

Private Chef Services

Highest level of guest service provided. Recommended for clients who require at least 2 services a day or need full time attention during their stay

Chef Cosmo

\$285.00 per 8 hour day
\$35.00 each additional hour
\$135.00 Breakfast Service
\$150.00 Lunch Service
\$175.00 Dinner Service

Chef Helper

\$150.00 per 8 hour day
\$20.00 each additional hour

Butler

\$200 for 8 hour day
\$25 each additional hour

Waiter/ Bartender

\$20.00 per hour
2 hour min. for Breakfast
3 hour min. for Lunch or Dinner

Prices are in US Dollars
Rates do not include tax or cost of groceries
15% shopping fee added to final grocery bill

Catered Selections

Best option for guests that want to stick to a certain budget or prefer to know total cost before trip. Also ideal for guests that require once daily or only a couple services during their stay.

Welcome Parties

The most amazing way to start of your Cabo Vacation or throw an impromptu cocktail party

Sencillo

\$12.00 per person
Hand Made Tortilla Chips
Salsa Mexicana
Guacamole
Cheese n' Chorizo Quesadillas
Ice Cold Beers and Margaritas
One Hour Bartender Service

Bienvenidos A Mexico

\$20.00 per person
Homemade Tortilla Chips
Salsa Mexicana and Guacamole
Shrimp Ceviche Sliders
Smoked Marlin Quesadillas
Flautas o Nachos de Pollo
Ice Cold Beers and Margaritas
One Hour Bartender Service

All The Way

\$29.00 per person
Handmade Tortilla Chips
Salsa Mexicana and Guacamole
Coconut Shrimp with Mango Pineapple Dip
Scallop and Octopus with Citrus Dressing
Steak and Chicken Spicy Teryaki Skewers
Petit Rolls with Brie, Spinach, and Prosciutto
Bruscetta with Brie and Sun Dried Tomato
Carpaccio de Pescado con Blinis
Open Bar with One Hour Bartender

Baja Breakfasts

Desayuno Mexicano

\$20.00 per person

Choice of:

Huevos Rancheros
Huevos Divorciados
Huevos Motuleno
Huevos con Chorizo,
Machaca con Huevo,
Burritos de Papa con Chorizo

Includes: mexican potatoes, seasonal fruit, salsa, refried black beans, and corn or flour tortillas.

Drink: Coffee, Tea, Milk, Orange Juice, or Fresh Mexican Aguas (cantaloupe, watermelon, or papaya)

American Breakfast

\$25.00 per person

Choice of:

Coconut French Toast
Eggs any style
Omelet "Your Way"
Pancakes (Banana, Blueberry and Traditional)
Eggs or Lobster Benedict
Organic Vegetable Frittata
Country Style Skillet
Waffles (Banana, Blueberry, and Traditional)

Includes: Country Style Potatoes or Hash browns, Seasonal Fruit, Bacon, Sausage, Toast, and all condiments

Drink: Fresh Brewed Coffee, Tea, Orange Juice and Milk

Early Bird

\$15.00 per person

This breakfast is ideal for fisherman or golfers with early morning call times and are delivery only.

Choice of:

Burritos of Chorizo con Papas Eggs Any Style
Country Skillet Burrito Mini-Waffles
Sausage Links wrapped in Pancake Blankets

Includes: Bacon, Sausage, Seasonal Fruit, and Warm Toast

Drink: Fresh Brewed Coffee (Served in Portable Cups), Orange Juice, or Hot Tea

On the Lighter Side

\$20.00 per person

Ideal for spa days, breakfast in bed, or a late morning/early afternoon snack.

Includes:

Smoked Salmon or Marlin Bagels with cream cheese
(Served with capers and fresh tomato)
Cold Cut Platter (Salami, Ham, Turkey)

Tropical Fruit Platter

Fresh Baked Muffins and Croissants
International Cheese Sampler

Drink: Champagne Mimosas, Fresh Coffee, Hot Tea and Mexican "Aguas Frescas" (Cantaloupe, Watermelon, Papaya or Cucumber)

Fun-Day Brunch

\$35.00 per person

American Station: Includes Cosmo's Infamous Coconut French Toast, Belgian Waffles, Pancake (Blueberry, Banana, or Traditional.) Eggs Florentine, Eggs Benedict, Lobster Benedict, or Eggs any style. Vegetable Frittata, Bagels with cream cheese, smoked Salmon, and capers. Fresh Fruit served buffet style with freshly baked Muffins and Croissants

Omelet Station: Build your omelet with various ingredient choices. Fillings include- fresh mushrooms, potatoes, chorizo, ham, onion, avocado, tomato, spinach, bell pepper, sausage, bacon, and array of cheeses.

Mexican Station: Eggs Ranchero, Divorciados, con Chorizo, o Machaca style/ Mini Sopes,, Flautas, Nachos, and Gorditas filled with choice of Chorizo, Chicken, Beef, Potato, and Refried Beans. Salsas, lettuce, fresh tomato salsa, and sour cream garnishes.

