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About us...

LR GASTRONOMÍA IS A CULINARY FIRM SPECIALIZING IN HAUTE CUISINE, FOCUSED ON DESIGNING UNIQUE, SOPHISTICATED, AND FULLY PERSONALIZED GASTRONOMIC EXPERIENCES.

OUR CATERING SERVICE COVERS BOTH PRIVATE AND CORPORATE EVENTS, OFFERING HIGH-END BREAKFASTS, LUNCHESES, AND DINNERS TAILORED TO EACH CLIENT'S NEEDS.

WE ALSO PROVIDE PRIVATE CHEF SERVICES AND CULINARY CONSULTING FOR PROJECTS THAT DEMAND PRECISION, INNOVATION, AND STRATEGIC VISION.

OUR OFFERINGS ARE DISTINGUISHED BY CONTEMPORARY, CREATIVE, AND TECHNICALLY REFINED COSTA RICAN CUISINE THAT BLENDS LOCAL INGREDIENTS WITH INTERNATIONAL INFLUENCES.

PUNCTUALITY, ATTENTION TO DETAIL, AND EXCELLENCE IN EXECUTION ARE THE CORNERSTONES OF OUR WORK.

AT LR GASTRONOMÍA, WE DON'T JUST SERVE FOOD — WE CREATE MEMORABLE EXPERIENCES THAT TRANSFORM EVERY OCCASION INTO AN EXCEPTIONAL CULINARY JOURNEY.



Service policies

AT LR GASTRONOMÍA, WE STRIVE TO PROVIDE A HIGH-QUALITY GASTRONOMIC EXPERIENCE, ENSURING EXCEPTIONAL STANDARDS IN BOTH OUR SERVICE AND PRODUCTS. TO GUARANTEE EFFICIENT MANAGEMENT AND OPTIMAL ATTENTION, WE ESTABLISH THE FOLLOWING SERVICE POLICIES:

- ALL SERVICE REQUESTS MUST BE MADE USING THE PREVIOUSLY PROVIDED QUOTATION FORM TO STREAMLINE THE PROCESS AND REDUCE RESPONSE TIMES.
- CANCELLATIONS WITHIN LESS THAN 48 HOURS WILL INCUR A 30% CHARGE OF THE TOTAL QUOTATION AMOUNT.
- ANY CHANGES TO THE FINAL QUOTATION MUST BE REQUESTED AT LEAST 48 HOURS IN ADVANCE.
- FOR EVENTS LASTING MORE THAN 2 DAYS, MODIFICATIONS AND CANCELLATIONS ARE NOT ALLOWED WITHIN 48 HOURS BEFORE THE EVENT. IF A CANCELLATION OCCURS WITHIN THIS PERIOD, A 30% CHARGE OF THE ORIGINAL QUOTATION AMOUNT WILL APPLY.
- BUFFET SERVICE HAS A MAXIMUM DURATION OF 1.5 HOURS. IF ADDITIONAL TIME IS REQUIRED, A SURCHARGE OF \$20 PER EXTRA HOUR PER STAFF MEMBER WILL APPLY.
- THE INDICATED PRICES DO NOT INCLUDE TRANSPORTATION, TABLEWARE, OR DINNERWARE, WHICH HAVE ADDITIONAL COSTS:
 - PORCELAIN DINNERWARE: \$3 PER PERSON PER MEAL.
 - METAL CUTLERY: \$2 PER PERSON.
 - COMPOSTABLE DISPOSABLE DINNERWARE: \$1 PER PERSON.
 - BUBBLES: \$1 PER UNIT.
- BUFFET SERVICE COST: \$120 (ADJUSTED DUE TO THE USE OF ELECTRIC KITCHENS).
- FAMILY STYLE SERVICE COST: DELIVERY COST + \$9 PER TRAY.
- THE COST OF CATERING AND DELIVERY SERVICES VARIES DEPENDING ON THE LOCATION.

A MINIMUM OF 5 DISHES IS REQUESTED PER OPTION TO CHOOSE FROM.

SPECIFIC DIETARY RESTRICTIONS AND MEALS WITH A DIFFERENTIATED KITCHEN HAVE AN ADDITIONAL CHARGE DEPENDING ON THE CASE.

