



International Chef - Tina

Tina is a German of long time residency here in Mexico. She has owned her own restaurant and cooked for many of our guests over the years. Tina offers a wide range of International dishes and flexibility to special dietary needs. She is available on a weekly basis or for individual meals. Tina has a selection of 'regular' meals but also does elaborate meals with numerous courses for more discerning diners, a memorable evening, or that special event. Her service includes doing the shopping, preparing the meal(s), serving and cleaning up afterward. Between meals she will be off site. She is also available to do personal grocery shopping for you and babysitting. **NOTE:** Advance notice is required to ensure availability

HOW IT WORKS:

- Choose whether you are wanting an individual meal, a few meals during your stay or a package of meals, then check with us on availability.
- Below are rates and a few menu suggestions to tickle your appetite. The menus noted are only suggestions. There is a great deal more Tina can offer in meal choices and flexibility of course pairings.
- Once we confirm Tina is available we will let you know.
- A week or more before arrival. Let us know your first few meal choices, service times and any special dietary needs, OR we can put you directly in touch with Tina to discuss everything.
- Tina will shop for the groceries, prepare your meal, serve it, clean up after and then leave until it is time to return and make another meal.

LINKS:

- [Click here for RATES for INDIVIDUAL MEALS](#)
- [Click here for RATES for MEAL PACKAGES](#)
- [Click here to see sample MENUS for BREAKFAST](#)
- [Click here to see sample MENUS for LUNCH](#)
- [Click here to see sample MENUS for REGULAR DINNERS](#)
- [Click here to see sample MENUS for INTERNATIONAL SPECIAL DINNERS](#)



RATES – INDIVIDUAL MEALS: Chef Tina

Chef Tina offers 2 options for Individual Meals. **Option #1** is for the service plus the cost of the groceries. **Option #2** is all inclusive of service and groceries.

OPTION #1: REGULAR MEAL -

NOTES:

- regular meal rates are for the service, not per person
- regular meal rates DO NOT INCLUDE
 - The cost of groceries
 - Shopping fee of \$25 usd as required
 - 15% service fee on service (not on the groceries or shopping fee)

BREAKFAST - Regular Meal

- up to 10 guests = **\$55 usd.**
- 11 to 15 guests = **\$60 usd.**
- 16 to 20 guests = **\$65 usd.**

LUNCH - Regular Meal

- up to 10 guests = **\$55 usd.**
- 11 to 15 guests = **\$60 usd.**
- 16 to 20 guests = **\$65 usd.**

DINNER - 3 course Regular Meal (Appetizer + Main Dish + Desert)

- up to 10 guests = **\$80 usd.**
- 11 to 15 guests = **\$95 usd.**
- 16 to 20 guests = **\$115 usd.**

DINNER - 2 course Regular Meal (Appetizer + Main Dish OR Main Dish + Desert)

- up to 10 guests = **\$70 usd.**
- 11 to 15 guests = **\$85 usd.**
- 16 to 20 guests = **\$95 usd.**

OPTION #2: ALL INCLUSIVE MEAL - Chef 'Tina'

NOTES:

- all inclusive rates includes groceries and shopping fee.
- all inclusive rates do not include a 15% service fee on service (not on the groceries or shopping fee)

BREAKFAST – All Inclusive Buffet

- up to 10 guests = **\$12 usd. per person.**
- 11 to 15 guests = **\$10 usd. per person.**
- 16 to 20 guests - **\$8 usd. per person**

DINNER – All Inclusive Special Meals

- **\$25 per person** (minimum of 6 people)

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RATES – MEAL PACKAGES: **Chef Tina**

MEAL PACKAGES

NOTES:

- The Dinner Menu for the packages is 3 courses (Appetizer + Main Dish + Desert) chosen from the Regular Menu
- The rates below are for the service, not per person
- The rates DO NOT INCLUDE
 - The cost of groceries
 - Shopping fee of \$25 usd as required (estimate 3 to 5 shopping trips per week depending on size of group and ability for menu planning ahead of time)
 - 15% service fee on service (not on the groceries or shopping fee)

3 REGULAR MEALS per day x 6 days

- for up to 10 guests = **\$1075 usd.**
- for 11 to 15 guests = **\$1185 usd.**
- for 16 to 20 guests = **\$1300 usd.**

2 REGULAR MEALS per day x 6 days

- for up to 10 guests = **\$795 usd.**
- for 11 to 15 guests = **\$885 usd.**
- for 16 to 20 guests = **\$1025 usd.**

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MENUS - BREAKFAST: Chef Tina

This is a sample of the wide variety of breakfasts that Tina would be pleased to prepare for you. Tina also offers a number of more complicated meals which she will serve by the plate with the cost of groceries and shopping included. (see sample menus further below) Tina is also able to handle special events and specific dietary needs.

