



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

BREAKFAST MENU #2

- Fresh fruit salad with mint and Greek yogurt
- Omelettes your choice:
 - Spinach with mushroom and Cheese
 - Ham and cheese or parmesan and caramelized onions
 - Poblano pepper and corn
- Homemade hash brown and bacon

BREAKFAST MENU #3

- Fresh pineapple and banana with vanilla yogurt and coconut
- Green or red chilaquiles with sunny side eggs
- Refried beans

BREAKFAST MENU #4

- Red berries parfait with chia and granola
- Omelette with min potato cakes with zucchini flower and cheese

BREAKFAST MENU #5

- Seasonal fresh fruit plate
- Pancake bar
 - Buttermilk pancakes with strawberries,
 - Banana foster pancakes
 - Blueberry and poppy seed pancakes
- Eggs any style

BREAKFAST MENU #6

- Seasonal fresh fruit plate
- Whole wheat toast topped with sautéed cherry tomatoes, asparagus and cheese
- Scalloped potatoes

BREAKFAST MENU #7

- Fresh pineapple and banana with vanilla yogurt and coconut
- Vegetarian chorizo chimichangas with refried beans
- Homeade hash brown potatoes



MENUS - LUNCH

Lunch is served with:

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

LUNCH MENU #1

- Caesar salad
- Fish or shrimp beer tempuras tacos with grilled pineapple salsa and chipotle coleslaw

LUNCH MENU #2

- Smoked tuna tostadas
- Choice of ceviche made with Caribbean white fish
 - Yucatan style ceviche with grilled xcatic pepper, red onion and cucumber
 - Asian taste ceviche with sesame seeds, cucumber and soy sauce
 - Peruvian ceviche with sweet potato and white corn
 - Mexican traditional ceviche with tomato, onion and cilantro

LUNCH MENU #3

- Green salad with strawberry, avocado, almonds and lemon honey vinaigrette
- Baby back ribs with homemade BBQ sauce or spicy rub
- Yellow and white corn mix with parmesan cheese

LUNCH MENU #4

- Quinoa salad with carrots, dried tomatoes and basil
- Blackened salmon or mahi-mahi with xcatic pepper aioli and grilled vegetables

LUNCH MENU #5

- Watermelon and fresh tuna salad with soy and rice vinegar
- Grilled lobster with lemon butter and vegetables

LUNCH MENU #6

- Caesar salad
- Bacon and cheese sliders with blue cheese and caramelized onions
- Potato and sweet potato fries

LUNCH MENU #7

- Chicken skewers with peanut light sauce
- Green aguachilie (fresh shrimps in citrus marinate)

LUNCH MENU #8

- Citrus salad with orange and grapefruit, avocado and curry vinaigrette
- Chicken or beef fajitas
- Quesadillas and refried beans or charro's bean soup



MENUS - DINNER

Dinner is served with drinks and choice of dessert

DINNER MENU #1

- Fresh seasonal salad
- Sautéed scallops with orange cilantro marinade
- Catch of the day with corn kernels, guajillo pepper and cherry tomatoes
- OR Blackened mahi-mahi with mango salsa (when in season)

DINNER MENU #2

- Baby spinach with avocado, pumpkin seeds and Roquefort dressing
- Glazed chicken skewers with fennel and apple salad

DINNER MENU #3

- Fresh seasonal salad
- Light creamy poblano soup with corn kernels and cotija cheese
- Octopus with garlic cream and serrano jam bits served with sautéed potatoes

DINNER MENU #4

- Caesar salad
- Shrimp skewers with tamarind sauce
- Ribeye steak with huitlacoche and mescal ragu and roasted potatoes

DINNER MENU #5

- Strawberry, cotija cheese and black olive salad with balsamic vinaigrette
- Tenderloin with pepper crust & demi-glace served with sweet potato, celery & turnip mash

DINNER MENU #6

- Meat and cheese platter
- Seasonal arugula salad
- Salmon with butternut squash risotto or salmon with exotic pepper aioli & vegetables

DINNER MENU #7

- Caesar salad
- Grilled Caribbean lobster with lemon & pernod butter & choice of:
 - Vegetables and roasted potatoes
 - Fettuccine a la carbonara
 - Zucchini flower risotto

DINNER MENU #8

- Tortilla soup
- Beef or chicken fajitas
- Guacamole and quesadillas

DINNER MENU #9

- Fish cake with citrus salad and curry vinaigrette
- Fettuccine a la carbonara or 4 cheese



MENUS - DESERTS

- Key lime pie
- Spiced apple strudel with vanilla ice-cream
- Passion fruit and mascarpone parfait
- Cheesecake with red berries and rosemary compote
- Chocolate mousse
- Flan with fresh fruit
- Tiramisu
- Dark chocolate cake with raspberries
- Tres leches cake
- Chocolate brownie with walnuts and whipping
- Birthday or anniversary cake



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
- Mezcal and passion fruit
- Mojito with raspberry
- Strawberry daiquiri