Breakfasts

Traditional Gallo Pinto \$3900

Gallo pinto, scrambled eggs, tortilla, sourcream and ripe plantain
Extra protein (beef, chicken and bacon) \$1500

French toast \$4600

Brioche bread, fruit compote, whipped cream and maple syrup

Pancake \$4200

Pancakes, fruit compote, whipped cream and maple syrup

Croissant relleno \$4000

French croissant with cheese, egg and
bacon accompanied by house chips

Fruit bowl

Seasonal fruits and
homemade granola

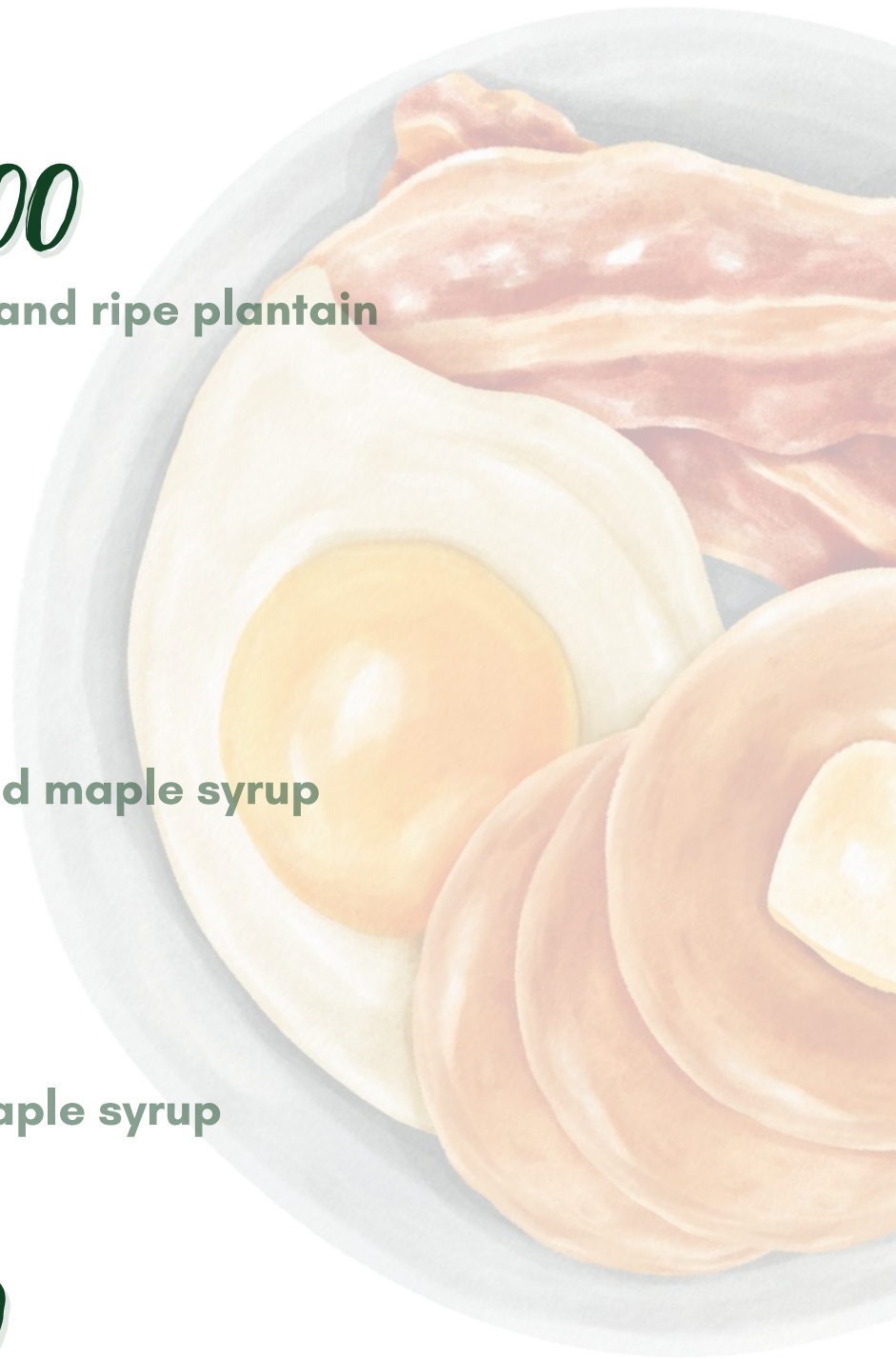
\$1900 Little

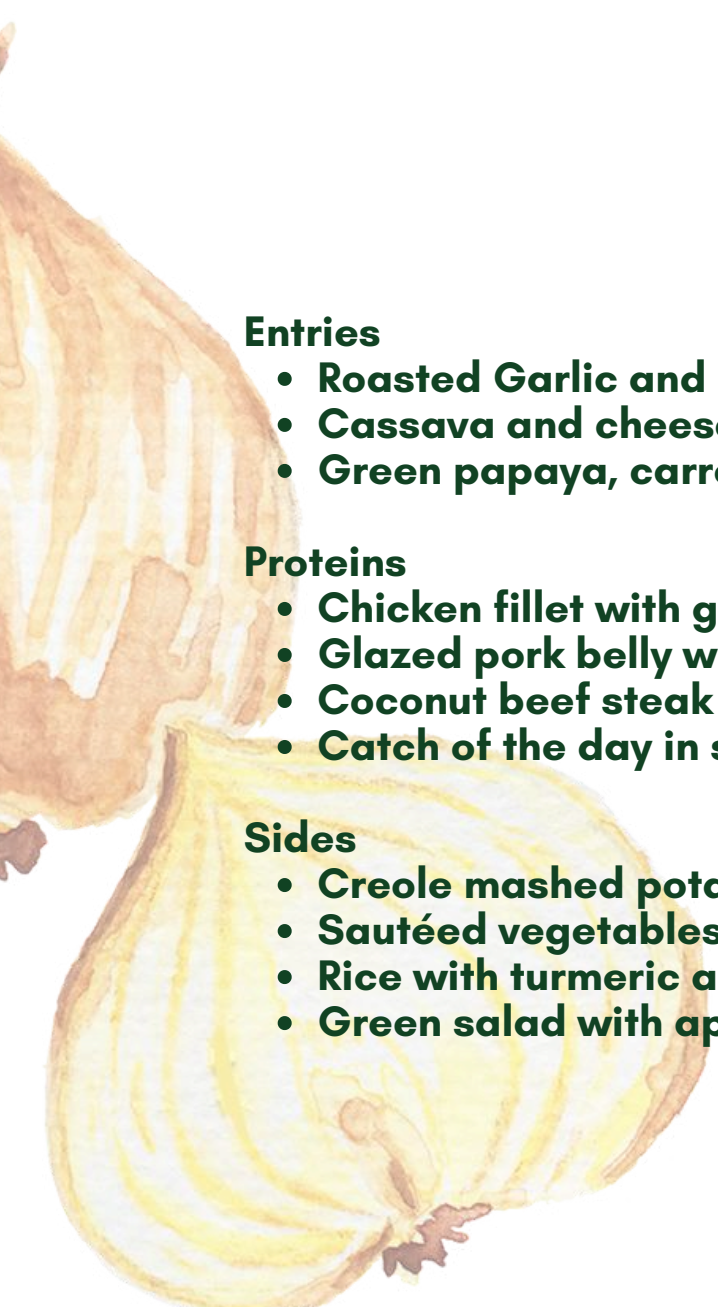
\$3000 Big

Parfait

Yogurt, seasonal fruit, fruit compote and granola

\$2800





Option 1

1 starter - 3 side dishes - 1
180g protein or 2 90g protein

\$7000

Entries

- Vegetable rolls with sweet soy sauce and peanuts
- Cheese empanadas with house chili sauce
- Chickpea hummus with pita chips

Proteins

- Tandoori-style boneless chicken thigh
- Beef stew with onions and peppers
- Pibil-style pork chunks
- Catch of the day in Mexican red sauce

Sides

- Yellow rice
- Sauteed seasonal vegetables
- Refried beans
- Creole and tomato Creole salad

Entries

- Roasted Garlic and Eggplant Baba Ganoush with Pita Chips
- Cassava and cheese croquettes with sofrito sauce
- Green papaya, carrot and mixed seed salad

Proteins

- Chicken fillet with green curry
- Glazed pork belly with tapa de dulce and rosemary top
- Coconut beef steak
- Catch of the day in spinach sauce