Hot Soups: Menudo, Pozole or Birria

Accompanied by: Crispy Hash Browns, Mexican Style Potatoes, Bacon, Sausage, Toast, English Muffins, Refried Beans, Mexican Rice and Handmade Flour/Corn Tortillas

Alcoholic Beverages: Open Bar including Mimosas and Bloody Mary's

Non Alcoholic: Freshly brewed coffee, Hot Tea, Mexican Hot Chocolate Juices (apple, orange, etc...), Mexican Aguas (Cantaloupe, Watermelon, and Papaya) Hot Chocolate, Milk

For an additional cost you can also add:

Sushi Station, Meat Station or Seafood Station

Afternoon Delights

Baja Seafood

Fish or Shrimp Ceviche

Aguachile- Scallops bathed in lime, onion, and cilantro.

Guero Chilea Stuffed with Smoked Marlin & Cream Cheese

Jumbo Shrimp in Creamy Butter Sauce with Grilled Herbed Potatoes and Mediterranean Style Vegetables

Served with Salsa Mexicana, Guacamole, and Tortilla Chips

Dessert of Orange Sherbet with Syrup

Mexican Grille

Grilled Chicken or Arrachera Fajitas

Chicken Mole mini Sopes

Chorizo Quesadillas (Flour or Corn Tortillas)

Green Taco Salad with cilantro lime Dressing

Tempura Tilapia Fish Tacos

Spanish Rice with Refried Pinto Beans

Salsa Mexicana, Guacamole, and Home

Made Tortilla Chips

Chocolate Flan

American BBQ

Tri Tip & Philly Cheese Steak Sandwiches

Baby Back Ribs with chipotle BBQ Chicken legs

Hot Dogs and Hamburgers

Fresh Corn on the Cob, Chef Cosmo's Chili Beans

Seasoned Potato Wedges, Grilled Veggie Kabobs Coleslaw,

Fresh Fruit

To your Health

Grilled Chicken or Ahi Tuna Wrap

w/ grilled veggies and side of Cous Cous

Salad Buffet featuring:

Classic Cesar Salad w/ Freshly Grated Romano Cheese

Greek Salad-Tomato, Red Onion, Feta Cheese, and Kalamata Olives

Spinach Salad-Chunks of Melon tossed with caramelized walnuts, goat cheese, and raspberry vinaigrette.

Taco Salad-Lettuce served in a Taco Shell with Jicama, Tomato, Cucumber, Red onion, Avocado, and Cilantro /Lime Dressing

Mojito- Lime Sherbet

Succulent Dinners

Chef Cosmo's meals are the definition of pampering and intimacy for your Cabo vacation. Not only can we assemble a menu based on your needs. We can customize a birthday party, anniversary, small wedding or other special event. Executing every detail, allowing our guests a worry free and unforgettable experience.

Surf & Turf

Crab Cakes w/

Roasted Red Bell Pepper and Fresh Basil Aioli

Spicy Tuna Tostaditas- Wonton Style

Sweet Basil and Tomato Cream Soup

Classic Caesar Salad with Freshly Grated Romano Cheese

Grilled Filet Mignon with Mushroom and Madeira Demi- Glaze

Grilled or Baked Pacific Lobster with Garlic Lemon Butter Sauce. Served with Baked Scalloped Potatoes Au Gratin and a Trio Organic Seasonal Vegetables

Warm Chocolate Cake and Vanilla Ice

Italian Classic

Fresh Tuna Carpaccio accompanied with Crostinis.

Sun Dried Tomato Bruschetta

Insalata Caprese

Tomato slices, Mix Baby Greens, Fresh Basil, Buffalo Mozzarella Cheese and a tangy Balsamic vinaigrette

Baja Style Minestrone

Chicken or Shrimp Fettuccini Alfredo w/ grated parmesan and fresh parsley or

Hearty Baked Veal Lasagna served over a bed of grilled Vegetables

Tiramisu

Mexican Classic

Rainbow Quesadillas stuffed with Chorizo (Mexican Sausage), Mushrooms and Mexican Cheese

Mini Sopes stuffed w/ Rajas (strips of Chile with Cream) and Ranchero Chili Beans

Fresh Organic Baby Green Mix –tossed with Queso Fresco, Jicama Juliennes, Mango Slices, and served with Cilantro – Lime Dressing

Traditional Tortilla Soup with Sour Cream, Lime Avocado Slices, and toasted tortilla strips.

Mexican Combination

Combo of Carne Asada Fajitas, Chile Relleno de Asadero Cheese and Warm Tomato Sauce., and Green Tomatillo Chicken Enchiladas Served with Cambray Onions, Grilled Veggies, Spanish Rice, and Refried Black or Pinto Beans

.Dessert: Chocolate or Caramel

Do you prefer to build your own menu?

Please see our A la Carte options or speak directly with us. We will make sure you get exactly what you need.

Notes:

All rates are in US Dollars and are per person. Unless otherwise specified.

Pricing does not include 11% IVA tax or gratuity.

15% shopping fee added to final grocery bill for Private Chef Services.

All requests require a 50 % deposit due 7 days prior to scheduled service date in our US Account.

Wire Deposit, Cash, or Check Payments Only.

Final invoice will be presented at end of stay or individual service. If you have any questions or concerns. Please discuss them directly with Chef Cosmo or his assistant Christina.