REGULAR BREAKFAST #1

- * Toast with marmalade and butter
- * Egg dishes as you wish (boiled eggs, poached eggs, soft eggs, fried eggs, omelettes, scrambled eggs, etc)
- * Coffee, Tea and Milk
- * Fresh fruits
- * Fresh squeezed orange juice

REGULAR BREAKFAST #2

- * Cereal with milk
- * Yoghurt
- * Granola
- * Fresh fruits
- * Fresh squeezed orange juice
- * Toast with marmalade and butter

REGULAR BREAKFAST #3

- * Cereal with milk
 - * Toast with marmalade and butter
 - * Cheese and ham cold cuts
 - * Egg dishes as you wish
 - * Coffee ,tea and milk
 - * Fresh squeezed orange juice
- International Chef 'Tina' - Regular Breakfast #4
- * Toast with marmalade and butter
 - * Bagels with smoked salmon & capers
 - * Fresh fruit platter
 - * Fresh squeezed orange juice

BREAKFAST BUFFET

- * Coffee, Tea, Milk, Cereal, Yogurt, Fresh Fruit Platter, fresh Squeezed Orange Juice, Bacon, Toast, Butter, Jam, Eggs (scrambled, fried, omelette, huevos rancheros, etc.), Quesadillas or Enchiladas

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MENUS - LUNCH: **Chef Tina**

For lunch chef Tina is offering a large variety of different light meals and snacks like Guacamole, Mexican salsa, Mixed salads, Soups, Quesadillas, Sandwiches, hamburgers, hot dogs, casseroles, and fresh fruits.

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MENUS – DINNER: **Chef Tina**

Chef Tina offers 2 options for Dinner Meals. **Option #1** is for her **REGULAR DINNERS**. With the meal packages these are 3 course meals (appetizer, main & desert). However if just ordering individual meals (not the package) then there is the option for 2 courses at a reduced price (appetizer & main OR main & desert) These are priced according to how many courses you are choosing does not include the price of the groceries. **Option #2** is for her **SPECIAL INTERNATIONAL DINNERS** that have an all inclusive price. Like all of the menu choices, these are suggestions. Tina is happy to discuss other options with you and set up special dietary meals.

Option #1 - REGULAR DINNERS - Appetizer suggestions:

- * Salsa Mexicana (Chips & Salsa)
- * Guacamole
- * Salsa Verde
- * Chile Anchos (smoked taste) stuffed with Chorizo sausage & Potatoes
- * Jalapeno Peppers filled with Cream Cheese & wrapped in Bacon
- * Grilled Nopal Cactus
- * Blue Cheese Pear Quesadillas
- * Quesadillas with Portabella Mushrooms
- * Hummus with roasted Bell Peppers or Tomatoes
- * Spring Rolls
- * Sushi
- * Jumbo Shrimp with Garlic & Butter

- * Fried Calamari Squid
- * Grilled Shrimp wrapped in Bacon
- * Marinated Octopus
- * Onion Soup
- * Lime Soup
- * Gazpacho Soup
- * Corn & Coriander Soup
- * Meatball Soup
- * Vegetable Soup
- * Tortilla Soup
- * Tomato Soup
- * Beet Salad with Feta, Mozzarella or Cottage Cheese
- * Caprese Salad
- * Lentil Salad with Feta Cheese
- * Blue Cheese Pear Salad
- * Spinach Brie Salad
- * Salad with Prosciutto & Melon
- * Rucola Salad with Parmesan
- * Rucola Salad with Pacetta
- * Tuscany Tomato Salad

Option #1 - REGULAR DINNERS - Main Course suggestions:

