

Yacht Club Cala d'Or – Private Chef Services

Dear Guests

Our private chef service was founded to meet the need of those wishing 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 or chosen venue.

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

Our services exclusively provide fine dining restaurant quality dishes, made completely from scratch, ensuring sumptuous meals that both look and taste delicious.

With a wide variety of delicious Mediterranean style dishes from our Starters, Main Courses and Desserts you can choose to tailor make your dining experience to taste.

Alternatively why not try something a little different. Our popular themed dinners will entice your guests and encourage them to sample new and exciting dishes. We offer the following unique options:-

Asian Theme

Italian Theme

Tapas Theme

So relax, sit back and enjoy your dining experience and leave the rest to us.

With kind regards

Sergio Rifugio, General Manager
Yacht Club Cala d'Or



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STARTERS

- ❖ Marinated Caribbean King Prawns in sesame oil with endive salad, coconut, pineapple & rum sauce dressing
- ❖ Beef Carpaccio - Thin sliced Argentinean Fillet Steak with Papaya Sauce, chilli oil and mint
- ❖ Smoked Salmon, Caviar and Potato Salad
- ❖ Crispy Thai salad - Asian vegetables with Thai dressing, crispy wan tan and peanuts (v)
- ❖ Majorcan island mushrooms on toasted Majorcan bread served with rosemary roasted tomato and Majorcan Cheese Sauce (v)
- ❖ Ravioli Lara Style - Tomato & Mozzarella Ravioli, Rocket Sauce, Serrano Ham and Parmesan Cheese
- ❖ Home made Linguine served with a Wild Mushroom, Bacon and Fresh Rosemary Sauce
- ❖ Black ink Ravioli filled with Seafood and served with a Salmon, Saffron and Almond Sauce
- ❖ Saffron Pappardelle Pasta with Sauté Vegetables (v)
- ❖ Salad of Honeydew Melon with Mango and Strawberries, finished with Fruit Coulis and Lemon Sorbet
- ❖ Home Made Chicken Liver terrine with Melba Toast and Mixed Leaves with Cumberland Sauce
- ❖ Prawn and Smoked Salmon Timbale 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 (v)
- ❖ 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
- ❖ Chicken and Wild Mushrooms in filo pastry served with a mushroom & black olive creamy sauce
- ❖ Seafood Salad with Avocado, Fresh Prawns and Crab Meat served on a bed of mixed leaves with Saffron Dressing
- ❖ Pan Fried Scallops cooked in Saffron Lemon Butter served on Leek and Onion Confit, finished with Red Pepper Coulis
- ❖ Dill Cured Salmon, thinly sliced with Pickled Cucumber and Dill and Mustard Dressing
- ❖ Monkfish, salmon and prawn terrine over a bed of dressed rocket leaves
- ❖ Warm Spinach, Goat cheese, Bacon and Walnut Salad
- ❖ Chicken Caesar Salad with Red Onions, Parmesan Cheese, Croutons and our Caesar Dressing



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MAIN COURSES

- ❖ Argentinean beef fillet steak served with tomato and cava marmalade served with roast potatoes and fresh vegetables
- ❖ Grilled Argentinean Entrecote served with rocket salad, marinated cherry tomatoes and sweet balsamic vinegar
- ❖ Rack of Lamb with thyme butter served with couscous, green beans and wild mushrooms
- ❖ Red Tuna Tataki with teriyaki sauce, red rice and vegetables sautéed with ginger
- ❖ Grilled Salmon with Greek yogurt and mint sauce
- ❖ Sea Bass with Lemon grass, fennel and citrus salad and seafood sauce
- ❖ Breast of duck with aubergine marmalade and spices, tomato and grilled potatoes
- ❖ Chicken breast with Chef's smoked aioli, tomatoes and grilled potatoes
- ❖ Chicken Supreme with Wild Mushroom and Tarragon Cream Sauce
- ❖ Loin of Pork with wild mushroom sauce with a pine nuts and truffle risotto
- ❖ Fillet of Salmon with a Champagne and Dill sauce
- ❖ Ricotta and Spinach Ravioli with a creamy saffron cheese sauce (V)
- ❖ Fillet Steak served with Mushroom Sauce, Grilled Asparagus, Red Onion Marmalade and Mashed Potatoes
- ❖ Fillet Steak wrapped in Bacon with Mushroom Sauce served with Stuffed Tomato and Gratin Dauphine
- ❖ Szechuan Spiced Duck Breast with Oriental Vegetables, Mashed Potatoes and Sweet & Sour Sauce
- ❖ Monkfish Tail with Crushed Mixed Pepper and Lemon, served on Couscous and finished with a Dill Beurre Blanc
- ❖ Fillet of Turbot served over a bed of buttered baby leeks with sauteed wild mushrooms
- ❖ Oven Baked Fillet of Sea Bass topped with a Basil Olive Crust set on Sweet Potato Salsa and finished with Lemon Oil
- ❖ Stuffed Chicken Breast with Spinach and mascarpone cheese and finished with Mushroom Cream Sauce
- ❖ Veal Escalopes in Rosemary Breadcrumbs, pan fried and topped with Olives, Potato Salsa, Buffalo Mozzarella and finished with Tomato Sauce
- ❖ Aubergine Parmigiana (V)



