

# Traditional Mexican/Mayan Cook Service at Villa Brisa Caribe



Margarita and her family of 7 brothers and sisters have made many of our guests very happy with their tasty traditional Mexican & Mayan cooking lovingly prepared and always served with a smile on their faces. **NOTES:** We can **NOT** offer Mexican cook services **on arrival day**. The earliest we can arrange is to have the Mexican cooks is to prepare breakfast the following morning. Advance notice is required to ensure availability. These cooks do not speak English and are not the right choice if you have special dietary needs.

## HOW IT WORKS:

- If you are wanting the service of the Mexican cooks before Tuesday of your stay, then we will need to know your menu choices for at least the first 3 meals. NOTE that meals are served 'family style' with large plates & bowls set on the table and everyone eating the same meal.
- Sorry but the Mexican cooks are not available to do personal grocery shopping for guests.
- We will advance the cooks enough money to purchase the groceries for those meals and to cover the taxi fare to do the grocery shopping. You can either send us that money before arriving or pay in cash on arrival.
- The cooks will then do the shopping and get receipts for all of their expenses. They will provide you with the receipts and change from the groceries purchased. During the week they may need additional menu choices and grocery money from you.
- They will prepare your meal, serve it family style, clean up after and then leave the villa until time to return for the next service.
- The cooks have a long way to travel to get to the villa so please note and respect the restriction on service times.
  - **Breakfast** can **NOT** be served **earlier than 8:00 am**
  - **Dinner** can **NOT** be served **later than 6:30 pm**

## NOTES regarding RATES:

- If hiring for a package rate, please pay in cash when you first meet the cook.
- If hiring for individual meals, please pay them daily for their service.
- 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.

#### LINKS:

- [Click here for RATES for INDIVIDUAL MEALS](#)
- [Click here for RATES for MEAL PACKAGES](#)
- [Click here to see sample BREAKFAST menus](#)
- [Click here to see sample LUNCH menus](#)
- [Click here to see sample DINNER menus](#)



### RATES – INDIVIDUAL MEALS: **Mexican/Mayan Cooks**

#### NOTES:

- the rates below are for the service, not per person
- the rates below **DO NOT INCLUDE**
  - the cost of groceries
  - the cost of transportation as required
  - tip (20% before groceries & transportation would be appropriate)

#### **BREAKFAST: NOTE:** rate is **double** for service on **December 25, January 1** and **Easter**

- up to 8 guests = **\$35 usd.**
- 9 to 12 guests = **\$40 usd.**
- 13 to 15 guests = **\$45 usd.**
- 16 to 20 guests = **\$55 usd.**

#### **LUNCH: NOTE:** rate is **double** for service on **December 25, January 1** and **Easter**

- up to 8 guests = **\$35 usd.**
- 9 to 12 guests = **\$40 usd.**
- 13 to 15 guests = **\$45 usd.**
- 16 to 20 guests = **\$55 usd.**

#### **DINNER: NOTE:** rate is **double** for service on **December 24, December 25, December 31, January 1** and **Easter**

- up to 8 guests = **\$50 usd.**
- 9 to 12 guests = **\$60 usd.**
- 13 to 15 guests = **\$70 usd.**
- 16 to 20 guests = **\$80 usd.**

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## RATES- PACKAGES: Mexican/Mayan Cooks

### NOTES:

- the rates below are for the service, not per person
- the rates below **DO NOT INCLUDE**
  - the cost of groceries
  - the cost of transportation as required
  - tip (20% before groceries & transportation would be appropriate)

### 3 MEALS per DAY x 6 days

- for up to 8 guests = **\$540 usd. NOTE: add \$170 usd for service over Christmas or New Year or \$120 usd for service over Easter**
- for 9 to 12 guests = **\$630 usd. NOTE: add \$200 usd for service over Christmas or New Year or \$140 usd for service over Easter**
- for 13 to 15 guests = **\$720 usd. NOTE: add \$230 usd for service over Christmas or New Year or \$160 usd for service over Easter**
- for 16 to 20 guests = **\$855 usd. NOTE: add \$270 usd for service over Christmas or New Year or \$190 usd for service over Easter**

