



International Chef Mariana

We here at Brisa Caribe are very proud to offer exclusively to our guests.... Professionally trained chef Mariana Bustamante working together with her husband Arturo Valenzuela who has trained in the hospitality industry, bring direct to your table, over a decade of expertise working in the food service and hospitality industry in Mexico and Canada. Offering an international menu and a modern flair to traditional Mexican dishes, you will not be disappointed with their delicious meals, exotic drinks and professionally casual table service. Whether it is vegetarian, vegan or other special dietary needs including picky kids, they are ready and able to accommodate you. **NOTE:** Advance notice is required to ensure availability.

HOW IT WORKS:

- Choose whether you are wanting an individual meal, a few meals during your stay or a package of meals, then check with us on availability.
- Below are rates and a few menu suggestions to tickle your appetite. The menus noted are only suggestions. There is a great deal more they can offer in meal choices and flexibility of course pairings.
- Once we confirm the chef is available. A deposit of 50% of the service fee is required to confirm the booking. Deposits are thru PayPal only to onsitepersonalchef@gmail.com (please add a 4% to cover PayPal fees)
- Deposits are not refundable.
- The other 50% is to be paid in cash or PayPal after the first service.
- A week or more before arrival. Let us know your first few meal choices and service times OR we can put you directly in touch with Arturo & Mariana to discuss everything.
- They will do the shopping and get receipts for all of their expenses. They will provide you with the receipts for reimbursement on presentation.
- They will shop for the groceries, prepare your meal, serve it, clean up after and then leave until it is time to return and make another meal.

NOTES regarding GROCERY MONEY:

- We will need to know your menu choices for at least the first 3 meals so that the chef can purchase the groceries and show up ready to work.
- There will be no charge for shopping for the ingredients for the meals they prepare. If you are wanting them to do some personal grocery and refreshment shopping or to pre-stock the property before your arrival. There will be a \$25 usd charge per shopping trip.
- The cost of ingredients will vary depending in quantity of guests, menu chosen and quality and quantity of liquor requested by guests. The average cost of ingredients for a group of 10 people is: Breakfast: \$50-60 Lunch: \$70-90 Dinner: \$85-120



RATES – INDIVIDUAL MEALS: *Chef Mariana*

NOTES:

- Rates are designated by number of people in the group
- No additional charge for mixing and serving drinks during meal service
- No service charge for children under 8 years of age (cost of groceries only)
- Half price for children 8 – 12 years of age
- the rates below **DO NOT INCLUDE**
 - the cost of groceries (guests reimburse cost of tickets without shopping charge)
 - If pleased with the service please don't forget the tip. This can be paid daily or at the end of the service as you prefer.

# of people	2	3	4	5	6	7	8	9	10	11	12
Breakfast	\$35	\$50	\$60	\$65	\$70	\$80	\$80	\$85	\$90	\$95	\$100
Lunch	\$45	\$55	\$65	\$70	\$75	\$85	\$90	\$100	\$105	\$110	\$115
Dinner	\$70	\$90	\$110	\$130	\$150	\$170	\$190	\$200	\$210	\$220	\$230
3 meals	\$100	\$150	\$170	\$190	\$200	\$210	\$230	\$250	\$270	\$290	\$300

# of people	13	14	15	16	17	18	19	20	21	22
Breakfast	\$105	\$110	\$112	\$114	\$116	\$118	\$120	\$122	\$124	\$126
Lunch	\$120	\$125	\$127	\$130	\$133	\$136	\$140	\$144	\$146	\$150
Dinner	\$240	\$250	\$260	\$270	\$280	\$290	\$300	\$310	\$315	\$340
3 meals	\$320	\$340	\$360	\$380	\$400	\$420	\$440	\$460	\$480	\$500



RATES- PACKAGES: *Chef Mariana*

NOTES:

- The rate for packages is for the entire service, not per person
- No additional charge for mixing and serving drinks during meal service
- Children under 8 years of age are not considered in the head count
- Children 8 – 12 years of age are considered as a half person in the head count
- the rates below **DO NOT INCLUDE**
 - the cost of groceries (guests reimburse cost of tickets without shopping charge)
 - If pleased with the service please don't forget the tip. This can be paid daily or at the end of the service as you prefer.

3 MEALS per DAY x 6 days

- for up to 6 guests = **\$800 usd.**
- for up to 10 guests = **\$900 usd.**
- for up to 15 guests = **\$1000 usd.**
- for up to 22 guests = **\$1300 usd.**

BREAKFAST & LUNCH x 6 days

- for up to 6 guests = **\$630 usd.**
- for up to 10 guests = **\$670 usd.**
- for up to 15 guests = **\$750 usd.**
- for up to 22 guests = **\$850 usd**

BREAKFAST or LUNCH & DINNER x 6 days

- for up to 6 guests = **\$740 usd.**
- for up to 10 guests = **\$800 usd.**
- for up to 15 guests = **\$940 usd.**
- for up to 22 guests = **\$1230 usd**

BREAKFAST ONLY or LUNCH ONLY x 6 days

- for up to 6 guests = **\$330 usd.**
- for up to 10 guests = **\$350 usd.**
- for up to 15 guests = **\$390 usd.**
- for up to 22 guests = **\$450 usd**

DINNER ONLY x 6 days

- for up to 6 guests = **\$450 usd.**
- for up to 10 guests = **\$500 usd.**
- for up to 15 guests = **\$600 usd.**
- for up to 22 guests = **\$850 usd**

MENUS: *Chef Mariana*

This is a sample of the meals that chef Mariana and her husband Arturo would be pleased to lovingly prepare and serve to you. It is only a suggestion. They are available to discuss other options and special dietary needs.



