

# Jimmy T's Catering & Private Chef Services

## On-site personal chef services

- Catered parties and events.
- Pre-ordered meals for pick-up or delivery.
- Pre-stocking vacation rentals with groceries and meals.
- Welcome platters for easy meals, parties, or board meetings, etc.

## Pricing

- Our menus include prices per person and cover food costs only.
- Chef services: \$200 per dinner, \$100 per lunch, \$75 breakfast.
- Server: \$100 per dinner, \$75 per lunch, \$50 breakfast.
- Prices do not include a 13% tax.
- Gratuity: never included but always appreciated for excellent service.

Note: a server is required for parties of 7 or more, with an additional server per each group of 7 guests to ensure excellent service.  
One menu option per group; individual orders not accepted.

## Additional Services

Jimmy T's offers a variety of catering, private chef services, and provisioning for boats, yachts, and vacation rentals.

## Customized Menus

Let our team of talented chefs design a tantalizing menu for your vacation or event.

## Standard Menus

Choose your favorites from our pre-existing menus. Menu modifications are welcome but may result in a pricing change.

## Special Events

For rates on weddings, holidays, and other special occasions, please inquire.

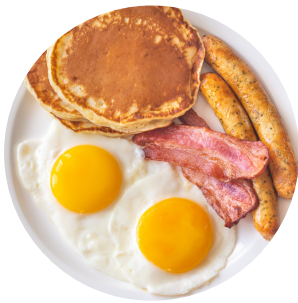


# Breakfast Menu

*All breakfasts are served with fresh fruit. Beverage add-ons: coffee, tea, and orange juice can be included upon request for an additional fee.*

## Tico Breakfast

Enjoy our traditional Gallo Pinto (rice and beans) paired with eggs, bacon, sausage, and sweet sautéed plantains.



## American Breakfast

Crispy bacon and sausage served with home-fried potatoes, pancakes, and your choice of eggs.



## Eggs Benedict

English muffins topped with bacon, perfectly poached eggs, and a drizzle of homemade Hollandaise sauce, accompanied by hash browned potatoes.



## Omelette Bar

A delicious mix of ham, bacon, sausage, peppers, onions, tomatoes, mushrooms, cheese, Pico de Gallo, avocado, and home-fried potatoes.

## Huevos Rancheros

Fried eggs laid on a bed of homemade ranchero sauce, tortillas, and avocado, served with spicy breakfast potatoes and Spanish rice.



# Lunch Menu

## Costa Rica Special

Flavorful Arroz con Pollo paired with a vibrant green salad and complemented by our homemade guacamole & chips.

## Land & Sea

Succulent shrimp cocktail, grilled chicken wraps bursting with flavor, and a light, refreshing pasta salad.

## Sliders

Savory BBQ pulled pork sliders served alongside creamy potato salad and crisp, tangy coleslaw.

## JT's BBQ

Assorted chicken wings, rich and smoky BBQ ribs, served with homestyle potato salad and crisp, tangy coleslaw.

## Mexican Feast

Freshly made guacamole & salsa, Jimmy T's signature chips, and your choice of chicken or steak quesadillas.

## Fajitas

Zesty ceviche served with Jimmy T's chips, sizzling chicken/steak fajitas, aromatic tropical rice, and fresh coleslaw & tortillas.



# Gourmet Dinner Menu



## Captain's Royal Feast

**Appetizers:** indulge in the luscious flavors of scallops wrapped in crispy bacon, alongside Cajun-spiced tuna, seared to perfection.

**Salad:** classic Caesar salad with freshly shaved parmesan and crunchy croutons.

**Main course:** relish a luxurious combination of USDA certified filet mignon and succulent lobster tail, complemented by garlic mashed potatoes and vibrant seasonal vegetables.

**Dessert:** a homey yet sophisticated apple crisp served with premium vanilla ice cream.



## Seafood Medley

**Appetizers:** start with chicken spring rolls paired with refreshing ceviche, served alongside crisp, warm chips.

**Salad:** savor a fresh greens salad, perfectly dressed with cilantro lime vinaigrette.

**Main course:** an opulent platter of fresh fish, lobster, and shrimp, all delicately flavored with butter and select herbs. Accompanied by aromatic basmati rice and grilled mixed vegetables.

**Dessert:** coconut flan—silky and tropical.



## Costa Rican Delight

**Appetizers:** experience Costa Rica's flavors with tangy ceviche, hearty Pico de Gallo, and smooth bean dip—all served with crunchy plantain chips.

**Salad:** relish a heart of palm salad dressed in a zesty citrus vinaigrette.

**Main course:** enjoy grilled chicken and locally caught fresh catch of the day, served alongside traditional Costa Rican rice and beans, picadillo de chayote, and sweet sautéed plantains.

