

PURA

PROVISIONS



MENU PRIVATE CHEF SERVICE AND EVENTS

Welcome to Pura Provisions, where fine dining meets the vibrant essence of Costa Rica.

Our menu is crafted to deliver unforgettable culinary experiences, blending fresh, local ingredients with the creativity of our private chefs.

Whether you're enjoying an intimate dinner, an exclusive event, or a day at sea, every dish is designed to delight your senses and turn every occasion into a cherished memory.

OUR SERVICES

On-Site Culinary Experiences:

Tailored menus crafted for any occasion.

Event Planning:

Expert guidance for flawless, memorable events.

Pre-Ordered Meals:

Convenient pick-up or delivery of freshly prepared dishes.

Home Pre-Stocking:

Groceries and meals stocked in your kitchen, ready upon arrival.

Vacation Rentals & Yachts:

Personalized provisioning for your stay.

Sport Fishing Boats:

Gourmet culinary solutions for your fishing adventures.

Welcome Platters:

Ideal for cocktail hours, casual gatherings, or quick meals.

Service Rates* (food cost not included)

Dinner:

\$130 for 4 hours of on-site service.

Lunch or Breakfast:

\$75 per service, 3 hours of on-site service.

Included:

One server for every six guests with Private Chef Menus.

Additional Services*

Server Only: \$80 for up to 3 hours (covers 10 guests).

Bartender: \$40/hour minimum 3 hours (covers 10 guests).

Gratuuity: Not included but always appreciated for exceptional service.

*Restrictions may apply.



BREAKFAST MENU



ALL AMERICAN BREAKFAST

A breakfast that hits all the right notes

Kick off your day with an epic American breakfast: crispy bacon, savory sausage, eggs your way, golden hash browns, and your choice of pancakes or waffles topped with fresh fruit and maple syrup.

PURA COSTA RICAN

A hint of ¡Pura Vida! to start your day!

Enjoy a traditional Costa Rican breakfast with Gallo Pinto (rice and beans), eggs your way, crispy bacon, fresh Turrialba cheese, sour cream, zesty pico de gallo, sweet fried plantains, and soft corn tortillas.



EGGS BENEDICT

A classy breakfast to elevate your morning!

English muffins topped with Canadian bacon, perfectly poached eggs, creamy hollandaise sauce, crisp bacon, and roasted baby-potatoes with rosemary.

All breakfasts are served with fresh fruit.

Beverages add-ons: coffee, tea and orange juice can be included upon request for an additional fee.



SUNRISE BREAKFAST

A deliciously perfect way to balance your day!

Energize your morning with a refreshing smoothie bowl blended with banana, peanut butter, and coconut milk, topped with crunchy granola and fresh fruit. Served alongside with a slice of sourdough toast spread with creamy avocado, poached eggs, cherry tomatoes, feta cheese, and red onion.

HUEVOS RANCHEROS

Simple, flavorful, and satisfying!

Enjoy your morning alongside with “huevos rancheros”: eggs on corn tortillas topped with ranchero sauce, melted mozzarella, and crispy tortilla strips.

We add jalapeños and avocado for a fresh twist. Savor it with a side of hearty bean casserole, loaded with beans, cream cheese, ranchero sauce, and melted cheese.



OMELET BAR

The day is ready and waiting for you!

Wake up to an omelet bar featuring delicious options of; ham, bacon, cheese, bell peppers, onions, and tomatoes.

Pair it with toasted sourdough bread, a touch of berry jam, and a refreshing fruit platter.

All breakfasts are served with fresh fruit.

Beverages add-ons: coffee, tea and orange juice can be included upon request for an additional fee.



LUNCHE MENO

CHICKEN & WAFFLES

Too late for breakfast, but still craving it?

How about a combination of waffles with maple syrup, eggs-your-way, chicken nuggets, mac & cheese croquets and coleslaw? Yum!

LOADED BACON CHEESEBURGER

This loaded burger lunch is a total classic of comfort food

Certified Angus Beef patty cooked to perfection, crispy bacon glazed with maple syrup, American cheese, pickled onions, tomato, lettuce, a special house mayonnaise on a classic burger bun. Finished off with fries and coleslaw salad.

COSTARICAN “CASADOS”

A complete, traditional Costa Rican (Tico) lunch

Featuring a choice of garlic Mahi Mahi, whole chicken thigh in a wonderful stew sauce, or a tender, slow cooked beef stew, accompanied by salad, rice, beans, potato stew, sweet plantains with cheese, a corn tortilla.