MENUS - BREAKFAST

Breakfast is served with:

- Coffee or Tea
- Freshly squeezed Orange, Grapefruit or Green Juice
- Toast with Jam or Pastries.

BREAKFAST MENU #1

- Fresh fruit salad with mint and Greek yogurt
- French toast or pancakes filled with cream cheese and strawberries
- Eggs any style with hash brown

BREAKFAST MENU #2

- Fresh fruit salad with mint and Greek yogurt
- Omelettes: Vegetarian with spinach and mushroom or Ham and Cheese
- Homemade hash brown and bacon

BREAKFAST MENU #3

- Pineapple and banana with vanilla yogurt and coconut
- Green or red chilaquiles or enchiladas with chicken or eggs
- Refried beans

BREAKFAST MENU #4

- Red berries or mango parfait with chia and granola
- Poblano pepper and Chihuahua cheese Omelette
- Roasted potatoes and refried beans

BREAKFAST MENU #5

- Fresh fruit salad
- Eggs any style with bacon or sausage
- Sopes: tick fresh-corn tortilla with beans and sour cream

BREAKFAST MENU #6

- Pancake bar: buttermilk pancakes with strawberries, amaranth and oatmeal pancakes with blueberries, apple cinnamon pancakes.
- Scramble or sunny side eggs



MENUS - LUNCH

Lunch is served with:

- Guacamole, chips and salad
or
- Homemade hummus with fresh flatbread and vegetable sticks

LUNCH MENU #1

- Queso fundido (broiled cheese) with mushrooms or chorizo
- Chicken or beef fajitas with fresh handmade-tortillas

LUNCH MENU #2

- Citrus salad with orange and grapefruit, avocado and curry vinaigrette
- Vietnamese rolls stuffed with fresh vegetables and fresh tuna or shrimp

LUNCH MENU #3

- Greek Salad with cous-cous and basil vinaigrette
- Tempura or grilled fish tacos with chipotle coleslaw

LUNCH MENU #4

- Thick corn patties with sour cream and tomato spicy-sauce
- Yucatan style grilled fish with pickled onions

LUNCH MENU #5

- Strawberry salad with goat cheese, cranberries, almonds with balsamic vinaigrette
- BBQ ribs (BBQ or lemon pepper or chimichurri) with yellow corn kernels with parmesan

LUNCH MENU #6

- Seasonal salad
- Fresh ceviche bar: ceviche with grilled xcatic pepper, red onion and cucumber ceviche with cucumber and soy sauce ceviche with sweet potato and white corn

LUNCH MENU #7

- Traditional Caesar or green salad
- Beef sliders with cheddar cheese and pickles OR Chicken sliders with blue cheese and sautéed onions
- Potato and sweet potato wedges

LUNCH MENU #8

- Strawberry salad with goat cheese, cranberries, almonds with balsamic vinaigrette
- Grilled chicken or salmon with vegetables



MENUS - DINNER

Dinner is served with drinks and choice of dessert

DINNER MENU #1

- Fresh seasonal salad
- Traditional tortilla soup
- NY steak with “drunk” red sauce and baked potato

DINNER MENU #2

- Black bean soup with crispy pork skin and cactus
- Catch of the day Yucatan style (marinated in spices and anato seeds, grilled)
- Guacamole, rice and fresh hand made tortillas

DINNER MENU #3

- Seasonal salad
- Zucchini cream soup with honey OR black bean soup with crispy pork skin and cactus
- Ribeye with onion sauce, huitlacoche and red bell pepper ragout.

DINNER MENU #4

- Local meat and cheese platter
- Fennel and cilantro salad
- Catch of the day with zucchini flower risotto OR salmon with Xcatic aioli and basmati rice

DINNER MENU #5

- Lettuce salad with grapes, cashews, bacon and blue cheese
- Poblano peppers stuffed with ground beef or shrimp and cheese. (Chile en Nogada from August to October)

DINNER MENU #6

- Avocado bruschetta with goat cheese and cilantro pesto
- Quelites (Mexican green leaf) salad with white corn kernels, local cherry tomatoes and light-mustard vinaigrette
- 3 moles tasting plate (red, green and almond) with chicken

DINNER MENU #7

- Flatbread with shrimp, feta, tomato and cilantro
- Spinach salad with strawberries and avocado, with citrus-honey vinaigrette

- Tenderloin with pepper crust and demi-glace, served with sweet potato, celery and turnip mash.

DINNER MENU #8

- Beet salad with spinach, goat cheese, bacon and mint vinaigrette
- Poblano pepper cream soup with corn kernels and cotija cheese
- Beef and/or Chicken fajitas
- Guacamole and quesadillas



MENUS - DESERTS

- The best dark chocolate cake with raspberries
- Tres leches cake
- Spiced apple strudel with vanilla ice-cream
- Passion fruit and mascarpone parfait
- Chocolate brownie with walnuts and whipping
- Cheesecake with berries and Anise
- Chocolate mousse
- Flan with fresh fruit



MENUS - DRINKS

Soft Drinks:

- Mint lemonade
- Lemon grass iced tea with cranberry
- Rice and coconut water (horchata)

Alcoholic Drinks:

- White wine spritzer with watermelon, blue berry and kiwi
- Red wine spritzer with apples marinated in orange juice
- Margarita on the rocks
- Mojito
- Strawberry daiquiri