Sides

- Creole mashed potatoes
- Sautéed vegetables with Argentine chimichurri
- Rice with turmeric and seeds
- Green salad with apple and honey vinaigrette

Option 2

1 starter - 3 side dishes - 1
180g protein or 2 90g protein

\$8200

Option 3

1 starter - 3 side dishes - 1
180g protein or 2 90g protein

\$8700

Entries

- Argentinean empanada with beef or capresse
- Traditional ceviche with chips
- Fresh tuna tartare with avocado

Proteins

- Iron-grilled beef steak
- Chicken fillet in Caribbean sauce
- Pork loin in citrus ponzu sauce
- Catch of the day in Veracruz sauce

Sides

- Seed potatoes
- Sweet potato puree
- Buttered Vegetables with Roasted Garlic
- Green salad with arugula and seeds
- Rice with seeds and cranberries



Includes green salad, sauce and sticks

- Beef ragù lasagna
- Chicken lasagna
- Berenjena with parmesan
- Cassava cake with chicken
- Ripe plantain cake with meat

*Lasagnas
and cakes*
\$7500

Cheese burger con papas



Pulled pork sandwich

Chifrijo



Pozole

Vigorón



Nachos Machos

Snacks
\$4500

Hummus and roasted vegetables

Chicken Caesar

Beef ragù with beans and cheese



Wraps
\$3500

Ham, bacon and cheese

Roast beef with roasted tomato

Babaganoush and roasted vegetables



Sandwiches
\$3500

Specials

Ramen

\$5000

Vegetables, nori seaweed, egg and noodles

Pork

Chicken

Vegetarian



Paella

Includes green salad, bread, and aioli. Minimum 10 people.

