



EST. 2018

please read
our guidelines and menus





Welcome to BC Private Chef

the premier private chef service in Curaçao founded and led by Chef Brandon Colina. With over 10 years of experience in the culinary industry, Chef Brandon is passionate about creating exceptional dining experiences for his clients.



At BC Private Chef

we offer a range of services designed to meet the unique needs of each of our clients. Whether you're planning a romantic dinner for two, a corporate event, or a special celebration, our team is dedicated to crafting customized menus tailored to your taste and preferences. In addition to our private chef services, we also offer BBQ and yacht services to enhance your dining experience.



Using only the freshest

locally sourced ingredients, Chef Brandon and his team create dishes that are as beautiful as they are delicious. With an unwavering commitment to quality and service, BC Private Chef provides an unparalleled dining experience that you and your guests will never forget.

MENU

SOUPS

Cream of turnip
Clam chowder
Cream of salmon
Okra soup w/prawns, white fish, squid and pork (can be left out)
Cream of broccoli w/Hennessy
Cream of corn w/bacon bits
Cream of sweet peas
Snapper fish soup
Lobster bisque
Cream of asparagus
French onion soup w/gruyere cheese
Cream of pumpkin



BITES

Toston w/shredded chicken or pork
Mini "keshi yena" w/minced meat or chicken and nuts
Bruschetta w/parmesan and shrimp on toast
Ceviche of white fish, calamari and shrimp
Avocado w/crab cocktail
Puff pastry w/squid, shrimps, white fish and conch
Flansteak pinwheel

MENU

SALADS

- Chef's salad w/lettuce, cherry tomatoes, cucumbers, nuts, cranberries and croutons
- Caprese salad w/Mozzarella cheese, tomatoes and arugula
- Caribbean salad w/avocado and mango(seasonal)
- Caesar salad w/croutons



SIDES

- Truffle mashed potatoes
- Rice pilaf
- Wild rice
- Fried plantains
- Mac & Cheese
- Regular mashed potatoes
- Funchi (polenta) fries,
- Sweet potato gratin
- Potatoes dauphinoise
- Roasted potatoes
- Steamed veggies
- Grilled asparagus



MENU

BRUNCH

Lazy brunch

Omelette or any style eggs to order-chocolate or buttered croissants-French toast-bacon-Dutch cheese-wrap w/crab and/or tuna salad-burrito w/sausages and onions, berrylicious yoghurt-petit fours-Caribbean rum cocktails

Keep it light Lunch

Soups-salads-tacos-quesadillas-wraps-burritos-home made pizzas-deluxe sandwiches-burgers-pastas



MENU

MAIN COURSE

Sirloin steak w/red wine sauce
Boneless Ribeye w/soy butter glaze
Tenderloin w/mushroom sauce
(Prime rib, T Bone and Porter House available upon request)
Pasta Alfredo w/chicken strips
Pasta w/scallops and shrimps
Stewed chicken w/prunes
Roasted stuffed chicken w/spinach, cream cheese and mushrooms
Fresh red snapper or wahoo filet w/garlic lime sauce
Salmon steak w/almond crust w/béarnaise sauce
Tuna ahi steak w/sesame seeds (seared, rare, medium etc.)
Local stewed goat
Local beef stew



MENU

DESSERT

Single serving:

- French tartlette filled w/chocolate.
- Key lime meringue.
 - Cashew.
 - Pistachio.
 - Mocha.
 - Red velvet.
- Cheese cake w/strawberries.
 - Quesillo.

Petit fours: 4 flavours

- Pecan pie
- Key lime meringue
- Chocolate
- Berries

Whole cake 2 sizes:

- Chocolate.
- Pumpkin.
- Red velvet.
- Walnut carrot.
- Pistachio.
- Cashew.

Vegan:

- Banana bread





MENU

PRIVATE YACHT SERVICES

BC Private Chef offers an unforgettable culinary experience amidst the breathtaking views of Spanish waters. Brandon and his team will serve you with the finest cuisine while you enjoy the scenery.

PRIVATE BBQ SERVICES

Indulge in a personalized BBQ experience with BC Private Chef for your next event outdoors. Let Brandon and his team prepare and serve 4 or more proteins and tasty sides for an unforgettable culinary experience.





Dietary restrictions and allergies

At BC Private Chef

we understand the importance of accommodating dietary restrictions and allergies.

Our team of experienced chefs is equipped to handle a variety of dietary needs and preferences, including vegetarian, vegan, gluten-free, dairy free, shellfish and nuts allergies.

We take great care in preparing meals that meet your specific needs and preferences.

We pride ourselves on using only the freshest, locally sourced ingredients to create dishes that are both delicious and nutritious. If you have any dietary restrictions or allergies, please let us know when you book your private chef service. Our team will work with you to create a customized menu that meets your specific needs.



