



PRIVATE CHEFS & CATERING



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# Introduction to the service

Our Private Chefs have over 40 years of experience working with Private and Corporate clients in Luxury Villas in Marbella. A team led by **Curro Rodriguez & Julia Girauldo** our Private Chefs pride themselves in their professional yet amicable approach and their ability to create elegant and memorable dining experiences. Whether you are looking for a stress free family meal, an introduction to authentic local cuisine, a special celebration dinner or a fun & sociable gathering of friends our Private Chefs will wow you and your tastebuds with their talent and culinary flair. Hiring a Private Chef is a simple way to bring a restaurant experience to your private residence.

In addition to authentic Andalucian fayre they offer many styles of catering to suit different palettes and requirements from Asian and Arabic flavours to Classic French Cuisine to Fusion. They can work with BBQs as well as more traditional kitchens and all dietary requirements can be accommodated. They can also create special menus for children or adapt the adults menu to ensure that everyone at the table is happy!

Within this brochure our pricing is calculated on a per person basis however if you wish to contract a chef on a full time basis for a longer period we are happy to accommodate this type of request and you will find the pricing at the end of this brochure.

The menus are priced for groups of 7 persons or more. For smaller groups please enquire. The fees quoted include:

- Shopping and full cost of groceries
- Preparation and Cooking
- Glassware and crockery if required
- Serving
- Clearing and Cleaning





# Breakfast & Brunch

*Choose your style or mix and match to suit; By adding some of the additional more substantial options you can also convert the menu to a Brunch if you prefer to have a later start to the day!*

## **DRINKS & COLD STATION Always available with every menu choice**

Muesli with Dried Fruits & Cereals (welcome to suggest a brand/flavour)

Butter, 2 Choices of Marmalades

Natural Activia Yogurt & Flavoured Yogurts

Semi Skimmed Milk

Squeezed Orange Juice/Fresh Apple Juice (Chef will alternate)

Brewed Coffee and/or Nespresso

English Breakfast Tea or any special Tea request

## **OPTION 1 - CONTINENTAL BREAKFAST**

Fresh Fruit Platters

Cold Cuts & Cheeses

Croissants, Pain au Chocolate, Muffins

Fresh Veggie & Protein Platters (Chef will find out preferences)

Sliced Avocado, Cucumbers & Tomato with Boiled Eggs/Tuna/Smoked Salmon/

Cold Chicken

Toasted Bread Slices / Fresh Breads Variety

## **OPTION 2 - CLASSIC BREAKFAST BUFFET COOKED/HOT SECTION**

Grilled Smoked Bacon

Scrambled, Soft Boiled or Fried Eggs (the Assistant will ask which way) Grilled

English Sausages & Grilled Spanish Longaniza Sausage

Heinz Baked Beans

Grilled Tomatoes & Sautéed Mushrooms

## **ADDITIONAL BREAKFAST ITEMS YOUR CHEF CAN PREPARE UPON REQUEST**

Omelettes with veggies, cheese, ham

Vegetable Frittatas

Spanish Potato & Vegetable Tortilla

Shakshukas (Middle Eastern Egg dish with Tomatoes, Onions & Spices)

Breakfast Bruschettas with different toppings (Iberian Ham, Salmon, Veg etc)

American Style Pancakes with Berries & Maple Syrup

Quiche Lorraine, Vegetarian Quiches

Paninis & Crostinis

32€ per person

# Classic Tapas & Paella

*The Tapas are served to the centre of the table whilst the Paella is cooked in front of the guests*

## **TAPAS STARTERS (Choose 3)**

Locally Sourced Iberian Cold Cuts & Cheese Platter with Fresh Breads,  
Tomato Pulp & Dipping Oils

Cured Iberian Chorizo Braised in Red Wine and Basil  
Jumbo Prawn Pil-Pil

Clams in a Parsley, White Wine and Garlic Sauce  
Potato & Vegetable Tortilla (V)

Chilled Gazpacho with Chopped Vegetable Toppings (VG)

## **PAELLA OPTIONS (Choose one)**

Seafood Paella (King Prawns, Kingklip, Calamari)

Mixed Meats Paella (Chicken, Iberian Pork)

Rustic Paella (Chicken, Iberian Chorizo, Asparagus & Green Peas)

