



Daveed Chef Service offers you an experienced chef who will take note of your needs and dietary requirements, arrange to shop for all the ingredients, cook and have dinner ready your convenient time; **your only worry will be enjoying a delicious and authentic Mexican meal prepared and served in the comfort of your own place.**

For any occasion *Daveed Chef Service* will suggest old Mexican favorites but can also incorporate new recipes. Your meal MENU is only final when you're satisfied with your choices. All the recipes are prepared with the best and most fresh ingredients available and we accommodate to any allergy & dietary requirement.

Depending on the number of people in your party the service price will vary as followed:

1-3 adults with childrens under 9
(children under 9 pay half)

Breakfast: 22 USD per person
Lunch: 25 USD per person
Dinner: 25 USD per person

4-5 adults with childrens under 9
(children under 9 pay half)

Breakfast: 20 USD per person
Lunch: 22 USD per person
Dinner: 22 USD per person

6-15 adults with childrens under 9
(children under 9 pay half)

Breakfast: 13 USD per person
Lunch: 15 USD per person
Dinner: 15 USD per person





16 people or more with childrens under 9
(chindrens under 9 pay half)

Breakfast:	11 USD per person
Lunch:	13 USD per person
Dinner:	13 USD per person

If you require a chef for an entire week's service please contact us for information, cost and details, cost will depend on number of people and meals.

All Food/ingredients expenses are extra. An additional transport fee per service will be added depending on your location. Cost of food/ingredients will depend on your menu selections & number of people and it will vary between 6 to 15 USD per person.

A 50 USD deposit per event is required to book any service, this deposit will be used for your event food/ingredients expenses and is NOT REFUNDABLE IN CASE OF ANY CANCELLATION OR DATE CHANGE.

Paypal depsits are done to the following e-mail address: daveedchefservice@gmail.com

Breakfast menu

- Mexican style eggs* (scrambled eggs with onion, tomato and chile)
Tortilla española (potato and egg omelete with peppers, onion and tomato)
Omelette with ham and cheese (egg tortilla with ham and your choice of cheese)
Huevos con sopitas (scrambled eggs with home made tortilla chips, onion and cream)
Quesadillas (flour or corn tortillas with cheese; ham, mushrooms or chorizo)
Chilaquiles (corn tortilla chips topped with green or red sauce, onion, cream and cheese)
Enmoladas (corn tortilla chips topped with mole poblano sauce, onion, cream and manchego cheese)
Enfrijoladas (corn tortilla topped with beans, onion, cream and dry cheese)
French toast (molded bread with egg flavored with cinnamon and vanilla)
Pancakes (your choice of pancakes with strawberry, banana or blueberry)
Refried beans (black or kidney beans refried with pork lard, onion and garlic)
Fruit cocktail with yougurt e³ granola (mix of seasonal fruit)
Escamochas (fruit cocktail topped with sweet-milky sauce, nuts, raisins and coconut)

Salsas

- Red Sauce* (red tomato, cilantro, serrano chile, onion and garlic)
Green Sauce (green tomatillo, chile serrano, cilantro, onion and garlic)
Cilantro cream sauce (cilantro, jalapeño chile, cream and garlic)
Tamarind-chipotle sauce (tamarind, tomatoe, onion and chile chipotle)
Habanero swearing sauce (habanero chile, serrano chile, piquin chile, onion and garlic)
Salsa huevona (tomato, cilantro, onion, avocado, cilantro and chile serrano)
Pico de gallo (mix of tomato, onion, chile jalapeño, cilantro and lime juice)

Snacks and appetizers

- Chips* (corn tortilla chips)
Guacamole (avocado with tomato, onion, cilantro, jalapeño chile and lime juice)
Molotes (hand made fried flour tortilla stuffed with cheese; chorizo sausage or mushrooms)
Chalupas (small tortillas topped with green or red sauce, chicken, cream and dry cheese)

Memelas (small thick hand made tortillas topped with green or red sauce, chicken, cream and cheese)

Jalapeños stuffed with cheese (mix of manchego cheese, chihuabua cheese and cream cheese)

Picaditas (picadita tortilla topped with Jocoque cheese, chihuabua cheese and chorizo sausage)

Ceviche (fish, shrimp and/or octopus with tomato, onion, cilantro, jalapeño chile and lime juice)

Aguachile Shrimp or fish ceviche (Marinated with lime juice, purple onion and cucumber)

Meat balls (meat balls soaked on a special chipotle sauce)

Cheese egg rolls (egg rolls stuffed with various cheeses)