Choose from: Fish, Chicken, Beef stew.

HAVANA SANDWICH BAR

Famous Cuban sandwich style

A ham and a slow cooked pork loin Cuban sandwich with Swiss cheese, pickles, mayo and Dijon mustard, on a ciabatta bread and presented with “yuca” cassava chips.

MEXICAN FEAST

México in Costa Rica

Mexican burrito with a choice of pork “al pastor”, beef or chicken fajitas, loaded with Mexican rice, beans, with lettuce, a mix of cheeses, corn tortilla chips, guacamole, pico de gallo and Mexican spicy salsa roja.

PERU

A true taste of Peru in every bite

Enjoy our fresh Peruvian ceviche and savory “Lomo Saltado” (Peruvian stir-fry), paired with rice, crispy fries and pickled red onions.



DINNER MENU ^{4 TIMES}



SEAFOOD MEDLEY

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Indulge in a harmonious symphony of the ocean's finest offerings with our Seafood Medley.

This exquisite selection features an array of tender, succulent seafood, expertly prepared to highlight their natural flavors.

Appetizers:

Fresh octopus skewers with garlic aioli
Smoked salmon spheres filled with dill infused cream cheese.

Salad:

A creamy bound salad with lettuce, cucumber, cherry tomatoes, avocado, surimi and cilantro dressing.

Main Course:

Fresh grilled lobster with garlic lemon butter
Mahi-Mahi with a mix of fresh herbs
Garlic Shrimp
Basmati rice
Grilled tomato & asparagus
complemented with a roasted avocado sauce

Dessert:

A Latin traditional Coconut caramel flan.





**CAPTAIN'S
ROYAL FEST**

CAPTAIN'S ROYAL FEST

Our clients' favorite menu
Featuring a luxurious dining experience made to guarantee a medley
of savory flavors and textures.

Appetizers:

Tender scallops wrapped in bacon with feta aioli.
Cajun-seared fresh tuna with mango ponzu sauce.

Salad:

Classic Caesar salad with parmesan slices and maple syrup-glazed bacon

Main Course:

Certified Angus beef tenderloin medallion with creamy peppercorn sauce
Garlic butter lobster tail
Mashed potatoes
Sautéed broccoli
Orange-glazed carrots

Dessert:

Classic homemade warm apple crisp with vanilla ice cream.





NOTTE TOSCANA

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Step into a Tuscan dream with our Notte Toscana menu
A night of bold, rustic flavors with a modern twist

Appetizers:

Antipasto skewers prepared with basil,
peppers, salami,
mozzarella squares and green olives
Mouthwatering Swiss cheese stuffed cremini
mushrooms

Salad:

A traditional Tuscan Insalata panzanella

Main:

USDA Certified Angus Outside Skirt steak
Fresh garlic shrimps
Risotto parmigiano

Dessert:

Panacotta with mixed berry compote





TICO CARIBE

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Dive into a culinary adventure with our Tico Caribe Feast a celebration of bold flavors and tropical vibes straight from the heart of Costa Rica. This menu showcases the freshest ingredients and vibrant spices that define Costa Rican Caribbean cuisine.

Appetizers:

“Enyucado”, Costa Rican cheese filled casava croquettes served with a typical tomato sauce
Caribbean Ceviche, an amazing mahi mahi ceviche with mango, spicy hot, fragrant Panamanian pepper and coconut milk

Soup:

Can't get any more Costa Rican than a hearty Peach palm cream soup.

Main Course:

Mahi Mahi, chicken and rice and beans prepared in a truly CR Caribbean style with Panamanian hot peppers, tomato, thyme, curry and coconut milk
Sweet fried plantain
Pickled vegetables

Dessert:

A Costa Rican comfort dessert with Marie biscuits, passion fruit and condensed milk.





**PURA SMOKEHOUSE
BBQ**



PURA SMOKEHOUSE BBQ

Get ready to ignite your taste buds with our Smokehouse BBQ Extravaganza a flavor-packed journey through the best of slow-smoked goodness.

Each dish is crafted to deliver a perfect blend of smoky, savory, and downright delicious.

