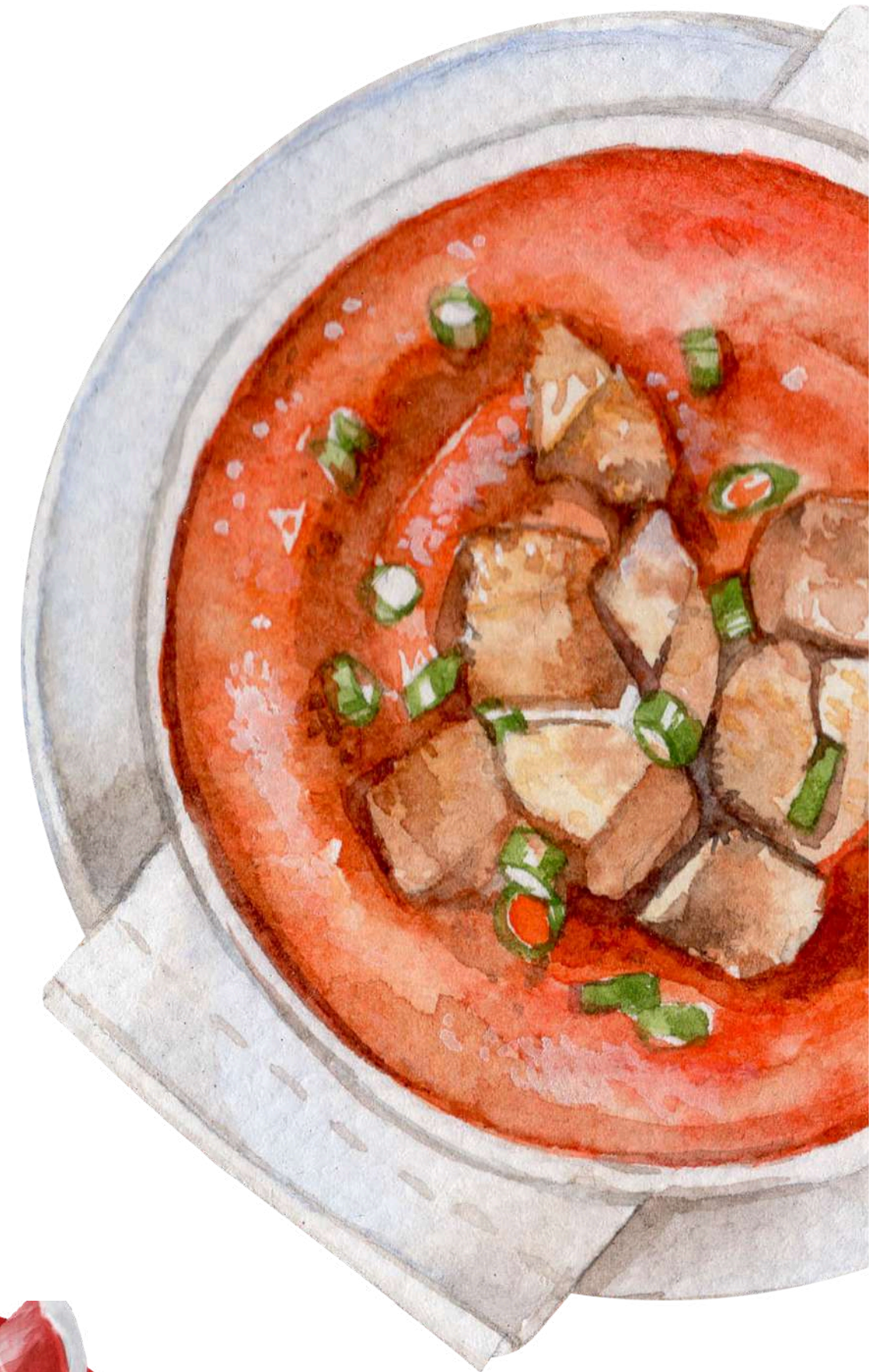




CHEF MADE • HOME SERVED

Private Chef Davis.com





CHEF MADE • HOME SERVED

Weekly food services

How it works?

Menu planning:

Each time you book a service we'll send you a customized menu proposal based off of your dietary needs & preferences to ensure everything is to your liking. We include a variety of nutritious foods in our meal plans. Dishes can be changed and customized to your needs.

Grocery shopping:

Chef will shop at your at grocery store or market before arriving to your home and select most fresh ingredients to cook for you. Client has option to shop him self as well, chef will just provide shopping list. Some spices/ sauces chef uses from his stock as well so no need to buy for each dish.

