



Chef David Taylor

David Taylor

- *Menu Consultation*
- *Private Chef*
- *Large Catering*
- *Corporate Events*



Menu
**Plated
Options**

Mediterranean

Starter

Beet Hummus

Chickpeas, tahini, beet, olive oil and pita bread

Greek Salad

Spring mix, cherry tomatoes, kalamata olives, feta
Cheese, cucumbers and balsamic

First Course

Octopus

Grilled, paprika, fresh herbs and lemons

Baked Brie

soft creamy baked brie, figs, caramelized pecans,
crackers and waffle

Moussaka

Minced lamb, roasted eggplants, pine nuts,
bechamel and pomodoro

Main Course

Branzino

Baked fish, cherry tomato's, kalamata, lemons,
capers, zucchini souffle

Greek Chicken

Lemon tights, roasted garlic, fresh oregano with baby
potato medley

Paella

Classic Spanish rice, squid, octopus, mussels, clams,
shrimp and langostinos

Dessert

Assorted Baklava





Menu
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Options**

Mexican

Starter

Esquite Callejero

grilled corn, epazote, mayo, cotija cheese and tajin

Shot de Taquito Dorado

corn tortilla filled with chicken, pico de gallo and guacamole

Chile Poblano

beer batter Poblano pepper stuffed with asadero cheese

First Course

Tacos de Cochinita Pibil

Yucatan style pulled pork, achiote, orange, pickled onions and xnipec habanero sauce.

Ceviche de Pescado

Florida grouper marinated in fresh limes, orange, onions, and cilantro.

Sopa de Tortilla

Chicken base tortilla soup, guajillo chiles, onions, cilantro, and crema

Main Course

Mole Oaxaqueño

Chicken thigh in red Oaxacan mole sauce, cacao, chiles, spices, sesame seeds, Mexican crema, rice, and ripe plantain

Barbacoa de Borrego

barbacoa lamb meat, guajillo adobo, rice, and ripe plantain

Chamorro Hidalguense

Slow cook roasted whole pork shank, rice, and ripe plantain.

Dessert

Chocolate mole soufflé w/ hazelnut ice cream

Menu Plated Options



Latin America

Starter

Empanadas

flour dough filled with shredded chicken and cheese

Tostones

Plantain cupcakes, filled with beef stew

Legumes

Haitian all veggies roast pot

First Course

Ceviche

Fresh grouper, leche de tigre, mandarins and pickled onions

Jerk Chicken

Jamaican grilled chicken skewers, peppers and pineapple

Shrimp

Garlic butter shrimp over mash plantain "Mofonguito"

Main Course

Salmorejo de Jueyes

Puerto Rican crab meat, tomato, peppers and olives with tostones and white rice

Moqueca

Brazilian style stew fish in coconut sauce with perfumed white rice

Oxtail

Dominican style oxtail in creole stew, tostones y moro de guandules

Dessert

Tres leches

Menu
Plated
Options

French

Starter

Spring mix salad

Arugula, goat cheese croquettes, caramelized pecans, beet chips with a orange dressing

Coquilles Saint-Jacques

Sautéed scallops, gruyere cheese béchamel, panko

Camembert

Baked fondue, roasted figs, walnuts and French baguettin

First Course

Duck Confit

Sous vide, herbes de Provence, orange reduction

Crepe

Chicken, champignons, béchamel, gruyere cheese

Ratatouille

Eggplant, zucchini, squash, tomato, basil

Main Course

Chateaubriand

Prime tenderloin, au jus, duxelles de champignons, potato souffle

Scallops Provençal

Wine, butter, mint, green pea puree

Gordon Blue

Glazed ham and gruyere cheese, chicken with dauphinoise au gratin

Lobster Thermidor

Garlic butter, béchamel, Cognac, gruyere, baby potato

Dessert

Vanilla crème brûlée, flambe, Cognac VOSP





Menu
**Plated
Options**

Italian

Antipasto

Caprese skewers

Cherry tomato's, mozzarella pearls and fresh basil

Bruschetta

Di ricotta, prosciutto, pistachio and balsamic

Primi Piatti

Parpadelle

Lamb ragu, granna padano, pesto and fresh burrata

Shrimps

Sauteed garlic shrimps, aglio e olio pasta, cherry tomatoes, and basil

Rissoto

Wild mushroom risotto, garlic, shallots, and parmigiano reggiano

Main Course

Picatta

Pan-seared chicken, lemon zest sauce, capers, spinach, and artichokes with grilled veggies and zucchini