Appetizers:

Fun and delicious Chili con carne baskets
Creamy breaded Mac & Cheese squares

Main Course:

Slowly smoked beef eye round

Cuts to choose from:

Beef eye round

Rib Eye

New York Steak

Tenderloin

Slow-cooked BBQ pork ribs

Cheese stuffed potatoes

Grilled sweet corn cobs

Creamy coleslaw

Dessert:

Decadent Ghirardelli Brownie with vanilla ice cream





**TROPICAL
EUPHORIA**

TROPICAL EUPHORIA

Escape to paradise with Tropical Euphoria
A menu bursting with vibrant, tropical flavors promising
a taste of pure bliss

Appetizers:

Fried plantain baskets filled with fresh shrimp with a pineapple mayo
Mussels' au gratin with an awesome mango hollandaise sauce

Salad:

A very creative heart of palm salad with cherry tomatoes, feta cheese,
mixed nuts and a passion fruit dressing

Main Course:

Fried mahi mahi with a unique peach palm relish
Butter lemon shrimp
Sweet potatoes mash
Grilled miniature veggies

Dessert:

Tropical Fruit Flambee with amazing soursop sorbet





TASTE OF CHINA

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Embark on a culinary journey with Taste of China, where every dish is a dynamic celebration of authentic Chinese flavors

Appetizers:

Fluffy, sweet and kneaded-on-the-premises open-faced steamed buns filled with BBQ pork and scallions
Crispy shrimp wontons with sweet and sour sauce

Soup:

Hearty sweet corn soup topped with crispy wonton sticks

Main Course:

Sweet, salty and a little spicy Mongolian beef
Classy poached chicken breast with ginger and scallion oil
Steamed broccoli
Steamed Jazmin rice

Dessert:

A fun matcha tea swirled cheesecake





TACO FIESTA

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Turn up the flavor with Taco Fiesta
A fresh, fun lineup of bold, street-inspired tacos bringing a
Mexican party to your plate

Appetizers:

Fresh and fun Mahi-Mahi aguachile (Mexican ceviche)
Crunchy, spicy, fun and amazing bacon wrapped chilli poppers with Cheddar sauce

Main Course:

Tacos al pastor
Tacos de birria
Crispy fish tacos

With an awesome array of sides:

Refried beans
Cheddar cheese
Jalapeños
Chipotle sauce
Guacamole
Pico de gallo
Red taco sauce
Green taco sauce
Tortilla chips
Pineapple relish
Fresh onions and cilantro

Dessert:

Made in the moment churros with vanilla ice cream





ASIAN FUSION

ASIAN FUSION

A refined exploration of the continent's rich culinary heritage, featuring an elegant selection of dishes that showcase the artistry and sophistication of an amazingly rich and diverse people.

Appetizers:

Fresh Mini Tuna Poke A refreshing bite with fresh tuna and a hint of citrus
Crispy Veggie Spring Rolls Served with a tangy dipping sauce

Salad:

Asian Noodle Salad
Tossed with crunchy vegetables and a zesty dressing

Main Courses:

Sushi Selection (Choose your favorite):
Shrimp Roll
Spicy Tuna Roll
Salmon or Tuna Nigiri
California Roll
Tico Roll
Thai Cashew Chicken
Tender chicken in a flavorful, aromatic sauce
Steam Rice
Stir-Fried Broccoli

Dessert:

Decadent Chocolate Flan





FULLY PREPARED FOODS

SNACKS & APPETIZERS



GUACAMOLE:

Traditional, creamy guacamole mixed with fresh pico de gallo for a zesty twist.

PICO DE GALLO:

A vibrant mix of diced tomatoes, onions, cilantro, and lime.



CEVICHE:

Fresh caught fish marinated in citrus with a zesty twist.

TORTILLA CHIPS:

Crispy, golden tortilla chips seasoned with our signature blend.





CHICKEN FINGERS:

Crispy, golden chicken tenders served with dipping sauces.

CHICKEN WINGS:

Tender and crispy wings that crackle with each bite, served plain or tossed in your favorite sauce.

CHICKEN QUESADILLAS:

Grilled tortillas filled with tender chicken and melted cheese.

PULLED PORK QUESADILLAS:

Slow-cooked pulled pork with gooey cheese in a warm tortilla.

SHRIMP COCKTAIL:

Succulent, tender shrimp served with tangy cocktail sauce.



SALADS

STRAWBERRY BALSAMIC SALAD:

Fresh strawberries atop crisp greens, drizzled with a tangy balsamic glaze.

