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# **MENUS**

### **BREAKFASTS**

CHAMPAGNE BREAKFAST breakfast for all tastes

AMERICAN BRUNCH classic american flavours

HEALTHY BREAKFAST revitalising & good for you

### **SPANISH**

TAPAS MENU selection of spanish dishes

SPANISH BBQ bbq, spanish style

GALICIAN MENU the best of northern spain

SPANISH DINNER tapas, show-cooked paella & dessert

PAELLA PARTY its all about the paella

### BBQ'S

CLASSIC BBQ all your favourites

LUXURY BBQ its all about the meat

GOURMET BBQ 3 courses of pure quality

SURF 'N' TURF lobster & steak, perfect!

INDIAN BBQ packed full of flavour & colour

GREEK BBQ southeast mediterranean dishes

ASIAN BBQ a mix of asian meats, seafood & sides

HEN PARTY BBQ perfect for your hen party

### **DINNER PARTY**

3 COURSE MENU great value, including wine

CLASSIC DINNER quality dinner party menu

LUXURY DINNER high end, luxurious dinner

MEXICAN MENU a taste of mexico

ITALIAN MENU classic italian food at its best

THAI DINNER aromatic dishes with a spicy edge

JAPANESE BANQUET a full japanese experience

COCKTAIL PARTY MENU beautiful canapes & mini foods







### CHAMPAGNE BREAKFAST

UNLIMITED MIMOSA COCKTAILS

DANISH BACON

**ENGLISH BUTCHERS SAUSAGES** 

FRESH EGGS

MUSHROOMS

**BAKED BEANS** 

**SMOKED SALMON** 

THREE EGG OMELETTE WITH FILLINGS

**CROISSANTS & MUFFINS** 

FRESH FRUIT PLATTER

MUESLI & YOGURT

TOASTED BREAD

**SELECTION OF JAMS** 

TEA & COFFEE

**ORANGE JUICE** 

€42 PER PERSON INCLUDES WAITING-ON STAFF





### AMERICAN BRUNCH

FRESHLY MADE BLOODY MARY'S
MIMOSA COCKTAIL
FRESH ORANGE JUICE
COFFEE

### STEAK 'N' EGGS

STRIPS OF BEEF SIRLOIN WITH FRESH EGGS & MINI ROASTED POTATOES

### **BAGELS**

WITH SMOKED SALMON & CREAM CHEESE WITH AVOCADO & CRISPY BACON

### **AMERICAN PANCAKES**

PANCAKES WITH BACON & MAPLE SYRUP
PANCAKES WITH CHOCOLATE & BANANA

FRESH FRUIT PLATTER

€58 PER PERSON INCLUDES WAITING-ON STAFF





### HEALTHY BREAKFAST

FRESH ORANGE JUICE
HERBAL TEA'S
COFFEE
MILK & SOY MILK

CRUSHED AVOCADO ON TOAST
FRESH EGGS WITH SPINACH
BAKED MUSHROOMS
GRILLED HERB TOMATO'S
SMOKED SALMON PLATTER
MUESLI WITH GREEK YOGURT & HONEY
CHIA PUDDING
ACAI BOWL
MULTIGRAIN BREAD
FRESH FRUIT PLATTER

€38 PER PERSON INCLUDES WAITING-ON STAFF







### **TAPAS MENU**

FRUITY SANGRIA WITH CAVA SELECTION OF CANAPES

FRESH BREAD, OLIVES & ALIOLI
QUESO MANCHEGO & IBERICO CHORIZO
ALBONDIGAS (SPANISH MEATBALLS)
CHICKEN PINCHITO'S
PORK CHOPS WITH ROSEMARY & GARLIC
GAMBAS PIL PIL
ANCHOVIES WITH GARLIC
PATATAS BRAVA
PADRON PEPPERS
MELON & SERRANO HAM
CHICKEN WINGS
COSTILLAS (SPANISH STYLE PORK RIBS)

CHOCOLATE LAVA CAKE

€55 PER PERSON INCLUDES WAITING-ON STAFF





# SPANISH BBQ

FRUITY SANGRIA WITH CAVA SELECTION OF CANAPES

BEEF KEBABS WITH RED PEPPER & ONION
CHICKEN SKEWERS WITH LEMON & GARLIC
CHORIZO SAUSAGES
KING PRAWNS IN GARLIC BUTTER
MARINATED BBQ PORK RIBS

