

# ~ Chef Eduardo ~



## Fine Fusion Cuisine

### Pricing

6-10 People \$200

10-12 People \$250

This rate is for the chef services. Groceries are to be paid at time of service. Gratuity is not included.

### Services

Chef Eduardo specializes in fine cuisine. He fuses his trained expertise of Italian, Caribbean and Pastry Art with traditional family recipes of Mexico. He is one of the most incredible chefs here in the Mayan Riviera. He offers with all meals wine pairing if you would like. All chef services include prep work, cooking, serving and cleaning. You will be amazed by the talent this young chef holds.

## Additional Services

Chef Eduardo is also a master of cocktails. If you would like bar service during your evening this can be certainly arranged. This is an additional charge to have a private bartender for the evening.

## Menu

Please choose one from each course below.

### First Course

~ Soups ~

French Onion Soup

*Succulent Onion Soup Served with Homemade Croutons & Roquefort Cheese*

...

Seafood Soup

*Fresh Fish, Shrimp and Calamari Simmered in a Tomato Base Broth with Dried Chiles and Vegetables*

...

Cream of Asparagus

*A Light Tasteful Asparagus Soup*

...

Gaspacho

*Fresh Ripe Vegetables and Spices Combined and Served Cold*

...

Sopa Chaya

*Chaya, the Mayan Miracle Plant, Blended with Herbs and Spices and a Touch of Cream*

...

Sopa Mexicana

*Shredded Chicken, Fresh Tomatoes, Cilantro, Lime and Spices Topped with Corn Tortilla Strips and Avocado*

...

Mixed Mushroom Soup

*A Mixture of Regional and Exotic Mushroom Simmered in A Beef Broth with Chiles and Spices*

...

Cream Chile Poblano

*Spiced Poblano Chile Soup Topped with Tomato Straws*

~ Salads ~

Arugula Salad

*Arugula, Heart of Palm, Cherry Tomato and Goat Cheese Tossed in a Light Balsamic Vinaigrette*

...

Caprese Salad

*Fresh Mozzarella, Campari Tomatoes and Basil Drizzled with Homemade Pesto*

...

Hearty Salad

*Mixed Greens, Vegetables, Grilled Chicken and Boiled Eggs Served with Homemade Blue Cheese Balsamic Dressing*

...

Endive Salad

*Endives, Mixed Greens, Apple, Pecans and Goat Cheese Drizzled with a Balsamic Reduction*

...

Mango Salad

*Mixed Greens, Mango, Sesame Coated Goat Cheese and Wontons Tossed in a Mango Vinaigrette*

...

Avocado Relleno

*Stuffed Avocado Overflowing with Fine Tuna, Tomato, Onions, Peppers and Spices Tossed in a Citrus Dressing*

...

Spinach Salad

*Mature Spinach, Grilled Eggplant, Roasted Pine Nuts Tossed in A Feta Dressing*

...

Cucumber Salad

*Thinly Sliced Cucumbers, Rice Wine Vinegar and Sesame Oil*

## Second Course

Zucchini Flower Lasagna

*Fine Italian Lasagna Pasta, Homemade Sauce, Zucchini Flowers and Meat*

...

Huitlacoche Cannoli

*Huitlacoche (Mexican Truffle) Cannoli Topped with a Gorgonzola Epazote Sauce*

...

Chaya Raviolis

*Handmade Raviolis Stuffed with Chaya (Mayan Healing Spinach), Ricotta and Goat Cheese  
Topped with Fresh Tomato, Brown Butter Sauce*

...

Tuna Tataki

*Fresh Tuna Marinated and Coated in a Sesame Seed Crust, Seared then Topped with a Mandarin Ginger Sauce  
Served with Brown Rice Salad and Vegetables*

...

Stuffed Flank Steak

*Tender Flank Steak Rolled with Spinach and Manchego Cheese then Drizzled with Mushroom Salsa. Served with  
Stuffed Baked Potato*

...

Shrimp Alfredo

*Fine Cheeses, Cream, Garlic and Spices Tossed with Fresh Fettucini, Shrimp and Artichokes*

...

Chicken Relleno

*Chicken Stuffed with Ricotta, Fresh Herbs and Chaya then Smothered with a Creamy Chipotle Sauce  
Served with Mashed Potato*

...

Chiles En Nogada

*A Meal for a Celebration. Mild Chile Peppers Stuffed with Meat, Fruits and Spices. Topped with a Walnut Sauce and  
Pomegranate Seeds*

...

Fish Veracruz

*Fresh White Fish Topped with Sauteed Tomatoes, Onions, Garlic and Capers  
Served with Cous Cous*

...

Crab Cakes

*Topped with Fresh Mango and Chipotle Aioli  
Served with Brown Rice Salad*

...

Lobster Curry

*Caribbean Lobster Sauteed in Tomatoes, Onion, Garlic and Tumeric  
Served with White Rice, Mangoes and Raita*

...

Shrimp Relleno

*Gulf Shrimp, Vegetables and Cheese Stuffed into A Poblano Chile then Baked  
Topped with Tomato, Pepper Sauce  
Served with Mexican Rice*

...

Blackened Fish

*Topped with a Mango Salsa  
Served with a Potato Cake*

...

Salmon Baklava  
*Salmon Baked in a Parsley, Pecan, Honey Mustard Crumble*  
*Served with Orzo*

...

Seafood Pasta  
*Fine Fettucini, Vine Ripe Tomatoes, Garlic and Fresh Seafood*  
*Topped with Parmigiano Reggiano Cheese*

## Third Course

Tiramisu  
*Traditional or Chocolate*

...

Flan De Elote  
*Sweet Corn Flan*

...

Crepes  
*Cream Filled Crepes Topped with Red Fruits and Drizzled with a Chocolate Sauce*

...

Pana Cotta  
*Lavender, Earl Grey or Vanilla Bean*

...

Fruit Flambe  
*Apples, Bananas, Rum, Cointreau and Turbinado*  
*Served with Vanilla Ice Cream*

...

Creme Brulee  
*Rich Vanilla Bean Custard with A Candy Shell*

...

Fresh Berry Zabaglione  
*Fresh Berries Tossed in a Light Wine Custard Sauce*

...

Carrot Cake  
*Moist Carrot Cake Served with Citrus Icing*

...

Ricotta & Honey Pie  
*Served with Cinnamon Oranges*

...

Chocolate Espresso Pots De Creme  
*Rich Dark Chocolate and Fine Espresso*