

Meet Your Personal Chef
CHEF GUNA

Are you a foodie?

Looking for an authentic & unique food experience to share with friends & family?

Specializing in Asian | Indian | Mediterranean | Western cuisines



Private Dinners | Cooking Classes | Custom Catering
Business Events | Special Occasions

(361) 389-2906
www.ChefGuna.com

Dear Valued Customers,

Thank you for considering my services for your upcoming event. With over 25 years of professional chef experience, I enjoy working with clients to personalize your event to be a wonderful time.

On the following pages, you will find my latest menu options for 2025 ranging from tapas (appetizers) to suit a mix and mingle or casual gathering, family-style/buffet to fine dining with plated dishes, all of which highlight various countries and cuisines, while providing fusion flavors in which I specialize. Dishes can be customized to spice levels and dietary needs. If you have a preference for any additional menu items, please let me know as my menu is ever changing and always customizable.

I would love to cater your next gathering, and I look forward to working with you to create an unforgettable time.

Regards,

Chef Guna

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TAPAS / APPETIZERS

Shrimp Tandoori on Mini Naan topped with Garlic Yogurt Sauce

Chicken Tikka on Skewers served with Garlic Sauce

Malaysian Chicken Satay with Peanut Sauce

Spinach Masala Hush Puppies (***Vegetarian***)

Asparagus wrapped in thin-sliced Beef with Soy & Mirin Sauce

Yakitori Chicken (or Pork) with Soy Mirin Sauce

Japanese Chicken Karaage with Creamy Mayo Sauce

Tonkatsu Pork: Deep Fried Pork (or Chicken) served with Japanese Curry

Chicken (or Beef) Kebabs with Tzatziki Sauce

Chef's Homemade Hummus with Veggies or Flat Bread (***Vegetarian***)

Chef's Special Seasoned Crispy Potatoes (***Vegetarian***)

Mango Cream Cheese (or Shrimp) Bruschetta (***Vegetarian option***)

Meatballs with Homemade Tomato Sauce

Chef's Specialty Chicken (or Pork) Sliders

Mango Shrimp Bruschetta with Avocado

Shrimp Fritters with Sweet Spicy Chili Sauce

Shrimp on Toasted Baguette

Crab & Shrimp Cake served with Thai Chili Sauce

Crispy Fried Enoki Mushroom with Thai Chili Sauce (***Vegetarian***)

Pigs in Blanket (Bourbon Sausage or Turkey wrapped in Dates & Bacon)

MAINS/ENTREES

Pilaf Rice with (Chicken, Beef, Lamb, or Shrimp) Masala & Raita **(Veg. option)**

Dry Chicken Masala served with Chef's Specialty Garlic Herb Rice

Seafood Saffron in a Creamy Thick Sauce served with Mint Rice

Hariyali Chicken served with Roti, Naan or Cumin Rice

Spinach with Lentils served with Fragrant Rice **(Vegetarian)**

Pumpkin Sambar served with Ghee Rice **(Vegetarian)**

Malaysian National Dish: Rendang (Chicken, Lamb, or Beef) served with

Yellow Coconut Rice

Nasi Lemak (Coconut Milk Rice) served with Fried Peanuts, Sambal,

Cucumbers, Crispy Anchovies, Boiled Eggs, & Crispy Spiced Fried Chicken

Asian Style Sticky Pork (or Beef) Ribs

Honey Walnut Shrimp

Black Pepper (Pork or Beef) Ginger Scallion served with Fragrant Rice

Singapore Style Fried Rice Noodle (Chicken, Pork, Beef or Shrimp)

Humba Bisaya: Slow-cooked Filipino Adobo Pork Ribs with Fragrant Rice

Pad Kra Pow (Minced Pork & Thai Holy Basil) with Fragrant Rice

Tom Yum Fried Noodle (Chicken, Pork, Beef or Shrimp)

Thai Green Curry Chicken served with Coconut Milk Rice

Thai Pineapple Fried Rice

MAINS/ENTREES

Roast Chicken Sweet Chili, Asian Spices Served with Baby Carrots, Rutabaga, Sweet Potato

Lamb Tagine served with Chickpea, Couscous, Dried Fruits & Garlic Sauce

Deep Fried Lobster Tail in Caribbean Coconut Sauce

Greek Lemon Chicken served with Asparagus & Creamy Mashed Potato

Grilled Filet Mignon served with Broccoli, Garlic Mash & Black Pepper Sauce

Chef's Special Shrimp: Pan-fry Shrimp with Homemade Tomato Puree

Pan-grilled Fish (or Shrimp) served with Chili Garlic Asparagus & Butter Wine Sauce

Whiskey Lamb Shank served with Saffron Mushroom Risotto & Brown Sauce

Japanese Beef Kare served with Japanese Rice

Pork (or Chicken) Tonkatsu served with Miso Soup, Cabbage, Katsu Sauce & Rice

VEGGIES/SIDES

*Vegetarian unless otherwise stated. Can customize sides.

Creamy Mashed Potatoes

Roasted Potatoes with 5-spice

Crispy Seasoned Roasted Potatoes with Smoked Paprika & Herbs

Greek Salad with Chef's Special Salad Dressing

Mixed Salad with Asian Dressing

Mediterranean Mix Avocado Salad

Pan-fried Asparagus with minced Shrimp

Buttered Baby Carrots

Garlic Butter Broccoli

Steamed Chinese Broccoli (Gai Lan) in Ginger Chicken Sauce

Green Beans with Coconut Flakes

Stir Fried Mix Mushrooms with Minced Chicken & Pork

Stir Fried Mixed Veggies with Chinese Spices & Sauces

Spinach with Lentils

Roti / Garlic Naan served with Channa Masala

Chef's Special Dessert

Mixed Fruit Topped with Coconut Milk Sauce

(Served with Vanilla Ice Cream)