In- home cooking:

Your chef will spend about couple hours or so cooking all the dishes. The meals are packaged, labeled, and placed in your fridge to easily reheat. You'll be left with a fridge full of food and a clean kitchen.

Conditions:

Give it a try to see if it's a good fit before continuing. No commitment required. If you love it then you'll have the option to continue weekly. Stop & resume service at anytime.

Containers:

We can use the ones you have at home, or shop together to find best options that suits for you depending on dish type ect.



Starters & Salads

- Andalusian gazpacho cold soup with toppings and toasted bread;
- Zucchini Rolls and Eggplant rolls with ricotta and tomatoe base + served with fresh salad
- Malaga style Goat cheese salad;
- Roasted pumpkin and lentil salad with pecan nuts and spinach
- Beetroot and feta salad, rocket and walnuts, mustard dressing;
- Grilled Andalusian style marinated prawn skewers;
- Quiche Lorraine;
- Quiche with Feta cheese & spinach;
- Chickpea Hummus with crudites;
- Ceaser salad;
- Greek salad;
- Vegetable cream soup;
- Delicious Falafel, baby spinach, local; tomatoes, cucumber, red onion, pitta bread and tsaziki;
- Spanish Padron peppers;
- Ratatouille, fresh bread and butter;
- Burrata salad with roasted cherry tomatoes and crusty bread;
- Guacamole with home made Nachos;
- Quinoa and chickpea salad with roasted pistachios, feta cheese; cucumber and sweet tomatoes, lemon dressing;
- Andalusian potatoe and tuna salad with mayo, pickles, pimienton asado;
- Poke bowl - with Tuna, salmon or marinated tofu and more...
- Jamon LEG
- Beetroot leaves Pie



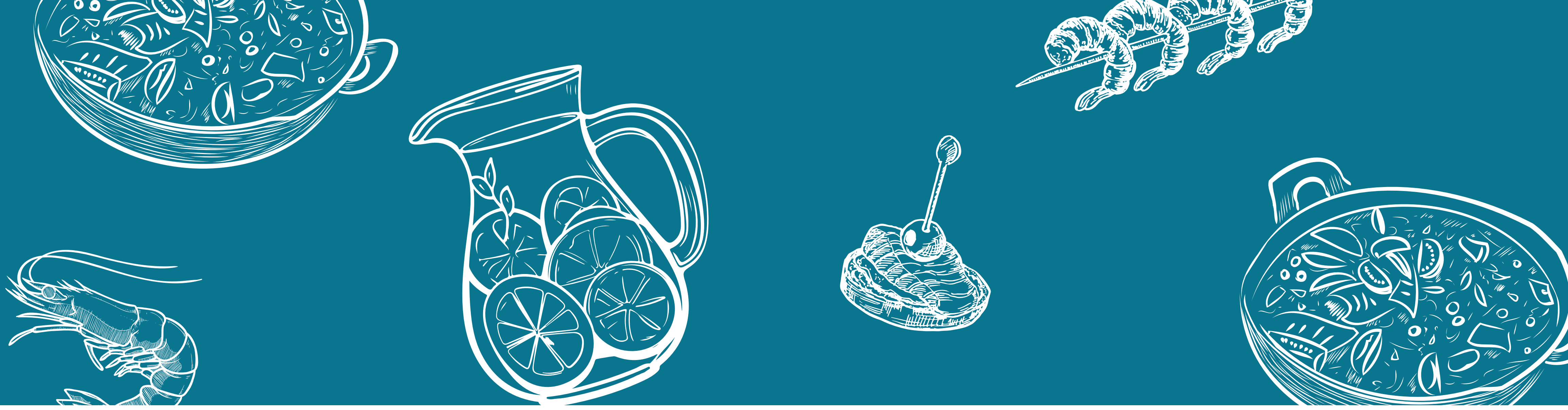


Main courses

Pasta dishes (whole grain or veggie pasta can be used)

- Sea food Tagliatelli, lemon;
- Creamy Salmon pasta with dill and lemon, seasonal salad;
- Spaghetti or macaroni with chicken or beef and french beans or brocoli (kids);
- Veggie spaghetti (Spaghetti mixed with Ratatouille);
- Pizzas or focaccia bread with topping of your choice;
- Spaghetti meatballs;
- Greek pasta - Spinach, tomatoes, sun dried tomatoes, olives, feta, red pepper, pine nuts, shallots, lemon, parsley;
- Shrimp scampi with pasta, sweet cherry tomatoes, seasonal salad;
- Spaghetti Bolognese, parmesan and basil;
- Spaghetti Carbonara;
- Beef lasagna, seasonal salad or garlic bread





