

Private Chef Filipe Silva menu's

We provide private catering services at your holiday house in Algarve.

Menu 1: Mediterranean

Sharing Style

Starters

- Italian Burrata DOP/ Colorful Cherry Tomato / Truffle Essence
- Black Angus Beef Carpaccio/ Parmigiano Reggiano/ Balsamic Reduction
- Green Leafs Salad / Caramelized Feta Cheese / Roast Beetroot / Raspberry Dressing

Main Course (1)

- Golden Bream Pan Fried / Asparagus & Saffron Risotto/ Cava Citric Sauce

Or

- Beef Green Feed Tagliata / Red Wine Jus / Dauphinoise Potato

Or

- Fresh Croaker Fillet with Olive Crust / Tomato Cherry Sauce / Parisiense Potato

Dessert

- Chocolate 70% Mousse / Hazelnut / Tuile

Price per person – 118 €

Dining service time ± 2 à 3 hours + cleaning.

Please select your favorite (1) main course dish that must be the same for all the group.

Pricing includes:

- Menu planning & Food Cost
- Food shopping & Preparation Time
- 1 Chef
- 1 Waiter (It may depend the number of guests)
- Informal Table Service
- Lay the table
- Kitchen cleaning
- Transport

Menu 2: Algarve Flavours

Starters

- Algarve Oyster / Red Vinegar Sauce
- Fresh Braised Mackerel Bruschetta / Roast Red Pepper / caramelized onion/ Sagres Mussels / Escabeche Sauce
- Prawns Brandy Flambé

Main Course (1)

- Roast Octopus with Esparregado(Spinach Cream) / Sweet Roast Potato / Chorizo Crumble (Best Seller)

OR

- Fresh Snapper baked inside 'Salt Crust ' / xerém (cornflower Purée/Porridge) Broccolini

Dessert

- Algarve Orange Swiss Roll / Red Fruits Coulis / Ice cream

Price per Person – 125 €

Dining service time ± 2 à 3 hours + cleaning.

Please select your favorite (1) main course dish that must be the same for all the group.

Pricing includes:

- Menu planning & Food Cost
- Food shopping & Preparation Time
- 1 Chef
- 1 Waiter (It may depend the number of guests)
- Informal Table Service
- Lay the table
- Kitchen cleaning
- Transport

Menu 3: Portugal Flavours

Starters

- Swordfish Fillet / Passion-Fruit Sauce/ Corn Bread Farofa
- Rubia Gallega Beef 'Pica-Pau'
- Crab Paté Crostini
- White Fish Fry little Cake/ Parsley Aioli

Main Course (1)

- Slow Cooked Codfish / Portuguese Cabbage & Bacon & Potato / Pil-Pil Sauce OR
- Pork cheeks stew in Port Wine Sauce/ Roast Garlic & Potato Puré (Best Seller)

Dessert

- Crème brûlée / Moscatel Flavours

Price per Person – 125 €

Dining service time ± 2 à 3 hours + cleaning.

Please select your favorite (1) main course dish that must be the same for all the group.

Pricing includes:

- Menu planning & Food Cost
- Food shopping & Preparation Time
- 1 Chef
- 1 Waiter (It may depend the number of guests)
- Informal Table Service
- Lay the table
- Kitchen cleaning
- Transport

BBQ Menu 1

Starters

- Prawn Carpaccio / Sriracha Mayo / Pink Pepper & Lime • Burrata/Cherry Bruschetta with Pistachio Pesto • Chicken Wings / Orange BBQ Dip
- Prawns Caesar Salad
- Bread Filled with Butter & Cheese Garlic

Main Course

- Chicken legs Boneless Piri-Piri
- Brazilian Beef (Picanha) / Garlic & Herbs Sauce • Prawn Skewer / Sweet-Chilli Sauce

Garnish

- Jasmin Rice • Roast Fresh Vegetables • Sweet Potato Chips

Dessert

- Variety Of Sweets • Fruit Platter

Add-ons/Extra's

- Lamb chops • Burgers and buns • Tuna steak Salmon

Price per Person – 125 €

Dining service time ± 2 à 3 hours

Pricing includes:

- Menu planning & Food Cost
- Food shopping & Preparation Time
- 1 Chef
- 1 Waiter
- Informal Table Service
- Lay the table
- Kitchen cleaning
- Transport

BBQ Menu 2

Starters

- Tuna Tataki / Mango Salsa
- Oyster From Algarve / Lime&Apple
- Edible Crab Paté
- Fresh Fish Ceviche

