



Thank you for your interest in my services.

I have been a personal chef for over 4 years and have been cooking since I was a child and earned a Culinary Arts degree from Johnson & Wales University. My clients range from private families to public figures, including celebrities and corporate groups.

Attached please find a "Starting Point" menu with various options to select from. I use this menu to begin our discussion of your meal plan and will gladly modify the selections based on your taste, dietary restrictions, or allergies. The result will be a customized and flavorful presentation for your meals.

Rates per Day (according to the client's meal plan and guest headcount):

For 2-10 guests (*non-holiday)

One meal/day \$300

Two meals/day \$500

Three meals/day \$800

For 11-15 guests (*non-holiday)

One meal/day \$450

Two meals/day \$650

Three meals/day \$950

(For additional guests add \$20 per person, up to 20 total guests.)

The rates noted are for chef services only and **do not** include the price of groceries or beverages/alcohol or additional service staff if desired.

*Please note: holiday rates differ and are available upon request.

If you book services for more than 10 days you will be given a 10% discount.

Please feel free to contact me if you have any questions.

Cordially Yours,
Chef Alicia Cabase
305-726-1049

www.OnceUponaThyme.com (coming soon!)

Once Upon a Thyme



Appetizers (please select up to three)

- Crab and Brie Tartlets
- Spinach and Artichoke Tartlets
- Mini-Empanadas (filled with ground beef) served with Cilantro Tomato Salsa
- Deep Fried Artichokes
- Bruschetta (Tomatoes and Basil)
- Fig on Crostini
- Grissini with Prosciutto (thin bread sticks wrapped with prosciutto)
- Crab and Citrus Salsa
- Shrimp Cocktail
- Fruit and Cheese Board (seasonal fruits, gouda, manchego, cheddar, brie)
- Smoked Salmon platter

Soup (please select one, if you would like a soup featured)

- White Crab Bisque
- Mushroom Soup
- Carrot Ginger Soup
- Broccoli Soup

Salad (please select one)

- Tropical Salad - diced Mango, Red/Green/Yellow Peppers, Red Onion, Hearts of Palm, Shaved Toasted Almonds served on field greens with Balsamic Vinaigrette
- Classic Caesar Salad with Homemade Croutons
- Spinach Salad with Fresh Mushrooms, Tomatoes, Diced Egg, Blue Cheese and Warm Bacon Vinaigrette
- Greek Salad with Feta Cheese, Kalamatta Olives, Pepperoncini and Tomatoes

Entrée (please select up to two and indicate number of servings for each)

- Individual Salmon Wellington
- Seafood Paella (featuring prawns, calamari, scallops, mussels, clams)
- Seafood Pasta (Shrimp and Scallops on angel hair with white wine sauce)
- French-Fried Snapper (red snapper wrapped in ribbon of potato then fried golden)
- Individual Beef Wellington

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- Veal Chops with Pomegranate Jus
- Ajo Churrasco (garlic fused skirt steak)
- Chicken with Guava Rosemary sauce
- Grilled Assorted Kebabs (chicken, shrimp, steak, veggies)

On the Side (please select two)

- Roast Potatoes, Tomatoes, Garlic
- Roast Vegetable Medley (seasonal vegetables such as asparagus, fennel, eggplant, broccoli, carrots)
- Roast Root Vegetables (Potatoes, Turnips, Beets)
- Whipped Potatoes
- French Beans
- Sautéed Spinach
- Glazed Carrots
- Grilled Ripe Plantains
- Fried Green Plantains (Tostones)
- Wild Rice
- Brussels Sprouts w/lemon sauce

Dessert (please select one)

- Tropical Sorbets (Orange, Pineapple, Coconut, Lemon) served in respective fruit shell
- Berry nests (Mixed berries served over zabaglione in a phyllo nest)
- Chocolate tortes
- Cupcakes (please advise flavor desired)
- Special Occasion cake (please advise flavor desired), *additional cost may be added if cake requires embellishment.