

## PUERTO AVENTURAS CATERING 2022

# PUERTO AVENTURAS CATERING



Our menus reflect the abundance of fresh seafood, meats, local tropical fruits and exotic spices. We cook Authentic Mayan, Mexican, International and Vegetarian Cuisines with ease.

Most of our Menus have tasty 'Vegetarian, Vegan or Gluten-Free' alternatives.  
If you are out exploring, we can pack to go!

Please contact us if you need something special.  
Kids 11-yrs and younger half price. 16% tax added to all billing.

We prefer a minimum of 6 guests for a minimum of three days  
but will always serve smaller groups, larger groups and varied meal plans; please inquire  
CHEF PACKAGES are customizable to satisfy everyone at the table.  
We always discount larger groups!

TAKE A BREAK AND RELAX, WHILE OUR CHEFS GIVE YOU THE VACATION YOU DESERVE

TRADITIONAL MAYAN DINNER from \$41 per guest

GOURMET DINNER from \$48 per guest

'CHEF SPECIALTY' DINNER from \$60 per guest

'HOLIDAY-style' DINNER from \$76 per guest

ROMANTIC DINNER for TWO \$278

BREAKFAST or LUNCH from \$23 per guest

COCKTAIL APPETIZERS from \$27 per guest

GOURMET DELIVERY from \$33 per guest

### VERY ECONOMICAL 3-day CHEF PACKAGES

when you need more than a few meals, we customize a very economical CHEF PACKAGE just for you  
'FAMILY CUISINE' 6 guests, 3 MEALS per day, 3 DAYS  
starting at \$654 for the CHEF and \$630 for Food

'GOURMET CUISINE' 6 guests, 3 MEALS per day, 3 DAYS  
starting at \$730 for the CHEF and \$735 for Food

### OTHER SERVICES

WEDDING MENUS, please inquire

SHOPPING - Cost of Groceries plus 20% Fee  
(\$30 minimum fee), please inquire

BARTENDERS and BEVERAGES

MEXICAN WINE TASTING please inquire  
(includes Beverages, Glassware and Sommelier)

TEQUILA TASTING please inquire  
(includes Beverages, Glassware and Sommelier)  
Blanco, Añejo and Reposado

# PUERTO AVENTURAS CATERING 2022

If you need more than a few meals, we can customize a very economical CHEF PACKAGE

## CHEF'S SPECIALTIES DINNER from \$60 pp - \$65 pp

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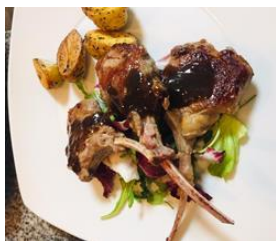
### \$65 per guest RISOTTO

Appetizer Vegetable Provolone Cheese Puffs and Bruschetta with Tomatoes, Basil on Italian Bread  
Entrée Jumbo Shrimp, Calamari, Clams, Mussels & Herbs cooked with Italian Rice and White Wine  
Salad served with Italian Mixed Green Salad and Warm Baguettes  
Dessert Fresh Fruit Crostata with Pastry Cream

### \$65 per guest LOBSTER (seasonal),



Appetizer Prosciutto and Melon  
and Smoked Salmon wrapped gusted Asparagus  
Entrée Sautéed Lobster medallions with Basil, Tomatoes and Brandy served  
over Fettucine with Fresh Herbs and Grilled Asparagus  
Or  
grilled with Cilantro, Garlic and Lime Butter, with Rice and Veggies  
Salad Italian Mixed Green Salad, Warm Baguette  
Dessert Chocolate Caprese Cake



### \$65 per guest GRILLED LAMB CHOPS

Appetizer Shrimp Cocktail, Mexican style and Chorizo & Sweet Peppers Skewers  
Entrée Lamb grilled with Rosemary, Garlic and Olive Oil, served with Mashed Potatoes  
and Vegetables  
Salad Mixed Greens with Honey Vinaigrette, Warm Baguette  
Dessert Fresh Mango and Ginger Cake