Vegetarian Paella with fresh local seasonal vegetables

## **DESSERT**

Please take a look at the dessert selection at the end of this brochure

54€ per person  
(28€ PAELLA ONLY MENU)





# Welcome to Spain

*Enjoy a variety of Spanish dishes with the option to choose classic tapas or venture towards something more experimental but still deeply rooted in the tradition of Spanish Tapas. Choose 6 dishes from the next 2 pages.*

## **FAVOURITES SELECTION**

Iberian Cold Cuts & Cheese Platter with Fresh Breads, Marmalade,  
Tomato Pulp, Olives & Dipping  
Jumbo Prawns Pil Pil

Spanish Olivier Style Potato Salad with White Tuna, Vegetables & a Light  
Mayonnaise (also known as Russian Salad)  
Gourmet Iberian Ham Croquettes

Garlic Chicken

Clams in a Parsley, White Wine & Garlic Sauce

Cured Iberian Chorizo Braised in White Wine & Bay Leaves

Cantabrian Anchovy & Marinated White Anchovy Duet over Crystal  
Bread with Tomato Pulp & Extra Virgin Olive Oil

Calamari, Mussels & Octopus Cold “Pipirrana” Salad with Green & Red  
Peppers, Onions & Sherry Vinaigrette

Goats Cheese Stuffed Mushrooms with a Slice of Iberian Ham

Ras-El-Hanout Marinated Chicken Caesar-Style Salad with a Yogurt &  
Tahini Dressing

Roast Octopus served over Smoky Creamed Potatoes, Paprika & Extra  
Virgin Olive Oil

(see next page for Vegetarian and Vegan Tapas)

# Welcome to Spain continued

## VEGETARIAN & VEGAN SELECTION

Ice Cold Gazpacho with Chopped Vegetable Toppings

Wild Mushroom Croquettes with a Mild Alioli

Potato & Vegetable Spanish Tortilla

Scrambled Egg with Asparagus

Fried Padrón Peppers with Sea Salt Flakes

Patatas Bravas with Spicy Sriracha Mayonnaise

Rustic Bread Bruschetta with Tomatoes, Avocado, Basil & Garlic

## DESSERT (one to choose)

Please take a look at the dessert selection at the end of this brochure

54€ p/person





# Charcoal BBQ & Grill

## CHARCOAL GRILLED MEAT MENU

Selection of BBQ Sausages including Argentinean Chorizo, Basque Txistorra Spicy, Pork

Chicken Breast Slices with a BBQ Bloody Mary Glaze

Pluma Ibérica (iberian pork cut) with a Chilli Chutney

Grilled Entrecot Slices with Chimichurri

## SIDE ORDERS

Mesclum Leaves & Roast Courgette Salad with Parmesan, Basil & Walnuts

Grilled Corn on the Cob with a Mild Garlic Butter

Roast Sweet Potato with a Lemongrass Crème Fraiche

Risoleé Baby Potatoes with a Rosemary Butter

Bread selection with dipping oils

## DESSERT

Please take a look at our dessert selection

54€ per person

*\*Turn your BBQ into a Deluxe Gourmet Experience by adding Lobster, Scarlett Shrimps, Angus Fillet Steak & Monkfish.*

Supplement 28€

# Charcoal BBQ 2

*This is a lighter option including Fresh Fish and also good for Vegetarians*

## **CHARCOAL GRILLED SELECTION**

Halloumi, Mushroom & Vegetable Brochette (V)

Jumbo Prawn & Vegetable Brochettes with a Pil Pil Reduction

Tuna Steak Brochettes with a Ginger & Soya Glaze

BBQ Marinated Off-the-bone Chicken with Toasted Sesame Seeds & Cibboulette

## **SALADS & SIDE ORDERS**

Spinach & Rocket Salad with Roast Tomatoes & Sautéed Chorizo,  
Sherry Vinaigrette

Beef Tomatoes, Avocado, Mozzarella Salad with a Cashew Nut &  
Sun Dried Tomatoes Pesto

Cous Cous Salad with Roast Mediterranean Vegetables & Dried  
Nuts

“Pink” Russian Salad with Potato, Beetroots, Beetroot Mayo,  
Kalamata Olives & Rustic Breadstick  
Breads and Dipping Oils

