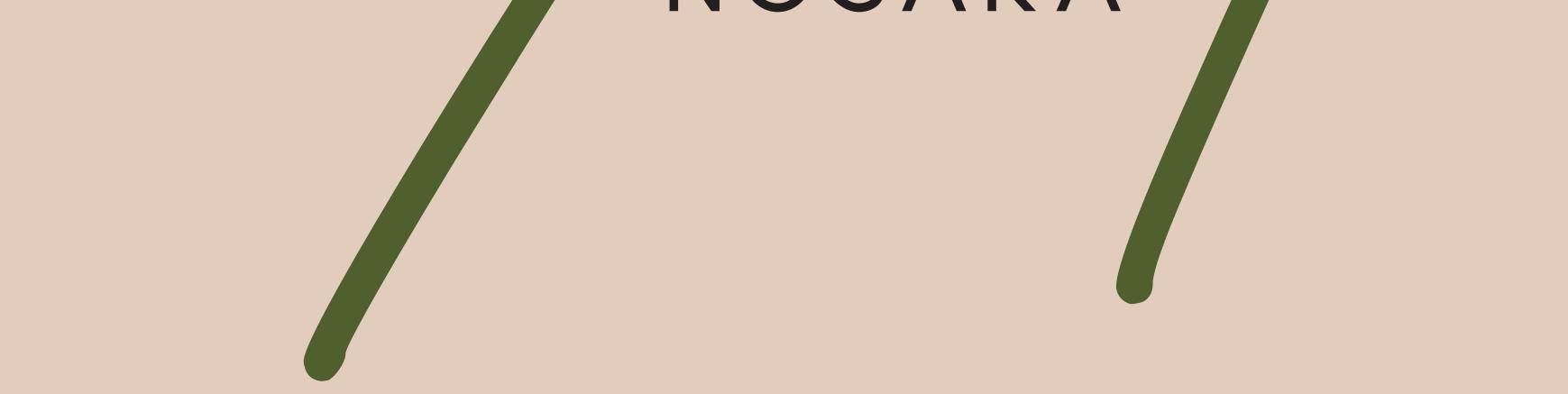
PERSONAL CHEF

NOSARA



2022 SEASON

Seasonal fruits and oatmeal

Spicy gouda kale rolls served with scrambled eggs and bacon

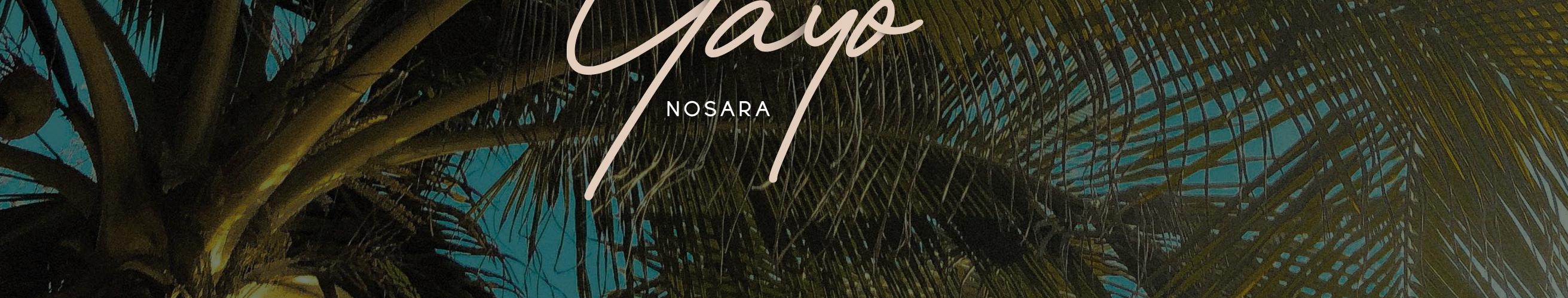
Banana pancakes with fresh blueberry sauce

Typical Costa Rican breakfast gallo pinto, carne mechada, fresh cheese and any style eggs