- * Eggplant Parmesan
- * Vegetable or Meat Lasagna
- * Trapani Rigatoni with Almonds, Parmesan & Tomatoes
- * Anchovies in Tomato Sauce with Pasta
- * Baked Pasta with Tomatoes & Mozzarella
- * Spaghetti with Shrimp, Bacon & Mushrooms
- * Creamy Pasta & Salmon
- * Spaghetti Bolognese OR Coronary OR with Calamari
- * Pork Chops seasoned with Orange & Rosemary
- * Fish Tikin Chik (Mayan style BBQ Fish)
- * Beef Filet in Mustard Sauce
- * Stuffed Chicken Breast with Bacon & Prunes or Ham & Cheese
- * Fajitas with Beef, Chicken or Fish
- * Fish Mojo de Ajo (fried with Garlic & Butter)
- * Curry Beef, Chicken, Fish or Shrimp
- * Meat Loaf
- * Sushi
- * Meatballs

Option #1 - REGULAR DINNERS - Desert Course suggestions:

- * Pie (Apple, Lime, Chocolate)
- * Brownies (Chocolate or Peanut Butter)
- * Custards / Flans
- * Cake (Pineapple Upside Down, Cheesecake with Berries or Chocolate, Walnut, Almond)
- * Gelatos (Lime, Orange, Berries)
- * Crepes
- * Pear in Wine Sauce

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Option #2 - SPECIAL DINNER – Greek #1

- * Jumbo Shrimps baked with Feta cheese and Tomatoes (Garidas Saganaki)
- * Greek Salad with Tomatoes , Cucumbers , Green Peppers , Onions , Olives and Feta cheese (Horiatiki Salat)
- * Mussaka Eggplant prepared with Beef out of the oven served with baked Potatoes and
- * Tzatziki (Papoutsakia Melitzanes) Tzatziki is a traditional sidedish made with yoghurt,cucumber, lemons and garlic
- * Walnut cake (Karidopita)

Option #2 - SPECIAL DINNER – Greek #2

- * Calamari fried Squid rings
- * Feta Cheese dip prepared with roasted bell peppers & chilli flakes served with warm bread
- * Roasted Lamb or Pork tenderloin , as you wish, oven baked to perfection with lots of fresh Vegetables like Carrots , Zucchini, Onions and Potatoes
- * Vanilla or Chocolate crème pudding

Option #2 - SPECIAL DINNER – Greek #3

- * Stuffed Wine Leaves (Dolmades)
- * Red Beet Salad with Feta Cheese
- * Fresh Fish Filet prepared in a Tomato sauce with Thyme , Rosemary baked in the
- * Baked Apples (Mila Psita) with Brandy, Lime juice & Almond sauce

International Chef 'Tina' - Special GREEK Dinner #4

- * Avgolomono Soup traditional lemon and egg soup - excellent
- * Greek salad (Horiatiki Salat)
- * Greek Souvlaki (marinated pork on skewers)served with Rice pilaf, oven roasted Greek style Potatoes with onions, parsley, lemon, and Tzatsiki
- * Rice Pudding

Option #2 - SPECIAL DINNER – German #1

- * Garlic Bread with Tomato Spread
- * Tomato soup (Tomatensuppe) hearty home made country style
- * Beef Rouladens (Rinderrouladen) Slices of Beef rolled up and stuffed with Onions, Bacon, pickled Gherkins in a wonderful gravy served with Potatoes accompanied with Cauliflower in a Bechamelsauce
- * Apple Pie

Option #2 - SPECIAL DINNER – German #2

- * Crudites (Bunter Rohkostsalat)
 - * Mixed Salad with Radishes, Tomatoes , Beansprouts , Cucumber and mushrooms served with a fresh sour cream vinegar dressing
 - * Marinated Beef (Sauerbraten) Roast Beef marinated for at least 2 to 3 days served with Dumplings (Knoedel)and/or Potatoes in a rich gravy with red Cabbage (Rotkohl)on the side
 - * Wine Whip for Dessert (Weinschaumsauce)
- International Chef 'Tina' - Special GERMAN Dinner #3
- * Goulash Soup (Gulaschsuppe) thick Beef & Vegetable based
 - * Mixed Salad (gemischter Blattsalat)
 - * Cabbage Rolls (Kohlrouladen) white cabbage stuffed with finely spiced beef filling served with Potatoes and a rich Gravy Sauce
 - * Cheesecake (Kaesekuchen)

Option #2 - SPECIAL DINNER – Italian #1

- * Eggplant Parmesan
- * Caesar Salad
- * Mediterranean Fish Stew. Gently stewed Fish and Shellfish give an excellent flavor for this dish served with Garlic bread, Rice and a green Salad
- * Orange Lime Gelato. Tart iced sorbet

