

# MANU PRIVATE CHEF

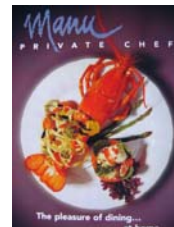


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A graduate of the Hotel and Gastronomy College - *RENE AUFFRAY* in Paris, is certified in cuisine and service management. *Manu excels the art of preparation and presentation!*

## MANU

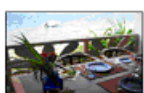
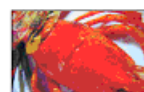
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## SERVICES

(the cost of the food is not included)

- |   |   | <b>COST</b> |
|---|---|-------------|
| • | <b><u>EVENING EVENTS</u></b> (shopping, cooking, serving, cleaning) |             |
|   | <b>Cocktail party</b> assortment of "amuse-bouche"                  |             |
|   | <b>Barbecue party</b> buffet of "grillades"                         |             |
|   | <b>Dinner</b> buffet, service at table                              |             |
|   | <b>Family dinner</b> ready at 06:00 pm                              | 35.00 € / h |
| • | <b><u>LUNCH EVENTS</u></b>  |             |
|   | <b>Picnic delivery</b> for 1 person, no drink included              | 30.00 €     |
|   | <b>Lunch</b> buffet   | 35.00 € / h |
| • | <b><u>BREAKFAST DELIVERY SERVICE</u></b> 06:00 am until 09:30 am    |             |
|   | Delivery service charge   | 25.00 €     |
|   | Set up table charge   | 15.00 €     |
| • | <b><u>VILLA SERVICES</u></b>  |             |
|   | <b>Delivery</b> food and drinks in your villa before your arrival   | 100.00 €    |
|   | <b>Delivery</b> special shopping during your stay                   | 100.00 €    |
| • | <b><u>CATERING PERSONAL (ADDITIONAL)</u></b>                        | 30.00 € / H |



## SUGGESTIONS

Sautéed calamari salad, grilled vegetables and balsamic  
Fresh lobster salad, mango, asparagus and smoked duck  
Crispy tuna salad, Parmesan dressing  
Warm tart of tomatoes-mozzarella, fresh basil sauce

Mixed grill of fish, shrimps, scallops, asparagus, multi-rice  
Lobster gratinated, light cognac cream, wrapped potatoes  
Crispy salmon and scallops, mixed vegetables

Grilled lamb chop, roasted potatoes, mashed pumpkin  
Duck breast, mushrooms, vegetable, honey sauce  
Beef filet peppered with 5 berries, green and yellow beans

Warm chocolate cake and vanilla-bourbon ice cream  
Fresh fruit plate gratinated, old rum flavour  
Fruits skewer to dip into chocolate sauce  
Apple tart Tatin way

**ORDER FRESH BREAD  
CROISSANT AND PASTRIES**

*Order by E-mail  
Your breakfast order*