



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. This team which has trained in the hospitality industry brings direct to your table, well 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 (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 \$50 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

Below is a sample of the meals that chef Mariana and her husband Arturo would be pleased to lovingly prepare and serve to you. This is only a suggestion. They are available to discuss other options and special dietary needs. **PLEASE NOTE:** they are serving the same meal to the entire group. Some exceptions can be made to accommodate special dietary needs. Additional cost may be applicable so ask.



Breakfast Menu



Please choose your favorite juice, fruit plate and menu.

Freshly squeezed juices:

- Orange
- Grapefruit
- Green detox
- Mimosas

Coffee is always served

Fresh fruit options:

- Fresh fruit plate
- Fruit salad with yogurt
- Chia parfait with coconut milk & fruit
- Banana and pineapple with vanilla yogurt
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MENU 1

Your choice of omelet:

- veggies & cheese
- Ham and cheese
- Poblano pepper, corn and cheese

Homemade hash-brown and bacon.

MENU 2

Eggs Benedict: poached eggs over English muffin, topped with hollandaise sauce. You may add ham or smoked salmon.

Skillet sautéed vegetables.

MENU 3

Local version of eggs Benedict: poached eggs over toast and avocado and chihuahua cheese, topped with poblano pepper creamy sauce.

Roasted potatoes.

MENU 4

French toast with strawberries, almonds and whipped cream or with caramelized bananas and pecans.

Scrambled or sunny side eggs.

MENU 5

Pancakes with blueberries and poppyseeds.

Scramble or sunny side eggs.



Breakfast Menu

Please choose your favorite juice, fruit plate and menu.

MENU 6

Chilaquiles: tortillas chips covered with red or green tomato sauce, chicken, sour cream and cotija cheese. Scrambled eggs or sunny side with roasted potatoes.

MENU 7

Enfrijoladas: Soft corn tortilla rolls filled with chicken or scramble eggs, covered in smooth bean sauce.

Topped with vegetarian chorizo and onions.

MENU 8

Poached eggs in tomato sauce, local style called "Motuleños" served with fried tortilla, peas, plantain, ham and cheese.

MENU 9

Savory crepe filled with onion, bacon, spinach, cheese and sunny side eggs. Served with green leaves salad.

MENU 10

Sweet crepes filled Nutella and banana or honey-lemon ricotta chese and fresh fruit. Fresh whipped yogurt and pecans.

Lunch Menu

Please choose your favorite menu and drink.



MENU 1

Caesar salad with homemade dressing.

Baja style fish or shrimp tempura tacos with chipotle and sesame aioli.

Guacamole, salsa and chips.

MENU 2

Mexican cheese empanadas, with sour cream and green salsa.

Your choice of ceviche made with Caribbean white fish:

- Yucatan style ceviche with grilled xcatic pepper, red onion and cucumber.

- Peruvian ceviche with sweet potato and white corn.

- Mexican traditional ceviche with tomato, onion and cilantro.

Guacamole, salsa and chips.

MENU 3

Jicama, mango and heart of palms ceviche.

Tacos of fresh tuna "carnitas" with siracha mayo or

Ribeye tacos with refried beans and pico.

Guacamole, salsa and chips.

MENU 4

Sinaloa-style smoked marlin tostadas or quesadillas.

Green aguachile: shrimps marinated in lime, served with cucumber and avocado.

Guacamole, salsa and chips.



Lunch Menu

Please choose your favorite menu and drink.

MENU 5

Tuna sashimi with cucumber and ponzu sauce.

Broiled cheese with chorizo & mango salsa, with flour tortillas.

Guacamole, salsa and chips.

MENU 6

Caesar salad

Bacon and cheese sliders with pickles and onion rings

or Chicken sliders with blue cheese and caramelized onions.

with potato and sweet potato fries.

MENU 7

Cucumber and veggie rolls with tamarind sauce.

Fish and chips served with coleslaw and tartar sauce.

MENU 8

Jicama, pineapple and cilantro salad.

Yucatan-style pulled pork sandwich or tacos with pickled onion.

Guacamole, salsa and chips.



Dinner Menu

Please choose your favorite menu, dessert and drink.



MENU 1

Fresh fish carpaccio with orange and sesame vinaigrette (to share).

Green seasonal salad.

Fettuccine frutti di mare with white wine, tomato and seafood.

MENU 2

Green leaves salad with goat cheese, caramelized pecans, hibiscus flowers, strawberries and honey-lime vinaigrette.

Grilled NY steak or Ribeye with sides (to share):

- Creamy spinach
- Truffled french fries
- Grilled veggies

MENU 3

Yucatan traditional Sopa de Lima (Lime soup) with chicken & tortilla strips.

Cochinita pibil: pulled pork slowly cooked with local seasoning. Served in tacos with pickled onions.

MENU 4

Shrimp skewer with bacon, apple and blue cheese.

Green seasonal salad.

Ribeye steak with huitlacoche & mezcal ragú and roasted potatoes.

MENU 5

Rustic mushroom salad with spinach, croutons and balsamic glaze.

Tenderloin with pepper crust and demi-glace, served with mashed root vegetables.

MENU 6

Burrata with roasted tomato sauce and crostinis (to share).

Arugula salad with celery and parmesan

Grilled salmon with asian spices sauce and marinated cabbage.



Dinner Menu

Please choose your favorite menu, dessert and drink.

MENU 7

Caesar Salad.

Grilled Caribbean lobster with lemon & pernod butter and your choice of:

- Vegetables and roasted potatoes
- Fettuccine a la Carbonara
- Zucchini flower risotto

MENU 8

Jicama, mango and heart of palms ceviche.

Mahi-mahi al pastor with grilled pineapple relish and cilantro tortillas.

MENU 9

Beets and tomato carpaccio with mint, goat cheese and olive oil.

Catch of the day with herbs crust with butter-lemon sauce and glazed carrots

MENU 10

Tortilla soup.

Beef or chicken fajitas.

Guacamole and quesadillas.



Desserts Menu

Yogurt and coconut mouse with pineapple

Cheesecake with berries and rosemary sauce

Chocolate mousse

Pears flambee with caramel ice cream

Passion fruit and mascarpone parfait

Chocolate molten cake with berries and whipped cream

Key lime pie

Spiced apple pie with vanilla ice cream

Birthday or Anniversary Cake: vanilla or chocolate.

Drinks Menu

Soft Drinks:

- Mint lemonade
- Lemon-grass iced-tea with cranberry

Alcoholic drinks:

- White Wine Spritzer with Watermelon, Blue Berry and Kiwi
- Red Wine Spritzer with Apples marinated in orange juice
- Margaritas on the rocks
- Mojito with raspberry
- Mezcal and Passion fruit
- Rumchata (homemade rice water with rum)
- Fresalbacá (strawberry, basil and vodka slush)