



COOKING HOLIDAYS SPAIN

*Your gastronomic and culinary specialist in Costa
del Sol*

PRIVATE CHEF SERVICES

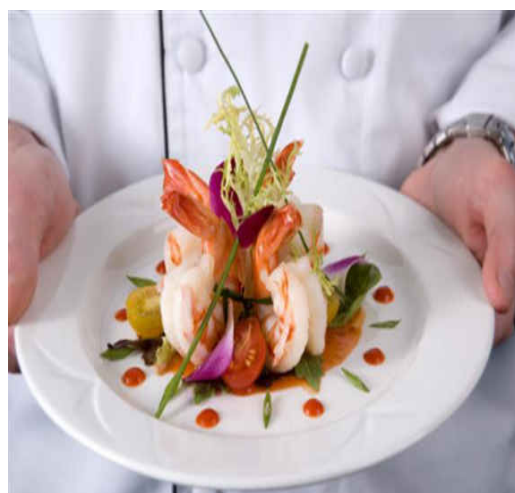
Our **private chef service** was founded to meet the needs of those who want to offer their guests **something truly special** by hosting an **elegant gourmet dinner party** for friends, family, or business associates in the comfort and convenience of **their own home**.

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

Our kitchen team are entirely flexible and would be delighted to work with you. If you have any suggestions or particular dish you wish to change or add, just let us know and we would be happy to help in any way we can.

Please let us know if you have any special dietary requirements or food allergies.



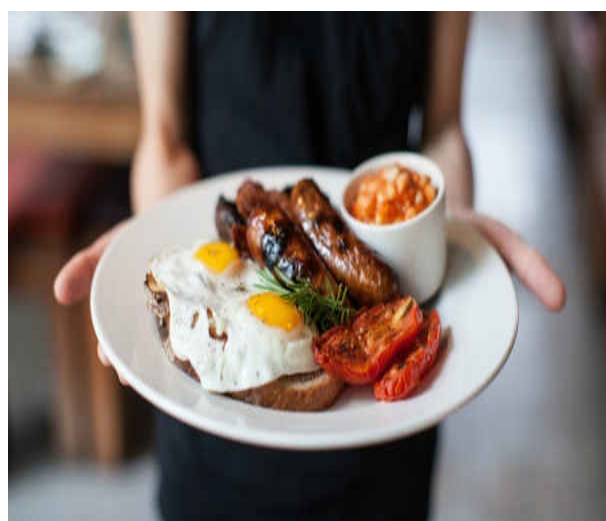
BREAKFAST MENU

MENU DETAILS

For less than 10 guests,
please enquire for final price

Service booked:
Service Time:
Number of guests:

Breakfast
from 8.00am
Minimum of 10 guests



Buffet Style:

- Coffee or tea
- Orange and Apple Juices
- Selection Cereals
- Fresh Fruit
- Toast
- Selection of Croissant & Danish Pastry
- Selection of Bread
- Selection of Cured meat and Cheeses
- Selection of jams
- Yoghurt

Cooked Breakfast: (Cooked to order)

- Eggs
- Bacon
- Sausages
- Black pudding
- Mushrooms
- Tomatoes
- Baked Beans

A LA CARTE MENU

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

Three course dinner with free aperitif

Choose one Starter, one First course or Main Course & one Dessert from the list below

Four course dinner with free aperitif

Choose one Starter, one First course, one Main Course and one Dessert from the list below



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 Ciabatta bread with Goats Cheese, Sundried Tomato, Rocket Leaf Salad, Basil Oil
- Prawn and Smoked Salmon Timbale bound with Marie Rose Sauce and served with Brown Bread and Butter and finished with Lemon Oil
- Prawns in a garlic & white wine sauce with smoked paprika
- 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

A LA CARTE MENU

First Course

Wild mushroom risotto with Iberian pancetta and shavings of cured ham
Black & yellow tagliatelle served with a selection of fresh fish & shellfish in a spicy tomato sauce

