



# Chef Service Menu



**HOLIDAY GARDA**  
splendid villas with luxury service

2025



## DELIVERY MEALS

Full multi-course meals prepared in the chef's kitchen and delivered to your door, ready to be heated and served. Includes instructions for heating and serving for each dish.

### MENU 1

**220 €** (10 portions)  
**20 €** add extra portions for person  
**plus 20 €** Delivery fee

- ◆ Lasagne with meat ragu
- ◆ Mixed Salad
- ◆ Dessert
- ◆ Bread

### MENU 2

**200 €** (10 portions)  
**20 €** add extra portions for person  
**plus 20 €** Delivery fee

- ◆ Vegetable lasagne
- ◆ Mixed Salad
- ◆ Dessert
- ◆ Bread

Make any of these menus into a full service "chef in villa Menu": add **250 €**

## FULL CHEF SERVICE IN VILLA

Chef will come to your villa and prepare a full four course meal plus sides, bread and salad. Service includes table preparation, table service, and clean-up until the dessert course.

### CRUDITÈ OF RAW FISH

for up to 4 people **95 €** (per person)

- ◆ Oysters, sicilian prawns, tuna fish, salmon, scampi, branzino (european bass)
- ◆ First Course
  - A Spaghetti with fish
  - B Risotto with fish

#### ◆ Dessert

- A Traditional coffee "tiramisù"
- B Shortcut pastry tart with an egg based cream and seasonal fruit
- C Dark chocolate cake with whipped cream, berries and mint
- D Almond and macaroon cake with vanilla ice cream
- E Apple cake with cinnamon, almond flakes and vanilla ice cream
- F Cheesecake with strawberry jam
- G Panna cotta with fresh fruit
- H Lemon Sorbetto



## FULL CHEF SERVICE IN VILLA

Chef will come to your villa and prepare a full four course meal plus sides, bread and salad.

Service includes table preparation, table service, and clean-up until the dessert course.

Select one dish (for the whole group) from each column below for the first three courses.

**Set menus 420 € minimum 6 people, 70 € per extra person**

Choose one dish from each column

STARTERS	FIRST COURSE	MAIN COURSE	DESSERT
<i>A Crunchy puff pastry with creamed cod on avocado crem</i>	<i>A Homemade tagliolini with lake fish ragu</i>	<i>A Oven baked fish from the lake and potatoes</i>	<i>A Traditional coffee "tiramisù"</i>
<i>B Burrata cheese, roasted tomato gazpacho and croutons</i>	<i>B Seasonal risotto</i>	<i>B Pork fillet with caramelized apples, side of baby spinach with raisins</i>	<i>B Shortcut pastry tart with an egg based cream and seasonal fruit</i>
<i>C Stuffed courgette flower</i>	<i>C1 Spinach and ricotta tortelloni with butter and sage</i>	<i>C Tuna tataki with sesan</i>	<i>C Dark chocolate cake with whipped cream, berries and mint</i>
<i>D Mini aubergines with parmesan, oregano and cherry</i>	<i>C2 Meat tortelloni</i>	<i>D Octopus on potatoes cream</i>	<i>D Almond and macaroon cake with vanilla ice cream</i>
<i>E Caprese salad with basil sauce</i>	<i>D Fresh tagliatelle pasta with bolognese sauce</i>	<i>E Sliced beef fillet with rocket and Grana cheese flakes</i>	<i>E Apple cake with cinnamon, almond flakes and vanilla ice cream</i>
<i>F Lemon butter scallops</i>	<i>E Carbonara pasta</i>	<i>F Lamb ribs with parsley pesto, with side of roast potatoes and salad</i>	<i>F Cheesecake with strawberry jam</i>
<i>G Veal with tuna sauce</i>	<i>F Paccheri pasta with king prawns and tomato sauce</i>	<i>G Beef filled with pink pepper</i>	<i>G Panna cotta with fresh fruit</i>
<i>H Bruschetta with tomatoes and burrata cheese</i>	<i>G Linguine with cuttlefish ink, butter lime and sicilian red prawns</i>	<i>H Grilled calamari with cherry tomatoes and tropea onions</i>	<i>H Lemon Sorbetto</i>
<i>I Steamed tuna tataki with crunchy vegetables</i>	<i>H Spaghetti with seafish</i>		