Tenderloin

Center cut mignon, gorgonzola sauce, and potato soufflé with black truffle oil

Vongole

Fresh mussels and clams in garlic wine sauce, shallots and cherry tomatoes over pasta

Dessert

Cheesecake, mint, and wild berries

Menu Plated Options

Southeast Asia

Starter

Miso Soup

Miso, silken tofu, bamboo shoots, mushrooms, green onions

Asian Salad

Lettuce, cabbage, carrots, tree nuts, edamame, and sesame dressing

Dumplings

Pan fried veggie and shiitake gyosas, soy sauce.

First Course

Tartare

Florida east coast yellowfin tuna, mandarin, sesame, avocado and micro greens

Thai Curry

Thai chicken or shrimp in red coconut curry, garlic, ginger, bell peppers and onions

Char Siu Bao

Steamed Chinese bbq pork buns, dipping light soy sauce

Main Course

Tikka Masala

Chicken, zucchini, eggplant, roasted tomatoes, garam masala curry, Basmati rice, naan

Hibachi Steak

Black angus tenderloin, soy glaze, oyster mushrooms and Asian stir-fried rice

Glazed Salmon

Grilled salmon, garlic, ginger and miso glaze with stir fried rice and seasonal veggies.

Pork Ribs

Slow braised baby back ribs, tangy teriyaki, sesame seeds, green onions over stir-fried rice

Dessert

Fried banana tempura





Menu
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Options**

All Vegan

Starter

Spring Mix Salad

Arugula, caramelized pecans, beet chips with a strawberry vinaigrette

Pumpkin Soup

Squash bisque, onions, garlic, rosemary

Portobello

Mushroom mini slider, mix cabbages and vegan cheddar cheese

Beet Hummus

Chickpeas, tahini, beet, extra virgin olive oil and pita bread

Bruschetta

Baguette, roasted peppers, artichoke tapenade and fresh basil

Main Course

Biryani

Perfume basmati rice, cardamom, seven spices, cauliflower, and carrots

Tika Masala

Zucchini, chickpeas, eggplant, roasted tomatoes, garam masala curry with Jazmin rice

Raviolis

Mushroom raviolis, cherry arrabiata red sauce, pesto reduction

Legumes

Chayote, eggplant, carrots, spinach, and cabbage pot stew side rice

Ratatouille

Eggplant, zucchini, squash, tomato, basil

Baingan Bartha

Roasted eggplant, onion, garlic, tomatoes and chile



Menu Buffet Options

Christmas Dinner

Starter

Oven roasted butternut squash bisque

First Course

- Moro de guandules**
Seasoned long grain rice with green peas in creole sauce
- Potato soufflé**
Baked thin sliced potatoes, cream, four cheese blend
- Sweet potato**
Mash, butter, cinnamon, cranberries and walnuts
- Baby carrots**
Garlic parmesan roasted baby carrots and veggies
- Potato salad**
Red potatoes, carrots, mayo, eggs and sweet peas
- Mac & Cheese**
Home made with crunchy panko Parmesan crust
- Green bean casserole**
Mushroom cream sauce, crispy onions
- Spring mix salad**
Lettuce, cherry tomatoes, beet chips, carrots, strawberry vinaigrette dressing

Main Course

- Glazed Ham**
Baked Virginia ham with bourbon maple glaze
- Turkey**
Slow roasted turkey with cranberry chutney and gravy
- Young Chicken**
Roasted whole chicken in fresh garden herbs
- Salmon**
Atlantic salmon in creamy hollandaise sauce with fire roasted asparagus
- Lobster Thermidor**
Garlic butter, béchamel, Cognac, grated cheese
- Beef Wellington**
Center-cut tenderloin, duxelles de champignons, prosciutto, baked in puff pastry