Smoked salmon, saffron, walnuts and champagne Risotto

Black ink Linguine served with scallops and chilli

Liguine 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 with pesto

Pappardelle with wild mushrooms, chorizo sausages in a light creamy marsala wine sauce

Creamy rice with octopus and paprika aioli

Main Course:

Meat Section:

- Pork fillet with a special apple and curry sauce served with a selection of vegetables and potatoes

- Free range chicken breast with our Chef's special prawn sauce

- Fillet Steak with a pepper and brandy creamy sauce served with a compote of wild mushrooms, fresh vegetables & potatoes (Supplement €5,50)

- Fillet Steak, served with wild mushroom & Truffle Sauce, Red Onion Marmalade, fresh vegetables and Mashed Potatoes (Supplement €5,50)

- 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 Couscous with a "Moroccan mint" light sauce (Supplement €3,50)

- Farmhouse chicken with sage, cured "pata negra" ham & white wine & lemon sauce

- Fillet of Iberian pork 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 Breadcrumb, pan fried and topped with Olives, Potato Salsa, Buffalo Mozzarella and finished with Tomato Sauce



A LA CARTE MENU

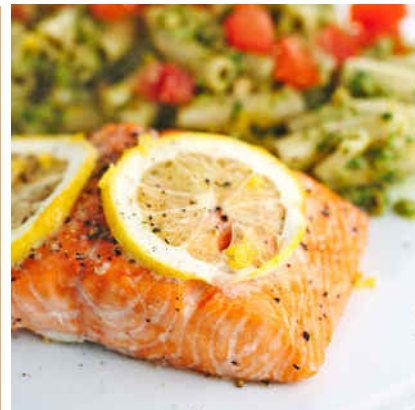
Main Course:

Fish Section:

- Fillet of Salmon with a basil, sun-dried tomato & thyme sauce served with a selection of vegetables and potatoes
- Fillet of Cod with prawns and tomato concasse with gratin potatoes and fresh Mediterranean vegetables
- Tuna steak cooked with a fresh tomatoes, black & green olives & caper 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"
- Seabass, aubergine, courgette & red peppers millefeuille
- 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 sauteed wild mushrooms
- Monkfish served in a light butter lemony sauce with crispy cured ham & hazelnut
- Norwegian salmon supreme with a ginger crust served with a creamy coconut & lemon grass sauce
- Oven Baked Fillet of Sea Bass topped with a Basil Olive Crust set on Sweet Potato Salsa and finished with Lemon Oil

Vegetarian Section:

- Aubergine and courgette timbale with mozzarella cheese and fresh tomatoes and basil sauce (V)
- Vegetable Lasaña
- Ricotta and Spinach Ravioli with a creamy saffron cheese sauce (V)
- Aubergine Parmigiana (V)



A LA CARTE MENU

Dessert:

House special dark Chocolate Tiramisu
Warm brownie with banana ice cream
Panna cotta with fruits of the forest coulis
Warm Chocolate soufflé with orange sorbet
Fruits of the Forest Cheese cake
Selection of Cheese & Biscuits
Flavoured Crème Brulee
Chocolate Fondant with white chocolate ice cream
Lemon Torte with Honey Ice Cream
Bailey's and Chocolate Cheesecake
Churros with hot chocolate sauce
Raspberry Crème Brulee

SPECIAL CELEBRATION CAKES AVAILABLE ON REQUEST



BBQ MENU'S

Our BBQ parties cater for up to 100 pax. We have three different BBQ menus to choose from.

Classic BBQ Menu

3 Varieties of Seasonal Salads

Marinated Chicken & Pepper Kebabs
Homemade Prime Beef Burger
Selection of Speciality Spanish Sausages
Fresh Fish of Day

Baked Potatoes with sour cream
Grilled Vegetable Kebab
Selection of fresh breads

DESSERTS (choose 1 from below)

House special dark chocolate Tiramisu
Panna cotta with fruit of the forest coulis
Fruits of the forest & Grand Marnier Cheesecake

Elegance BBQ Menu

4 Varieties of Seasonal Salad

Fresh Mediterranean Catch of the Day
Entrecote Sirloin Steak
Marinated Chicken & Pepper Kebabs
Grilled King Prawns in garlic & coriander butter
BBQ Spare Ribs

Baked Potatoes with sour cream
Grilled Vegetable Kebab
Selection of fresh breads

DESSERTS (choose 1 from below)

House special dark chocolate Tiramisu
Warm brownie with white chocolate ice cream
Panna cotta with fruits of the forest coulis
Fruits of the forest and Grand Marnier Cheesecake



BBQ MENU'S

Our BBQ parties cater for up to 100 pax. We have three different BBQ menus to choose from.