Sunny side egg breakfast chalupa served with homemade salsa

Hash brown topped with a sunny side egg and bernaise sauce

Pick your salad: potato, green, russian, pickled cabbage or vegan caesar



CHIPS AND DIPS Guac, pico de gallo, and beans

HEART OF PALM AND ROASTED BELL PEPPER HUMMUS Served with carrot and cucumber sticks and pita chips

FAMILY-STYLE

CEVICHE BOWL

ROASTED TAMARIND SPICY WINGS



Traditional picadillos family style table setting

> Tropical quinoa and tuna salad

Fish tamale and green salad

Tuna Poke

Caribbean octopus ceviche

Costa Rican Chifrijo



SMOKED BEETS AND CASHEW CREAM

DINNER

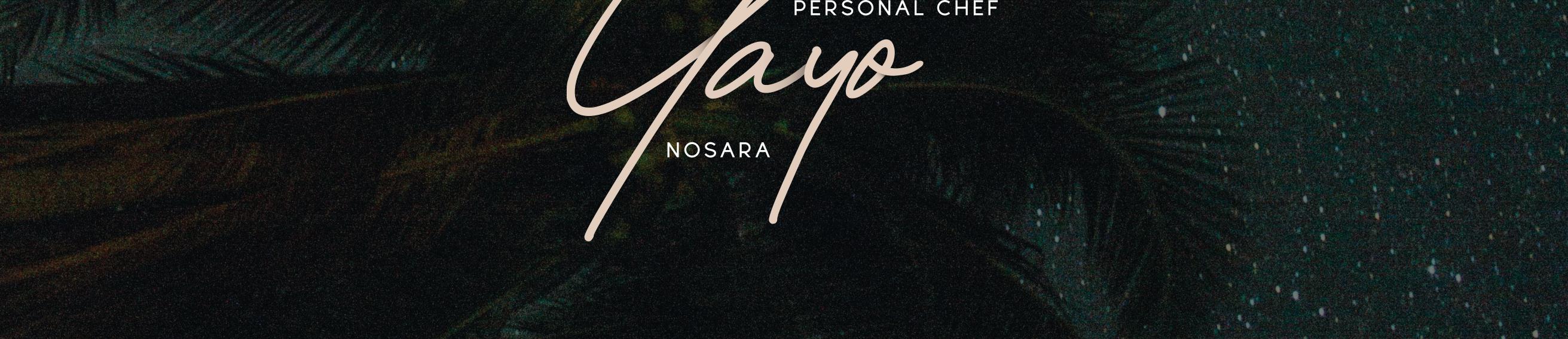
Served with vegetable spaghetti and catch of the day

> HEART OF PALM CREAM Served with chicken thighs and roasted sweet potatoes

BUTTERNUT SQUASH CREAM AND MARINATED CIDER PORK LOIN Served with white wine poached pear

and roasted hazelnuts

BBQ FAMILY STYLE DINNER Roasted corn, bell pepper, zucchini and garlic potatoes. Includes green salad, chimichurri and salsa quemada. Choose your preferred proteins on the grill.





VOLCADO DE PIÑA Upside down pineapple cake

VEGAN CHOCOLATE BANANA PIE

WILDBERRY CRUMBLE With homemade ice cream

CARAMELIZED APPLE With almond sand and vanilla ice cream



RATES

1 T O 3 4 T O 6 7 T O 10 11 T O 14

	GUESTS	GUESTS	GUESTS	GUESTS
BREAKFAST	\$90	\$50	\$40	\$35
BRUNCH	\$90	\$50	\$40	\$35
LUNCH MAIN DISH – 1 SIDE DISH	\$90	\$50	\$40	\$35
DINNER Starter – main dish dessert – local drink	\$100	\$70	\$65	\$60

\$100

\$70

BBQ

YOUR CHOICE OF PROTEIN / VEGGIE / MIXED BUFFET STYLE / FAMILY STLE + CHIPS & DIPS

EVENTS OVER 14 GUESTS MUST BE QUOTED SEPARATELY. A KITCHEN AUDIT MUST BE HELD UPON BOOKING IN ORDER TO MAKE SURE YOU HAVE ALL THE KITCHENWARE NEEDED FOR YOUR CULINARY EXPERIENCE. PERSONAL CHEF

\$60

NOSARA

\$65

