



Private Chef

S E R V I C E S

BY DUO LUXURY TRAVEL



LET OUR TEAM TAKE CARE OF YOU

Breakfast Menu

BY RENE MUNGUIA



****Breakfast Includes****

- Fresh juice
- Coffee
- Seasonal fruit plate (with yogurt, cottage cheese, granola, and honey)
- Eggs any style with bacon
- Choose 2 sides: beans, potatoes, salad, or vegetables
- **Choose 2 options:**
 - French toast, pancakes, or pastries
 - Avocado toast or bagel with salmon
 - Green or red chilaquiles
 - Beef burritos
 - Spanish tortilla
 - English muffin with egg and smoked sausage gravy
 - Quiche Lorraine

****Price:** \$30 USD**

Brunch Menu

BY RENE MUNGUIA



****Brunch includes****

- Mimosas
- Fresh juice
- Coffee
- Seasonal fruit plate (with yogurt, cottage cheese, granola, and honey)
- Charcuterie and cheese board
- Eggs any style with bacon
- Choose 2 sides: beans, potatoes, salad, or vegetables

- Choose 2 options:

- French toast, pancakes, or pastries
- Avocado toast or bagel with salmon
 - Green or red chilaquiles
 - Beef burritos
 - Spanish tortilla
- English muffin with egg and smoked sausage gravy
 - Quiche Lorraine

****Price:** \$40 USD**



Lunch & Dinner

BY RENE MUNGUIA



****Opción 1: Baja Tacos****

- Tempura shrimp and fish
- Grilled octopus tacos
- Chips, salsas, guacamole
 - Coleslaw
 - Grilled onions
 - Toreado peppers

****Price:** \$45 USD**

****Opción 2: Seafood BBQ****

- Zarandeado fish, grilled shrimp, octopus
- Arugula, basil, onion, orange supremes, feta cheese, orange vinaigrette with honey and mustard
- Rice with pineapple, almonds, peppers, and garlic in tequila
 - Garlic and yogurt dressing
 - Salsas and quesadillas
 - Grilled corn
 - Roasted potatoes
- Chocolate cake with ice cream

****Price:** \$85 USD**



****Opción 3: Japanese****

- Variety of sushi
- Sashimi (catch of the day)
 - Fried rice
- Wok vegetables
 - Curry shrimp
 - Grilled rib eye
- Cheesecake with red berries and biscuit crust

****Price:** \$95 USD**

****Opción 4: Spanish****

- Seafood paella
- Organic salad with olives, corn, boiled egg, tomato, carrot, extra virgin olive oil, and wine vinegar
- Serrano ham montadito with fresh tomato and manchego cheese
 - Rice pudding

****Price:** \$80 USD**

****Opción 4: Italian****

- Choose one protein:
 - Beef, beet, or salmon carpaccio
- Arugula, parmesan cheese, capers, extra virgin olive oil, and balsamic vinegar
 - Traditional lasagna
- Choose one pasta:
 - Carbonara, Frutti di Mare, or Alfredo
 - Panna cotta

****Price:** \$60 USD**



****Option 6: Burgers & Hot Dogs****

- Burgers with cheddar cheese, tomato, grilled onion, bacon
- Burgers with Monterrey Jack, bacon jam and tomato, arugula, grilled onion
- Hot dogs / Chili dogs with melted cheddar cheese, bacon, onion, and tomato
- Brownie with vanilla ice cream

****Price:** \$45 USD**

****Opción 7: BBQ****


- Rib eye, NY, arrachera, top sirloin, chicken, chorizo
- Grilled vegetables, grilled corn, quesadillas
- Garlic bread, green salad
- Apple strudel cake with ice cream

****Price:** \$85 USD**

****Opción 8: Mexican Traditional****

- Chicken, arrachera, or shrimp fajitas
- Chips, salsas, and guacamole
- Sides: beans, rice, quesadillas
- Tres leches cake

****Price:** \$50 USD**

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- Tortilla soup
 - Fish ceviche
 - Tres leches cake



****Price:** \$65 USD**

****Opción 9: Raw****

- Sashimi (catch of the day)
- Traditional, green, or Peruvian ceviche
 - Green or red aguachile
 - Curricanes
 - Shrimp cocktail
- Chips, salsas, and guacamole
- Caramelized fruit with vanilla ice cream

****Price:** \$75 USD**

****Opción 10: Taco Bar (3 Options)****

****Option 1: Taquiza****

- Cochinita pibil
- Chicken tinga
- Chicken in mole
- Chicharrón in green sauce
- Rajas with corn, potato, and cream
 - Nopal salad
- Salsas, rice, and beans

****Price:** \$40 USD**



****Opción 2: Tacos****

- Tacos al pastor
 - Suadero
 - Chorizo
- Steak alambre
 - Salsas

****Price:** \$40 USD**

****Opción 3: Tacos****

- Arrachera with beans, onion, and bacon
 - Chorizo, top sirloin
 - Fried tacos
- Torero taco (cecina, chorizo, chicharrón, adobo)
 - Quesadilla
- Grilled corn, grilled onions
- Chips, salsas, and guacamole

****Price:** \$50 USD**



****Opción 4: Tacos****

- Chorizo tacos
- Picanha tacos
- Northern-style rib tacos
 - Arrachera
 - Chicken
- Quesadillas
- Charro beans

****Price:** \$50 USD**

All taco options coming with Churros
accompanied with or come with.



****Option 10: Latin****

- Beet carpaccio, cherry tomatoes, toasted walnuts, goat cheese, arugula, sweet orange vinaigrette with honey and mustard
 - Beef and spinach empanada
 - Latin grill:
 - Brazilian-style grilled picanha
 - Argentinean chorizo
- Grilled shrimp with garlic butter, parsley, and tequila
 - Rib eye

****Sides:****

- Potato salad
- Chaufa rice
- Grilled vegetables
- Street corn
- Chocolate brownie with vanilla ice cream

****Price:** \$90 USD**



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S E R V I C E S

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BREAKFAST
BRUNCH
LUNCH
COCKTAIL HOUR
DINNER
TEQUILA TASTING
MEXICAN PARTY
OPEN HOUSES
BACHELORETTE & BACHELOR PARTY
WEDDINGS & SPECIAL EVENTS

Duo info
S E R V I C E S
BY DUO LUXURY TRAVEL



ALL OF OUR MEAL SERVICES REQUIRE A MINIMUM OF 4 PEOPLE AND MUST INCLUDE A BUTLER SERVICE.

FOR GROUPS OF 8 OF PEOPLE, A KITCHEN ASSISTANT IS ALSO REQUIRED.

FOR GROUPS OF 12 PEOPLE, MUST INCLUDE 2 BUTLERS AND A KITCHEN ASSISTANT, FOR SERVICE.

FOR GROUPS OF 16 OR MORE, A SPECIFIC QUOTE WILL BE PROVIDED.

BULTER PRICE PER HOUR: \$30 USD
HELPER PRICE PER HOUR: \$20 USD