

# 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!.

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## **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.

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## **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.

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## **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.

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## **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.

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## **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 <sup>4 TIMES</sup>



# SEAFOOD MEDLEY

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 mahi mahi ceviche

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.





**SEAFOOD MEDLEY**



# 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







**CAPTAIN'S ROYAL FEST**





# NOTTE TOSCANA

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





**NOTTE TOSCANA**



# TICO CARIBE

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:**

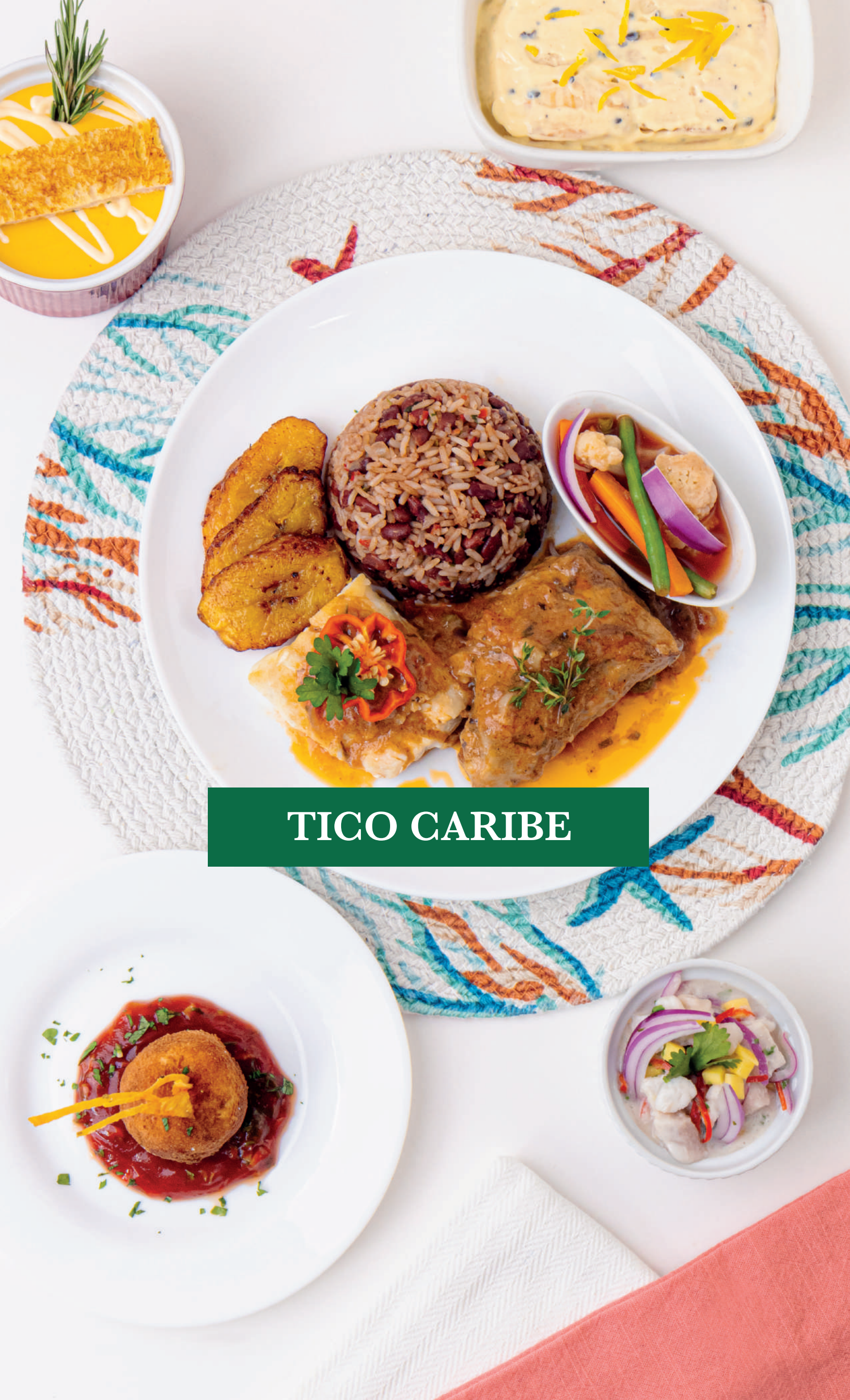
Mahi Mahi, chicken and rice and beans prepared in a truly CR Caribbean style  
with Panamanian hot peppers, tomato, thyme, curry and coconut milk  
Sweet fried plantain  
Pickled vegetables

## **Dessert:**

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







TICO CARIBE



# 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







**PURA SMOKEHOUSE  
BBQ**



# 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







**TROPICAL  
EUPHORIA**

# TASTE OF CHINA

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







TASTE OF CHINA



# TACO FIESTA

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







**TACO FIESTA**



# 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







ASIAN FUSION





# 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!





# FULLY PREPARED FOODS



## SNACKS & APPETIZERS



**GUACAMOLE:**

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

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**PICO DE GALLO:**

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



**CEVICHE:**

Fresh caught fish marinated in citrus with a zesty twist.

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**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.





## 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 8 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.

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





# PIZZAS





**PEQUEÑA**

**GRANDE**

**CHEESE PIZZA**

**MARGARITA PIZZA**

(Fresh basil, cheese, pomodoro sauce)

**HAM AND CHEESE PIZZA**

**PEPPERONI**

**VEGETARIAN PIZZA**

(Onions, bell peppers, tomatoes, onions, mushrooms and basil)

**SUPREME PIZZA**

(Mushrooms, bell peppers, onions and ground beef)

**HAWAIIAN PIZZA**

(Ham and pineapple)

**MEAT LOVERS PIZZA**

(Ham, pepperoni, bacon, ground beef & Italian sausage)

**CHICKEN BBQ PIZZA**



# PURA PROVISIONS

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