

Chef Pedro J. Rivera Rosa

Organic Surfer Chef

Private Chef Menu starts at \$30 per person*.
Additional items may be added at cost as noted.

*7% tax & 18% gratuity additional

Set pricing is for party sizes of 6-30 people. Parties of less than 6 or more than 30, please request pricing.

Prices include family-style or buffet service, chef prep on-site and clean-up.

Plated table service available for \$100 charge per 15 persons.

Bar service available for \$100 charge per tender.

Liquor or wine pairings available at additional cost.

Linen, plate, table or silver rental is additional.

MENU

STARTERS:

Appetizer, Soup, Salad

(Choose 1)

additional starter cost \$8 per person

APPETIZER

Ginger Ahi Tuna or Salmon Tartare

served on crispy taro or wonton chips topped with Japanese caviar

Poke Seafood Salad

salmon or tuna poke marinated in soy sauce, garlic and cilantro
served with plantain or wonton chips

Seafood Ceviche Shooters

lobster, scallops and snapper marinated in fresh lime and herbs

King Crab Cakes

with miso aioli

Sushi Rolls

fresh veggie, vegetable tempura or California roll

Asian Short Ribs

in spicy teriyaki ginger marinade

Spicy Cuban Shrimp

Baby Lamb Chops*

coffee crusted with mint demi glace

Spicy Chorizo

cooked in red wine, topped with goat cheese

Spinach and Crab Meat Dip

served with crispy plantain chips

Spicy Chicken Wings

served with dipping sauces

Fresh Fruit Plate

selection of fresh tropical fruits

Crispy Plantain Chips

served with a selection of dipping sauces, mango & papaya salsa

Antipasti Platter

selection of gourmet meats, cheeses and crostini

SALADS

Caribbean Caprese Salad

vine ripe organic tomatoes and fresh local mozzarella
drizzled with balsamic reduction

Octopus Mediterranean Salad

marinated with herbs and lemon

Bacalao Salad

with avocados and fresh local tomatoes

Hamakua Farms Tomato Salad

with blue cheese, crisp Maui onions and herbs

Chinese Chicken Salad

on a bed of mixed greens with sesame dressing

Seaweed Salad

topped with sesame seeds

Asian Pesto Chicken Salad

cabbage salad topped with wonton chips

Mixed Green Salad

organic baby greens with acerola vinaigrette or classic balsamic dressing
(optional goat cheese, croutons, cranberries)

Classic Ceasar

romaine lettuce tossed in creamy Ceasar dressing

SOUPS

Kabocha Coconut Milk Crab Soup

with cilantro

Lemon Grass Soup

with herbs

Miso Soup

with tofu or seaweed

Baked Potato Soup

Seafood Tomato Soup

with pesto

Roasted Pumpkin Curry Soup

with coconut milk, topped with an avocado mousse

SIDES:

(Choose 1)

additional side cost \$6 per person

Roasted Vegetable Medley

portabello mushrooms, asparagus and red peppers

Stiry Fry Vegetables

carrots, broccoli and snow peas

Stuffed Tomatoes

topped with breadcrumbs and parmesan

Baked Spagetti Squash

with butter and parmesan

Pan Roasted Red Potatoes

seasoned with rosemary

Tostones

seasoned fried plantains

Traditional Puerto Rican Rice & Beans

seasoned red beans and white rice

Saffron Gandule Rice

pigeon peas and savory rice

Baked Macaroni & Cheese

creamy cheeses baked with crispy topping

Yukon Mashed Potatoes
infused with truffle essence

Sweet Mashed Potato
with brown sugar

Saffron Risotto
with Spanish chorizo

Coconut Jasmine Rice

Fried Noodles
tossed with fresh vegetables and/or tofu

Fried Rice
choose white or brown with vegetables and/or tofu

MAIN COURSE:
(Choose 1)
Additional main cost \$17 per person

Meat

Churrasco Skirt Steak
Argentinean skirt steak grilled and topped with
tamarindo sauce or cilantro mojo

Grilled Beef Tenderloin
topped with portabello mushroom & Chianti demi glace
or poached in burgundy wine

Asian Short Ribs
in spicy teriyaki ginger marinade

Rosemary Garlic Roasted Prime Rib
served with au jus and horseradish

Free Range Duck Breast*
topped with savory Grand Marnier sauce

Island Duck Breast*
with plum ginger sauce

Mongolian Lamb Chops*
with sake sauce

Garlic & Pepper Crusted Veal Chop*
served grilled

Lechon
traditional Puerto Rican roast pork

Pork Chop

served Puerto Rican can-can style with guava BBQ sauce or cilantro mojo

Roast Chicken

served with garlic and rosemary

Sauteed Chicken Breast

with soy burre blanc

Seafood

Island-Style Red Snapper or Mahi Mahi

steamed and wrapped in banana leaf

Crispy Whole Red Snapper

fried with cilantro mojo

Lemon Peel Salmon

crusted and baked with port wine reduction

Cumin Encrusted Salmon or Mahi Mahi

grilled with cilantro mojo

Fresh Mahi Mahi or Red Snapper

grilled with your choice of:

ginger-mango salsa,

port wine reduction,

or Thai red curry sauce

Chinese-Steamed Fresh Fish

snapper or mahi served with Asian pesto

Wok-Seared Lobster*

with spicy chili ginger sauce

Fried Shrimp

in rum sauce and ginger

Pasta & Other

Plantain Seafood Lasagna

with shrimp, snapper and calimari

Seafood Pasta

with Sambucca tomato sauce

Fried Tofu and Vegetables

in green curry

Asian Seafood Risotto

with shrimp, snapper and calimari

Gandule Rice Seafood Risotto

with shrimp, snapper and calamari

Mofongo Caldo

fried beef served with savory broth and mashed plantains

Mofongo Crillo

seafood, shrimp, chicken or steak served in creole sauce and baked in a bowl of mashed plantains

***premier dish: additional \$5 per person for entrée and \$3 per person for appetizer**

DESSERTS:

additional \$6 per person

Flan

traditional Puerto Rican custard

Quesitos

Puerto Rican pastry served warm with vanilla ice cream

Frozen Sweet Papaya or Mango

drizzled with chocolate sauce

Chocolate Lava Cake

served warm with coconut sorbet

Key Lime Pie

fresh key lime custard topped with whipped cream



PEDRO J. RIVERA ROSA
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