MIXED GREENS SALAD:

A refreshing medley of seasonal greens, topped with vibrant veggies and a light citrus dressing.

CLASSIC CAESAR SALAD:

Crisp romaine lettuce with creamy Caesar dressing, crunchy croutons, and shaved Parmesan.

FRUIT SALAD:

A colorful and refreshing mix of the freshest seasonal fruits with a side of dill and fresh mint homemade syrup.



HEARTY FAVORITES

CHICKEN FAJITAS:

Sizzling strips of chicken with peppers and onions, along with soft flour tortillas.

BEEF FAJITAS:

Tender beef strips grilled with vegetables, along with soft flour tortillas.

MAC AND CHEESE:

Creamy cheese macaroni baked to a golden perfection – a classic.

BEEF LASAGNA:

Rich layers of pasta with hearty beef ragu and melted cheese.

CHICKEN LASAGNA:

Succulent chicken layered between tender pasta sheets, enveloped in a creamy savory white sauce and topped with melted mozzarella for a comforting indulgent dish.

MEATBALLS:

Juicy, flavorful meatballs simmered in a savory tomato sauce.

Trays are portioned and priced for 6 people. Ready for pick-up or drop-off



RICE DISHES

ARROZ CON CAMARONES:

Flavorful rice cooked with fresh shrimp and a blend of spices.

ARROZ CON POLLO:

A cherished tradition in our culture, featuring tender chicken mixed with rice, vegetables, and authentic Costa Rican flavors.

JAMBALAYA:

A hearty, New Orleans-style rice dish with a mix of sausage, chicken, and shrimp.

Trays are portioned and priced for 6 people. Ready for pick-up or drop-off



BREAKFAST FAVORITES

PANCAKES:

Fluffy, golden pancakes served with maple syrup.

FRENCH TOAST:

Thick slices of bread, dipped in a rich egg-batter with vanilla and cinnamon, grilled to a perfect golden brown served with maple syrup.

SCRAMBLED EGGS:

Light and fluffy scrambled eggs cooked to perfection.



PLATTERS



WELCOME ABOARD PLATTER

Indulge in our Welcome Aboard Platter – a delicious selection of flavors featuring embuchado ham, Genoa salami, and Milano salami, ideal for those who appreciate fine cured meats.

It also includes sharp cheddar cheese, Parmigiano cheese, and pepper jack cheese, offering a variety of rich flavors. Fresh cucumbers and carrots are paired with hummus for a refreshing crunch. Juicy grapes and strawberries add a touch of sweetness to the platter.

Enjoy the final crunch with water crackers and Baked in Brooklyn sticks, complemented by walnuts. Enhance the savory experience with Kalamata olives, and finish with a sweet touch of jams that harmonize with every bite. Ready to share and enjoy on any occasion!



OFFSHORE PLATTER

Savor our Offshore Platter, featuring succulent jumbo shrimp served with zesty cocktail sauce as a perfect starter. Enjoy a selection of savory Genoa salami, Milano salami, and spicy Spanish chorizo for meat lovers. Delight in a variety of sharp cheddar, Parmigiano, and pepper jack cheeses that offer rich, bold flavors.

Fresh cucumbers and carrots pair beautifully with creamy hummus, adding a refreshing crunch. Grapes, sweet mango, and strawberries provide a burst of sweetness, while crunchy water crackers and mini pretzels are perfect for snacking.

Treat yourself to chocolate-covered almonds for an extra indulgence and complete the platter with tangy cornichons and Kalamata olives for a savory kick. Enhance your experience with jams of your choice to ensure every bite is a pleasure. Ready to share and enjoy.



CAPTAIN'S PLATTER

Delight in our Captain's Platter, featuring jumbo shrimp served with zesty cocktail sauce as a tempting starter. Enjoy a selection of embuchado ham, Genoa salami, Milano salami, savory prosciutto, and spicy Spanish chorizo.

Along with sharp cheddar, Parmigiano, and pepper jack cheese for a rich variety. Crisp cucumbers and carrots pair beautifully with smooth hummus, adding a refreshing crunch. Fresh fruits provide a sweet touch with juicy grapes, caramelized figs, and blueberries.

For a savory kick, we include tangy cornichons and stuffed olives filled with salmon, complemented by water crackers. Elevate the platter with a rich jam of your choice, offers a wonderful combination of textures and flavors. Perfect for sharing and enjoying on any occasion!

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