**Dessert:** a sumptuous serving of Tres Leches.



## Surf & Turf

**Appetizers** succulent chicken skewers drizzled in peanut sauce, and shrimp cakes served with zingy cocktail sauce.

**Salad:** a classic caprese salad featuring ripe tomatoes, fresh mozzarella, and basil.

**Main course:** savor a juicy New York strip steak paired with freshly caught local fish, accompanied by roasted baby potatoes and crisp broccoli in a lemon butter sauce.

**Dessert:** a fresh baked Ghirardelli chocolate brownie, served a la mode with premium vanilla ice cream.

# Gourmet Dinner Menu



## Tropical Euphoria

**Appetizers:** savor pork & mango wontons alongside succulent coconut shrimp for a tropical start.

**Salad:** strawberry & candied nut salad, a sweet and crunchy delight.

**Main course:** fresh fish topped with mango salsa and grilled skirt steak with chimichurri sauce, complemented by coconut pineapple rice and grilled fresh vegetables.

**Dessert:** indulge in chocolate banana bread pudding served with velvety ice cream.



## Asian Fusion Harmony

**Appetizers:** veggie spring rolls paired with Cajun-spiced tuna offer an east-meets-west experience.

**Salad:** Asian salad featuring a sesame vinaigrette that's both aromatic and flavorful.

**Main course:** chicken & fish marinated and grilled in sesame soy ginger sauce, served with Asian noodles and broccoli.

**Dessert:** exquisite fruit flambee with vanilla ice cream for a theatrical finish.



## Taco Fiesta

**Appetizers:** dive into a platter of ceviche, guacamole, Pico de Gallo, and Jimmy T's signature chips.

**Main course:** grilled chicken and fish served with grilled vegetables, tropical rice, cheese, sour cream, salsa, and bean dip. Accompanied with corn and flour tortillas.

**Dessert:** delectable bananas foster.



## Italian Experience

**Appetizers:** experience the rich flavors of crispy cheese sticks and caprese skewers.

**Salad:** mixed greens elegantly dressed in Italian dressing.

**Main course:** chicken parmesan and meatballs served with spaghetti, homemade marinara sauce, seasonal vegetables, and garlic bread.

**Dessert:** classic Tiramisu paired with fresh berries

## Sushi Extravaganza



**Appetizers:** veggie spring rolls and tuna poke set the stage for a sushi feast.

**Main course:** relish an assortment of sushi rolls including spicy tuna, Tico roll, shrimp roll, and California Roll, complemented by garlic edamame and Asian noodles.

**Salad:** fresh green salad with an Asian-inspired dressing.

**Dessert:** banana bread pudding with coconut ice cream.

# Fully Prepared Foods for your Vacation Rental

*Trays are portioned and priced for 8 people. Ready for pick-up or drop-off.*

## Snacks & Appetizers

### Guacamole

Indulge in a luscious blend of sun-ripened Hass avocados, mixed with vibrant tomatoes, aromatic cilantro, piquant red onions, and a dash of freshly squeezed lime juice. The perfect fusion of creamy, sweet, and tangy.

### Salsa (Pico de Gallo)

Our salsa bursts with the flavors of vine-ripened tomatoes, crisp red onions, zesty jalapeños, and aromatic cilantro. A tangy medley of flavors freshly diced to perfection.

### Ceviche

An oceanic delight featuring the freshest catch of the day. Bathed in zesty lime juice and artfully blended with crisp red bell peppers, savory red onion, fiery jalapeños, and aromatic cilantro. Accompanied by our Jimmy T's signature corn chips for that added crunch.



### Tortillas Chips

Relish our in-house, freshly fried corn tortilla chips. These crisps come lightly dusted with Jimmy T's exclusive Cajun seasoning, offering a zesty crunch with each bite.

### Shrimp Cocktail

A luxurious 500-gram platter of premium shrimp, sourced from the freshest waters and elegantly presented, ready to be dipped into our tangy and luxurious cocktail sauce.

### Chicken Fingers

Twelve hand-breaded chicken fingers fried to a golden hue, offering a crisp exterior and juicy interior. Served with a classic honey mustard sauce that beckons for the next dip.

### Chicken Wings

A selection of 18 succulent chicken wings, grilled to smoky perfection. Your choice of sauce—fiery Buffalo, rich BBQ, or exotic Teriyaki—envelops each wing in a coat of flavors.

### Quesadillas

Pan-fried to a crispy exterior and then baked to melt the flavorful filling of your choice—either tender chicken or succulent pulled pork. Enhanced with Pico de Gallo for a fresh kick. A true feast in every bite.



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## Salads

### Strawberry Balsamic

Fresh strawberries over a bed of mixed greens and Jimmy T's homemade balsamic dressing.