### \$57 per guest 'PAELLA MEXICANA'

Appetizer 'Empanadas varios' with Shrimp, Vegetables, Refried Beans, Sour Crème  
and Salsas  
Entrée Jumbo Shrimp, Fish, Clams, Chorizo, Chicken, Veggies & Herbs, Saffron Rice  
Salad Spanish Salad of Arugula, Chick Peas and Artichokes, Warm Baguettes  
Dessert Fresh Fruit Flan



### \$57 per guest THAI COCONUT CURRY

Appetizer Coconut Shrimp, Mango Chutney, Jicama, Fried Bananas  
Entrée Shrimp, Chicken, Snow Peas and Vegetables cooked with mild  
Yellow Curry, served with Grilled Pineapple and Jasmine Rice  
Salad Cucumber Carrot Thai Salad and hot Curry Salsa  
Dessert Fresh Mango and Ginger Cake

# PUERTO AVENTURAS CATERING 2022

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## SEASONAL DINNERS

These Entrée include your choice of Appetizer and Dessert

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### \$48 per guest FISH VERACRUZANO

Fresh Caribbean Fish filet sautéed with Olive Oil, White Wine, Tomatoes, Olives and Sweet Peppers served with Cous Cous, Fresh Vegetables, Tossed Salad with Honey Lime Vinaigrette

### \$48 per guest LASAGNA BOLOGNESE

baked with Beef, homemade Tomato Sauce, Mozzarella and imported Ricotta Cheese served with tossed Salad with Italian Dressing and Garlic Bread

### \$48 per guest BEEF ARRACHERA STEAK

Mexican-style Skirt steak grilled with Chipotle and Honey

served with Rosemary-Garlic Potatoes, Vegetables, Salad with Honey Lime Vinaigrette and Warm Tortillas

### \$48 per guest VEGAN TOFU

Tofu and Fresh Veggies grilled or sauteed with Sesame Oil and Spices

served with Quinoa Pilaf and Fresh Garden Salad

### \$52 per guest CARIBBEAN MIXED GRILL

Fish filet, Beef Arrachera, Chicken and Veggies grilled with Cilantro Lime Sauce

served with Mexican Rice, Chaya Salad, fresh Salsas and Warm Tortillas

### \$52 per guest CARIBBEAN SURF 'n TURF

Grilled Beef Arrachera with Chipotle-Honey glaze & Tamarind Jumbo Shrimp\*

\* substitute Lobster (seasonal) for the Shrimp, additional \$10

served with Garlic Mashed Potatoes, Fresh Vegetables, Caesar Salad and Warm Tortillas

### \$58 per guest BEEF FILET STEAKS

grilled with Portobello Red Wine Sauce

served with Roasted Potatoes, grilled Asparagus, Tossed Salad and Warm Baguettes

#### CHOICE OF Appetizer

Guacamole, Chips, Fresh Salsas

Quesadillas with Zucchini Blossoms

Bruschetta-Tomatoes, Basil on toasted Italian Bread

Black Bean Dip with Chips and Fresh Salsas

Chicken Chipotle Skewers

Chorizo and Sweet Peppers Skewers

Serrano Ham and Melon

Shrimp Cocktail, Mexican style

#### CHOICE OF Dessert

Flaming Banana and Mangos with Ice Cream

Fresh Fruit Flan

Fresh Mango and Ginger Cake

Hot Apple and Cinnamon Empanadas

Chocolate Mousse

Mayan Strawberry Shortcake with Cream

Chocolate Coconut Cake

Tres Leches Cake

# PUERTO AVENTURAS CATERING 2022

If you need more than a few meals, we can customize a very economical CHEF PACKAGE

## CASUAL BUFFETS

These Entrée already paired with Appetizer and Dessert

(\*\* See previous pages for Chef's Specialties, Seasonal Menus and 3-day Chef Packages)

We prefer a minimum of 6 guests but will also serve smaller groups; please inquire

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### \$41 per guest MAYAN LU'AU