## **DESSERT**

Please take a look at our dessert selection

54€ per person





## Charcoal BBQ option 3

*This a more low key option for larger groups so pricing is based upon a minimum of 10 persons*

### ON THE GRILL

Selection of BBQ Sausages  
Marinated Chicken Skewers  
Beef Burgers & Garnishes  
Bread Rolls & Sauces

### SIDES

Greek Salad with Feta Cheese, Tomatoes, Black Olives & Red Onion  
Pasta Salad with Fresh Veggies, Feta Cheese Cubes, Sun Dried Tomatoes & Olives  
Roast Baby Potatoes with Butter & Sea Salt Flakes

### DESSERT

Strawberries & Cream OR  
Chocolate Brownies & Caramel Sauce

38€ per person

# Gourmet Mediterranean

*Starters are served to the centre of the table whilst the main course is individually plated*

## STARTERS TO SHARE

Rustic Local Bread Bruschetta with Raf Tomatoes & Kalamata Olive Tapenade

Marinated Chicken Salad with Parmesan & Croutons

XL King Prawn Brochette with a White Wine, Garlic & Parsley Reduction

## MAIN COURSE (Choose 1)

Braised Iberian Cheeks Stew with an Olive Oil Potato Robuchon

Roast Sea Bass Fillet with a Roast Pepper & Black Garlic Jus, Vegetable Julienne

Pan-Fried Cod cooked with a Basque-style Garlic and Pepper Sauce

Local “Retinto” Entrecote Steak with fried Padrón peppers

## DESSERT

Please take a look at our dessert selection

54€ per person



# Fusion Tapas

*All dishes served to the centre of the table to share*

Sprouts Salad with Tempura King Prawn, Stewed Shiitakes &  
Spicy Sauce  
White Anchovy, Red Pepper & Tapenade Tower  
Royal Baby Potato Salad with Quails Eggs, Capers & Basil Pisto  
Acorn Fed Iberian Ham Bruschetta & Raf Tomato Cream  
Lobster Ceviche in Leche de Tigre with Sweet Potato & Choclo  
Fillet Steak Strips Marinated in Mirin & Soya  
Wakame Salad  
Low Temperature Roast Cod Loin with a Black Garlic Alioli

## DESSERT

Please take a look at our dessert selection

65€ per person

# Asian influence

*Starters are served to the centre of the table whilst the main course is individually plated*

## STARTERS TO SHARE

Satay Chicken Skewers over Vegetable Julienne

Thai Fishcakes with a Sweet Chilli Dipping Sauce

Vermicelli Beef Thai Salad

## MAIN COURSE

Panang Curry with Fragrant Jazmin Rice

or

Grilled Salmon Steaks with a Lemongrass & Ginger Glaze

## DESSERT

Please take a look at our dessert selection

54€ per person





# Formal 3 course

*Starters and Main courses are individually plated and served to the table*

## STARTER

Grilled Jumbo Prawn Brochette with a Pil Pil Reduction served over a Grilled Polenta Lingot

## MAIN COURSE

Off The Bone Baby Lamb over Puff Pastry with a Potato Millefeuille  
Or

Grilled Fillet Steak with a Wild Mushroom Ragout & Potato Millefeuille

## DESSERT

Ricotta & Orange Cheesecake with a Lemon Mousse & Vanilla Ice Cream

65€ per person

# Stand up Dinner Party

*Dinner Parties and celebrations need not always be a sit-down or formal meal, in fact, this sociable style of dining is ideally suited to a balmy evening around the pool and gardens of a Luxury Villa in Marbella. Pricing is dictated based on numbers and with or without the option of a full Bar Service.*

## **CANAPÉS/FINGER FOOD**

*Bite size individually portioned choose 5*

Chilled Gazpacho Shots with a Mini Garlic Toast (V)

Wild mushroom croquettes with mild alioli (V)

Red Pepper and Walnut Hummus with Goats cheese crumble & seeds (V)