Dessert

Dried fruit, berries and banana bread

BUFFET STYLE OPTIONS

*Live cooking at your venue if you have a kitchen available
Price ranges from amount of guest and distance*

A standard menu depending on your type of event consists of 2 protein + 1 Salad + 1 Rice + 1 Side. You can choose from the following options from different cuisines and personalize it based on your preferences and your guest's expectation. Our menu selection is completely adaptable to guest request whether you want everything vegan, vegetarian, gluten free, lactose free or request any allergies to consider. Our chef has plenty of experience using Halal or Kosher products if requested as well.

Our prices range depending on your desired type of service and the number of guests, the price shown on many proposal is based on a drop off format, where we cater the meal and placed in disposable chafing dish and leave. Your other option is full service where we will cater or cook on premises, décor and place your banquet service station with our service ware, chef attended, a server assistant to clean-up tables and service area when finished. Please bear in mind that these prices do not include tables, chairs, or any type of decoration, all these services can be provided thru our third party: Nanny's Event Planning.

Please choose from the following options, just remember this is our chef recommendations, you can request anything you don't see here or change any ingredient in any recipe. Items marked with a (e) or (p) are options for the executive or premium price range option. All buffet style options include fresh baked buffet rolls and butter.

CENTRAL FLORIDA	PRICE RANGE	PROTEIN	SIDE	RICE	SALAD
BASIC	\$ 32 -\$65	1-2	1	1	1
EXCUTIVE	\$ 65 -\$110	1-2	2-3	1	1
PREMIUM	\$ 110 -\$240	2-4	2-4	1	2

BUFFET STYLE OPTIONS

Please select one of the following or suggest from any other menu

SALADS OPTIONS

Spring mix salad

Lettuce, cherry tomatoes, beet chips, carrots, vinaigrette dressing

Cesar salad

Romaine lettuce, Cesar dressing, parmesan and baked croutons

Potato salad

Red potatoes cubes, carrots, mayo, eggs and sweet peas

Pasta salad

Cold penne or rigatoni, house mayo, peas, carrots and celery

Arugula salad

Spring mix, arugula, goat cheese croquets, caramelized pecans and strawberry vinaigrette (p)

House salad

Iceberg lettuce, diced tomatoes, mixed cheese and ranch dressing.

RICE OPTIONS

Yellow rice

Parboiled long grain rice, seasoned with peas and carrots.

Moro de guandules

Seasoned long grain rice with green peas in creole sauce

Gallo Pinto or Congri

Seasoned stir-fried rice with black beans

Asian rice

Stir-fried Jazmin rice, ginger, sesame oil, sweet plantain, soy sauce and scallions.

Biryani

Perfume basmati rice, cardamom, seven spices, cauliflower and carrots

Rice & Beans

Classic white rice and stew red or black beans

SIDE OPTIONS

Roasted potatoes

Petite medley, extra virgin olive oil and Italian herbs

Sweet Plantain

Fried sliced sweet plantains

Ratatouille

Zucchini, eggplant and tomato's, thymes and basil

Sweet potato

Mash, butter, cinnamon, cranberries and walnuts (e,p)

Potato fries

Sweet potato fries, black truffle salt

Potato souffle

Baked thin sliced potatoes, heavy cream, four cheese blend. (e,p)

Pasta alfredo

Fettuccini pasta in four cheese white alfredo sauce

Penne putanesca

Penne pasta, tomato sauce, garlic, kalamata olives, capers and basil

Lasagna

Fresh pasta, shredded chicken, spinach, four cheese blend and bechamel. (p)

Esquite callejero

Grilled corn, epazote, mayo, cotija cheese and tajin

Guacamole

Hass avocados, lime, onions, fresh cilantro with blue corn tortilla chips

Empanadas

Colombian yellow corn masa, beef and potatoes

Tikka Masala

Zucchini, eggplant, chickpeas, roasted tomatoes, garam masala curry

Baingan Bartha

Roasted eggplant, onion, garlic, tomatoes and peppers

BUFFET STYLE OPTIONS

Please select one of the following or suggest from any other menu

SALADS OPTIONS

Carnitas

Michoacan style slow cook pulled pork carnitas.

