


Menu

**All your meals prepared with locally grown ingredients and heart friendly Soya Oil.
Sauces and
Dips made fresh.**

**Please ask about our
KID'S MENU !!
Vegetarian Menu
Customized Menu for delivery to your door!**



Bathsheba Goveas
costaricacatering@yahoo.com
www.costaricacatering.com

Breakfast

Served with Fresh Fruit Platter, Whole Wheat or Regular Toast, Freshly Baked Muffins or Scones, Fruit Smoothie, Coffee or Tea

Omelet Rancheros

Omelet stuffed with home made Ranchero Sauce and Cheddar Cheese, Sausage, Avocado & Warm Tortillas

Shrimp Omelet

Stuffed with Vegetables and Garlic Shrimp

Smoked Salmon Stack

Toasted English Muffin stacked high with Scrambled Egg, Smoked Salmon, Cream Cheese and a Cucumber Dill Salad

Tutti Frutti French Toast

Crunchy Banana and Dulce de Leche stuffed French Toast served with Caramelized Banana and Syrup

Eggs Benedict with Chipotle Hollandaise

Poached Eggs, Bacon, and smoky Chipotle flavored Hollandaise sauce.

Pancakes Your Way!

Pancakes from scratch with fresh ingredients, choose from : Banana Macadamia or Apple Cinnamon or Chocolate Chip



Lunch

Shrimp Tacos

Spicy Tuna and Avocado Wrap with
Wasabi Mayo

Lasagna Veggie or Meat

Chicken Curry Wrap

Chicken Quesadilla

Hearts Of Palm Salad with Grilled Chicken

Stir fried Cantonese Noodles with Beef
and Broccoli

Grilled Veggie and Mozzarella Panini

Local Style Rice & Beans with Fish Filet

Pad Thai with Chicken and Shrimp

Stuffed Breads

(Freshly baked meal sized rolls with your choice of filling)

Tomato & Mozzarella

Ham & Cheese with Mustard

Spinach and Feta

Turkey and Cranberry

Dinner Appetizers

Ahi Tuna Sashimi with a Sesame & Ginger

Vietnamese style Rice Paper Rolls with
Shrimp, Avocado, Mango and Fresh Herbs in
a Sweet Chili Dip

Oven Baked Vegetarian Samosas with a
Tamarind Chutney

Ahi Tuna Poke with Chili Flakes & Coconut

Middle Eastern Mezze plate
with Hummus, Pita, Feta & Olives

Shrimp and Avocado “ Martini “ with
stone ground Mustard & Dill dressing

Thai Style Fish Cakes with Nuoc Nam

Spinach and Feta Spanokopitas with Tzaziki

Garlic Jumbo Shrimp on a skewer with Chipotle Mayo

Sweet Corn , Shrimp and Green Onion Fritters
with Pineapple Dip

Steamed Mussels in White Wine and Fresh Herbs served with
warm Bread

Dinner Mains

(All Entrees served with Fresh Salad & Vegetables in Season)

*Chicken Skewers with Satay Style
Peanut Sauce

Oven Roasted Mahi Mahi wrapped in Banana Leaves, in a
Coconut
& Cilantro Pesto,.

Hoi Sin Roasted Pork Chops

*Grilled Beef and Pineapple Skewers in a
Mango/Lime dressing

Jumbo Shrimp Tagliatelle in a Pesto Sauce

Cashew and Macadamia crusted Mahi Mahi with a Mango and
Black
Bean Salsa

Smoky Chipotle Rubbed Chicken Breast in
Tamarind Sauce
or

Vera Cruz style with Tomato, Onions and Cilantro , topped with
sliced Avocado

•Available in Appetizer size

Dinner Mains continued...

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Ginger and Soy marinated Ahi Tuna with Sesame & Green Onion

Honey & Soy glazed Chicken Breast

Bacon wrapped Beef Tenderloin with a
Red Wine & Balsamic reduction
Or
Gorgonzola sauce

Pan roasted Sea Bass with a Roasted Pepper Sauce

Home made Shrimp and Bacon Ravioli in a Puttanesca Sauce

Mustard/Molasses glazed Pork Skewers with Blackberry Chutney

Roasted Peppers stuffed with Parsley & Tomato flavored Cous Cous
with a Moroccan Style Tomato Sauce with smoky Cumin