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DESSERTS

- ❖ Duo of Vanilla and Baileys Crème Brulée with Rum & Caramel Sauce
- ❖ Chocolate Fondant with Orange ice cream
- ❖ Orange and Almond Cake with Vanilla Sauce
- ❖ Individual Lemon Meringue Pie with Raspberry Coulis
- ❖ Lemon Torte with Honey Ice Cream
- ❖ Homemade Sticky Toffee Pudding with Butter Scotch Sauce
- ❖ Baileys and Chocolate Cheesecake
- ❖ Warm Chocolate Brownie with Caramel Sauce
- ❖ Fruits of the Forest Grand Marnier Cheesecake
- ❖ Raspberry Crème Brulee
- ❖ Dark Chocolate & Hazelnut Tiramisu
- ❖ Florentine meringues with red fruits, cream and caramel ice cream



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ITALIAN NIGHT

Starters

Chicken liver and rosemary paté with garlic toast
Oven baked provolone cheese with fresh oregano (V)
Tomato & mozzarella kebab served with dressed rocket leaves (V)
Smoked salmon with ricotta cheese and olives

Main Courses

Home made tagliatelle served with hazelnut pesto, sundried tomato and Parma Ham
Bolognese Lasagne
Chicken Roulade with smoked bacon and sage sauce
Rigattoni pasta served with a selection of fresh vegetables and fresh herbs sauce. (V)

Desserts

Tiramisu
Selection of Ice cream
Chef s cake



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ASIAN NIGHT

Starters

Chicken and Vegetable Japanese Ravioli with Teriaki sauce
Spring Rolls with Sweet Chilli Sauce (V)
Traditional Shiro Miso Japanese Soup served with
deep fried Tempura Prawns
Selection of Sushi 6 pieces

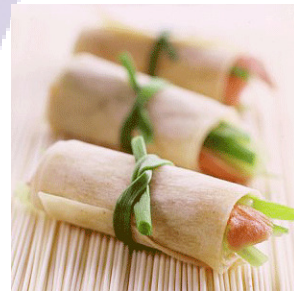
Main Courses

Chicken Curry with Sesame Basmati Rice
Mushrooms chop suey with noodles or rice (V)
Thai steak with cashew nuts
Red curry salmon with banana leaf

Desserts

Fresh Fruit Salad with Coconut Milk and Lime
Banana, Almond and Orange Ice Cream
Pineapple Tart with Pistachio Nuts

Sake



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TAPAS NIGHT

Strips of chicken breast with mixed nuts and smoked alioli sauce

Selection of Salads

Mini Burgers (with Wildboar Meat)

Spanish Tortilla

Iberian Ham Croquettes

Garlic mushrooms

Meatballs in Tomato Sauce

Garlic prawns

Little Chorizo Sausages cooked in White Wine

Mallorcan Chistorra

Dates wrapped in bacon

Patatas Bravas

Smoked Alioli Potatoes

Padron Peppers

Mejillones Mussels

Selection of Spanish cold meats

Selection of Spanish cheeses

Pintxos (Slices of bread with a variety of toppings)

Smoked salmon and Kiwi Tartar

Hake cake

Satay pintxo

Entrecote and Mahon Cheese

Sobrasada with goat cheese and honey

Trio of Ravioli with different textures

Piquillo pepper stuffed with curry and prawn rice

Smoked Cod millefeuille with alioli