Finesse BBQ Menu

5 Varieties of Seasonal Salad

Entrecote Sirloin Steak
Fresh Mediterranean Grilled Sea Bream
Butterfly Chicken with Cajun Spices
Succulent Pork Loins with a Barbecue glaze
Monkfish and Tiger Prawn Kebabs

Grilled Vegetable
Grilled Stuffed Portobello Mushrooms
Goats Cheese Stuffed Jacket Potatoes
Hot Seafood Pasta with Garlic Butter

Selection of fresh breads

DESSERTS (choose 1 from below)

House special dark chocolate Tiramisu
Warm brownie with white chocolate ice cream
Panna cotta with fruits of the forest coulis
Warm Chocolate soufflé with orange sorbet
Fruits of the forest and grand Marnier Cheesecake



THEME MENU'S

Our services exclusively provide fine dining restaurant quality dishes, completely made from scratch; therefore we only cater to smaller, more intimate gatherings.

Please find below our some ideas of theme evenings for your party.



Tapas & Paella

While you wait:

Jugs of homemade sangria with brandy & fruit
Fresh olives, pickles, dip & artisan bread

Selection of Hot Tapas (Choose 3 from below)

- Meat Ball in Almonds sauce
- Gambas Pil-Pil (Prawns in a garlic oil with chilli)
- Home made sausages in white wine and onion sauce
- Prawns tempura with sweet chilli sauce
- Mussels in tomato & garlic sauce
- Potatoes with Alioli sauce
- Dates & Bacon

Selection of Cold Tapas (Choose 3 from below)

- Malaga Style seafood salad
- Spanish Omelette
- Selection of Cured Meat
- Selection Of Spanish Cheeses
- "Ensaladilla Russa" Spanish Potato Salad
- Seafood salad with Marie rose sauce

Mixed (Meat & Fish) Paella

House Dessert

THEME MENU'S

Pizza & Pasta Evening

Antipasto Misto:

- Selection of cured meats, mixed Cheeses, selection of Olives
- Grilled Provolone Cheese with smoked paprika & oregano
- Selection of breads & bread sticks
- Aubergine Parmigiana

Selection of Pizza al Metro

Large trays of Pizza topped with a selection of various ingredients

Cooking of Pasta – Live*

- 3 Different types of pasta – Tagliatelle, penne & fresh stuffed pasta
- 3 Different types of sauce – Pesto; fresh sausages & wild mushrooms; mixed fish & shellfish

*The chef will be preparing the pasta live to order in front of the guests

DESSERT

Tiramisu

Fresh Fruit Platter



THEME MENU'S

Andalucian Evening

4 Course dinner

(for 3 courses please choose either "to begin" or "to continue")

To begin: (please choose one)

- "Porra Antequerana"
- Cold tomato Soup served with Cured ham, boiled egg and tuna
- Gazpacho

To continue: (please choose one)

- Seafood Salad Malaga Style
- Prawns in a Pil-Pil sauce
- Sauteed prawns in a garlic, chilli and fresh herb sauce

To enjoy:

- Oxtail slowly cooked in a light red wine sauce
- Pargo "a la Sal"
- Oven baked Whole Pargo fish cooked in rock salt and served at the table by our chef with a selection of fresh vegetables and potatoes.

