

Give the proposal a catchy title that relates to the customers request (e.g. the occasion or the cuisine type requested?)

## ~ Last Night of Freedom ~

If you give options, mention how many they can choose

Give each dish an attractive title and description, similar in style to what you would see on a fine dining restaurant menu  
No spelling or grammar mistakes

### SHARED STARTERS (choose 3 for table)

Gambas al ajillo - Prawns in garlic and olive oil

Albondigas - Spicy Spanish meatballs

Pulpo a la gallega - Grilled Octopus spiced with Paprika

Tortilla de patatas - Spanish omelette

Chipirones - Grilled baby squid

Chorizo al ajillo - Spanish sausage in garlic and olive oil

Use a '-' to separate the description if it is short or put on a separate row if it is long

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Use 3 '\*' or '-' symbols on a separate row to separate courses  
Add spacer rows above and beneath

Capitalize course heading, and put on a separate row with a row space beneath

### MAINS

Cordero asado a Nuestra Manera

Slow roasted lamb shank | Spices | Peppers | Side of potatoes

OR

Use 'OR' to make clear choice decision options

Lubina al Cava

Sea bass filet cooked in cava | Dates | Peppers | Bed of spinach sautéed with bacon

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Put longer descriptions on a separate row, and use symbols like '|' to format nicely

Make sure the dishes proposed are relevant to the request in terms of cuisine type, serving style, special requirements, specific requests, etc.

### DESSERT

Chilli Chocolate Mousse

Fresh made dark chocolate mousse made with a hint of chilli and served with lashings of fresh cream

Address the customer by name and acknowledge the specifics of the request, ideally in a personal way

## OTHER INFORMATION

Hi Mary,

Your idea for a Spanish themed dinner for your friends bachelorette dinner really resonated with me. I used to work at Cruz - an authentic Catalan restaurant on the UWS - and learned all the classics.

Comment on why you proposed the menu that you have - relating it to the customers request

I have put together a menu that puts a bit of a modern touch on some spanish classics. I thought some shared tapas would be nice and social to begin, and then things could get more formal with plated mains. You mentioned the Bride to be loves chocolate, so I put down a chilli chocolate mousse that is a personal favorite of mine. It's not exactly spanish but always gets rave reviews, and you can see a photo of it below. Tiramisu is another option if you want to go more Italian.

Mention they can message you with changes ideas and questions

I am open to evolving the menu to suit your needs. Just message me with questions or ideas and I will reply ASAP.

Also, please check out my profile to learn a bit more about me, and see my reviews from other customers. I have worked as a Chef for more than 10 years now, and love sharing my passion for cooking with others.

Brief introduction of yourself and your experience, with suggestion to check out your profile

PLUS - Competitive pricing that is all inclusive as per the platforms terms

I look forward to hearing from you,  
Chef Jason

PLUS - Enticing photos that showcase some of the dishes and more broadly your style

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