

## **Private Chef Service**

Our **private chef service** was founded to meet the need of those who want to **offer their guests something truly special** by hosting an **elegant gourmet dinner party for friends, family, or business associates** in the comfort and convenience of their own home.

The benefits of our private chef service include **spending quality time entertaining your guests** and serving exceptional cuisine **in the relaxation of your home**, thus offering a **unique and pleasurable experience** for you and your company.

Our services exclusively provide fine dining restaurant quality dishes, completely made from scratch; therefore we only cater to smaller, more intimate gatherings.  
From 2 to a maximum of 16 people.

Please create your own menu (3 or 4 courses) from the selection below:

Three course dinner with free aperitif

*Please choose one Starter, one First course or Main Course and one Dessert from the list below*

Four course dinner with free aperitif

*Please choose one Starter, one First course, one Main Course and one Dessert from the list below*



Experience Box Spain, S.L. CIF : B-93032522.

**Crowne Plaza Hotel**, Ctra nacional N340 Km 168, 29680 Estepona, Malaga, Spain

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Tel : (+34) **952 88 55 97**

## MENU

### Starters:

- Giant King Prawns cooked with lime, basil, garlic and coriander served over a bed of fresh rocket leaves
- Chicken and wild mushrooms in filo pastry served in a black olive and rosemary creamy sauce
- Trio of Italian Bruschetta (Toasted Ciabatta bread topped with Mozzarella cheese, tomato and fresh rocket leaves- grilled peppers and goat cheese- smoked scamorza cheese, cured ham, wild mushrooms)
- Thai style fish cakes served with ginger and sweet sour sauce
- Beef Carpaccio served over a bed of Rocket leaves with shaved Parmesan cheese and balsamic vinegar
- Salad of Honeydew Melon with Mango and Strawberries, finished with Fruit Coulis and Lemon Sorbet
- Toasted Brioche with Goats Cheese, Sundried Tomato, Rocket Leaf Salad, Basil Oil
- Home Made Chicken Liver terrine with Melba Toast and Mixed Leaves with Cumberland Sauce
- Prawn and Smoked Salmon Tinble bound with Marie Rose Sauce and served with Brown Bread and Butter and finished with Lemon Oil
- Three Cheese Salad served with Caramelised Shallots and Tomato & Onion Salad with Mixed Leaves
- Ciabatta with Flat Mushroom, Dolcelatte, Parma Ham, Balsamic & Port Reduction
- Marinated Salad of Salmon served with Dressed Mixed Leaves and Citrus Olive Oil Dressing
- Melon and Parma ham, Sicilian pesto and rocket leaves
- Seafood Salad with Avocado, Fresh Prawns and Crab Meat served on Mixed Leaves and bound with Saffron Dressing
- Pan Fried Scallops cooked in Saffron Lemon Butter served on Leek and Onion Confit, finished with Red Pepper Coulis
- Warm Spinach, Goat cheese, bacon and walnut salad
- Chicken Caesar Salad with Red Onions, Parmesan Cheese, Croutons and our Caesar Dressing

### First Course:

- Smoked salmon, saffron, walnuts and champagne Risotto
- Black ink Linguine served with scallops and chilli
- Linguine with fresh Clams with a delicate homemade pesto sauce
- Paccheri pasta (typical large tube pasta from the Napoli area) served with a selection of fresh fish in a light fresh tomatoes sauce
- Pappardelle with wild mushrooms, chorizo sausages in a light creamy marsala wine sauce

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**Main Course:**

- Sichuan Spiced Duck Breast with Oriental Vegetables, Mashed Potatoes and Sweet & Sour Sauce
- Fillet Steak with a blue cheese and brandy creamy sauce served with a compote of wild mushrooms
- Fillet Steak, served with Mushroom Sauce, Grilled Asparagus, Red Onion Marmalade and Mashed Potatoes
- Duck breast with a red berry sauce
- Chicken breast in a bacon, smoked paprika and white wine creamy sauce
- Rack of Lamb served over a bed of spiced Cous-Cous with a "Moroccan mint" light sauce
- Fillet of Iberian pork filled with quince jelly served with a Malaga sweet wine reduction and Jerez balsamic sherry
- Chicken Supreme with Wild Mushroom and Tarragon Cream Sauce
- Loin of Pork with wild mushroom sauce with a pine nuts and truffle risotto
- Veal Escalope in Rosemary Breadcrumbs, pan fried and topped with Olives, Potato Salsa, Buffalo Mozzarella and finished with Tomato Sauce
- Salmon fillet over a bed of saffron, black olives, and sun dried tomatoes mash potatoes with a citrus and balsamic vinegar reduction sauce
- Sea Bass fillet with Malaga baby clams, fried seaweed served with a "romesco sauce"
- Fillet of Salmon with a Champagne and dill sauce
- Monkfish Tail with Crushed Mixed Pepper and Lemon, served on Couscous and finished with a Dill Beurre Blanc sauce
- Fillet of Turbot served over a bed of buttered baby leeks with sautee wild mushrooms
- Oven Baked Fillet of Sea Bass topped with a Basil Olive Crust set on Sweet Potato Salsa and finished with Lemon Oil
- Ricotta and Spinach Ravioli with a creamy saffron cheese sauce (V)
- Aubergine Parmigiana (V)

**Dessert:**

- House special dark Chocolate Tiramisu
- Warm brownie with banana ice cream
- Panna cotta with fruit of the forest coulis
- Warm Chocolate soufflé with orange sorbet
- Fruit of the forest and grand Marnier Cheese cake
- White, Milk and dark chocolate Mousse with a coffee "spume"
- Individual Lemon Meringue Pie with Raspberry Coulis
- Strawberry Crème Brulee
- Chocolate Fondant with white chocolate ice cream
- Lemon Torte with Honey Ice Cream
- Bayles and Chocolate cheese
- Raspberry Crème Brulee

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