To relax:

Chocolate soufflé with ice cream



THEME MENU'S



Spanish Evening

4 course dinner

(for 3 courses please choose either "to begin" or "to continue")

To begin: (please choose one)

- Prawns in a Pil-Pil sauce
- Sautee prawns in a garlic, chilli and fresh herb sauce
- Sautee Clams with garlic and white wine sauce

To continue: (please choose one)

- Fresh Seafood Malaga bay Salad served with a lemon and fresh herbs dressing
- Ciabatta with Flat Mushroom, Dolcelatte, Parma Ham, Balsamic & Port Reduction

To enjoy: (please choose one)

- Oven baked Dorada (Sea Bream) served over a bed of seafood with a selection fresh vegetables and potatoes
- Oven baked Dorada (Sea Bream) cooked in rock salt and served and cleaned at the table by our chef. It comes with a selection of fresh vegetables and potatoes.
- Chicken Supreme with Wild Mushroom and Tarragon Cream Sauce
- Salmon fillet over a bed of saffron, black olives, and sun dried tomatoes mash potatoes with a citrus and balsamic vinegar reduction sauce

To relax: (please choose one)

- Warm Chocolate Brownie with Caramel Sauce
- Strawberry Crema Catalana (Crème Brulee)
- Warm Chocolate soufflé with orange sorbet

THEME MENU'S



Fresh Fish & Salad Evening

Selection of 3 different salads

- Caesar Salad
- Coleslaw Salad
- Selection of Fresh mixed Salad ingredients

Grilled Fresh Tuna Steak or Fresh Catch of the Day with Couscous and oven Baked Potatoes

House Dessert

Seafood & Fresh Fish Feast

Fresh Seafood example dishes:

- Fresh sauteed Clams
- Fresh Mussels
- Prawns "Pil-Pil" sauce
- Fresh Large Prawns
- The Freshest "Central Malaga Market" catch of the Day
- Fresh Fish selected by our Chef served with fresh Vegetables & Potatoes

House Dessert



WINE LIST

"A meal without wine is like a day without sunshine"

RED WINES

Conde de Izar Crianza, Castilla y Leon
Protos, Ribera del Duero
Enate Tempranillo, Somontano
Martin La Cuesta, Rioja Crianza
Pittacum Barrica , Bierzo,
Condado Haza, Ribera del Duero
Marques del Puerto, Rioja
Beronia Crianza, Rioja
Viña Del Vero, Somontano, Cabernet, Sauvignon

WHITE WINES

Conde de Izar, Rueda
Follas Nova, Albariño
Enate Chardonnay, Somontano
Viña Cantosan, Rueda
Viña Esmeralda, Semi sweet, Catalunya
Palacio de Bornos, Rueda
Viña del Vero, Macabo Chardonnay

ROSE WINES

Viña del Vero, Somontano
Yllera, Castilla y Leon (Sparkling)
Marques de Riscal, Rioja
El Coto Rioja

At Cooking Holiday Spain we are dedicated to maintaining a comprehensive collection of wines offering guests an extensive selection of varietals from diverse regions. We have diligently searched for wines that are unique, well balanced and pair well with our cuisine. Here is a sample of our wine list:



WINE LIST

CAVA & PROSECCO

Prosecco
Codorniu Anna
Cava Torre Oria Brut
Jaume Masana, Brut Reserve
Torre Oria (Medium Sweet)
Codorniu G. Cremant (Medium Sweet)

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THE CONNOISSEUR LIST

Red

Pago Capellanes, Ribera del Duero
Finca Valpiedras, Rioja Reserva
Marques de Murrieta , Rioja Reserva
Cepa 21, Ribera de Duero

White

Martin Codax, Albariño
Pazo de Bruxas, Albariño

Champagne

Tattinger
Moet Chandon
Moet Chandon Rose
Veuve Cliquot





COOKING HOLIDAY SPAIN

Specialises in Tailor-made Cooking Holidays,
Private Chef & Wedding Catering,
Food & Wine Excursions,
Team Building & Corporate Activities in Costa del Sol

Unforgettable winery and gastronomic experiences in
Costa del Sol

Cooking Holiday Spain
Urb Torremar Calle Roma 9
29630 Benalmadena Malaga
Spain
00 34 637 802 743

www.cookingholidayspain.com
info@cookingholidayspain.com