POTATAS ALIOLI

POTATAS BRAVAS

ROASTED PEPPERS

TOMATO & GARLIC SALAD

FRESH BREAD & ALIOLI

SELECTION OF MINI DESSERTS

€55 PER PERSON INCLUDES WAITING-ON STAFF





### **GALICIAN MENU**

SPANISH DRY SHERRY

GALICIAN TETILLA CHEESE

IBERICO RESERVA JAMON

PULPO A LA GALLEGA
(GRILLED OCTOPUS WITH POTATOES)

GALICIAN GRASS-FED CHULETON BEEF
ROAST POTATOES WITH ROSEMARY & GARLIC
FRESH ASPARAGUS & FRENCH BEANS
ROASTED ON-VINE CHERRY TOMATO

WINE SERVED WITH DINNER
RIBERA DEL DUERO & RUEDA

CHOCOLATE FONDANT

€80 PER PERSON INCLUDES WAITING-ON STAFF





# SPANISH DINNER MENU

FRUITY SANGRIA & MOJITO'S SELECTION OF CANAPES

FRESH BREAD & ALIOLI

MANCHEGO CHEESE & IBERICO CHORIZO

COSTILLAS (SPANISH STYLE PORK RIBS)

GAMBAS PIL PIL

SHOW-COOKED PAELLA

SELECTION OF FRESH SEAFOOD, CHICKEN, VEGETABLES, CHORIZO & SAFFRON RICE

TOMATO & GARLIC SALAD

RIOJA PEAR POACHED & VANILLA ICE CREAM

€58 PER PERSON INCLUDES WAITING-ON STAFF





### PAELLA PARTY

FRUITY SANGRIA WITH CAVA SELECTION OF CANAPES

FRESH BREAD, OLIVES & ALIOLI
CURED CHEESE WITH ROSEMARY OIL
IBERICO CHORIZO & SERRAN JAMON

SHOW-COOKED MIXED PAELLA
SELECTION OF FRESH SEAFOOD, CHICKEN,
VEGETABLES, CHORIZO & SAFFRON RICE

TOMATO & GARLIC SALAD

MINI DESSERT SELECTION

€45 PER PERSON INCLUDES WAITING-ON STAFF









# **CLASSIC BBQ**

FRUITY SANGRIA WITH CAVA SELECTION OF CANAPES

FRESH BREAD & ALIOLI

MINI TRUFFLE BURGER / MINI CHEESE BURGER
ARTESAN BRITISH SAUSAGES
PORK CHOPS WITH ROSEMARY & GARLIC
TANDOORI CHICKEN WITH MINT YOGURT
LEMON & GARLIC CHICKEN SKEWERS

