



BK CATERING

Puerto Rico

- PRIVATE CHEF SERVICES & MENU IDEAS -





"Our culinary journey celebrates not just food, but the joy of shared moments over wholesome comfort fare."

- Britt & Kevin

OUR MISSION



BK Catering is a husband & wife duo who believe that creating the best means starting with the best. We are dedicated to curating unforgettable dining experiences through our private chef services in Rio Grande, Puerto Rico.

With an unwavering commitment to sourcing the freshest, highest quality ingredients from local grocers, farmer's markets, and our own backyard, we craft each dish with love and expertise. Our mission is simple: to deliver healthy, wholesome comfort food that nourishes both body and soul, creating cherished moments for every client we serve.



DESAYUNO (BREAKFAST MENU)



BREAKFAST MENU

(Choose 6 options)

Tomato basil frittata

Smoked whitefish salad, toasted bagels, shaved red onion, capers

Fresh fruit salad, mint, honey, lime

Breakfast bread pudding - chorizo, potato, bell pepper, queso fresco

Corned beef hash, baked eggs

Banana bread w/ blueberries

Zucchini bread w/ whipped honey butter

Baked strawberry almond oatmeal

Cinnamon rolls , cream cheese frosting

French toast, whipped cream, tropical fruit compote

Coffee cake

Poblano turkey & egg breakfast burritos

Quinoa bowl, roasted sweet potatoes, dried cranberries, chickpeas, pecans, basil dressing



SABORES AUTÉNTICOS (LOCAL CUISINE MENU)



SABORES AUTÉNTICOS MENU

APPETIZERS

(Includes 3 apps, family style)

Catch of the day ceviche, tostones
Charred pineapple & shrimp skewers
Spicy pigeon pea hummus w/ crudités

STARTERS

(Choose 1 option)

Papaya coriander gazpacho, mint cucumber relish, evoo
or
Mixed greens salad, shredded carrot, goat cheese, mango,
candied walnuts, cilantro basil vinaigrette

ENTREE

(Choose 1 option)

Catch of the day, papaya escabeche
Coriander lemon couscous
Mixed vegetable sauté
or
Smoked picanha steak, chimichurri
Leek mofongo
Mixed roasted vegetables

DESSERT

(Choose 1 option)

Chocolate pot de crème, coconut ice cream,
warm banana sauce
or
Lemon olive oil cake, passion fruit coulis, fresh
whipped cream, cookie crumble



BK CATERING

7 COURSE TASTING MENU



7 COURSE TASTING MENU

Shrimp toast, fresh herbs, passion fruit coulis

Mixed greens salad, candied walnuts, mango, shredded carrot, hearts of palm, avocado, basil vinaigrette

Catch of the day ceviche, tostones

Fresh made gnocchi, lobster broth, Parmesan, bacon bits

Chicken roulade, pan gravy, leek mofongo

Rack of lamb, pomme purée, smashed mint peas

Chocolate pot de crème, vanilla bean ice cream, cookie crumble, banana jam



MEAL PREP OPTIONS

Take the hassle out of vacation planning with our convenient meal prep options!



MEAL PREP OPTIONS

Lemon chicken salad / dollar rolls

Caprese frittata

Chipotle hummus vegetable wraps

Chocolate chip cookies

Fudge brownies

Mixed salads, homemade vinaigrette

Spicy hummus / crudité

Chimichurri chicken skewers

Verde chicken enchiladas

Roasted tomato pineapple salsa

Banana bread

Zucchini bread

Tomato basil soup

Korean beef stew / jasmine rice

Spicy chilled peanut noodles

Fresh made ice cream (any flavor)

Grilled lemon chicken breast / lemon aioli

Kani crab dip / sesame aioli / cilantro

Chicken noodle soup

Carrot cake

Roast beef sandwich / arugula / horseradish

Cinnamon rolls

Chicken tikka masala / basmati rice

Santa fe black bean dip

Pickled white bean dip



WHAT OUR CLIENTS ARE SAYING:

“Britt and Kevin are culinary maestros! The variety of dishes they produce is truly impressive, and the flavors are consistently outstanding. Their skill in accommodating various preferences and dietary needs is commendable. Our dining experience at home has been elevated to new heights with their culinary expertise. ”

The Khattris - Rio Grande, PR

CONTACT US TODAY!

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**Please note all menus listed in this brochure are options, we can custom cater to your experience*