Guacamole, Quesadillas with Zucchini Blossoms, Chips, Fresh Salsas

Fish Pescado Tikin Xic & Pork Pibil, seasoned in the Mayan style, cooked in Banana Leaves

Yellow Rice and Black Beans,

Tossed mixed Lettuce Salad and Warm Tortillas

Mayan Strawberry Shortcake with Cream

### \$41 per guest MEXICAN FIESTA

Guacamole, Quesadillas with Zucchini Blossoms, Chips, Fresh Salsas

Chile Rellenos stuffed with local Cheese and baked with mild Tomato Sauce

Yucatecan-style BBQ Chicken

Mexican Rice, Tossed Lettuce Salad and Tortillas

Flaming Banana with Ice Cream

### \$41 per guest TACOS de GUIRADOS

Guacamole, Quesadillas with Zucchini Blossoms, Chips, Fresh Salsas

Beef 'ala David' sautéed with spicy Tomato sauce

Chicken in green Tomatillo Salsa

Lettuce and Tomatoes and Warm Tortillas

Tres Leches Cake

### \$41 per guest ROAST CHICKEN home-style

Guacamole, Quesadillas with Zucchini Blossoms, Chips, Fresh Salsas

Whole Chickens seasoned and roasted

Mashed Potatoes, Brown Gravy, Fresh Vegetables

Tossed Salad and Buttermilk Biscuits

Chocolate Cake

### \$41 per guest ORGANIC PASTA

Guacamole, Quesadillas with Zucchini Blossoms, Chips, Fresh Salsas

Fresh Veggies cooked with Tomato Basil Sauce, served with Tossed Salad, Whole Wheat Rolls

Whole Grain Crepes, Cajeta, Fruit



# PUERTO AVENTURAS CATERING 2022

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## HOLIDAY DINNER SPECIALTIES

includes seasonal Appetizer, Main Course, Salad and Dessert

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Tossed Salad, Herbed Vinaigrette  
Chocolate Pecan Pie, Pears in Red Wine, Vanilla Ice Cream

**\$456 for up to 6 guests, (\$76 per guest) ROAST TURKEY**  
(larger Turkey available)

Artichokes and Spinach Dip, Cheese Boards with Crackers and Grapes

Roast Turkey with Cornbread Chestnut Dressing, Giblet Gravy,  
Mashed Parsley Potatoes, Maple Glazed Yams, Green Beans with  
Almond Butter, Cranberry and Mandarin Relish, Hot Rolls and Butter



Flourless Chocolate Almond Torte, Fresh Raspberries

**\$456 for up to 6 guests (\$76 pp) ITALIAN ROAST LAMB**  
(larger roasts available)

Prosciutto and Ripe Melon, Bruschetta with Tomatoes, Fresh Mozzarella,  
Basil and Olive Oil

Leg of Lamb roasted with Rosemary, Garlic and Red Wine  
Roast Potatoes and fresh seasonal Vegetables, warm Baguettes

Arugula, Radicchio, Goat Cheese Salad with Pears and Toasted Pecans



Raspberry Framboise Tart

**\$456 for up to 6 guests (\$76 pp) CHATEAU BRIAND**  
(larger roasts available)

Blue Moons- Mushroom Caps stuffed with Bleu Cheese and Walnuts  
and Smoked Salmon Canapé

Filet of Beef with Portobello Mushroom au jus  
Roast Potatoes, Sautéed Vegetables

Mixed Greens, Raspberry Vinaigrette, Baked Goat Cheese



Cranberry Jicama Salad with Orange Vinaigrette  
Chef's Special Holiday Dessert

**\$456 for up to 6 guests (\$76 pp) 'CHILE EN NOGADA'** (Pomegranate season Nov thru Dec)

(larger groups accommodated)

Blue Moon Empanadas with Parsley Sauce Mild Poblano Peppers stuffed  
with Pork, Beef, Apples, Cumin, Raisins, Peaches, regional Spices with  
Fresh Walnuts & Pomegranate

# PUERTO AVENTURAS CATERING 2022

## 3-DAY CHEF PACKAGES BREAKFAST, LUNCH and DINNER

We prefer a minimum of 6 guests for a minimum of three days but will always serve smaller groups, larger groups and varied meal plans; please inquire CHEF PACKAGES are customizable to satisfy everyone at the table.

