



2024-GUANACASTE CHEF 4U

CATERING AND PRIVATE CHEF SERVICES

PRIVATE DINNER MENUS

From December 1st, 2023

To enhance your evening, you may add a one-hour cocktail reception prior to any Private Dinner, for \$32 per person. Enjoy Mojitos and Margaritas, assorted home-made hors-d'oeuvres such as Goat cheese and truffle terrine, Mini Tuna tartar, empanadas and much more.

“POAS” dinner

3 course plated dinner

US\$76 + tax

\$60 catering fee*

PURA VIDA SALAD

Assorted lettuces, sautéed heart of palm, glazed sherry tomato, smoked “Tico” cheese, grilled plantain, grilled avocado, and cilantro vinaigrette

ROASTED CHICKEN BREAST

Served with French potato gratin, glazed baby carrot, French bean & porcini mushroom sauce

PASSION FRUIT CRÈME BRULE

Crispy tuile

“RINCON DE LA VIEJA” dinner

3 course plated dinner

US\$76 + tax

\$60 catering fee*

MUSHROOM, BEEF AND GOAT CHEESE EMPANADAS

Served with arugula, truffle oil, tomatillo, and chipotle vinaigrette

RED SNAPPER A LA “TALLA”

Red snapper filet marinated with cilantro, tomato and lime juice, wrapped in a banana leave, then baked
Served with ginger mango rice and vegetable “picadillo” style

CARAMELIZED PINEAPPLE TART “TATIN”

Served with a vanilla ice cream and passion fruit coulis

“COSTA RICAN” dinner

3 course plated dinner

US\$70 + tax

\$60 catering fee*

‘OLLA DE CARNE’

Delicious Costa Rican soup, beef, yuca, carrot, chayote, potato, wild cilantro, served with local tortillas ‘prensada’

CARRIBEAN CHICKEN ‘RICE & BEANS’

Tasty chicken dish from the Caribbean side, served with rice, beans, ripe plantain and a typical salad

TRIO OF COCONUT FLAN, ‘ARROZ CON LECHE’, DRAGON FRUIT MACARON

Served with passion fruit coulis

Reservations must be made at least 72 hours in advance; a 24-hour cancellation policy applies.

13% sales tax • 10% service charge • not included



“IRAZU” dinner

3 course plated dinner
US\$80 + tax
\$60 catering fee*

QUINOA SALAD WITH GRILLED CHICKEN

Red and white quinoa salad with kale, roasted broccoli & pumpkins, feta cheese, grilled chicken, basil pesto

GRILLED SEAFOOD WITH LINGUINI

Lobster tails, scallops, seabass, octopus, served with porcini linguini pasta, grilled baby vegetables and lemon butter sauce

STRAWBERRY TART

With lemon cream and passion fruit

“ARENAL” dinner

3 course plated dinner
US\$80 + tax
\$60 catering fee*

ASPARAGUS & MUSHROOM QUICHE WITH GRILLED VEGETABLES

Served with an organic mixed lettuces and French truffle vinaigrette

GRILLED BEEF TENDERLOIN, CABERNET SAUVIGNON SAUCE

Wild mushroom risotto with asparagus, parmesan cheese and truffle oil

CHOCOLATE LAVA FLOW

Served with a vanilla ice cream and passion fruit coulis

“MIRAVALLS” dinner

4 course plated dinner
US\$88 + tax
\$60 catering fee*

CARAMELIZED PEAR SALAD

Roasted tomato, arugula, pear, crispy bacon, goat cheese crostini, French vinaigrette

AHI TUNA TARTAR WITH WAKAME SEAWEED, MANGO & AVOCADO

Served on a cucumber carpaccio with truffle oil, arugula and crispy home-made potato gaufrette

SEARED FILET OF SEABASS

Served with grilled vegetable, basil mash potato and saffron sauce

TROPICAL LEMON TART

With red fruit and Italian meringue

Reservations must be made at least 72 hours in advance; a 24-hour cancellation policy applies.

