



Chef Service Menu



HOLIDAY GARDA
splendid villas with luxury service

2026



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



ITALIAN CRAFT BEER TASTING EXPERIENCE

Enjoy a unique journey through “4 Italian craft beers” (0.2 cl each) guided by Doemens Biersommelier “Mario Pozzi”.

Paired with your selected dishes or served in true “Italian Apericena style” this experience highlights authentic flavors and refined pairings.

Minimum people: 6

Duration: 2 hours

Price: 120 € per person (depending on food pairings)



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 450 € minimum 6 people, 75 € per extra person

Choose one dish from each column

STARTERS	FIRST COURSE	MAIN COURSE	DESSERT
A Paprika and soy-marinated shrimp skewers on a bed of seasonal greens	A Homemade tagliolini with lake fish ragu	A Oven baked fish from the lake and potatoes	A Traditional coffee "tiramisù"
B Burrata cheese, with confit cherry tomatoes and crispy onion chips	B Seasonal risotto	B Pork fillet with caramelized apples, side of baby spinach with raisins	B Shortcut pastry tart with an egg based cream and seasonal fruit
C Zucchini blossom filled with ricotta and anchovies	C1 Spinach and ricotta tortelloni with butter and sage	C Tuna tataki with sesan	C Dark chocolate cake with whipped cream, berries and mint
D Mini aubergines with parmesan, oregano and cherry	C2 Meat tortelloni	D Herb-roasted chicken with golden potatoes	D Vanilla bean gelato with caramelized peach and fresh basil
E Cured beef with artichokes and aged Parmigiano shavings	D Fresch tagliatelle pasta with bolognese sauce	E Sliced beef fillet with rocket and Grana cheese flakes	E Apple cake with cinnamon, almond flakes and vanilla ice cream
F Veal in tuna-caper sauce	E Carbonara pasta	F Lamb ribs with parsley pesto, with side of roast potatoes and salad	F Cheesecake with strawberry jam
G Bruschetta with tomatoes and burrata cheese	F Paccheri pasta with king prawns and tomato sauce	G Beef filled with pink pepper	G Panna cotta with fresh fruit
H Steamed tuna tataki with crunchy vegetables	G Linguine with cuttlefish ink, butter lime and sicilian red prawns	H Silky potato cream with tomato-braised calamari	H Lemon Sorbetto

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 only after the deposit has been received

A 50% deposit is required and must be paid to the account holder:

Jo Cooking by Josephine Bayiviella

IBAN: IT17Q0538755182000003807582 - BIC/SWIFT: BPMOIT22XXX

The deposit is refundable only if cancellation is made at least 15 days before the date of the service

COOKING CLASS

- 2026 -

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

Booking will be confirmed only after the deposit has been received

A 50% deposit is required and must be paid to the account holder:

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