We always discount larger groups! 16% tax added to all billing

**FAMILY CHEF PACKAGE 1: 6 guests, 3 days = \$654 for the CHEF and \$630 for Food**

DAY 1	DAY 2	DAY 3
HUEVOS RANCHEROS	BREAKFAST BURRITO	EGGS MEXICANA
BEEF FAJITAS	STUFFED CHAYOTE SQUASH	CARNITAS
MAYAN LU'AU	MEXICAN FIESTA	TACOS de GUISADOS

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**FAMILY CHEF PACKAGE 2: 6 guests, 3 days = \$677 for the CHEF and \$683 for Food**

DAY 1	DAY 2	DAY 3
SCRAMBLED EGGS Mint & Chaya	CHILAQUILES	ROLLED APPLE PANCAKES
FAJITAS	'SLOPPY JOES'	AVOCADO SHRIMP SALAD
FISH VERACRUZANO	LASAGNA BOLOGNESE	ROAST CHICKEN home-style

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**GOURMET CHEF PACKAGE 3: 6 guests, 3 days = \$730 for the CHEF and \$735 for Food**

DAY 1	DAY 2	DAY 3
SPINACH CHEESE OMELET	SPANISH OMELETS	OLD FASHIONED MEXICAN
AVOCADO SHRIMP SALAD	'PACOS TACOS'	FAJITAS
CARIBBEAN MIXED GRILL	'PAELLA MEXICANA'	FISH VERACRUZANO

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**GOURMET CHEF PACKAGE 4: 6 guests, 3 days = \$783 for the CHEF and \$788 for Food**

DAY 1	DAY 2	DAY 3
EGGS FLORENTINE	MEXICAN EGGS & PANCAKES	HUEVOS RANCHEROS
CHICKEN ENCHILADAS	FAJITAS	'PACOS TACOS'
CARIBBEAN SURF 'n TURF	THAI COCONUT CURRY	ITALIAN ROAST LAMB

# PUERTO AVENTURAS CATERING 2022

If you need more than a few meals, we can customize a very economical CHEF PACKAGE

## BREAKFAST BUFFETS

includes Granola, Yoghurt, Whole Wheat Bread, Butter, Jam, Tropical Fruits and Juices, Coffee, Tea, Milk

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### \$27 pp POACHED EGGS, HOLLANDAISE and ENGLISH MUFFINS

BENEDICT Canadian Bacon

FLORENTINE Sautéed Spinach and Chaya

ROYALE smoked Salmon and Avocado

### \$27 pp VEGAN/VEGETARIAN (100% PLANT-based, GLUTEN and DAIRY-free!)

Tofu scrambled in Olive Oil with fresh Vegetables and Spices, folded into fresh Corn Tortillas and topped with Avocados, Tomatoes and Cilantro. Served with Black Beans, Almond Milk substituted for Milk

### \$23 pp OMELETS

SPINACH and CHEESE served with grilled Breakfast Sausages

SPANISH stuffed with Tomatoes, Sweet Peppers, Cheese and grilled Chorizo

### \$24 pp ITALIAN FRITATTA Imported Cheese, Vegetables, Herbs

### \$23 pp SCRAMBLED / FRIED / POACHED EGGS (please choose one of the following)

MEXICANA scrambled with Tomatoes, Cheese and Scallions

AMERICANA scrambled with Ham and Cheese

MINT and CHAYA scrambled

CHORIZO and ONIONS scrambled

BREAKFAST BURRITO Tortilla rolled with scrambled Eggs, Cheese, Scallions, Tomatoes