JACKET POTATO WITH ALIOLI
GRILLED CORN WITH MELTED BUTTER
CLASSIC CESAR SALAD
TOMATO & GARLIC SALAD

MINI DESSERT SELECTION

€55 PER PERSON INCLUDES WAITING-ON STAFF





# LUXURY BBQ

FRESHLY MADE MOJITO'S
SELECTION OF LUXURY CANAPES

ROSEMARY FOCACCIA BREAD & ALIOLI

RIB OF GALICIAN BEEF

MARINATED LAMB LEG WITH ROSEMARY

KING PRAWNS IN GARLIC BUTTER

CHICKEN WITH LEMON, PARSLEY & GARLIC

FRESH PREMIUM BRITISH SAUSAGES

ROASTED POTATOES WITH TRUFFLE & PARMESAN
FRESH ASPARAGUS & FRENCH BEANS
TOMATO & GARLIC SALAD
FRESH BREAD & ALIOLI

SELECTION OF MINI DESSERTS

€68 PER PERSON INCLUDES WAITING-ON STAFF





# **GOURMET BBQ**

FRESHLY MADE MOJITO'S

SELECTION OF LUXURY CANAPES

FOCACCIA BREAD & ALIOLI

SALMON TARTARE WITH AVOCADO

MUSHROOM & TRUFFLE BRUSCHETTA

GALICIAN BEEF CHULETON

MARINATED LAMB LEG WITH ROSEMARY

KING PRAWNS IN GARLIC BUTTER

ROASTED POTATOES WITH TRUFFLE & PARMESAN

FRESH ASPARAGUS & FRENCH BEANS

GRILLED ON-VINE CHERRY TOMATOES

CHOCOLATE FONDANT

WINE SERVED WITH DINNER RIBERA DEL DUERO & RUEDA

€80 PER PERSON INCLUDES WAITING-ON STAFF





# SURF 'N' TURF BBQ

CLASSIC MARGARITA'S & MOJITO'S SELECTION OF LUXURY CANAPES

GARLIC BREAD WITH PESTO MAYO
TOMATO, MOZZARELLA & BASIL SALAD

FRESH GRILLED LOBSTERS WITH GARLIC BUTTER
PRIME IRISH BEEF ENTRECOTE

ROASTED DIJON POTATOES
FRESH ASPARAGUS MELTED BUTTER
HERB ROASTED MIXED VEGETABLES
BERNAISE SAUCE & HERB BUTTER

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

WINE SERVED WITH DINNER
RIBERA DEL DUERO & RUEDA

€99 PER PERSON INCLUDES WAITING-ON STAFF





# INDIAN BBQ

MANGO MOJITO'S

PAPADUMS & CHUTNEYS

BOMBAY MIX

TANDOORI LAMB
CHICKEN TIKKA
BEEF SEEKH KEBABS
TANDOORI KING PRAWNS

INDIAN SPICED CHICKPEA'S

SAAG ALOO (SPINACH & POTATO)

TOMATO, ONION & CORIANDER SALAD

PILAF BASMATI RICE

NANN BREAD

MANGO CHUTNEY & MINT RAITA

MINI MANGO CHEESECAKES

€60 PER PERSON INCLUDES WAITING-ON STAFF





# **GREEK BBQ**

CHILLED CAVA
HUMMUS & FLAT BREADS
MARINATED BLACK OLIVES

MARINATED BEEF KOFTA SKEWERS
BBQ GREEK LAMB WITH TZATZIKI
CHICKEN SOUVLAKI SKEWERS
GREEK GRILLED VEGETABLE KEBABS

BAKED AUBERGINE WITH FETA & TOMATO
CLASSIC GREEK SALAD
GREEK PILAF RICE
TZATZIKI & SPICY TOMATO SALSA

MINI WHITE CHOCOLATE & PISTACHIO CHEESECAKES

€58 PER PERSON INCLUDES WAITING-ON STAFF





# **ASIAN BBQ**

FRESHLY MADE MOJITO'S SELECTION OF CANAPES

SALT & PEPPER CHICKEN WINGS

CHINESE SPICED SPARE RIBS

CHILLI & GARLIC PRAWNS WITH LIME DRESSING

SATAY CHICKEN WITH PEANUT SAUCE

BEEF IN BLACK BEAN & PEPPER KEBABS

THAI NOODLE SALAD

CORIANDER & CUCUMBER SALAD

ASIAN TOMATO SALSA

PRAWN CRACKERS & SWEET CHILLI SAUCE

FRUIT SORBET WITH BERRIES & MINT

**€58 PER PERSON** INCLUDES WAITING-ON STAFF





# HEN PARTY BBQ

UNLIMITED SANGRIA, CAVA & MOJITO'S

### **CANAPES SELECTION**

SMOKED SALMON WITH HERB CHEESE
MOZZARELLA, BASIL & CHERRY TOMATO
SPICY PRAWN WITH AVOCADO SALSA

### BBQ

CHICKEN SKEWERS WITH LEMON & GARLIC TANDOORI CHICKEN WITH MINT YOGURT CHILLI PRAWNS WITH LIME DRESSING MINI TRUFFLE & ROCKET BURGERS MINI CLASSIC CHEESE BURGERS