Here are some examples how we can accommodate specific dietary needs:

- Vegan: roasted vegetable medley, vegan lasagna, tofu stir fry
- Gluten-free: quinoa salad, grilled fish with citrus salsa, roasted sweet potatoes
- Low-carb: grilled chicken with broccoli and cauliflower rice, spinach salad with grilled shrimp, stuffed peppers with ground turkey





At BC Private Chef, we make booking a private chef simple and straightforward

Here are the steps you need to take to book our services:

1. Contact us: Reach out to us via phone, email, or our website to inquire about our private chef services.
2. Discuss your needs: Our team will work with you to determine your culinary preferences, dietary restrictions and any other special requests you may have.
3. Confirm the details: Once we have a clear understanding of your needs, we will provide you with a quote for our services. When you agree to the quote, we will confirm the details of your event, including the date, time and location.
4. Payment: Payment for BC Private Chef's services can be made in US dollars or local currency on the first day of service.
5. Leave the stress of hosting an event to us! Our team of experienced chefs will bring all the necessary equipment and ingredients to your event location.



Cancellation policy: To ensure the best experience possible, we kindly request that cancellations be made at least 48 hours prior to the scheduled event. Thank you for your understanding.

At BC Private Chef, we are committed to providing exceptional service and quality. If you have any questions about our booking and payment process, please don't hesitate to contact us. We look forward to working with you!



Event details

At BC Private Chef, we believe that every event is unique and should be treated as such. To ensure that we can provide you with the best possible service, we will need to know a few details about your event.



Here's a checklist of information that we typically ask for:

- **Date and time:** Let us know the date and time of your event so we can ensure that our team is available.
- **Location:** We provide private chef services at a variety of locations, including private residences, vacation rentals, and event spaces. Please let us know the location of your event so we can plan accordingly.
- **Number of guests:** Knowing the number of guests in advance will help us determine the appropriate amount of ingredients and equipment needed to create a memorable culinary experience.
- **Special requests:** If you have any special requests or requirements, please let us know in advance so we can accommodate them. If any of your guests have allergies or other dietary restrictions, please inform us when filling out the information form.

GET READY



Service expectations



Here's what you can expect when you book our private chef services:

- Setup and cleanup: Our team of experienced chefs will arrive at your event location with all the necessary equipment and ingredients.
- After the meal we will clean up and leave your space as clean as we found it.
- Serving staff: Our private chef services come with serving staff that can be tailored to meet your needs. Whether you need servers to assist with serving the meal, bartenders to mix drinks, or other staff to help with your event, we can provide the right people for the job.
- Additional services: In addition to our private chef services, we also offer a range of additional services to enhance your dining experience. These services include BBQ service, private yacht service, and more. Let us know what you need, and we will work with you to create a customized package that meets your specific needs.
- Location Service fee may be applicable for locations that are one hour or more away from our base.
- We are happy to accommodate special requests such as floral arrangements, balloons, and grocery shopping prior to your arrival at your location.



1. How does the private chef service work?
 - BC Private Chef offers a personalized culinary experience where a chef will come to your desired location to prepare a customized menu for you and your guests. The chef will bring all necessary equipment and ingredients, and will serve the meal to you and your guests.
2. Can I choose my own menu?
 - Yes, our private chef service is completely customizable to your preferences. Our chefs will work with you to create a customized menu based on your taste and dietary needs.
3. How many guests can be accommodated?
 - Our private chef service can accommodate a range of group sizes, from intimate dinners for two to large events.
4. How far in advance do I need to book the service?
 - We recommend booking our private chef service at least two weeks in advance to ensure availability.
5. What is the pricing for the private chef service?
 - Our pricing varies depending on the size of your group, the menu selected and any additional services requested. Please contact us for a customized quote.
6. Do you provide serving staff?
 - Yes, we provide serving staff that can be tailored to meet your needs. Whether you need servers to assist serving the meal and/or bartenders to mix drinks.
7. Do you accommodate dietary restrictions and allergies?
 - Yes, our team of experienced chefs is equipped to handle a variety of dietary needs and preferences, including vegetarian, vegan, gluten-free, and more. Please let us know if you have any specific dietary restrictions or allergies when booking our services.
8. Do you provide cleanup services?
 - Yes, our team will clean up after the meal and leave your space as clean as we found it.
9. Do you provide any additional services?
 - Yes, we offer a range of additional services to enhance your dining experience, including BBQ service, private yacht service, grocery shopping, special room and table decoration, beautiful and delicious cakes for any celebration and more. Let us know what you need and we will work with you to create a customized package that meets your specific needs.
10. How do I book the private chef service?
 - You can book our private chef service by contacting us via phone, email or our website.





Contact info

At BC Private Chef, we are committed to providing our clients with exceptional service and support. Here's how you can get in touch with us:

- Phone: You can reach us by phone at +59995101321 or +59996713131. Our team is available to answer your calls Monday through Sunday.
- Email: If you prefer to communicate via email, you can reach us at info@bcprivatechef.com. We strive to respond to all emails within 24 hours.
- Website: For more information about our services and menus, please visit our website at www.bcprivatechef.com.
- Social media: Follow us on Instagram and Facebook to stay up-to-date on our latest news, events and culinary creations.

At BC Private Chef, we are dedicated to providing our clients with exceptional service and support. If you have any questions, concerns or feedback about our private chef services, please don't hesitate to contact us. We look forward to hearing from you!

