

BK CATERING Duerto Rivo

- PRIVATE CHEF SERVICES & MENU IDEAS -





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

- Britt * Kevin



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

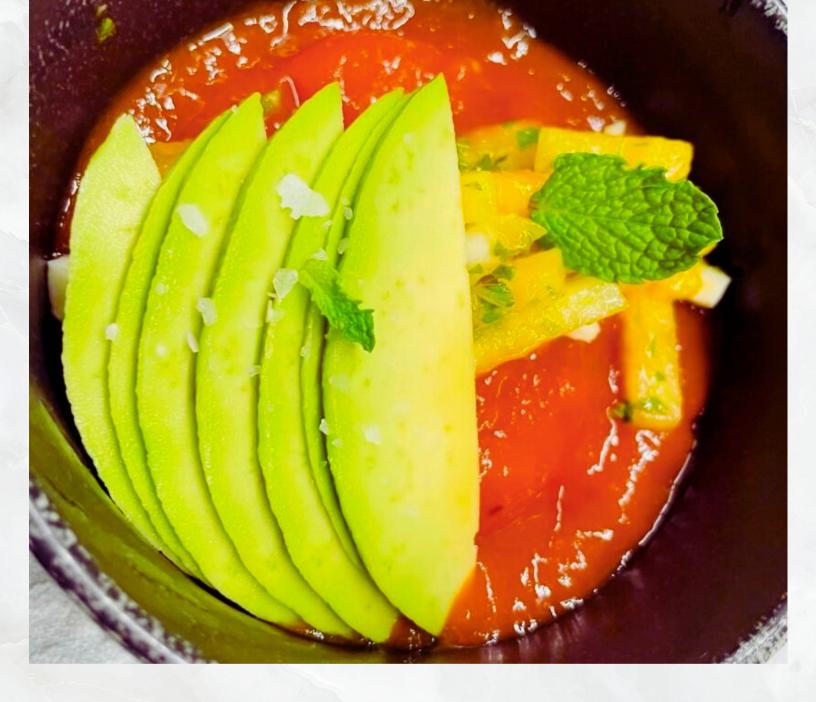
Cinnamon rolls, cream cheese frosting

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

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

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Smoked picanha steak, chimichurri Leek mofongo Mixed roasted vegetables

DESSERT

(Choose 1 option)

Chocolate pot de crème, coconut ice cream, warm banana sauce

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Lemon olive oil cake, passion fruit coulis, fresh whipped cream, cookie crumble





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 / crudités 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 krab 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 Khatris - 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