Main course** - Chicken and  
beef cous cous

**Dessert** - Malabi - milk custard with  
berries and coconut

## DAY 6

### Breakfast

**Chicken enchiladas**  
tortilla filled with chicken in  
green tomato sauce

### Lunch snack

Baguettes with ham&cheese

### Dinner

**Appetizer** - Miso soup

**Main course** - pineapple filled  
with rice and tropical curry

**Dessert** - creme brulee

## PRICES

6 - 10 people = 120 usd PER PERSON PER DAY

11 - 30 people = 95 usd PER PERSON PER DAY