

MENU ITEMS ARE PRICED PER PERSON WITH A MINIMUM ORDER OF 6 - 8 PEOPLE

## MAIN

- Fusilli Pasta Shrimp Scampi** \$18.99  
Garlic shrimp and Fusilli pasta in a rich tomato mascarpone cheese sauce topped with fresh basil
- Spanish chicken & chorizo Paella** \$18.99  
Valencian rice, chicken and chorizo stew prepared with traditional Spanish flavors
- Bowtie Pasta Alfredo** \$18.99  
Served with grilled chicken in Alfredo sauce and green peas
- Shepard's Pie** \$16.99  
With crispy garlic mash potatoes and topped aged cheddar mix
- Mofongo** \$16.99  
Puerto Rican style Plantains served with crispy Pork chunks
- Blackened Salmon** \$18.99  
Salmon filet seasoned in mild Cajun spices served with au gratin potatoes
- Chili Rubbed Churrasco** \$24.99  
Grilled skirt steak topped with Chef's chimichurri served with yellow basmati rice
- Garlic Sesame Chicken** \$18.99  
Asian inspired dish with honey, roasted garlic topped with toasted sesame seeds served with Cuban fried rice
- Lechon Asado** \$16.99  
Roasted pork shoulder with basmati rice medley

## SANDWICH

- Tia Elena Ruth** \$10.99  
Thinly sliced tavern ham between cranberry orange marmalade and cream cheese spread on a loaf
- Pan Con Bistec** \$10.99  
Palomilla steak, grilled onions, crispy shoelace potatoes on a Cuban baguette
- Chicken Avocado** \$9.99  
Grilled chicken, avocado, provolone cheese, honey mustard, mixed greens on toasted Ciabatta
- Turkey BLT** \$9.99  
Roasted turkey, muenster cheese, maple glazed bacon, romaine lettuce, sliced tomato, yellow mustard on toasted loaf
- Chicken Caesar Avocado** \$9.99  
Grilled chicken, shaved parmesan cheese, avocado, romaine lettuce with Chef's Caesar dressing on French baguette
- Croqueta Preparada Española** \$11.99  
Chef's chorizo croquetas, thinly sliced Serrano ham, Swiss cheese, yellow mustard, and thinly sliced pickles on a Cuban baguette
- Tuna & Cranberries** \$10.99  
Tuna salad, cranberries, light mayo, lettuce, Havarti cheese in an onion herb pita pocket
- Sandwich Platter - 3" Sandwich Assortment**  
Regular | serves 8 - 10 \$79.99  
Large | serves 12 - 14 \$95.99

## MAIN | A LA CARTE

### **Beef Bourguignon** \$18.99

French stew braised in red wine and flavored with sauteed mushrooms, carrots, and potatoes

### **Blackened Shrimp** \$18.99

Large Shrimp flavored in mild Cajun spices

### **Bacon Wrapped Meatloaf** \$18.99

Seasoned Turkey or Beef wrapped in bacon, paired with a rich mushroom gravy

### **Chef's Lasagna** \$18.99

Layered with choice of beef or turkey ragú and four cheese blend

### **BBQ Beef Short Ribs** \$24.99

Off the bone and Honey BBQ roasted

### **Moroccan Spiced Beef Tenderloin** \$24.99

Bold, but mildly spiced beef with fire roasted pearl onions and cherry tomatoes

### **Miso Salmon** \$20.99

Roasted Salmon filet in a sweet Miso honey glaze

### **Indonesian Ginger Chicken** \$18.99

Fresh and tangy soy ginger chicken garnished with Cilantro

## SIDE | A LA CARTE SERVES 2

### **Garlic Mash Potatoes + Truffle oil drizzle** \$12.99

### **Au Gratin Potatoes** \$10.99

### **Basmati Rice Medley** \$10.99

### **Brussels sprouts with Bacon** \$10.99

### **Mac & Cheese** \$10.99

### **Cuban Fried Rice** \$16.99

serves 3 - 6

### **Parmesan Risotto** \$10.99

## CHARCUTERIE BOARDS

### **Espanola** \$145.99

Prosciutto, chorizo, Serrano ham, goat cheese, creamy brie, cranberry white cheddar, figs, Granny Smith apple, black berries, candied nuts, Chef's cranberry orange marmalade, toasted sesame crackers, rosemary focaccia bread

### **Mediterranean** \$129.99

Fresh mozzarella with vinaigrette drizzle, blue cheese, merlot goat cheese, olive tapenade, bagel chips, hummus, mixed nuts, rosemary focaccia, kosher pickles, green grapes, sliced baguette

### **Italian** \$145.99

Soppressata, coppa, dried salami, manchego, gouda, parmesan crumble, plum jelly, olives, dates, Spanish almonds, pickled peppers, red grapes, Carla's biscuit fingers, mini toast, rosemary butter

## DESSERTS TO SHARE

### **Berry Fruit Salad with Lemon Honey Glazes**

\$28.00 / 14 individual servings

### **Madeleines \$19.00 / dozen**

Flavors: Chocolate Chip

Lavender

Lemon

Lemon Poppy Seeds

Orange

### **Biscotti \$16.00 / dozen**

*Flavor of the Season: Pumpkin Spice & Pecans*

Flavors: Anise & Almonds

Cranberry Orange

Chocolate Chip

Pistachio

### **Mousse \$32 / 24 individual serving**

Flavors: Chocolate

Dulce de Leche

Guava

Key Lime

Passion Fruit

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**\*PLEASE SUBMIT REQUEST WITHIN 48HRS NOTICE TO RECEIVE YOUR ORDER\***

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To place your order, please email [CHEFE@MECCINC.COM](mailto:CHEFE@MECCINC.COM) with the following information:

- **CLIENT NAME**
- **ORDER SELECTION**
- **DELIVERY ADDRESS**
- **DESIRED DELIVERY TIME**

Once order is processed, you will receive an invoice with order details and a link to our secure payment portal. Chef accepts Venmo, PayPal, and all major credit cards via Square App.

Complimentary delivery to Coral Gables - Dadeland - South Miami areas. Deliveries outside of our designated area will incur an additional charge.

\*PLEASE NOTE MENU ITEMS AND PRICING IS SUBJECT TO CHANGE UPON AVAILABILITY\*

  
CHEF

FALL 2020

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