CHILAQUILES scrambled, with Crisp Totopos and mild Salsas

HUEVOS RANCHEROS fried Eggs, crisp Tortilla, Refried Beans, Mild Salsa

### \$23 pp PANCAKES, WAFFLES and FRENCH TOAST

ROLLED APPLE PANCAKES with Nutella Caramel and Powdered Sugar

FRENCH TOAST with Cajeta Caramel, Maple Syrup and Powdered Cinnamon Sugar

BELGIAN WAFFLES Fresh Strawberries and Cream

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## BRUNCH BUFFETS

include Tropical Fruit Boats, Fresh Juice, Coffee, Tea and Assorted Pastries fitting the menu, such as Croissants, Bagels, Focaccia and Fruit and Nut Bread

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BRUNCH MENU # 1 \$33 per guest  
'CARNEGIE DELI-style'



Smoked Salmon,  
Bagels and Cream  
Cheese garnished  
with Tomatoes,  
Cucumbers, Red  
Onions and Capers

BRUNCH MENU # 3 \$27 per guest  
MEXICAN EGGS & PANCAKES (VEGETARIAN)



Rolled Apple  
Pancakes with  
Maple Syrup  
and Caramel  
Cajeta Syrup

BRUNCH MENU # 2 \$26 per guest  
OLD FASHIONED AMERICAN



Over Easy Eggs,  
Grilled Ham  
Steak Home Fried  
Potatoes and  
Jalapeño  
Cornbread

BRUNCH MENU # 4 \$27 per guest  
QUICHE & CROISSANT (can be VEGETARIAN)



Quiche Lorraine –  
Baked French  
Omelet with  
Imported  
Gruyere, Bacon  
and Cream

Mini Croissant  
stuffed with Cured Ham (or Turkey), and Cheese

BRUNCH MENU # 5 FRITTATA (VEGETARIAN) \$28 per guest



Baked Omelet with Imported Cheese, Vegetables, Herbs

Three Dips with Hot Focaccia Bread – Rst Red Pepper and Parmigiano –  
Eggplant, Feta and Black Olives and – Cream Cheese and Rosemary



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## LUNCH BUFFETS

includes Salad and Fresh Fruit

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\$23 per guest SPINACH and CHEESE PIE (Vegetarian) baked in Filo Pastry

\$23 per guest COCHINITA PIBIL TACOS Red Onion Salsa, Lettuce, Tomatoes, Onions, Cilantro

\$23 per guest CHILI con CARNE- Ground Beef Lettuce and Tomatoes, Warm Tortillas

\$23 per guest CHICKEN QUESADILLAS With Cheese and Salsa Verde

\$23 per guest MEXICAN BBQ CHICKEN Seasoned with Achiote & Lime, Mexican Rice, Tortillas

\$23 per guest MEXICAN TORTAS (BBQ Chicken or Cochinita Pork Pibil) and Pasta Salad

\$23 per guest CHICKEN ENCHILADAS Chicken, Mild Red Tomato or Green Tomatillo Salsa, Rice

\$27 per guest 'PACOS TACOS' A Local Favorite Fish and Chicken, Warm Tortillas, Fresh Salsas

\$27 per guest CHICKEN SALAD CAPRESE Grilled Chicken, Tomatoes, Basil, Mozzarella, Olive Oil

\$27 CHEESEBURGERS & HOT DOGS 'American-style', Potato Chips, Cole Slaw, Mustard, Ketchup

\$27 per guest FAJITAS Beef and Chicken, Grilled Onions, Sweet Peppers, Warm Tortillas, Salsa

\$31 per guest AVOCADO SHRIMP SALAD Mixed Greens, Tomatoes, Cucumbers, Olives, Baguettes

\$31 per guest THAI BEEF SALAD with Rice Wine and Sesame Dressing

\$31 per guest SEAFOOD ENCHILADAS, Tasty variety of Fish and Shrimp, served with Tomato or Green Tomatillo Salsa. Served with Cream of Avocado Soup and warm Baguettes

\$34 per guest ITALIAN ANTIPASTI imported Salami, Serrano Ham, Provolone and Mozzarella Cheese, Anchovies and Capers, Romaine Lettuce, Roasted Sweet Peppers and warm Baguettes

\$34 per guest ENSALADA FRUITAS del MAR- Chef's choice of delicious Shellfish, served with mixed Lettuce, Cucumbers and Tarragon Vinaigrette

# PUERTO AVENTURAS CATERING 2022

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## GOURMET DELIVERY

The Chef delivers a delicious, ready-to-eat / ready to-heat meal.  
The Chef does not stay for clean-up.