TOMATO & BASIL SALAD

MOROCCAN SPICED COUS COUS

POTATO SALAD

GARLIC BREAD

SELECTION OF MINI DESSERTS

€60 PER PERSON INCLUDES WAITING-ON STAFF

# DINNER

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### **3 COURSE DINNER**

FRESHLY MADE MOJITO'S CANAPES SELECTION

### **STARTERS**

HOMEMADE PATE WITH ONION JAM

AVOCADO, MOZZARELLA & TOMATO WITH PESTO

KING PRAWN PIL PIL

### MAIN COURSES

BABY LEG OF LAMB WITH GARLIC & ROSEMARY
FILLET OF SALMON WITH LEMON BUTTER
CHICKEN FILLET WITH WILD MUSHROOM SAUCE

SERVED WITH ROASTED POTATOES, FRESH ASPARAGUS & ROASTED ON-VINE TOMATOES

SELECTION OF MINI DESSERTS

WINE SERVED WITH DINNER

€70 PER PERSON INCLUDES WAITING-ON STAFF





### **CLASSIC DINNER**

CHILLED CAVA & MOJITO'S
CANAPES SELECTION

SALMON & AVOCADO TARTARE

### **STARTERS**

KING PRAWN PIL PIL

MUSHROOM, TRUFFLE & PARMESAN BRUSCHETTA

### MAIN COURSES

PRIME BEEF SIRLOIN WITH TARRAGON BUTTER
SPICED LEG OF LAMB WITH HARRISSA
SALMON FILLET WITH KING PRAWNS

SERVED WITH ROASTED POTATOES, FRESH ASPARAGUS & ROASTED ON-VINE TOMATOES

LEMON VODKA SORBET

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

WINE SERVED WITH DINNER

€80 PER PERSON INCLUDES WAITING-ON STAFF





### **LUXURY DINNER**

CHILLED CHAMPAGNE
FRESH GALICIAN OYSTERS WITH MIGNONETTE

SALMON & AVOCADO TARTARE

IRISH BEEF FILLET WITH HALF FRESH LOBSTER
BERNAISE SAUCE & HERB BUTTER

SERVED WITH ROASTED POTATOES, FRESH ASPARAGUS & ROASTED ON-VINE TOMATOES

LEMON VODKA SORBET

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

WINE SERVED WITH DINNER

€150 PER PERSON INCLUDES WAITING-ON STAFF

 ${\sf MINIMUM\ BOOKING\ FEES\ APPLY/IVA\ NOT\ INCLUDED}$ 





### **MEXICAN DINNER**

MEXICAN BEERS & TEQUILA SHOTS SELECTION OF CANAPES

FULLY LOADED CHILLI NACHOS

SMOKEY WINGS WITH LIME & CORIANDER BUTTER

MEXICAN BRUSCHETTA

SIZZLING CHICKEN FAJITAS

CRISPY TACOS WITH BEEF CHILLI

SOFT TACOS WITH CAJUN PRAWNS

GUACAMOLE & PICO DE GALLO

PICKLED RED CABBAGE & SOUR CREAM

MINI MARGARITA CHEESECAKES

€58 PER PERSON INCLUDES WAITING-ON STAFF





### ITALIAN DINNER

CHILLED PROSECCO
SELECTION OF CANAPES

GARLIC BREAD PIZZA

TOMATO, MOZZARELLA & BASIL SALAD

BEEF CARPACCIO WITH ROCKET & PARMESAN

MUSHROOM, PARMESAN & TRUFFLE RISOTTO

SEAFOOD SPAGHETTI MARINARA

LEMONCELLO SHOT

**TIRAMISU** 

€60 PER PERSON INCLUDES WAITING-ON STAFF





### THAI DINNER

MANGO MOJITO'S
SELECTION OF CANAPES

PRAWN CRACKERS & SWEET CHILLI DIP
CHICKEN SATAY WITH PEANUT SAUCE
TERIYAKI BEEF IN LETTUCE CUP
GLAZED MINI THAI PORK RIBS

THAI GREEN CHICKEN CURRY

BUTTERFLIED KING PRAWNS IN CHILLI & GARLIC

THAI PINEAPPLE RICE

MINI MANGO CHEESECAKES

€60 PER PERSON INCLUDES WAITING-ON STAFF





## JAPANESE DINNER

SAKE

PRAWN CRACKERS
MISO SOUP
EDAMAME BEANS

SALMON SASHIMI TUNA TATAKI

SELECTION OF SUSHI
MAKI
CALIFORNIA ROLL
NAGIRI
URAMAKI

MISO BEEF STEAK
TERIYAKI SALMON
RICE BOWL

€75 PER PERSON INCLUDES WAITING-ON STAFF





### **COCKTAIL PARTY MENU**

WELCOME CHILLED CAVA WITH BERRIES

TRUFFLE BURGER WITH ROCKET & PARMESAN

TEMPURA PRAWN WITH SWEET CHILLI

VEGETABLE SPRING ROLL WITH DIPPING SAUCE
INDIAN SPICED SAMOSA WITH SPICED YOGURT

TANDOORI CHICKEN WITH MINT RAITA

MOZZARELLA, BASIL & TOMATO SKEWER

SALMON TARTARE WITH AVOCADO & CAVIAR

FOIS GRAS WITH GOAT CHEESE & GLAZED APPLE

CHILLED GAZPACHO WITH CRACKED PEPPER

**€48 PER PERSON** INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY/IVA NOT INCLUDED

ALL FOODS ARE MINI STYLE & SERVED BY WAITING-ON STAFF TO GUESTS PLEASE CONTACT US TO SEE OUR FULL LIST OF CANAPES/MINI FOODS FULL BAR SET-UPS & OPEN BAR PACKAGES AVAILABLE