### 2 MEALS per DAY x 6 days

- for up to 8 guests = **\$425 usd. NOTE: add \$135 usd for service over Christmas or New Year or \$85 usd for service over Easter**
- for 9 to 12 guests = **\$500 usd. NOTE: add \$160 usd for service over Christmas or New Year or \$100 usd for service over Easter**
- for 13 to 15 guests = **\$600 usd. NOTE: add \$185 usd for service over Christmas or New Year or \$115 usd for service over Easter**
- for 16 to 20 guests = **\$710 usd. NOTE: add \$215 usd for service over Christmas or New Year or \$135 usd for service over Easter**

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## **MENUS - BREAKFAST Mexican/Mayan Cooks**

This is a sample of the delicious breakfast meals that Margarita and her family would be pleased to lovingly prepare for you. Due to the cooks travel times, **breakfast cannot be served before 8:00 am**

### **Mexican Cooks - Breakfast # 1**

- \* Plato de Fruta Temporada
- \* Jugo de naranja
- \* Huevos a la Mexicana
  
- \* Frijoles y tortillas
- \* Café, Té, leche

- \* Seasonal Fruit
- \* Fresh squeezed orange juice
- \* Mexican eggs (scrambled with tomatoes, onions and peppers)
- \* Beans with tortillas
- \* Coffee, tea or milk.

### **Mexican Cooks - Breakfast # 2**

- \* Plato de Fruta Temporada
- \* Jugo de Naranja
- \* Chilaquiles con pollo en salsa roja
- \* Pan y mermelada
- \* Café, te, leche

- \* Seasonal Fruit
- \* Fresh orange juice
- \* Chicken Chilaquiles in red sauce.
- \* Toast and marmalade or jam
- \* Coffee, tea, milk.

### **Mexican Cooks - Breakfast # 3**

- \* Plato de Fruta Temporada
- \* Jugo de naranja
- \* Quesadillas con jamón y queso.
- \* Guacamole y frijoles
- \* Café, te y leche.

- \* Seasonal Fruit
- \* Fresh orange juice
- \* Flour tortilla with jam and cheese.
- \* Guacamole and beans.
- \* Coffee, tea and milk.

### **Mexican Cooks - Breakfast # 4**

- \* Plato de Fruta Temporada con yogurt
- \* Jugo de Naranja
- \* Huevos Rancheros con Salsa Mexicana
- \* Frijoles Refritos
- \* Tostada, Mantequilla, Mermelada
- \* Cafe, Te, o Leche

- \* Seasonal Fruit with yogurt
- \* Fresh squeezed orange juice
- \* Ranch Eggs with a Mexican sauce
- \* Refried beans
- \* Toast with butter and jam
- \* Coffee, Tea or Milk

### **Mexican Cooks - Breakfast # 5**

- \* Plato de Fruta Temporada con yogurt y granola
- \* Jugo de Naranja o Manzana
- \* Tostada Francesa
- \* Cafe, Te, o Leche
- \* Seasonal Fruit with yogurt & granola
- \* Fresh squeezed orange or apple juice
- \* French toast
- \* Coffee, Tea or Milk

### **Mexican Cooks - Breakfast # 6**

- \* Plato de Fruta Temporada con yogurt
- \* Jugo de Naranja
- \* Omelet de Verduras o Jamon y Queso
- \* Frijoles Refritos
- \* Tostada, Mantequilla, Mermelada
- \* Cafe, Te, o Leche
- \* Seasonal Fruit with yogurt
- \* Fresh squeezed orange juice
- \* Vegetable or ham & cheese omelete
- \* Refried beans
- \* Toast with butter and jam
- \* Coffee, Tea or Milk

### **Mexican Cooks - Breakfast # 7**

- \* Jugo de Naranja
- \* Enchiladas Verdes
- \* Frijoles Refritos
- \* Tostada, Mantequilla, Mermelada
- \* Cafe, Te, o Leche
- \* Fresh squeezed orange juice
- \* Enchilada in green sauce
- \* Refried beans
- \* Toast with butter and jam
- \* Coffee, Tea or Milk