Main courses

Meat dishes:

- Beef entrecote or Irish beef fillet, canarian potatoes, roasted cherry tomatoes, french beans and asparagus, sauce of your choice - Béarnaise, peppercorn sauce, red wine sauce, gravy, chimmichurri;
- Beef strogonof with rice, pasta or potatoe purreé;
- Beef milanese - Breaded beef fillet, mediterranean salad, lemon veggies;
- Traditional beef burger with salad, tomatoe, onion, pickle, bacon, burger sauce, sides french fries or salad;
- Lemon, garlic, mayo marinated Chicken tights with grilled veggies, and rice;
- Tandori spiced chicket tights, marocco style couscous, mint yogurt, coriander, fresh nann bread
- Piri piri chicken
- Teriyaki chicken
- Bacalao al ajoarriero
- Veal or chicken Schnitzel
- Veal Beef Stroganoff with Grichka
- Veal Lasagna with veggies
- Marinated oven cooked salmon + broccoli + Mushroom rice + cherry tomatoes on vine
- Whole cooked fish - oven cooked with or without salt crust
- Coconut fish curry
- Marinated and grilled chicken tights
- Chicken wings Spanish style





Main courses

Rice dishes:

- Sea food paella;
- Risotto with Fresh scallops (Ratio 60/40) + fresh seafood stock
- Chickpea Curry with basmati or brown rice, cilantro, fresh Naan bread - choose your spice level from mild to spicy;
- Marinated lamb chops or lamb koftas with pilaf rice, spring onions and marinated tomato salad, mint yogurt;
- Chicken curry with Basmati or brown rice, fresh Naan bread, choose your spice level from mild to spicy;
- Lemon, garlic marinated chicken thighs with egg fried rice and seasonal salad;

Sides:

- Grichka
- Roasted potatoes
- Steamed Asparagus, green beans and broccoli
- Boiled potatoes
- Potato puree
- Rice - white, brown, eggfried, mushroom rice
- roasted Vegetables
- Steamed vegetables
- Pesto
- Hummus
- Pasta - Spaghetti





Kids home made dishes

Protein:

- Chicken nuggets
- Chicken fillet
- Chicken skewers
- Chicken burger
- Beef burger
- Spaghetti bolognese
- Meatballs
- Beef or veal Milanese
- Lasagna
- Spanish Puchero Soup
- Cream soups
- Fish fillet
- Fish fingers (using cod or sea bass)
- Spanish Croquetas

Side dishes

- Boiled rice
- Egg fried rice
- Pasta of your choice
- Boiled potatoes
- Mash potatoes
- Jacket potatoes
- Green beans and peas
- Carrots boiled and roasted
- Broccoli and Cauliflower
- Sweet potato
- Zucchini





Soups

- Fresh Gazpacho
- Sweet miso with fish
- Salmorejo
- Borsch beetroot soup (with or without meat)
- Cream soups (Tomato, mushroom, veggie, pumpkin, leek and potatoe, Caroot and onion, chicken and veg, etc)
- Solanka (Russian soup)
- Chicken soup
- Minestrone
- Ungarian Goulash
- Fish soup
- Sea food soup
- Meatball soup with veggies and herbs
- Garbanzos cream soup (Tuscany)
- For all soups i use home made stock depending on soup





Vegan & Vegetarian options

- Sweet potato curry;
- Chickpea curry with white/brown rice and fresh naan bread;
- Lentils bolognese
- Mexican Spicy quinoa;
- Variety of nutrition bowls and more
- Veggie Paella
- Lentil veggie coconut curry + lemon chicken bites
- Okonomiyaki with cabbage
- Veggie burger paddies with brown rice, mushrooms, broccoli, carrots, onion, garlic, kidney beans, spinach, walnuts, fresh herbs
- Zucchini fritters + carrots + tzaziki sauce





Other dishes

Breakfast options:

- Overnight oats with various toppings
- Chia puddings with various toppings
- Pancakes
- Waffles
- Smoothies & fresh juices and more...
- Delicious omelettes
- Potatoe pancakes, smoked salmon, sour cream with dill

Desserts:

- Fresh fruit box
- Milkshakes;
- Home made sorberts;
- No sugar Powerballs;
- Strawberry Tiramisu
- Banana bread
- Bizcochos
- Lots of healthy snack options