### Mixed Greens

Mixed greens and classic vegetables with Jimmy T's homemade cilantro vinaigrette.

### Classic Caesar

Crisp romaine, parmesan, homemade croutons and creamy Caesar dressing.

### Fruit Salad

Chopped fresh local fruits. Ingredients depend on seasonal availability: Papaya, watermelon, grapes, mango, pineapple, strawberries, mango, kiwi, and banana.

## Hearty Favorites

### Chicken Fajitas.

Tray of grilled chicken, sliced and sautéed with onions and peppers.

### Beef Fajitas

USDA certified skirt steak sliced and grilled with onions and peppers.

### Flour Tortillas

Large soft flour tortillas, great for accompanying one of our rice or fajita dishes. 1 dozen per order.

### Mac and cheese

Macaroni baked with Jimmy T's blend of cheeses.

### Beef Lasagna

USDA certified angus beef baked in a classic lasagna with Jimmy T's homemade pomodoro sauce.

### Chicken Lasagna

Seasoned chicken & vegetables baked in a white béchamel sauce and cheese.

### Meatballs

USDA angus beef classic meatballs, topped with salsa and baked with cheese. 20 pieces.

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## Rice Dishes

### Arroz con Camarones

Immerse yourself in the flavors of the sea with our wild-caught jumbo shrimp, beautifully combined with Latin-style rice, seasonal vegetables, and aromatic seasonings.

### Arroz con Pollo

Indulge in tender, seasoned chicken blended with a mix of fresh vegetables for a classic Latin lunch or dinner.

### Jambalaya

A hearty and flavorful journey to the bayou, featuring jumbo shrimp, seasoned chicken, and pork sausage. All perfectly cooked in rice and jazzed up with our famous Jimmy T's Cajun seasonings.

## Breakfast Favorites

### Pastries

An array of 8 luxurious pastries designed to delight your palate. Choose from a variety of chocolate-filled croissants, apple turnovers, tropical guava turnovers, and our house specialty sweet croissants.

### Pancakes

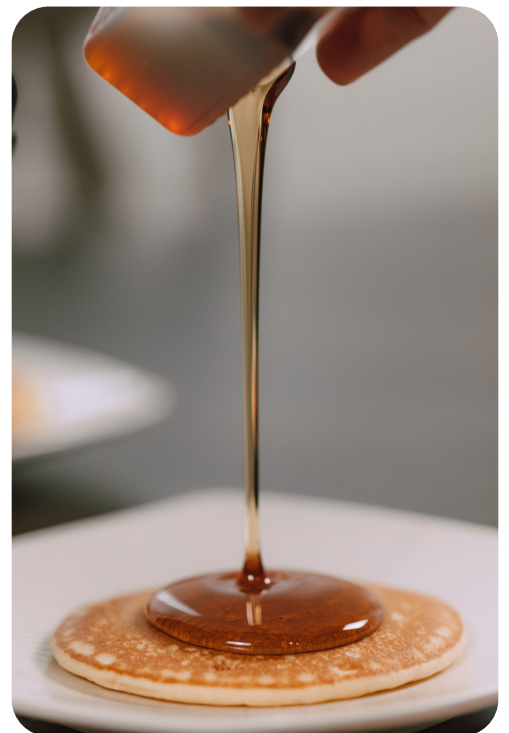
Relish 16 mouth-watering golden pancakes, elevated with a touch of Jimmy T's secret ingredient. Each order includes maple syrup to enhance your culinary experience.

### French Toast

Savor 16 slices of our exquisite French toast, dipped in a classic cinnamon-vanilla batter and cooked to perfection. Each order comes with maple syrup for that extra touch of sweetness.

### Scrambled Eggs

Energize your morning with our fluffy scrambled eggs, accentuated with crispy bacon and creamy cheese. The perfect gastronomic start to an adventurous day.





## Fully Prepared Foods for your Vacation Rental

*Each platter is carefully curated to offer a wide range of flavors and textures, making them the perfect start to your culinary journey with us. Trays are portioned and priced for 8 people.*

### Welcome Platters



#### **Welcome Aboard Platter**

An exquisite arrangement of seasonally fresh fruits and crisp vegetables accompanied by premium salami and gourmet cheese.

#### **Offshore Platter**

Elevate your welcome experience with a seafood twist. This platter includes everything from the basic platter, complemented by our fresh-caught jumbo shrimp cocktail.

#### **Captain's Platter**

The pinnacle of our welcome platters, this option includes our signature Cajun-spiced tuna alongside a sumptuous variety of fruits, vegetables, salami, cheese, and shrimp cocktail.





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Marina Los Sueños, Playa Herradura



*"A recipe has no soul.  
You as the cook must  
bring soul to the recipe"*

*Thomas Keller*

ESTD *Costa Rica* 2004

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