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PRIVATE CHEF SERVICES
“GULF OF PAPAGAYO” dinner

4 course plated dinner

US\$92 + tax

\$60 catering fee*

JUMBO PRAWN SALAD WITH ORGANIC HEART OF PALM, MOJITO VINAIGRETTE

Comfit cherry tomatoes, hearts of palm, mango, mixed lettuces, mojito vinaigrette

PAN-SEARED SCALLOPS WITH SAFFRON LEEK & ASPARAGUS RISOTTO

Baby tomato and kalamata olive crostini

GRILLED FILET OF GROUPER

Served with Mediterranean grilled vegetable & basil mash potato

MANGO & LIME PANNACOTTA

Served with mango chutney & coconut crème anglaise

“TURRIALBA” dinner

4 course plated dinner

US\$95 + tax

\$60 catering fee*

ORGANIC GREEN SALAD WITH WHITE ASPARAGUS

Orange & grapefruit segment, asparagus, hearts of palm, confit sherry tomato and garden-herb Vinaigrette

HOME-MADE LOBSTER RAVIOLI

Spinach, lobster, tomato sauce ‘vierge’, white truffle parmesan sauce, basil leaves

SLOWLY BRAISED BLACK ANGUS SHORT RIB

Garlic mash potato, asparagus, glazed baby carrot and red wine sauce

SOURSOP CHEESECAKE

With Pineapple chips and passion fruit coulis

“TENORIO” dinner

4 course plated dinner

US\$98 + tax

\$60 catering fee*

SEABASS & LOBSTER CEVICHE WITH MANGO

Served with avocado and citrus truffle marinade

GRATINATED “COQUILLE SAINT JACQUE”

White wine, shallots, leek, pejobaye fruit, velouté and parmesan cheese

SURF & TURF BEEF WELLINGTON

Beef Wellington and grill lobster tail served with truffle mash, haricot vert and chimichurri

CHEF NICOLAS’ TIRAMISU

Served with Grand Marnier & coffee cream

Reservations must be made at least 72 hours in advance; a 24-hour cancellation policy applies.

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PRIVATE CHEF SERVICES

“A LA CARTE PRIVATE DINNER”

A la carte private dinner by Chef4U gives you the opportunity to make your own menu choice, from 3 or 4 course dinner. We kindly ask you to choose the same salad, appetizer, main dish, and dessert for everyone

3 course plated dinner US\$78 + tax

4 course plated dinner US\$96 + tax

\$60 catering fee*

SALADS, please choose one

PURA VIDA SALAD

Assorted lettuces, sautéed heart of palm, glazed sherry tomato, smoked “Tico” cheese, grilled plantain, grilled avocado, and cilantro vinaigrette

QUINOA SALAD WITH GRILLED CHICKEN

Red and white quinoa salad with kale, roasted broccoli & pumpkins, feta cheese, grilled chicken, basil pesto

JUMBO PRAWN SALAD WITH ORGANIC HEART OF PALM, MOJITO VINAIGRETTE

Confit cherry tomatoes, hearts of palm, mango, mixed lettuces, mojito vinaigrette

ORGANIC GREEN SALAD WITH WHITE ASPARAGUS

Orange & grapefruit segment, asparagus, hearts of palm, confit sherry tomato and garden-herb Vinaigrette

APPETIZERS, please choose one

MUSHROOM, BEEF AND GOAT CHEESE EMPANADAS

Served with arugula, truffle oil, tomatillo, and chipotle vinaigrette

GRATINATED “COQUILLE SAINT JACQUE”

White wine, shallots, leek, pejobaye fruit, velouté and parmesan cheese

HOME-MADE LOBSTER RAVIOLI

Spinach, lobster, tomato sauce vierge, white truffle parmesan sauce, basil leave

AHI TUNA TARTAR WITH WAKAME SEAWEED, MANGO & AVOCADO

Served on a cucumber carpaccio with truffle oil, arugula and crispy home-made potato gaufrette

MAIN COURSE, please choose one

RED SNAPPER A LA “TALLA”

Red snapper filet marinated with cilantro, tomato and lime juice, wrapped in a banana leaf, then baked
Served with ginger mango rice and vegetable “picadillo” style