Foie Gras Mi-Cuit & Fig Marmalade Crostini

Iberian Ham mini bruschettas with tomato pulp and olive oil

Anchovy and white anchovy duet bruschetta with tomato and olive oil

Duck Breast Tataki with a Creole Salsa

Jumbo prawns & Chorizo Skewers

Marinated Red Tuna with a Kimchi Mayonnaise & Wakame Salad

Ras-El-Hanout Marinated Chicken Brochettes

## **BOWL FOOD SAMPLES**

*Served with forks in mini bowls*

Thai Salmon Ceviche with Coconut Milk, Lime Juice & Cilantro

Lobster Mellow Rice

Thai Green Curry over Jazmin Rice

Grilled Salmon Teriyaki & Sautéed Vegetables over Jazmin Rice

Moroccan Lamb Tajine with Honeyed Prunes & Cous Cous

Coconut and Courgette Risotto with grilled wild mushrooms (V)

Vegan Paella (V)

## **SWEET SHOOTERS & BITES**

*Individually portioned*

Macadamia Nut Brownies with a warm Chocolate Sauce

Banana Mousse, Oreo & Dulce de Leche Shooter

Fresh Fruit Brochettes





# Canapés Cocktail Party

*A menu designed for a Cockatil party at a villa or on a yacht that can be combined with a Cocktail bar service for the perfect event. Our range of hot and cold Canapés can be served at different times of the day and to suit various occasions. We usually suggest a selection of 4 cold, 4 hot and 2 sweet canapés however we can be flexible and pricing will vary accordingly. These menus are best suited to groups of 12 persons or more.*

## COLD CANAPÉS

Cured Manchego Cheese Brochette Or Cheeseboard With Fig Marmalade/Dried Fruits/Grisinni

Goats Cheese Crostini with Fig Marmalade

Beef Tataki & Pickled Cucumber Canapé

Seared Red Tuna with a Kimchi Mayonnaise & Wakame Salad

Iberian Ham Bruschetta With Extra Virgin Olive Oil & Tomato

Miniature Smoked Salmon Olivier Salad With Roe Mayonnaise

Miniature Bocconcini & Tomato Salad With A Genovese Pesto

Marinated Salmon With A Basil Oil & Wakame Salad

Beetroot, Potato & King Prawn Salad with Kalamata Olive & Rustic Breadstick (v)

Marinated Salmon Tartar over Wasabi Guacamole, Toasted Sesame Seeds

Roasted Red Peppers & Cashew Nut Hummus with Goats Cheese & Sunflower Seeds

White Tuna & Port Rillete, Walnuts & Ciboulette Canapé

Roast Beef & Rocket Rustic Slice with Rocket, Sweet Mustard & Honey Dressing

(see next page for Hot and desserts)

# Canapés Cocktail Party

## HOT CANAPÉS

Grilled Jumbo Prawn & Cherry Tomato Skewer with a Pil Pil Reduction  
Wild Mushroom Croquettes with a Mild Alioli (V)  
Argentine Chicken Empanadas (can be spicy)  
Mini Beef Burgers with Gorgonzola & Caramelized Onions  
Oven Roast Salmon & Cherry Tomato Brochettes  
Ras El Hanout Marinated Chicken Brochette with a Yogurt & Tahine Sauce  
Moroccan Spiced Beef Noisette Shooter with a Green Pea & Mint Dip  
Cod Beignets with a Tartar Sauce  
Vegetable Samosas & Tzatziki (V)  
Roast Octopus & Potato Parmentier Miniature

## **SWEET SHOOTERS**

Fresh Banana Mousse, Caramel & Oreo Cookie Sand  
Dark Chocolate & Orange Mousse, Almond Crocanti  
Almond Tiramisú  
Strawberries & Cream

Pricing dependent on group size





# Dessert Options

*Choose one dessert to accompany any of our menus*

Brick Wrapped Chocolate Brownie with Vanilla Ice-Cream

Fresh Banana Mousse with Oreo Crumble and a Caramel & Almond Topping

Baked Cheesecake with a Passion Fruit Coulis & Tropical Fruit Salad

Cheese Board with local chutneys and dried fruits

Fresh Seasonal Fruit Salad

# Children's Menus

*Our Kids Menus can be included with any of the adult menu options if you prefer the younger members of the family to have their very own menu designed for them. Naturally, we can also just customise slightly the menu that you have selected if preferred.*

*The fee is per person and applies to children Age 14 or younger.*

## **STARTERS**

Crudités & Dips  
Cheesy Garlic Bread  
Homemade Seasonable Vegetable Soup  
Tuna Mayo Mini Toasts  
Mini Spring Rolls

