



## PRIVATE CHEF SERVICE BY MAVI GRAF

### 5-course Contemporary Mexican

#### **APPETIZERS** (*choose two*)

Crab cakes, pineapple-habanero sauce  
Tuna aguachile, lime juice, serrano, home-made tostada  
Smoked marlin over plantain mini sope  
Mini panuchos topped with Cochinita Pibil (Mayan pulled pork)  
Chicken breast *al Pastor*  
Coconut shrimps, mango-ginger sauce  
Mini portobello, queso Oaxaca, epazote, micro-greens

#### **FIRST COURSE** (*choose one*)

Quelites y Flores: greens, edible flowers, cilantro vinaigrette, roasted pumpkin seeds  
Caldo de Queso: traditional broth from Sonora, roasted peppers, panela from *El Tuito*, queso Oaxaca, tortilla strips, crème fraîche  
Mixed salad: lettuce, jicama, radish, citrus-oregano vinaigrette, avocado chunks  
Cream of corn, corn truffle, epazote  
Baked portobello, pico de gallo, queso Oaxaca  
Bocol: cheese filling, black bean cream, guacamole, edible flower.

#### **MAIN COURSE** (*choose one*)

Pollo Azteca: chicken breast, *hoja santa*, Adobera cheese, roasted Poblano sauce, sweet potato, summer squash  
Organic pork tenderloin, Mexican spice blend, agave-chipotle sauce, mashed potatoes  
Fish filet, beurre blanc, guajillo  
Chicken breast stuffed with fruit and nuts, bacon, tequila-agave syrup, lime juice

#### **DESSERT** (*choose one*)

Tarta de la Abuela: requesón tart, mango, ginger  
Chocolate mousse, red prickly pear, mezcal coulis, whipped cream, cinnamon croquant  
Crepes flambé, passion fruit-tequila sauce, vanilla ice cream  
Coconut-pineapple cake, butter cream, coconut flakes

## 5-course Traditional Mexican

### APPETIZERS *(choose two)*

Fish ceviche, home-made tostaditas

Aguachile de Sinaloa: shrimp, lime juice, cilantro, serrano

Shrimp empanada

Mini sope Shredded organic chicken over tostada, topped with lettuce, pickled red onions, crème fraîche, Cotija cheese

### FIRST COURSE *(choose one)*

Ensalada de nopal: cactus, avocado, radish, cucumber, olive oil, lime juice

Sopa de tortilla: tomato broth, fried tortilla strips, cheese, crème fraîche

Lamb tacos from Hidalgo: slow-cooked lamb, fresh corn tortilla, cilantro, onion

Zucchini blossom soup, fresh corn, epazote

### MAIN COURSE *(choose one)*

Cochinita Pibil: Mayan pulled pork, slow-baked in banana leaves

Fish filet *a la Veracruzana*: tomato sauce, olives, capers

Chicken in black mole from Oaxaca

Chiles en nogada: roasted poblano pepper, ground pork & beef, fruits, walnut sauce, pomegranate seeds

### DESSERT *(choose one)*

Tequila Flan, Lugo family recipe

Capirotada: traditional bread pudding, fruit, nuts

Tamales: chocolate or coconut

Churros: classic dough recipe, chocolate sauce

## 8-course Tasting Menu

Sinaloa: tuna, scallop & shrimp aguachile

Guanajuato: nopal, adobera cheese, oregano, tomato, queso fresco

Hidalgo: corn truffle, refried beans, roasted tomatillo, chichatana sauce

Estado de Mexico: maize cream, black truffles

Puebla: greens, edible flower salad, cilantro vinaigrette

Jalisco: catch of the day, Beurre Blanc, tangerines

Oaxaca: black mole

Baja California: poached pear in merlot & petit syrah, aged cheese

+Courses are paired with artisan beer, spirits and premium Mexican wine

+Personalized, seasonal menus. Paired according to confirmed ingredients

## Pricing & Guidelines

### **5-course Contemporary or Traditional Mexican**

\$1,500 Pesos per adult

\$1,000 Pesos kids ages 5 to 12

\$300 Pesos extra course

### **8-course Tasting Menu**

\$2,500 Pesos per adult

\$3,500 Pesos per adult with wine pairing

Unless otherwise stated, menus do not include beverages, which are quoted separately.

Pricing includes all shopping, prep work, set-up, serving and clean-up by a 2-person team using strict health and sanitary measures.

**Dietary restrictions:** we offer vegan, vegetarian & gluten-free alternatives.

**Taxes:** As per Mexican fiscal laws, a 16% IVA tax and 5% Service Charge is added to the 30% deposit.

**Payment:** A 30% deposit in Mexican Pesos is required to confirm the date, which can be made online using any major credit card: [paypal.com/paypalme/chefmavi2020](https://www.paypal.com/paypalme/chefmavi2020). The remaining balance must be paid in cash on the event day.

**Cancellation Policy:** Chef Mavi has a No Refunds Cancellation Policy should you need to cancel any reason. Only in the event you cancel with a minimum 7-day notice you are able to keep a credit for 90 days after the original event date.

**Transportation Fees:** Consider an additional \$1,000 Pesos to Mismaloya, Nuevo Vallarta and Bucerias. \$2,500 Pesos to Sayulita, Punta Mita, Veneros and Litibú.

**Contact:** To Inquire on availability, personalized menus and other questions, please contact us via email [info@chefmavi.com](mailto:info@chefmavi.com), call us at +52 322 135 8570 or visit our website [chefmavi.com](http://chefmavi.com)

**Confirmation:** please provide the following

Exact date and time service is required

Exact address of hotel, villa or condo

Dietary restrictions or food allergies

Exact party size (adults and children)

Special celebration or any additional information we should be aware of

Contact number of client

Contact number of property manager to arrange site inspection