Most menus include Guacamole, Chips and Salsa, Mexican Rice (or Potatoes),  
Green Salad, Tortillas (or Baguettes) and Chocolate Brownies

We can provide disposable dinnerware to minimize the mess – please inquire

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\$33 per guest 'YUCATECAN-style BBQ CHICKEN with ACHIOTE and LIME

\$33 per guest TACOS GUISADO with BEEF & CHICKEN

\$33 per guest CHILI RELLENOS with BEEF and TOMATO SAUCE

\$33 per guest COCHINITA PORK or CHICKEN PIBIL baked in BANANA LEAVES

\$33 per guest SOPA AZTECA con POLLO

\$33 per guest SHRIMP and AVOCADO SALAD

\$33 per guest CAESAR SALAD with GRILLED CHICKEN or FISH

\$34 per guest LASAGNA BOLOGNESE

\$33 per guest MAPLE GLAZED BAKED HAM

\$33 per guest stuffed TURKEY BREAST

\$34 per guest MEXICAN SEAFOOD SOUP

\$35 per guest FRESH CANNELLONI BLANCO with BEEF and CREAM

\$42 per guest PAELLA YUCATECA with SHELLFISH, CHICKEN and CHORIZO

# PUERTO AVENTURAS CATERING 2022

## ROMANTIC DINNER for TWO

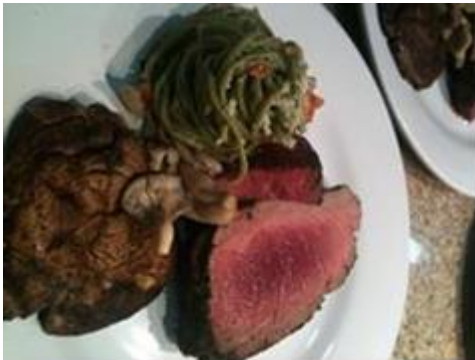
Looking for an impressive way to say 'I love you'? Toast a sparkling glass of Prosecco and celebrate!  
We bring the Food, Dinnerware, Stem Candles, Flowers and one bottle of Prosecco!  
\$278 for two plus 16% tax

### LOBSTER



Three Dips served with Grissini and Focaccia  
- Roasted Pear, Rosemary & Parmesan, - Eggplant, Cream Cheese & fresh Basil, - Kalamata Olive & Mint  
Three Lettuce Salad with Rose Petals, Roasted Pineapple, Shredded Chaya, Jicama with Honey Vinaigrette  
Prosciutto wrapped Sea Scallops, Ginger & Orange over Camote Amarillo  
Grilled with Sparkling White Wine sauce, served with Asparagus Bouquet  
Citrus Semifreddo with Pistachio Sauce

### FILET MIGNON



Local Fish Ceviche, Pico de Gallo, Guacamole with Tostaditas  
Three Lettuce Salad with Rose Petals, Roasted Pineapple, Shredded Chaya, Jicama with Honey Vinaigrette  
Oyster Mushrooms a la Provençale, Braised Tomatoes, Toasted Croutons  
Herb-crusted Filet Mignon, Red Wine Sauce and Asparagus Bouquet  
Passion Dark Chocolate Mousse and Biscotti

### 'VEGGIE' HOMEMADE RAVIOLI



Three Dips served with Grissini and Focaccia  
- Roasted Pear, Rosemary & Parmesan, - Eggplant, Cream Cheese & fresh Basil, - Kalamata Olive & Mint  
Three Lettuce Salad with Rose Petals, Roasted Pineapple, Shredded Chaya, Jicama with Honey Vinaigrette  
Vegetable Tartlets, Black Olives, Capers, Oregano  
Homemade Green Ravioli stuffed with Porcini Mushrooms and Ricotta with Baked Cherry Tomato Sauce  
Tiramisu