SEARED FILET OF SEABASS

Served with grilled vegetable, basil mash potato and saffron sauce

GRILLED BEEF TENDERLOIN, CABERNET SAUVIGNON SAUCE

Wild mushroom risotto with asparagus, parmesan cheese and truffle oil

GRILLED SEAFOOD WITH LINGUINI

Lobster tails, scallops, seabass, octopus, porcini linguini pasta, grilled baby vegetables and lemon butter sauce

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DESSERT, please choose one

CHOCOLATE LAVA FLOW

Served with a vanilla ice cream and passion fruit coulis

SOURSOP CHEESECAKE

With Pineapple chips and passion fruit coulis

CARAMELIZED PINEAPPLE TART "TATIN"

Served with a vanilla ice cream and passion fruit coulis

MANGO & LIME PANNACOTTA

Served with mango chutney & coconut crème anglaise

"FAMILY STYLE" dinner

\$60 catering fee*

Enjoy a Chef cooking in your Villa, making platters of food to pass around, for a more casual dinner, just like home. Kids under 12' will benefit of 50% of the original cost, serving smaller portions.

Salads (select one)

Sautéed fresh hearts of palm, mango and avocado salad served with a delicious basil vinaigrette

Crispy romaine lettuce Caesar salad with parmesan cheese, herb croutons and Caesar dressing

Grilled pineapple and organic arugula salad, tomato comfit, kalamata olive crostini and herb vinaigrette

Fresh tomato, buffalo mozzarella salad with basil pesto and balsamic reduction

Niçoise Salad with tuna, tomato, egg, haricot vert, potato, French herbs dressing

Appetizers (select one)

Chilled spicy tomato gazpacho with cilantro oil, avocado and garlic crostini

Home-made Tortilla chips with fresh guacamole, pico de gallo and roasted tomato dip

Home-made hummus with crispy pita bread with olive tapenade

Goat Cheese, prosciutto, confit red onion and pear bruschetta

Gulf of Papagayo sea bass ceviche with avocado & corn, served with green plantain chips

Entrees (select one)

\$70 ++ per person Chicken enchiladas with roasted tomato and tomatillo sauce

\$72 ++ per person Lemon, garlic & thyme marinated roasted chicken breast with honey

\$72 ++ per person Costa Rican chicken fajitas, corn and flour tortilla, guacamole & Pico de Gallo

\$76 ++ per person Grilled mahi-mahi with herbs chimichurri

\$76 ++ per person Grilled tuna steak with mango chimichurri

\$78 ++ per person Braised baby back ribs with bbq sauce and roasted corn

\$84 ++ per person 14 oz. Grilled Rib-eye steak - Prime

\$80 ++ per person 12 oz. Grilled New-York steak - Prime

Sides (select two)

Mango, ginger & cilantro rice

Home-made vegetable ratatouille

Basil mashed potatoes with parmesan cheese

Heart of palm "al gratin" with local smoked cheese

Baked plantains

Seasonal vegetables

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Dessert (select one)

- Tropical fruit tart with lemon cream
- Tres leches cake scented with lemon grass and spicy rum
- Poro-Poro Banana Foster with vanilla ice cream
- Chocolate & passion fruit cheesecake
- Caramelized pineapple tart Tatin with passion fruit coulis
- Lava flow Chocolate cake with Vanilla ice cream

CHILD MENU PRIVATE DINNER

(For kid under 12'only)

US\$35 + tax

APPETIZER (Choose One)

- Ham, cheese, and tomato skewer
- Crispy vegetables with ranch dressing
- Tortilla chicken soup
- Pig in a blanket skewer

MAIN COURSE (Choose One)

- Cheese & tomato pizza
- Chicken fingers and oven fries
- Penne pasta with butter and parmesan
- Mac & Cheese pasta
- Chicken quesadillas with guacamole & pico de gallo
- Fish tacos with cheese, served with guacamole
- 4 oz. Beef tenderloin with broccoli

DESSERT (Choose One)

- Banana split
- Brownie Sunday
- Chocolate lava flow with vanilla ice cream
- Tres leche cake

*\$60 catering service is only charge once per dinner.

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