

New Year's Eve

Entree

French Onion Soup

Caramelized onions sautéed in butter, served with white bread topped with gratinated cheese

Main dish

Pollo con Mole

Chicken breast covered in a chocolate and peanut sauce,
Topped with sesame seeds for a rich and flavorful finish.

Or

Cochinita Pibil

A mayan dish of tender pork slow-cooked overnight in an underground pit, served with spicy habanero sauce, tangy pickled onions, and a side of Mexican baguette

Or

Wrapped Salmon

(15 USD extra per person)

Tender salmon fillet wrapped in a banana leaf, steamed with fresh asparagus, and topped with a bright mango sauce.

Or

Stuffed eggplant

Roasted eggplant stuffed with a colorful mix of sautéed vegetables, topped with a golden layer of gratinéed Parmesan cheese. A perfect vegetarian dish.

Sides

Watermelon Salad

Refreshing watermelon paired with fresh mint, orange supremes, goat cheese pearls, and a citrus vinaigrette

and

Chef's seasonal rice

A festive blend of wheat and wild rice, crispy jicama, fragrant garlic-spicy ginger and crunchy celery.

and

Potato Casserole

Layered potatoes baked with a creamy sauce. Enriched with cheese, herbs, and a crispy topping

Dessert

Grape tart

65 USD per person

Delivery Service

25 USD Akumal, Playa del Carmen, Puerto Aventuras

35 USD Tulum

70 USD Cancún

Gratuities not included

Full service **100 USD** per party

Place your orders



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Whole Turkey Feast (6kg)

350 USD

or

Camarones al Tequila (5kg)

380 USD

Includes:

1 lt of potato casserole
1 lt chef's special holiday rice
6 servings of fresh, Watermelon salad
6 servings grape tarts

Extra side dishes

20 USD EACH

Grandma's beans (1ltr)

beans marinated with jalapeno vinegar, chorizo and chihuahua cheese

Potato Casserole (6 servings)

Layered potatoes baked to perfection with a creamy sauce. Enriched with cheese, herbs, and a crispy topping

Watermelon Salad (6 servings)

Refreshing watermelon paired with fresh mint, orange supremes, goat cheese pearls, and a citrus vinaigrette

French Onion Soup (2lt)

Caramelized onions sautéed in butter, served with white bread topped with gratinated cheese

Rajas de Chile Poblano (6 servings)

Tender strips of roasted poblano peppers, sautéed and simmered in a rich, creamy sauce.

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DAVEED PERSONAL
CHEF SERVICE