

A L A C A R T E
P E R S O N A L C H E F M E N U

Our personal Chef, can prepare you homemade authentic Mayan/Mexican food from recipes that have been passed down from generation to generation. All menus must be planned with at least 24 hour notice. The Chef will need money for a taxi to the grocery store to purchase all of the items along with their preparation rates below and the grocery receipt. (It is more economical for you to plan your whole week of menus in advance - therefore you will only pay for the taxi once.) The Chef will shop, put away all of the groceries, prepare, serve & clean up.

BOOKING & PAYMENTS: 25% of the chef fees as a deposit is required to book dates in advance. The remainder 75% chef fee and the taxis fees are due on the first day of service. Groceries are due the last day of service. Gratuity is not included in the price. Please pay the chef in cash (US or Pesos).

Breakfast is served between 8:30-9:00 am. Exceptions can be made.

Dinner is served between 6:00-6:30 pm. Exceptions can be made.

** If you order more than five meals, there are discounts given. \$10 off each breakfast and \$20 off each dinner.*

PREPARATION PRICING

Breakfast

2-4 People \$40 USD

5-7 People \$50 USD

8-12 People \$60 USD

13-15 People \$70 USD

Dinner

2-4 People \$75 USD

5-7 People \$100 USD

8-12 People \$125 USD

13-15 People \$150 USD

TAXI Rate: \$35 USD (Charged if there is a need to shop in Playa Del Carmen)

BREAKFAST MENU

Menu 1

Tropical seasonal fruit with yogurt

Eggs with cheese

Mexican salsa

Refried beans

Toast, butter, marmalade

Fresh orange juice

Coffee, Milk or Tea

Menu 2

Tropical seasonal fruit with yogurt & granola

French Toast

Apple Juice

Coffee, Milk or Tea

Menu 3

Tropical seasonal fruit with yogurt

Cheese & Ham Omelet

Toast, butter, marmalade

Pineapple juice

Coffee, Milk or Tea

Menu 4

Tropical seasonal fruit with yogurt

Mexican eggs (scrambled with tomato, onion & green pepper)

Beans & Tortilla

Toast, butter, marmalade

Watermelon juice

Coffee, Milk or Tea

Menu 5

Tropical seasonal fruit with yogurt

Chicken chilaquiles in red sauce

Toast, butter, marmalade

Watermelon juice

Coffee, Milk or Tea

Menu 6

Tropical seasonal fruit with yogurt
Breakfast burrito with ham & cheese
Mexican sauce
Fresh melon juice
Coffee, Milk or Tea

DINNER MENU

Menu 1

Cream of potato soup/ green salad
Fajitas (chicken or beef)
Mexican rice
Refried beans
Guacamole
Mexican salsa
Tortillas
Corn cake

Menu 2

Cream of summer squash soup
Adobo (chicken, pork or beef)
White rice
Refried beans
Guacamole
Mexican sauce
Fruit cocktail

Menu 3

Vegetable soup
Mole (chicken or turkey)
Chicken with green pepper & cream
White rice
Chips & salsa
Tortillas
Ice cream

Menu 4

Cream of carrot soup

Garlic fish or shrimp

Refried beans

White rice

Mexican salsa

Guacamole & chips

Cheesecake

Menu 5

Corn soup

Corn tortillas stuffed with chicken, cheese & rice

Green rice with plantains

Mexican sauce

Caramel flan

Menu 6

Tortilla soup

Yucatan BBQ chicken

Baked chayote stuffed with vegetables & cheese

Potato cake

Corn cake