Chamorro

Braised, and chef carved slow cooked pork shanks and its au jus (e,p)

Pork ribs

Sous vide baby back ribs in tangy teriyaki sauce.

Meatball

Beef and pork meatball, ricotta and Romano cheese over bed of marinara sauce

Duck Confit

Sous vide duck thighs, herbes de Provence, orange reduction (p)

Chateaubriand

Grilled, and chef carved whole black angus ribeye, au jus (p)

Stroganoff

Grilled tenderloin beef steaks in red wine and mushroom sauce

Mignon

Center cut beef tenderloin, bacon wrap, gorgonzola cream sauce. (e,p)

Ropa Vieja

Cuban style shredded beef, cumin, bell peppers and onions

Short ribs

Braised short ribs in wine Burgundy sauce (e,p)

Branzino

Baked fish, cherry tomatoes, Kalamata, lemons and capers

Glazed salmon

Sautéed salmon, garlic, ginger and miso glaze (e,p)

Salmon

Baked salmon filets in a bed of spinach dip

Shrimps

Sauteed garlic shrimps, cherry tomatoes and fresh parsley (e,p)

Shrimp Diabla

Sauteed shrimps, grilled peppers and onions in red tomato sauce

Bacalao

Caribbean style saltfish stew in a roasted tomato choka, potatoes and carrots

Alla Vongole

fresh mussels and clams in garlic wine sauce, shallots and cherry tomatoes (p)

Scallops Provençal

wine, butter, and mint green pea puree (p)

Barbacoa de Borrego

roasted barbacoa lamb meat in soft guajillo chile adobo (e,p)

Lamb curry

Roasted lamb meat, seven spices onions and roasted tomatoes

Mole Oaxaqueño

Chicken thigh in red Oaxacan style mole sauce with cacao, chiles and spices

Cordon Blue

Chicken breast wrap with glazed ham and Swiss cheese. (p)

Piccata

grilled chicken breast, lemon zest sauce, spinach and artichokes

Chicken Tikka

Chicken, zucchini, eggplant, roasted tomatoes, garam masala curry

Chicken fajita

grilled chicken, Mexican seasoning over bed of fajita peppers and onions

Stew chicken

braised chicken in a Caribbean potato and carrots stew

Chicharron

deep fried chicken thigh cracklings in lemon pepper marinated.

Taquizas Mexicanas

Live cooking at your venue we will bring all the equipment or we can bring everything cooked and work buffet style for every guest Price ranges from amount of guest and distance

TAQUIZA (DROP-OFF)

Serves 15

Carne asada, al pastor, tinga de pollo, rajas Poblanas (Steak, Pork, Chicken, Veggies) flour and corn tortillas, onions, cilantro, grilled pineapple, pico de gallo, lettuce, mix cheese, guacamole, green tomatillo salsa, chip & salsa station. All service-ware included

\$450.00

Both includes all same ingredients, drop-off means we will deliver cooked food on-site, will place and organized all items on your designated table and leave. You and your guest will enjoy it as a self-service taquiza.

TAQUIZA (SHOW-COOKING)

Serves 15

Chef attended show cooking carne asada, live trompo al pastor, tinga de pollo, rajas Poblanas (Steak, Pork, Chicken, Veggies) flour and corn tortillas, onions, cilantro, grilled pineapple, pico de gallo, lettuce, mix cheese, guacamole, green tomatillo salsa, chip & salsa station. All service-ware included

\$950.00

Will bring a grilled and live tronpo al pastor with two staff. Meats will arrive fresh and will cook and serve in front of your guest. Its a 3-hour service. Once service is completed, will leave service area clean

DROP-OFF



SHOW-COOKING



David Taylor

Private Chef