**LAMB CHOPS** Our very own fresh Local Fish Ceviche with Pico de Gallo, Guacamole with Tostaditas  
Shrimp Cocktail with Horseradish and Avocado  
Three Lettuce Salad with Rose Petals Roasted Pineapple, Shredded Chaya, Jicama with Honey Vinaigrette  
Lamb Chops grilled with Balsamic Rosemary Glaze with Asparagus Bouquet  
Chocolate Almond Cake from "Capri" with Raspberry Coulis

# PUERTO AVENTURAS CATERING 2022

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## COCKTAIL APPETIZERS

These One Hour Menus are perfect for Social Get Togethers and Casual Dinners

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### \$33 per guest ITALIAN

Prosciutto and Melon

Bruschetta with Tomatoes and fresh Basil

Three Dips served with Grissini and Focaccia

- Roasted Pepper, Rosemary & Parmesan, - Eggplant, Cream Cheese & fresh Basil, - Kalamata Olive & Mint

### \$33 per guest ORIENTAL

Coconut Shrimp with Fresh Mango Chutney and Shaved Jicama

Sushi Rolls - Fresh Fish, Nori Seaweed, Vegetables

Chicken Satay with Spicy Peanut Sauce

Curried Chicken Puffs

### \$31 per guest MEXICAN #1

Ceviche Mixto with Fresh Caribbean Fish, Shrimp, Calamari and Salsa

Mini Bollitos with Grilled Arrachera and Chipotle-Honey Glaze

'Empanadas varios' with Shrimp, Vegetables and Refried Beans, served with Sour Cream

Serrano Ham & Melon

### \$31 per guest AMERICAN TAILGATE

Real American Sliders – Handmade Burgers, Cheddar and Grilled Red Onions

Cajun-style Blacked Shrimp in Cornbread with Mango Chutney

Blue Moons- Mushrooms, Bleu Cheese, Walnuts

Smoked Salmon Canapé on Toasted Crouton

### \$28 per guest MEXICAN #2

Shrimp Cocktail, Mexican style, with Avocados and spicy Tomato Salsa

Chicken Chipotle Skewers

Quesadillas with Flor de Calabasas

Guacamole and Chips, Roasted Habanero, Pico de Gallo and Tres Chili Salsas

### \$28 per guest AMERICAN COMFORT FOOD

Mini Slopy Joes – Chili and Ketchup on a Bun

Pigs in a Blanket – Smoked Sausage Links baked in Buttermilk Biscuits, with Yellow Mustard

Cole Slaw and Potato Salad

Salt Peanuts

\*\* BEVERAGES AVAILABLE, PLEASE INQUIRE \*\*

# PUERTO AVENTURAS CATERING 2022

## BEVERAGES

We can provide Bartenders and Waiters to prepare and serve your beverages

We can also provide all the Beverages and setup for your Bar

16% tax added to all billing

## BARTENDERS and WINE SERVERS

\$74 for Dinner (up to 4 hours service with ½ hour setup)

\$48 for Lunch (up to 2 ½ hours service with ½ hour setup)

'Overtime' is \$13 per hour

## BEVERAGE BAR

Cost of Beverages plus 20% Shopping Fee (\$35 minimum fee per trip)

We can provide a variety of labels for Red and White Wine, Beer, Tequila, Rum, Whiskey, Vodka, Gin, Cordials, Juice, Soft-drinks and Ice

Tell us what you need for your stay and please list your preferred brands and quantities. We will request a deposit for the purchases.

\* Bar Selections and Billing finalized upon arrival, after we return from the Wine and Liquor Stores \*

## SPECIALTY BARS

a little bit of culture and a lot of fun \* in the comfort of your Villa

MEXICAN WINE TASTING please inquire  
(includes Beverages, Glassware and Sommelier)  
features sparkling, red and white wines

TEQUILA TASTING please inquire



(includes Beverages, Glassware and Sommelier)

Blanco, Añejo and Reposado

Some services may not be available during Holidays, please inquire