

MATTEO' S PRIVATE CHEF SERVICES  
RIVIERA MAYA , MEXICO

## PRICE LIST

### BREAKFAST

\$33,50

PRICE PER PERSON

### BRUNCH

\$50

PRICE PER PERSON

### DINNER

\$65

PRICE PER PERSON

### COMBO

\$110

PRICE PER PERSON

### LITTLE GROUP     2 or 3 people

#### PRICE INCLUDES

- SHOPPING FEE-
- PREPARATION-
- SERVICE-
- CLEAN UP-
- TAXES-

When a group is less than 4 people  
The groceries are not included in  
the price  
That means the chef gonna give the  
groceries ticket to the client ,and  
the Client has to refund it

TIPS & DRINKS ARE NOT INCLUDED /PRICE ARE IN USD

### MEDIUM GROUP     4 to 15 people

#### PRICE INCLUDES

- SHOPPING FEE-
- GROCERIES-
- PREPARATION-
- SERVICE-
- CLEAN UP-
- TAXES-

### Book Now:



PRIVATECHEF.COM

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Highly Catered Experience

# PRIVATE CATERING

Included

CUSTOMIZED SIX COURSE  
INFUSED BUFFET SPREAD

COMPLIMENTARY PRE-ROLL  
PREMIUM STRAIN

ABILITY TO ADD GRABBA (FRONTO) LEAF

BOTTLE OF PROSECCO  
ADD TINCTURE

LOCATION PROVIDED FOR ALL SERVICES  
TRAVELING AVAILABLE AT ADDITIONAL COST

TRAVEL FEE:

TULUM 510 PESOS

PLAYA DEL CARMEN 2500 PESOS

CANCUN 4000 PESOS

*Experience a new High*

# Menu

## PRIVATE CATERING DINNER MENU

CHOOSE BETWEEN A SALAD, TWO SIDES,  
TWO MAINS AND ONE DESSERT PER GROUP

### SIDES

STEWED CABBAGE \*\*  
CAJUN CORN\*\*  
WHITE RICE \*\*  
PAPRIKA RICE \*\*  
JOLLOF RICE \*\*  
RICE AND PEAS \*\*  
SCALLOPED POTATOES  
MASHED POTATOES \*\*  
ROASTED POTATOES \*\*  
MACARONI & CHEESE  
SAUTEED VEGETABLES \*\*  
GREENS \*\*  
PLANTAIN \*\*  
CAULIFLOWER MASH \*\*  
CAULIFLOWER RICE \*\*  
ROASTED ASPARAGUS

### SALADS

CAESAR SALAD (ANCHOVIES)  
WITH OR WITHOUT BACON BITS  
GARDEN SALAD \*\*  
GREEK SALAD

### PREMIUM SIDES

2000 PESOS ADD ON

CAJUN LOBSTER MACARONI & CHEESE

### PREMIUM MAINS

3500 PESOS ADD ON

RACK OF LAMB  
SLOW BRAISED OXTAIL

LOBSTER TAIL  
JERK SCALLOPS

BLACK TRUFFLE  
KING OYSTER  
MUSHROOM

### ADD-ONS

HOT HENNESSY TENDERS (5)	750 pesos
JERK CHICKEN WINGS (8- 10)	500 pesos
BUFFALO CAULIFLOWER	500 pesos

### MAIN COURSE

BRAISED SHORT RIB  
BEEF STEW  
BEEF OR SHRIMP SUYA  
BROWN STEW CHICKEN  
BARBECUE CHICKEN  
JERK CHICKEN  
OVEN ROASTED CHICKEN  
CURRY CHICKEN  
FRIED CHICKEN  
CURRY SHRIMP  
CAJUN SHRIMP  
BLACKENED SALMON  
STEWED MUSHROOM \*\*  
JERK OYSTER MUSHROOM \*\*  
MUSHROOM SUYA\*\*  
FRIED OYSTER MUSHROOM \*\*  
RASTA PASTA  
BEEF LASAGNA  
PORK CHOPS  
CURRY LAMB  
JERK LAMB POPS

### DESSERTS

RED VELVET CUPCAKES  
CHOCOLATE MOUSSE  
CHEESECAKE  
BIRTHDAY CAKE (UPGRADE)

