



Private Chef Menus

Our chef at food for thought offers a diversity of menus for you and your guests to enjoy in the comfort of your villa taking care of all the work so you can sit and enjoy the company of your guests. In this pack there is a variety of menus to choose from. If you require something different, please don't hesitate to ask us and we will do our best to supply you with what you require.



Paella Menu

Andalucian paella cooked fresh with your guests full of local seafood and meat and finished with traditional spices

Wild green salad dressed in aged balsamic

Local mixed bread with flavoured butter

Mini dessert platter offering a range of fresh individual desserts

€24.00 per person

BBQ Menu

BBQ menu 1

**Free range mixed sausages
Homemade steak burgers**

**Green salad with cucumber and cherry
tomatoes**

**Homemade coleslaw
Baby potatoes in minted butter**

**Mini dessert platter a range of fresh
individual desserts**

€24.00 per person



BBQ menu 2

Garlic and herb sirloin steak

**Fillets of sea bass marinated in lime and
cilantro**

Vegetable kebabs

**Rocket, goats cheese and mango salad
drizzled in berry dressing**

**Vine ripe tomato and mozzarella platter with
reduced balsamic
Local bread and flavoured butter**

**Mini dessert platter a range of fresh
individual desserts**

€28.00 per person

Theme Nights

Spanish Nights

Flavoured olives

**A platter of jamon Serrano, chorizo,
salami & moncheago cheese**

Garlic marinated pardon peppers

**Andalucian paella cooked fresh with your
guests full of local seafood and meat and
finished with traditional spices**

Spanish green salad with olives pique peppers

Local bread and flavoured butter

Mini individual Spanish cakes

€28.00 per person

Sea Food Night

A selection of fresh mussels & clams

Dressed lobster & crab

Chili infused squid

Herb & garlic sauted shrimp

Wild green salad

Minted baby potatoes

Mini dessert platter

€50.00 per person

Mexican night

**Loaded sharing nachos
Chicken and cheese quesadilla with sour
cream and guacamole**

**Tortillas with a variation of fillings to build
your own
Slow cooked red bean and chorizo**

€28.00 per person



Asian Night

**Miso Soup
Soy beans**

Tempura mix of shrimp and vegetables

**Mixed sushi roll platter
With wasabi, ginger and soy**

Lychee and vanilla ice cream

€32.00 per person

Tapas

Mixed tapas choose five from the list below if you require more please ask for additional pricing.

- **Meatballs glazed in tomato sauce**
 - **Grilled fresh sardines**
 - **Chilled local shrimps**
 - **Russian salad**
 - **Chile glazed chicken wings**
- **Garlic marinated pardon peppers**
 - **Flavoured local olives**
- **Jamon Serrano, chorizo & salami plata**
 - **Chorizo lollipops**
 - **Fresh mussels**
 - **Manchego cheese**
 - **Spanish tortilla**

Mini dessert platter a range of fresh individual desserts

€24.00 per person



Plated Dinner Parties

Bronze menu

**Fresh melon and jamon serrano ribbons
Glazed chicken wings in sweet chillie
Jerk chicken Caesar salad with garlic
croutons**

**Pan fried chicken breast with garlic mash
potatoes and a pique sauce**

**Salmon fillet glazed with herb and garlic
butter and balsamic**

**Grilled pork loin slices with baked apple
potatoes topped with gravy
Asian beef stir fry**

**Apple and berry crumble with custard
Chocolate brownie and ice cream
Homemade cheese cake**

**Plated dinner menus are for you to choose 2
dishes from each course for your group.**

€26.00 per person

Plated dinner menus are for you to choose 2 dishes from each course for your group.

Minimum of 8 guests, If fewer than 8 guests a €50.00 supplement will be added



Plated Dinner Parties

Silver menu



Warm asparagus and jamon salad with some dressed rocket
Shrimp pil pil andalucian with fresh peppers garlic and onion
Tapas plate a variation of local tapas for your guests to share

Chicken breast filled with chorizo and mozzarella wrapped in jamon serrano with a red eye gravy

Herb and garlic sirloin steak with sautéed potatoes tomato and mushrooms

Asian crusted salmon fillet with wasabi potatoes and pickled ginger with a soy jus

Sea bass fillets on a bed of baby potatoes sautéed with spinach deglazed with balsamic

Mini dessert platter for sharing

€32.00 per person

Plated Dinner Parties

Gold Menu



Pan fried duck breast salad with a wild berry compote

Wild mushroom pancake

Shrimp and avocado tower layers of shrimp and guacamole with a smoked tomato coulis

Trio of local fish salmon, sea bass and shrimps over creamed leek and baby potato

Fillet steak with sweet potatoes batons and sautéed greens

Thai chicken curry served with sticky rice

Asian tuna fillet on soba noodle broth

Trio of mini desserts

Bailey's homemade cheese cake

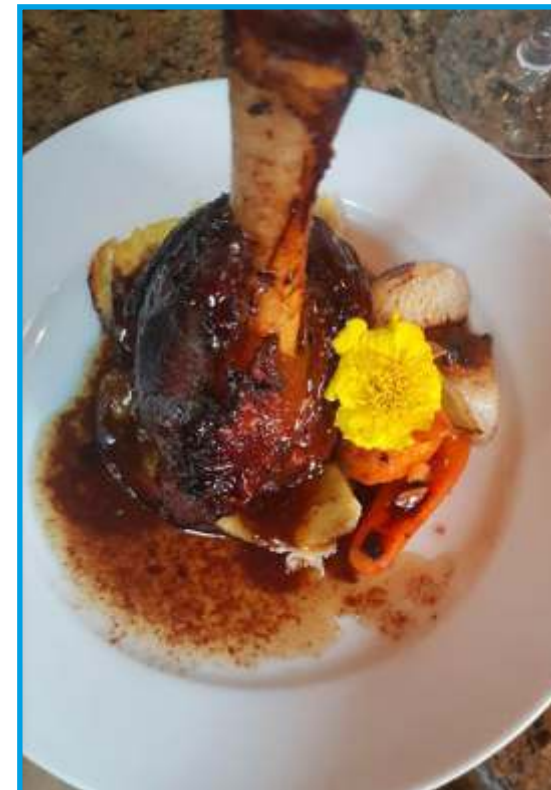
Wild berry pancakes topped with jack denials ice cream

€40.00 per person



Plated dinner menus are for you to choose 2 dishes from each course for your group.

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CONTACT

Telephone

+34 605 092 315

Address

C/ Ruperto Andueza, 11 Local 5, 29780 Nerja, Málaga

Email

info@foodforthought.es