Queso fundido (melted cheese served hot with chorizo, mushrooms and/or ham)

Quesadillas (handmade tortilla stuffed with cheese and: chorizo, pumpkin flower and/or mushrooms)

Soups

Tlalpeño soup (chicken soup with rice, vegetables, cheese, avocado spiced with chipotle chile)

Meatballs soup (tomato soup with meatballs and vegetables)

Aztec soup (chicken soup with vegetables, chicken, avocado, tortilla chips and chile guajillo)

Cactus soup with chicken (chicken broth, cactus, chunks of chicken and panela cheese)

Lime soup (soup made of citrics with chicken, tomato, onion and golden fried tortilla chips)

Charro beans soup (beans, bacon, chorizo sausage, turkey sausage, cilantro and jalapeño chile)

Lentil soup (lentils with pineapple, sausage and bacon)

Salads

Chicken Caesar salad (romana lettuce salad with chicken and the chef's personal caesar dressing recipe)

Aztec salad (lettuce, avocado, purple onion, panela cheese and chips with vanilla-vinagrette)

Green Salad with Honey Mustard dressing (lettuce, cranberries, goat cheese)

Octopus Salad (octopus, avocado, lettuce, tomatoe e³ lime juice)

Potato Saldad (potato, sour cream, spring onion and celery)

Main courses

CHICKEN AND BEEF

Chicken with rajas (poblano chile with chicken, half cream and sweet corn)

Chicken with mushrooms (chicken with a mushrooms-chipotle chile cream sauce)

Beef Salpicon Tostadas (corn tostadas topped with shredded beef, zucchini, lettuce, avocado)

Mole Poblano (chicken served with the typical mole poblano sauce)

Asado (soute beef and potatoes served with vegetables and tomato beef broth)

Picadillo (ground beef with carrot, potato, pear, raisins and cinnamon)

Chiles rellenos (poblano pepper stuffed with **picadillo or cheese** topped with a red mole sauce)

Chicken or beef tostadas (topped with vegetables, cream, dry cheese and a tomato broth)

Chicken or beef Flautas (served with vegetables, cream, dry cheese and sweet tomato soup)

Green or red enchiladas (Mexican version of lasagna, made with corn tortillas filled with chicken, beef or vegetables and topped with cream and melted manchego cheese)

Chicken or beef fajitas (peppers with beef or chicken)

FISH AND SEA FOOD

Pickled Marlin (Marlin fish with carrot, zucchini, onion & apple vinegar)

Ginger Fish (fish of your selection marinated with ginger, butter and white vinegar)

Fish Veracruz style (Fish cooked with tomato, onion, lime juice, olives, capers and cilantro)

Shrimp Tacos (breaded and fried shrimp in corn tortillas served with a special sauce)

Fish Tacos (breaded and fried fish on a corn tortilla served with a special sauce)

Shrimp Quesadillas (flour tortilla stuffed with cheese and shrimps)

Shrimp Tostadas (corn tostadas topped with Jocoque cheese and shrimps with chipotle chile sauce)

Diablo Calamari (sauteed calamari with a tasty and spicy chipotle chile sauce)

Sides

White rice with cream (rice with cream and sweet corn)

Mexican style rice (rice with vegetables and tomato sauce)

Steam vegetables (various vegetables steamed with butter)

Baked Vegetables (various vegetables cooked with cheese and butter)

Calabacita tierna (zucchini with sweet corn and panela or ranchero cheese)

Black beans (refried black beans with garlic, cilantro and onion)

Pork beans (refried beans with pork, chorizo and jalapeño chile)

Desserts

Arroz con leche (rice with sweet milk-sauce, coconut, pecans, raisins and cinnamon)

Escamochas (fruit cocktail topped with milk-cream sauce or yogurt, pecans, raisins and coconut)

Milk jell-o (various flavor jell-o with milk)

Flan

Plantain stuffed with cream cheese (plantain stuffed with cream cheese topped with sweet milk-sauce, chocolate or strawberry)

Fried plantain (fried plantain with caramel or chocolate served with vanilla ice cream)

For the less adventurous kids, the “Not so Mexican” that everyone likes

Lasagna (various kinds)

Beef hamburgers

Cheese quesadillas

Hot dogs

Chicken nuggets

Fish nuggets

Cake menu

If you desire a cake for a special occasion there is an extra cost of 10usd for the preparation

Tres leches cake

Zucchini-chocolate cake

Chocolate brownies with vanilla ice cream

Sweetcorn bread with avocado ice cream