



GUANACASTE CHEF 4U

CATERING AND PRIVATE CHEF SERVICES



Guanacaste Chef4U is high-quality private chef service in Guanacaste, Costa Rica's Gold Coast. With a team of 6 chefs and a great staff, Chef4u is the best Private Chef Service in beautiful Guanacaste.





2018-PRIVATE CHEF MENUS From January 2018

To enhance your evening, you may add a one-hour cocktail reception prior to any Private Dinner, for \$28 per person. Enjoy Mojitos and Margaritas, assorted home-made hors-d'oeuvres such as Goat cheese and truffle terrine, Mini Tuna tartar, and much more.

“POAS”, 3 course plated dinner \$59 + taxes

- PURA VIDA SALAD
Organic baby green, sautéed heart of palm, glazed sherry tomato, smoked “Tico” cheese, plantain, avocado, cilantro vinaigrette

- ROASTED CHICKEN BREAST
Asparagus, French bean & potato gratin served with porcini sauce

- PASSION FRUIT CRÈME BRULEE
Crispy tuile

“RINCON DE LA VIEJA”, 3 course plated dinner \$64 + taxes

- MUSHROOM, BEEF AND GOAT CHEESE EMPANADAS
Served with arugula, truffle, 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

“ARENAL”, 3 course plated dinner \$68 + taxes

- ASPARAGUS, PORCINI MUSHROOM & GOAT CHEESE TART
Served with an organic baby field green and herb vinaigrette

- GRILLED BEEF TENDERLOIN, CABERNET SAUVIGNON SAUCE
Pesto risotto with asparagus, parmesan cheese and truffle oil

- CHOCOLATE LAVA FLOW
Served with a vanilla ice cream and passion fruit coulis



“MIRAVALLS”, 4 course plated dinner

\$75 + taxes

- CAMELIZED PEAR SALAD
Roasted tomato, arugula, pear, crispy bacon, goat cheese crostini, French vinaigrette

- AHI TUNA TARTAR WITH WAKAME SEAWEEED, MANGO & AVOCADO
Served on a cucumber carpaccio with truffle oil, arugula and crispy home-made potato chips

- SEARED FILET OF SEABASS
Served with Mediterranean vegetable, red quinoa and asparagus risotto, saffron sauce

- LEMON PIE
With Italian meringue

“GULF OF PAPAGAYO”, 4 course plated dinner

\$82 + taxes

- GRILLED JUMBO PRAWN SALAD WITH FRESH MANGO,
Comfit cherry tomatoes, hearts of palm, mojito vinaigrette

- PAN-SEARED SCALLOPS WITH SAFFRON LEEK AND ASPARAGUS RISOTTO
Baby tomato and kalamata olive crostini

- "ACHIOTTE" PAN-SEARED FILET OF GROUPER
Spicy carrot & fennel slow, basil mash potato

- MANGO & LIME PANNACOTTA
Served with coconut crème anglaise

“TURRIALBA”, 4 course plated dinner

\$86 + taxes

- ORGANIC GREEN SALAD WITH FRESH ASPARAGUS
Orange segment, hearts of palm, and garden-herb vinaigrette

- HOME-MADE LOBSTER RAVIOLI
Spinach, lobster, tomato, basil, white truffle parmesan sauce

- SLOWLY BRAISED WAGYU SHORT RIB
Garlic mash potato, asparagus

- SOURSOP CHEESECAKE
With Pineapple chips and passion fruit coulis



FAMILY STYLE DINNER

Enjoy a Chef cooking in your Villa, making platters of food to pass around, for a more casual dinner, just like home. Kids under 10' will benefit of 50% of the original cost.

Salads (select one)

- Grilled chicken salad with roasted pepper, red onions, tomato, cucumber, feta cheese and wild cilantro dressing
- 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 confit, kalamata olive crostini and herb vinaigrette (Can be served in half fresh pineapple?)
- Fresh tomato, buffalo mozzarella salad with basil pesto and balsamic reduction
- Nicoise 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
- Gratinated mussels with heart of palm, tomato and white wine sauce
- Gulf of Papagayo sea bass ceviche with avocado & corn, served with green plantain chips

Entrees (select one)

- \$68 ++ per person Lemon, garlic & thyme marinated roasted chicken breast with honey
- \$68 ++ per person Grilled mahi-mahi with herbs chimichurri
- \$68 ++ per person Grilled tuna steak with mango chimichurri
- \$68 ++ per person Chicken enchiladas with roasted tomato and tomatillo sauce
- \$68 ++ per person Costa Rican chicken fajitas, corn and flour tortilla, guacamole & Pico de Gallo
- \$70 ++ per person 10 oz. Grilled Sirloin steak
- \$70 ++ per person Braised baby back ribs with bbq sauce and roasted corn
- \$72 ++ per person 10 oz. Grilled Rib-eye steak
- \$72 ++ per person 10 oz. Grilled New-York steak

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

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 cheese cake
- Caramelized pineapple tart Tatin with passion fruit coulis
- Lava flow Chocolate cake with Vanilla ice cream



CHILD MENU PRIVATE DINNER

(For kid under 12')
\$28 + taxes

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
- Tagliatelle pasta with basil pesto and grilled chicken breast
- Chicken quesadillas with guacamole & pico de gallo
- Chicken tacos with cheese, served with guacamole
- 4 oz. Beef tenderloin with broccoli

Dessert (Choose One)

- Banana spilt
- Brownie Sunday
- Caramel flan
- Chocolate lava flow with vanilla ice cream
- Tres leche cake

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

We are pleased to accommodate any special requests or dietary needs.

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