Option #2 - SPECIAL DINNER – Italian #2

- * Toss Lettuce Salad with Cheese and Walnuts Crispy croutons accompanied with bacon bits in a mustard, lemon, anchovy sauce
- * Deep Fried Squid Rings served with Onions , Parsley and Limes
- * Stuffed Chicken breast with Cheese and Ham served in a Bechamel-Lemon sauce with Pasta and green vegetables
- * Mocha Torta rich and delicious

Option #2 - SPECIAL DINNER – Italian #3

- * Sautéed jumbo garlic Shrimps—Wow !
- * Tuscany Tomato Salad
- * Lasagne. Wonderful layered rich Lasagne
- * Mousse au chocolate

Option #2 - SPECIAL DINNER – Italian #4

- * Rucala Salad with Parmesan
- * Squid stuffed with Tomatoes, Basil & Cheese
- * Fish filet covered in a roasted Bell Pepper and sun dried tomato spread
- * Wine Sautéed Pears in a sweet Cream Sauce

Option #2 - SPECIAL DINNER – MALAYSIAN Dinner #1

- * Garlic Shrimps. Jumbo Shrimps with a hot Chili Sauce
- * Samosas
- * Sate. Marinated Pork meat barbequed on skewers with a spicy Peanut sauce served with a fresh Salad and Rice
- * Fresh Fruit salad

Option #2 - SPECIAL DINNER – MALAYSIAN Dinner #2

- * Thai Fish Cakes (Tod Man Pla) These fried fish cakes come with a wonderful sweet and sour dip
- * Tom Yum Kun (chicken broth with lots of shrimps)
- * Malaysian Chicken in Curry Sauce. This Chicken dish comes in an extraordinary Coconut milk sauce served with fried rice and lots of Condiments
- * Ice cream to cool off

Option #2 - SPECIAL DINNER – MALAYSIAN Dinner #3

- * Hummus with roasted Tomatoes
- * Spicy Fish Cakes
- * Madras style Curry. Beef or Pork filet prepared in a spicy Curry Sauce served with Rice and sautéed sweet Peppers and lots of Condiments
- * Yogurt with bananas

Option #2 - SPECIAL DINNER – MALAYSIAN Dinner #4

- * Spring rolls with assorted dipping sauces
- * Gado Gado. Delicately sliced assortment of vegetables and eggs with Peanut sauce
- * Chicken Tandori. Chicken marinated in a yogurt, tandori sauce, served with safran rice, vegetables and chapatis
- * Pineapple up side down cake

Option #2 - SPECIAL DINNER – MEXICIAN Dinner #1

- * Nachos
- * Meatball soup (Albondigas)
- * Baked Snapper Yucatan Style with Rice and a mixed Salad
- * Crepes with Apples or Chocolate

Option #2 - SPECIAL DINNER – MEXICIAN Dinner #2

- * Guacamole / Salsa Mexicana
- * Tortilla soup
- * Chile Rellenos served with Rice, Scallop Potatoes and a Cabbage Salad
- * Flan (creme de caramel custard)

Option #2 - SPECIAL DINNER – MEXICIAN Dinner #3

- * Guacamole
- * Ceviche. We offer mixed Ceviche with Fish , Shrimp and Octopus
- * Fajitas de Chicken, Beef or Fish served with Rice, Beans and a mixed Salad
- * Pears in White wine sauce

Option #2 - SPECIAL DINNER – MEXICIAN Dinner #4

- * Lime Soup
- * Tostados with Chicken or Beef
- * Vegetable soup
- * Fish Veracruz with Capers, Olives & Tomatoes
- * Fresh Fruit Dessert

Option #2 - SPECIAL DINNER – MEXICIAN Dinner #5

- * Green Tomato Salad
- * Shrimp Cocktail
- * Chicken Mole served with Rice and a Cucumber –Lettuce Salad
- * Bread Pudding (Capirotada)

Option #2 - SPECIAL DINNER – MEXICIAN Dinner #6

- * Corn and Coriander soup
- * Potato skin with Chili and cheese
- * Chicken or Beef Enchiladas or Burritos
- * Fried bananas

The preceding recipes are only suggestions which can be modified to your personal preference. If you have a special celebration or dietary need please let us know.

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