## KIDS MENU

Add a special menu dedicated just for the kids to any full service meal

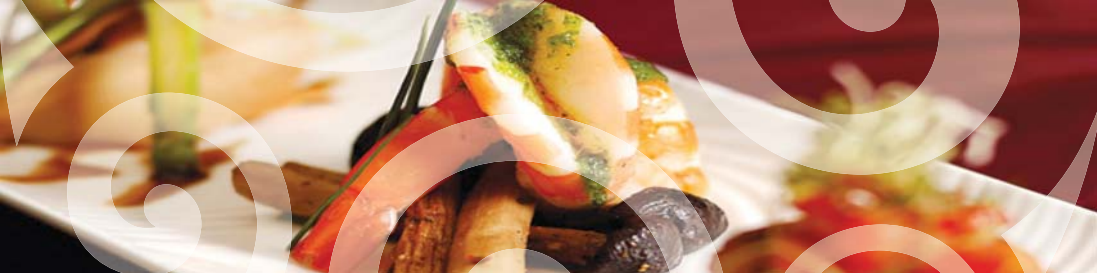
*Pasta with tomato sauce or ragu sauce, cotoletta with oven baked fresh fries, dessert*

**35 € per child**

## WINES

Add bottles of locally produced wines, typical of the region, to any of your menus whether Delivery or Full Service.

♦ Red **25,00 €** ♦ White **25,00 €** ♦ Rosé **35,00 €** ♦ Prosecco **25,00 €**



## BRUNCH

*Wake up slowly to the smell of bacon frying and the sound of pancakes flipping. Chef will prepare a rich hot and cold brunch buffet in the villa including pastries, yoghurts, meats and cheeses, fruits and vegetables, fresh juices. Eggs, bacon and pancakes cooked on the spot.*

**360 €** minimum 8 people, **45 €** per extra person

## APERICENA

*An aperitif buffet so complete it turns into supper. Chef will bring all the food and prepare the table with a rich hors d'oeuvre buffet of both savouries and desserts, including also the aperitif drinks (both alcoholic and non-alcoholic)*

**440 €** minimum 8 people, **55 €** per extra person

## GRIGLIATA BARBECUE

*A summer tradition, in Italy and around the world. Enjoy the long slow evenings with friends while eating a classic grilled meal prepared by the chef, including vegetables, bread, sides and dessert*

**Meat: 420 €** minimum 6 people, **70 €** per extra person

**Fish: 480 €** minimum 6 people, **80 €** per extra person

Booking will be confirmed once the deposit will be received

Deposit required 50% has to be paid to Account Holder:

Jo Cooking by Josephine Bayiviella

IBAN: IT17Q0538755182000003807582 - BIC/SWIFT: BPMOIT22XXX

The deposit will be refundable only in case of cancellation less than 15 days from the date of the service

# COOKING CLASS

- 2025 -

Join our hands-on, practical pasta making class with Josephine, a professional chef. Celebrate a birthday, gather your family for a fun activity, party with friends or organise a team building event, any excuse is perfect to attend Josephine's cooking class.

At first, you will enjoy a proper Italian aperitif with prosecco and bruschetta, then you will learn how to make a genuine Italian meals with high quality ingredients, for example:

- Aperitif (Bruschetta, Stuffed courgette flower, Meat ball, ecc.)
- Fresh pasta made from scratch:  
Tagliatelle, Ravioli, Gnocchi, Orecchiette, ecc.
- Sauce (Meat ragout, Fish sauce, Genovese pesto, Tomato sauce)
- Spinach and Ricotta Ravioli filling
- Dessert (Tiramisù, Chocolate Cake)

After having cooked together you will all sit down and enjoy the fruits of your labour alongside delicious local white and red wine.

Josephine will professionally guide you though all the necessary steps, making it interesting, fun and easy for you to follow.

*Minimum people: 6*

*Duration: 3/4 hours*

*Price Adults: € 85*

*Teenagers from 4 to 12 years old: € 60*

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