



Personal Chef, Catering & Event Design

BBQ & Grill services

Based in 3 Hours of Service the Additional Fees are:

FULL SERVICE FEES

- **Chef Fee**
(\$180.00 Applied up to 50 guests)
more than 50 guests
(\$75.00 additional Applied for each 25 guests)
- **Service Fee**
(\$100.00 Applied up to 30 guests)
more than 30 guests
(\$75.00 additional Applied for each 25 guests)
- **Transportation Fee \$50.00 (Miami Area)**
- **BBQ Rental Fee \$150.00**
(in case client don't have one)
- **Additional Services available upon request**

Minimum 20 Guests



**Additions to the Lunch
(for 25 serving Platter)**

- **Dessert** \$100.00

Our **Classic Cookout** price is \$22 per person and includes selection of:

Salads

- Mixed baby field greens, sliced cucumber, tomato, feta cheese, ranch dressing
- Creamy potatoes salad
- Summer watermelon

Sides

- Mac & Cheese
- Backyard grilled vegetable display
- French Fries

Entrees

- Grilled Angus beef burger (substitutions: Turkey or Chicken Burger)
- Kosher All Beef hot dog
- Sliced Onion, Tomato, Lettuce and Traditional Condiments

Our **Game Day** price is \$25 per person and includes selection of:

Salads

- Wedge salad, iceberg lettuce, blue cheese, crispy bacon & onions, grape tomatoes and buttermilk ranch dressing
- Macaroni Salad
- Summer watermelon

Sides

- Cornbread
- Baked Potatoes, sour cream, cheese and chives
- Onion Rings

Entrees

- BBQ Ribs
- Chicken wings, sauces on the side

Our **La "Barbacoa"** price is \$32 per person and includes selection of:

Salads

- Avocado & Tomato Salad, cucumber and cilantro vinaigrette
- Romaine Salad, croutons and caesar dressing
- Summer watermelon

Sides

- Corn in the Cobb street style
- Backyard grilled vegetable display
- Sweet Potato Mash

Entrees

- Skirt Steak & Chimichurri
- Chicken Breast
- Aji amarillo marinated shrimp skewers

Our **Gourmet Grill** price is \$60 per person and includes selection of:

- Artisanal Bread
- Cheese & Antipasto Platter

Salads

- Baby Greens, shaved vegetables, heirloom tomatoes and House vinaigrette
- Beets & Citrus salad, feta cheese, arugula and aged balsamic

Sides

- Grilled Asparagus
- Farro & Forbidden rice Pilaf
- Pee wee potatoes

Entrees

- Lobster tails, tarragon butter
- Herb crusted beef tenderloin carving station
- clams & mussels, Chardonnay and tomatoes



**Additions to the Lunch
(for 25 serving Platter)**

- **Dessert \$100.00**

Dessert Selection

- Banana Cream Pie
- Key Lime Pie
- Key Lime Tart
- Tres Leches Shot
- Classic Tiramisu Shot
- Berries Panacotta
- Strawberry Shortcake
- Chocolate Mousse
- Assortment of Backlava
- Assortment of Brownies, Blondies & Cookies
- Strawberry Cheesecake
- Caramel Flan
- Arroz con Leche
- Bread Pudding
- S'mores
- Fruit Tart with Pastry Cream