### **Mexican Cooks - Breakfast # 8**

- \* Plato de Fruta Temporada con yogurt
- \* Jugo de Naranja
- \* Chilaquiles Verdes o Rojos
- \* Frijoles Refritos
- \* Tostada, Mantequilla, Mermelada
- \* Cafe, Te, o Leche
- \* Seasonal Fruit with yogurt
- \* Fresh squeezed orange juice
- \* Tortilla chips in green or red sauce
- \* Refried beans
- \* Toast with butter and jam
- \* Coffee, Tea or Milk

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## **MENUS – LUNCH Mexican/Mayan Cooks**

This is a sample of various lunch options the cooks can lovingly prepare for you. You want to mix it up, no problemo..

### **Mexican Cooks - Lunch # 1**

- \* Sopes con carne o pollo
- \* open face tortilla with meat or chicken
- \* Queso Aguacate
- \* cheese avocado
- \* Frijoles
- \* beans
- \* Romanita y Crem
- \* Roman lettuce with creamy dressing

### **Mexican Cooks - Lunch # 2**

- \* Tacos de Carne Asado
- \* soft tacos with bar-b-que beef
- \* Frijoles Charros
- \* ranch style beans
- \* Guacomole
- \* avacodo dip
- \* Pico de Gallo
- \* Mexican salsa with fried tortilla chips

### **Mexican Cooks - Lunch # 3**

- \* Tacos de Cochinita Pibil
- \* soft tacos with Mayan pork (spicy but not hot)
- \* Guacomole
- \* avacodo dip
- \* Pico de Gallo
- \* Mexican salsa with fried tortilla chips
- \* ensalada mixta
- \* mixed salad

### **Mexican Cooks - Lunch # 4**

- \* Ceviche mixto o de camaron
- \* marinated raw mixed seafood or shrimp (cooked)
- \* Guacomole
- \* avacodo dip
- \* Pico de Gallo
- \* Mexican salsa with fried tortilla chips

### **Mexican Cooks - Lunch # 5**

- \* Enchiladas de Mole
- \* enchiladas with rich flavorful chocolate type sauce
- \* Campollo Queso
- \* Campollo cheese
- \* Ensalada de lechuga
- \* lettuce salad

## Mexican Cooks - Other Lunch Options

- \* Tamales de Chaya con huevo
- \* Tamales Frijoles y Veduras
- \* Tamales de Veduras
- \* Tamales de gusta con salsa Mole
- \* Tamales de gusta con salsa Verde
- \* Tamales rajadas de Chile Poblano y queso
- \* Pechuga de Pollo alla Plancha
- \* Pechuga de Pollo Reyenas de veduras o camaron o pescado
- \* Tacos Dorados de Carne o Pollo y Queso
- \* corn tortilla wrapped with chaya (Mayan vegetable) with egg cooked in a palm frond
- \* beans and veggie tamales
- \* vegetable tamales
- \* tamales of your choice with rich flavorful chocolate type sauce
- \* tamales of your choice with green sauce
- \* tamales with spears of chile poblano and cheese (not hot)
- \* grilled Chicken breast
- \* Chicken breast stuffed with vegetables, shrimp or fish
- \* large soft tacos filled with beef or Chicken and cheese

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## MENUS - DINNER Mexican/Mayan Cooks

You are going to love these tasty dishes. Due to the cooks travel times, breakfast cannot be served before 8:00 am and dinners cannot be served later than 6:30 pm.

### Mexican Cooks - Dinner # 1

- \* Crema de Zanahoria
- \* Camarones o Pescado al mojo de ajo
- \* Frijoles refritos
- \* Chiles Rellenos de queso y arroz
- \* Pie de queso.
- \* Cream of Carrot
- \* Garlic shrimp or fish.
- \* Re-fried beans.
- \* Stuffed peppers with cheese & rice
- \* Cheese pie.