From the sea, with mixed seafood **\$8000**

Vegetarian, seasonal vegetables **\$7500**

Peasant, mixed meats **\$8300**



Pizza

\$4500

Minimum 4 people.
Tomato, basil and cheese base

Additional:

Buffalo cheese \$1,000

Parmigiano cheese \$1,000

Ham \$500

Prosciutto \$1,500

Vegetables \$500



Barbecues

All include Argentine chimichurri
60g of each protein

Choice

\$8000

Sirloin Boneless
thigh Pork ribs
Tortilla Green salad
Ripe banana



Premium

\$11.000

Beef tenderloin, pork
picanha, stuffed chicken
supreme, vegetable
appetizer, potato and bacon
salad, grilled corn
House focaccia

Select

\$8500

Sirloin tip
Por belly
Chicken breas fillet
Mini potatoes
Coleslaw Salad
Roasted squash





\$500

Beef puff pastry
Chicken empanada
Cheese puff pastry
Potato enchilada

Quiche Lorraine

Argentine Empanada

Spinach and Cheese Empanada

\$1000



Canapé with dill dip and smoked salmon

**Crostini with cream cheese dip, fig jam,
prosciutto and balsamic reduction**

**Caprese skewer with bocconcini cheese and
cured ham**

**Bruschetta with tomato jelly, fresh mozzarella and
serrano ham**

\$1500

Bites Sweets

Orange or chocolate muffin

Puff pastry cake with dulce de leche
or berries

Mini alfajores

\$500



\$1000

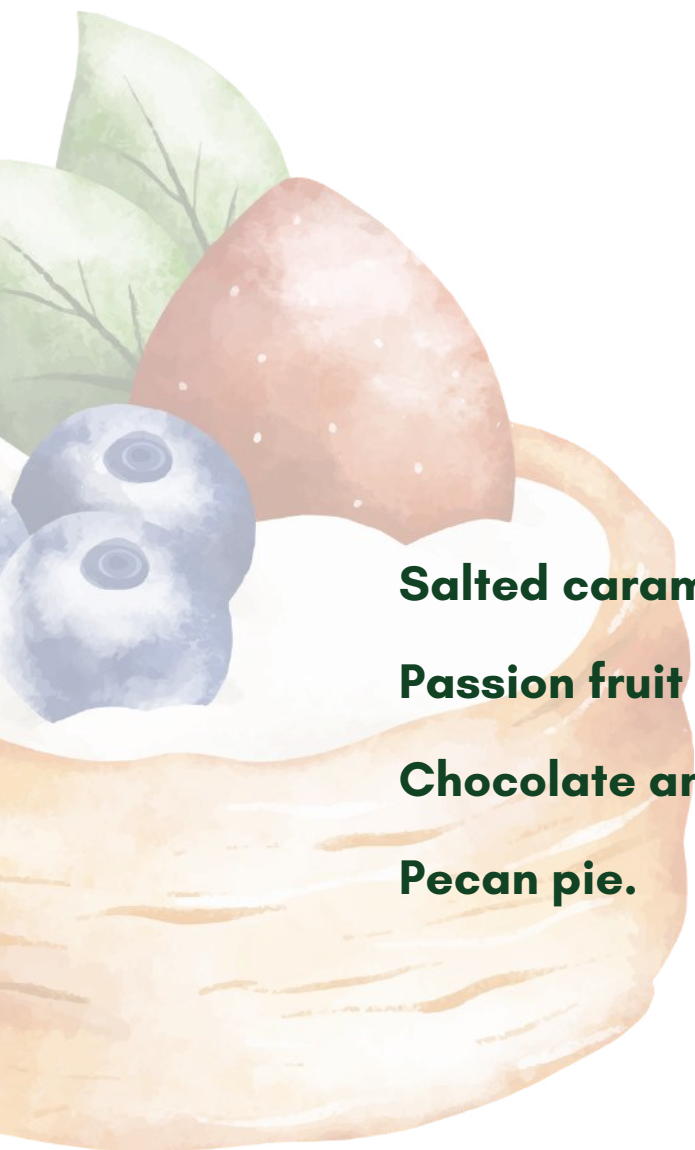
Chocolate chip cookie

Chiverre, pineapple or guava empanada

Profiteroles with dulce de leche mousse

Fruit tart

Chilean cake



Salted caramel brownie

Passion fruit cheesecake

Chocolate and hazelnut tart

Pecan pie.

\$1500

Desserts

3 oz

\$11.00



Peach or strawberry bavaroise

Rice and milk

Basque cheesecake

Caramel custard

White or dark chocolate mousse

Chocolate truffles



Drinks

\$11.00

Natural drinks

Soft drinks

Bottled mineral water

Sparkling water

Coffee (dispenser service)



*We have a cocktail bar,
beer and wine selection,
and a coffee bar (served
by professionals).*