Main Course

- Lamb Grass Feed New Zealand / Mint Sauce
- Fresh Red Snapper Fillet / Sweet&Sour Sauce
- Atlantic Lobster/ Lemon Butter Sauce

Garnish

- Roast Vegetables · Saffron Rice · Grill Pineapple · Sweet Potato Crisps

Dessert

- Portuguese Mix Cheese DOP Board · Variety of 2 Desserts

Price per Person – 195 €

Dining service time ± 2 à 3 hours

Pricing includes:

- Menu planning & Food Cost
- Food shopping & Preparation Time
- 1 Chef
- 1 Waiter
- Informal Table Service
- Lay the table
- Kitchen cleaning
- Transport

3-Course Menus

Menu 1

Couvert

- Bread, Butter, Olives, Paté

Starter

- Gratinated Goat cheese / spinach salad / fresh raspberries / raspberries vinaigrette

Main course

- Tagliatta beef / red wine jus / Dauphinoise Potato / seasonal vegetables

Dessert

- Cheesecake / Hazelnut Praliné

Menu 2

Couvert

- Bread, Butter, Olives, Paté

Starter

- Mushrooms Gnocchi /truffle essence / Spinach

Main course

- Pan fried corvina / asparagus risotto / confit herry tomato / champagne sauce

Dessert

- Lemon Meringue Pie

Menu 3

Couvert

- Bread, Butter, Olives, Paté

Starter

- Prawn taco / Chipotle Sauce / Red cabbage slaw & mango

Main course

- Fish & Seafood Cataplana (local)

Dessert

- 'Baba Camelo?'(dulce leche) Trifle

Menu 4

Couvert

- Bread, Butter, Olives, Paté

Starter

- Mussels Portuguese Style / Tapenade (olive) Crostini

Main course

- Roast Octopus / Spinach Cream / Roast Potato / Bell pepper sauce

Dessert

- Orange Swiss Roll/ Rosemary Crumble / Ice Cream

Menu 5

Couvert

- Bread, Butter, Olives, Paté

Starter

- Burrata & Prosciutto Salad / caramelized Caju

Main course

- Chicken breast roulad stuffed with brie /potato & pear puré / bimi

Dessert

- Merengue / English custard /vanilla ice cream

Menu 6

Couvert

- Bread, Butter, Olives, Paté

Starter

- Tuna Tataki/ Sesame Seeds/ Ponzu Sauce / Rice cracker

Main course

- Bacalhau (Codfish) with olive crust /cauliflower Puré / coriander pesto

Dessert

- Chocolate Mousse /Pistache & Orange

Price per person – 85€

Dining Service time ± 1 à 1:30 Hour + Cleaning

Pricing includes:

- Menu planning & Food Cost
- Food shopping & Preparation Time
- 1 Chef
- Informal Table Service
- Lay the table
- Kitchen cleaning
- Transportation

5-Course Menu

Couvert

- Edible Crab Stone Paté Tartelette
- Fresh Algarve Oyster/Mignonette Sauce

Starter

- Wild Sea-Bass Ceviche • Sweet Potato Puré • Crispy Sweet Potato • Togarashi

Main course

- Stone Bass Braised • Arenque Caviar • Citron Beurre Blanc • Thyme Mash Potato

Dessert

- Apple Crumble Tart • Vanilla Ice Cream • Nuts Salt Caramel

Price per Person – 110 €

Dining Service time ± 1:30 Hour + Cleaning

Pricing includes:

- Menu planning & Food Cost
- Food shopping & Preparation Time
- 1 Chef
- 1 Waiter
- Informal Table Service
- Lay the table
- Kitchen cleaning
- Transport

Extra's

Mixologist/Barman

Drinks Menu:

- Aperol Spritz
- Mojito
- Cuba Libre
- Gin Tonic
- Beer
- Soft Drinks
- Water

- Duration 2:30 Hours
- Bar Station
- 1 or 2 Professional Barman
- Animated Flair Show
- Drinks, Glasses, Ice, Straws, Napkins
- Transport

Contact us for more details !

Drinks served throughout dinner

- Sparkling, white, red or sweet wines - Portuguese Selection • Waters

35 € Per person

Waiter

- Full Service 110 €

Birthday Cake

- Personalize your Cake (Style, Flavour)
- 35 €/Kilogram (minimum 2 Kilogram)

Band or DJ

Contact us for more details.

All prices in this document are indicative and not binding. You will still receive the fixed price before your order. Dated June 17, 2024