# HIGHLY CATERED

# Menu

## PRIVATE CATERING BRUNCH MENU

BUILD YOUR OWN SPREAD  
BRUNCH COMES WITH MIMOSA & SPARKLING OR STILL WATER

### CHOOSE 1 ITEM

YOGHURT PARFAIT  
ACAI BOWLS

### CHOOSE 2 ITEMS

FRIED CHICKEN  
CHICKEN WINGS  
CAJUN SHRIMP  
BLACKENED FISH  
SMOKED BACON  
FRIED FISH FILET  
FRIED OYSTER MUSHROOM\*\*

### CHOOSE 3 ITEMS

BUTTERMILK WAFFLES  
RED VELVET WAFFLES  
PANCAKES  
POTATO HASH  
SCRAMBLED EGGS  
EGG FRITTATAS (BACON OR  
VEGETARIAN)  
SOUTHERN GRITS  
FRENCH TOAST

### CHOOSE YOUR TREAT

BREAD PUDDING  
MOUSSE (ASSORTED FLAVORS)  
CINNAMON ROLLS

### ADD-ONS

SLOW BRAISED OXTAIL  
CRAB CAKE  
LOBSTER ROLLS

3500  
pesos  
2000  
pesos  
3500  
pesos

ALL BRUNCH ORDERS COME WITH CHEDDAR BAY  
BISCUIT BASKET AND FRUIT SPREAD

# HIGHLY CATERED



## BREAKFAST MENU #1

COFFEE & MILK (COCONUT & REGULAR)

TROPICAL FRUIT SALAD

EGGS & BACON (TURKEY OR REGULAR)

AVOCADO TOAST

FRENCH TOAST

MUFFIN

NATURAL JUICE

ALL ITEMS INCLUDED



## BREAKFAST MENU #2

COFFEE & MILK (COCONUT & REGULAR)

HUEVOS RANCHEROS

TROPICAL FRUIT SALAD

DONUTS

BACON (TURKEY / REGULAR)

HAM & CHEESE

NATURAL JUICE

ALL ITEMS INCLUDED



## BREAKFAST MENU #3

COFFEE & MILK (COCONUT & REGULAR)

TROPICAL FRUIT SALAD

SCRAMBLED EGGS

MEXICAN CHORIZO

YOGURT & GRANOLA

CRIOSSANT SANDWICH  
(HAM & CHEESE OR AVOCADO)

NATURAL JUICE

ALL ITEMS INCLUDED



# Brunch #1

## MENU

- EGGS & BACON
- QUESADILLA
- ROASTED VEGGIES
- MUFFINS
- AVOCADO TOAST
- CHARCUTERIE MIX
- FRENCH TOAST
- HOMEMADE HUMMUS

(add a mimosa pitcher cocktail 1,5 liter for 35usd )





# Brunch #2

## M E N U

- GUACAMOLE & CORN CHIPS
- TROPICAL FRUIT SALAD
- SCRUMBLE EGGS
- ROAST CHICKEN
- CROISSANTS
- ROASTED VEGGIES
- MUSHROOM TOASTADAS
- BAKED POTATOES

(add a mimosa pitcher cocktail 1,5 liter for 35usd )



# Brunch #3

## M E N U

- MIX TAPAS:
  - GOAT CHEESE & AVOCADO SAUCE
  - BASIL PESTO & MANGO
  - SHRIMPS & BUTTER
- GUACAMOLE & HUMMUS  
CORN CHIPS
- TOSTADA OF MARINATED TUNA & SPINACH
- HERBED SAUTED MUSHROOM

(add a mimosa pitcher cocktail 1,5 liter for 35usd )



# Mexican Brunch

## M E N U

### TACOS BAR:

-COCHINITA(yucatan-Style slow cooked pork)

-CHICKEN

-SHRIMPS

-PICO DE GALLO & SAUCES

-TAMALES MIX

-FRIED COCONUT RICE

-MEXICAN BLACK BEANS

-GUACAMOLE & TOSTADAS

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(add a mimosa pitcher cocktail 1,5 liter for 35usd )