



-Head Chef Daniel Almodovar-

The price is a per person cost for 5 or more guests.

The starting cost is for a 3-course meal. Selection will be the same for all guests.

Example (2 Tapas/1 Main OR 1 Tapa/1 Main/1 Dessert) Additional courses can be added for an additional cost.

Tapa:

- Snow Crab Leg Rockefeller
- Sweet Chili Ahi Tuna Crispy Rice
- Fiesta Wagyu Ground Beef & Cheese Empanadas - Drizzled crème fresh and spicy avocado sauce
- Charred Avocado and Caprese Baguettes
- Caribbean Chicken Tostones
- Chefs Sashimi Platter (Fish chosen the 24hrs prior- Example: Salmon, Snapper, Tuna)
- Lollipop Lobster Tail - charbroiled and glazed with a bourbon bacon sauce (\$10 upcharge on pp rate if selected)
- Japanese A5 Filet Mignon- Chefs special herbed butter potato scallop topped with caviar (\$25 upcharge on pp rate if selected) + (Filet is only cooked to chef's desire of Medium rare)

Salad: (counts as a separate course)

- Spaniard's House salad- spiced ham, swiss cheese, onion, kalamata olives, iceberg lettuce, and Romano cheese
- Watermelon Caprese Salad

Main:

Plated course. Select one dish for all. Each dish comes with 2 sides which can be switched.

Tier 1 – Starting price \$125pp

- Mediterranean Seared Lamb Chops drizzled with sweet raspberry chipotle sauce served with asparagus & garlic sweet pepper couscous
- Sliced Herb Prime NY Steak with Grilled Jumbo Shrimp drizzled with Agave Garlic Aioli Served with cheesy garlic mashed potatoes & broccolini
- Salmon Rockefeller with mashed potatoes and broccoli

Tier 2 – Starting price \$165pp

- Crab Parmesan Encrusted Prime Beef Tenderloin- Crispy Herb Potato Scallop and Asparagus
- Roasted Herbed Stripped Sea Bass Fillet- Saffron Rice and Charred Brussels
- Crispy Duck Breast – Chimichurri Rice with Roasted Peppers and mushrooms

Tier 3- Starting price \$200pp

- ❖ Wagyu Filet Mignon and Rockefeller King Crab Leg- Mashes Potatoes and Parmesan Broccolini
- Pat LaFrieda Prime Dry Ages NY Strip- Saffron Cilantro Rice and Asparagus
- Roast Chili Butter Chilean Sea Bass- Asparagus Crab Risotto

Steakhouse Dining- Each includes one Tapa or Dessert

- \$165pp- Brazilian style Wagyu Picanha Steak Or Skirt Steak and Seafood Paella- (This is served family style)
- \$185pp- Chimichurri Angus Beef Tomahawk Steak and Jumbo lobster tail with three sides (1 tomahawk and 1 Jumbo Tail for every 2 guests) | (This is served family style)

Dessert:

- 24k Warm Chocolate Berry Explosion Cake
- Classic mammas warm apple pie, ice cream, and mixed berry bourbon sauce

Next Page For Detailed Info

Prices are subject to change by Chef due to inflation, special events, and holiday seasons. For the month of November- February minimum service cost is \$1200. Please indicate all food restrictions or allergies to Chef Daniel prior to making selections. We can accommodate up to 2 different guest plate alterations due to health options. If more, please discuss with Chef Daniel prior to the event for adjusted payment.

To reserve a date with Chef Daniel Almodovar's Team, a Non-refundable down Payment after 48 hours is required.

Down Payment is half the cost. This will lock in the date and food selection.

Final Payment is needed 7 Days before the event. No food alterations are accepted after that time as well.

The kitchen must be suitable in size, for the number of guests. Pictures of kitchens or yacht galleys are required at booking.

It is customary that we book out 3 months in advance.

A Strict cancellation is implied. This is because we block out the whole day for bookings and refuse others to book, also due to food purchasing, and orders are made as well. Down payments are not refundable after 48 hours of booking. If no payment is collected, the date is still first come first serve. Full payment is non-refundable when collected 7 days prior to the event. A change of date is looked at the same as a cancellation, new payment is required.

If Chef Almodovar Team must cancel, the down payment or full cost if collected will be refunded. There is no guarantee of providing a replacement and cost.

Yacht services or outside events- The Chef does not control the outside elements or other matters that may cause the event to cancel. The cancellation policy will still apply.

Yacht service must allow Chef Almodovar Team to board a minimum of 2 hours in advance prior to guest service.

Yacht or boating service. If a 4-hour voyage (when originally agreed departure time and back to port time) is over, a \$75 per hour will take effect if longer. If parties are over 10 guests or require additional Chef Almodovar Teammates, there will be a \$25 per hour per additional Chef teammate for voyages lasting longer than 4 hours.

Payments are accepted only by

- Zelle- daniel@chefalmodovar.com / 727-735-3152
- CashApp \$chefalmodovar