## **MAIN COURSE**

Breaded Chicken Breast & Mashed Potatoes  
Homemade Fish Fingers & Chips  
Chicken or Iberia Ham Croquettes with a Side Salad  
Homemade Beef Burgers & Garnishes  
Spaghetti Carbonara or Bolognese  
Steak & Chips  
Hot Dogs

## **DESSERTS**

Ice Creams  
Strawberries & Creams  
Brownies & Whipped Cream  
Crème Caramel  
Fruit Salad

27,50€ + IVA





# Bar and Mixology services

Marbella is a place of flair and glamour so hosting THE party of the summer or just enjoying time off at your Luxury Villa with friends always requires a talented and creative bar service.

Our Bar services can be contracted with or without catering dependent on the occasion and we have connections with award-winning mixologists in the area.

## **STANDARD BAR PRICES, 4 HOURS**

Including barman, all drinks, glassware, standard spirits brands (Absolut, Beefeater, Tanqueray, Johnnie Walker Red, Bacardi, Barcelo) mixers.

20 Guests: 38,00 EUR + IVA

40 Guests: 30,00 EUR + IVA

60 Guests: 25,00 EUR + IVA

## **PREMIUM BAR PRICES, 4 HOURS**

Premium brands (Hendricks Gin, Bulldog Gin, Kettle 1 Vodka, Grey Goose Vodka, Johnnie Walker Black, Bacardi, Barcelo 12 years, Dark Rum Zacapa)

20 Guests: 52,00 EUR + IVA

40 Guests: 45,00 EUR + IVA

60 Guests: 35,00 EUR + IVA

Add Mojitos and 1 more Cocktail to the choice of bar package: 4,50 EUR per person + IVA

## **COCKTAIL BAR 4 Hours**

Including mixologist, standard spirits, fruit pulps/concentrates, special glasses, special equipment, selection of 5 cocktails.

20 Guests: 45,00 EUR + IVA

40 Guests: 37,00 EUR + IVA

60 Guests: 32,00 EUR + IVA

## **STAFF ONLY (NO DRINKS, GLASSWARE ETC PROVIDED)**

30€ P/HOUR

# Making a booking

These menus have been designed exclusively for My Local Concierge however we can also create bespoke menus for your dining experience with us so please feel free to make requests as we will be more than happy to accommodate.

In order to make a booking we need to know:

Date

Size of group

Villa address

Menu request

Dietary requirements and allergies

We will confirm availability of our chef within 24 hours of receiving the enquiry. Our chefs are in high demand during the summer season so an advance booking is advised to ensure that we can deliver the service.

An invoice is issued when the booking is confirmed and payment is made in advance by transfer, credit card or in cash. All prices stated in this brochure are subject to local tax of 10%.

If you are looking for a more long term booking rather than a spontaneous meal please see pricing on the next page.

Enquiries can be sent to your Local Concierge via the App or by

Email : [marbella@mylocalconcierge.com](mailto:marbella@mylocalconcierge.com)

Phone : +34 951 127 071 / +34 600 946 117 (Spain)





# Long Term Pricing for a Chef

For those clients that require a chef on a more regular basis throughout their holiday, regular means 4 consecutive days or more, we apply a daily staff rate and groceries are paid on a separate account. If you have more than 8 persons then an assistant is also required to help with the chefs tasks and the table service. For much larger groups and families you may need a 3<sup>rd</sup> member of staff also.

All of our staff are professionally trained with table service however if you prefer to have a dedicated person for the table for food and also drinks service then it would be advisable to also contract waiting staff.

## **CHEF FEES**

- 1 SERVICE – 245€
- 2 SERVICES – 310€
- 3 SERVICES – 365€

## **ASSISTANT FEES**

- 1 SERVICE – 120€
- 2 SERVICES – 170€
- 3 SERVICES – 210€

## **WAITRESS OR BAR SERVICES**

25€ P/HOUR

## **GROCERY FLOAT**

A float of 500€ is requested to make initial purchases. All receipts are maintained by your chef and they balance the account regularly.

For bookings of 7 days or more we apply a 10% discount to these fees. Rates do not include local tax (iva) which will be added to the invoice.



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