*Panko Crusted Tofu with a Teriyaki Sauce

Dinner Sides

Pilaf Rice

Roasted Garlic mashed Potatoes

Sesame Noodles

Coconut Rice

Potatoes Gratin

Yucca Fries

Sweet, fried Plantains

Asian style Seaweed Rice

Sweet Potato Flat Bread

Home made Tagliatelle sauted in Olive Oil, Garlic and Parsley

Pineapple Rice with Red Beans and Cilantro

Lemon Rice with Toasted Peanuts

White Bean and Rosemary Hummus



Desserts

Warm Triple Chocolate, Caramel coated Brownie
with Vanilla Ice Cream & Berry Sauce

Pineapple & Coconut Strudel and Passion Fruit Crème Anglaise

Chocolate Fondue served with Fresh Fruit &
home made Biscotti

Banana Bread Pudding with toasted Macadamia

Coconut Flan

Arroz Con Leche (Costa Rican style Rice Pudding)

Wild Blackberry, Apple and Pear Crumble with
Ice Cream

Passion fruit Cheesecake with Berry Sauce

Nutella Ricotta Crepes

Chocolate Coconut Cream Pie with Meringue topping



Cakes

(Minimum order : 6 servings . 2 days notice required)

La Bete Noir

Rich, Dark Chocolate Layer Cake with Chocolate Ganache frosting, wrapped in crumbled Oreo Cookies and topped with Fresh Fruit..Decadent!

Tres Leches Cake

A fresh take on a favorite Costa Rican Dessert of the same name. Light Vanilla sponge soaked overnight in Evaporated milk, Condensed milk and Cream, Vanilla Cream Cheese frosting and topped with Maraschino Cherries

Pina Colada Cake

Light Vanilla Sponge soaked in Coconut Rum and layered in Fresh Cream and Pineapple

Red Velvet Cake

Red Velvet layer cake with Vanilla frosting and Fresh Coconut

Carrot Cake

Extra moist, perfectly spiced Carrot Layer Cake with Cream Cheese frosting

Cupcakes

Passion Fruit & White Chocolate
with Butter Cream frosting

Or

Any of the above
(Minimum order:1 Dozen)

Testimonials

I had the honor of spending a week in Costa Rica with Bathsheba Goveas as my personal chef. Her cooking was amazing. Not only was the variety fantastic but she was conscientious about dietary concerns and every ingredient of every dish was fresh and delicious.

I cannot praise her food and presentation enough....she seemed to top herself each day with yet another fantastic meal. Having Bathsheba certainly made my trip to Costa Rica so much more memorable and special. I can't wait to return and eat more of her amazing dishes prepared with love and impeccable taste.

Kati Hanlon Mayo
North Carolina

Testimonials continued.....



Every person that I have told about my trip, I have told them my favorite part of it was Bathsheba!!! seriously, having you there every morning and every night was the best part!!

The food was incredible. So fresh and inventive. We always wondered what the smoothie of the day would be in the mornings and were excited to try the appetizer of the night. Every single meal I had was wonderful, fresh, flavorful and healthy, which was very important to me. I also really appreciated the fact that you substituted for me with the vegetarian options, and did so happily!!

The service was better than we could have ever hoped for. We loved seeing your smiling face come through the door every time. So so friendly and just a joy to be around and to get to know as the week went on. Your overall service, food quality and presentation were much much better than we could have ever expected!!
an A+++ from me!

Having Bathsheba's services while on vacation is a must!!

~ to have your meals prepared for you with the best quality ingredients and served with a BIG smile, incredible

~to never have to pick up and wash a single plate or fork for your entire vacation, incredible

~to have the ability to pick up a phone and have anything delivered to you, incredible

~to have the best tour guide in Tamarindo, a no brainer!!!

Thank you SOOO much and we will call you when we come back!!

Jennifer Barbin
North Carolina





About Me!

Born in India, I began my travels at a young age living in countries as far apart as Canada, The Middle East and Hong Kong. 5 years ago I stuck a pin in the map of the World and found myself headed to Cost Rica. Tamarindo has since become my home! Combining my love for Food and Travel has led me to exotic kitchens and wonderful tables around the world. From a packed Shebeen in Soweto South Africa to a simple but elegant Indochine spread served against the backdrop of the temples of Angkor Wat in Cambodia. And everywhere in between! The language of food is universal and it's a wonderful pleasure to be able to bring some of these experiences to your table and to be a part of your memorable Costa Rican experience! Buen Provecho!