### **Mexican Cooks - Dinner # 2**

- \* **Sopa de Elote.**
- \* **Enchiladas de queso, pollo y frijoles con salsa verde.**
- \* **Arroz Verde con Plátanos machos**
- \* **Pico de Gallo**
- \* **Flan de Caramelo.**

- \* **Corn soup.**
- \* **Corn tortillas stuffed with chicken cheese and rice.**
- \* **Green Rice w/Plantains.**
- \* **Mexican Salsa**
- \* **Caramel Flan.**

### **Mexican Cooks - Dinner # 3**

- \* **Sopa de tortilla.**
- \* **Pollo Pibil**
- \* **Chayotes rellenos**
- \* **Tortitas de papa**
- \* **Pico de Gallo**
- \* **Pastel de Zanahoria**

- \* **Tortilla Soup.**
- \* **Yucatecan Barbeque Chicken.**
- \* **Baked Chayotes stuffed w/veggies & cheese**
- \* **Potato cakes ( fried mash potato )**
- \* **Mexican salsa.**
- \* **Carrot cake.**

### **Mexican Cooks - Dinner # 4**

- \* **Crema de Papa / Ensalada Verde**
- \* **Fajitas (Pollo, Carne)**
- \* **Arroz Mexicana**
- \* **Frijoles Refritos**
- \* **Guacamole**
- \* **Pico de Gallo**
- \* **Pie to Elote**

- \* **Cream of Potato soup / Green Salad**
- \* **Chicken or Beef Fajitas**
- \* **Mexican Rice**
- \* **Refried Beans**
- \* **Avacodo dip**
- \* **Salsa**
- \* **Corn Cake**

### **Mexican Cooks - Dinner # 5**

- \* **Crema de Coliflor**
- \* **Adobo (Pollo, Puerco, Carne)**
- \* **Arroz blanco**
- \* **Salsa Roja o Verde**
- \* **Cocktail de Frutas**

- \* **Cream of Cauliflower soup**
- \* **Adobo (chicken, pork or beef)**
- \* **White rice**
- \* **Red or green sauce**
- \* **Fruit cocktail**

### **Mexican Cooks - Dinner # 6**

- \* **Sopa de Vegetales**
- \* **Mole de Pollo o Pavo**
- \* **Arroz Blanco**
- \* **Pico de Gallo**
- \* **Tamales de Pollo o Carne**
- \* **Helado**

- \* **Vegetable soup**
- \* **Chicken or Turkey Mole**
- \* **White rice**
- \* **Chips & Salsa**
- \* **Chicken or Beef Tamales**
- \* **Ice Cream**



### **Mexican Cooks - Dinner # 7**

- \* Brochetas de Carne o Camaron
- \* Arroz Blanco
- \* Frijoles
- \* Pico de Gallo
- \* Postre

- \* skewered bar-b-que Shrimp or Beef or Chicken
- \* White rice
- \* Beans
- \* Chips & Salsa
- \* Dessert

### **Mexican Cooks - Dinner # 8**

- \* Camarones al Ajillo
- \* Arroz Frijoles
- \* Verduras al horno
- \* Pico de Gallo y Guacamole
- \* Postre

- \* Shrimp with chile guajillo & garlic (not hot)
- \* Rice & Beans
- \* Oven baked veggies
- \* Chips & Salsa & Avacodo dip
- \* Dessert

### **Mexican Cooks - Dinner # 9**

- \* Pollos Rellenos al horno con Verduras y Carne
- \* Arroz con Chiles Poblanos
- \* Pico de Gallo y Guacamole
- \* Postre

- \* Oven baked Chicken stuffed with Meat & Veggies
- \* Rice with Chile Poblano (not hot)
- \* Chips & Salsa & Avacodo dip
- \* Dessert

### **Mexican Cooks - Dinner # 10**

- \* Pescado Veracruzano
- \* Arroz al Gusto
- \* Ensalada
- \* Pico de Gallo y Guacamole
- \* Helado

- \* Veracruz style fish (sauce with tomatoes, olives, capers, onion, apple, cilantro)
- \* your choice of Rice
- \* Salad
- \* Chips & Salsa & Avacodo dip
- \* Ice Cream

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