

# 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!

We request a minimum of 6 guests, but will always serve smaller groups  
Kids 11-yrs and younger half price on Food. 16% tax added to all billing.

Please contact us if you need something special.

## TAKE A BREAK, RELAX, OUR CHEFS WILL GIVE YOU THE VACATION YOU DESERVE

TRADITIONAL MAYAN DINNERS from \$43 pax

GOURMET DINNERS from \$50 pax

'CHEF SPECIALTY' DINNERS from \$63 pax

'HOLIDAY-style' DINNERS from \$80 pax

ROMANTIC DINNERS for TWO \$292

BREAKFAST or LUNCH from \$25 pax

COCKTAIL APPETIZERS from \$29 pax

GOURMET DELIVERY from \$35 pax

## VERY ECONOMICAL CHEF PACKAGES

when you need more than a few meals, we can customize a menu plan just for you  
Based on 3 meals per day, for 3 consecutive days, for a minimum of 6 guests.

'FAMILY CUISINE' starting at \$687 for CHEF and \$662 for Food

'GOURMET CUISINE' starting at \$767 for CHEF and \$772 for Food

## OTHER SERVICES

WEDDING RECEPTIONS  
SPECIALTY CAKES  
ARRIVAL SNACKS  
WELCOME MARGARITAS

MEZCAL TASTING  
TEQUILA TASTING  
MEXICAN WINE TASTING  
BARTENDERS and BEVERAGES

# PUERTO AVENTURAS CATERING 2023

## CHEF'S SPECIALTIES DINNER from \$60+ pax

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### RISOTTO \$68 pax

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

### LOBSTER (seasonal) \$73 pax

Appetizer Prosciutto and Melon and Smoked Salmon wrapped 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

### GRILLED LAMB CHOPS \$68 pax

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

### 'PAELLA MEXICANA' \$60 pax

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

### THAI COCONUT CURRY \$60 pax

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 2023

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

## SEASONAL DINNERS

These Entrée include your choice of Appetizer and Dessert

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

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### FISH VERACRUZANO \$50 pax

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

### LASAGNA BOLOGNESE \$50 pax

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

### BEEF ARRACHERA STEAK \$50 pax

Mexican-style Skirt steak grilled with Chipotle and Honey served with Rosemary-Garlic Potatoes, Vegetables, Salad with Honey Lime Vinaigrette, Warm Tortillas

### CARIBBEAN MIXED GRILL \$55 pax

Fish filet, Beef Arrachera, Chicken and Veggies grilled with Cilantro Lime Sauce served with Mexican Rice, Chaya Salad, fresh Salsas and Warm Tortillas

### CARIBBEAN SURF 'n TURF \$58 pax

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

### BEEF FILET STEAKS \$61 pax

grilled with Portobello Red Wine Sauce  
served with Roasted Potatoes, grilled Asparagus, Tossed Salad and Warm Baguettes

### VEGAN TOFU \$50 pax

Tofu and Fresh Veggies grilled or sauteed with Sesame Oil and Spices served with Quinoa Pilaf and Fresh Garden Salad

### CHOICE OF APPETIZER

Guacamole, Chips, Fresh Salsas  
Quesadillas with Zucchini Blossoms  
Bruschetta-Tomatoes, Basil, 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  
Hot Apple and Cinnamon Empanadas  
Chocolate Mousse  
Tres Leches Cake  
Fresh Mango and Ginger Cake  
Mayan Strawberry Shortcake with Cream  
Chocolate Coconut Cake

# PUERTO AVENTURAS CATERING 2023

## CASUAL BUFFETS

These Entrée already paired with Appetizer and Dessert

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

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### MAYAN LU'AU \$43 pax

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

### MEXICAN FIESTA \$43 pax

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

### TACOS de GUIRADOS \$43 pax

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

### ROAST CHICKEN home-style \$43 pax

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

### ORGANIC PASTA \$43 pax

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 2023

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

## HOLIDAY DINNER SPECIALTIES

includes seasonal Appetizer, Main Course, Salad and Dessert

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

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These Holiday Dinner Specialties are priced at \$479 for up to 6 guests, then \$79 pax.

## TRADITIONAL ROAST TURKEY

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

Tossed Salad, Herbed Vinaigrette

Chocolate Pecan Pie, Pears in Red Wine, Vanilla Ice Cream

## ITALIAN ROAST LAMB

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

Flourless Chocolate Almond Torte, Fresh Raspberries

## CHATEAU BRIAND

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

Raspberry Framboise Tart

## 'CHILE EN NOGADA'

(Pomegranate season Nov thru Dec)

Empanadas with Parsley Sauce

Mild Poblano Peppers stuffed with Pork, Beef, Apples, Cumin, Raisins, Peaches, and regional Spices  
with Fresh Walnuts & Pomegranate

Cranberry Jicama Salad with Orange Vinaigrette

Chef's Special Holiday Dessert

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

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

16% tax added to all billing

#### **FAMILY CHEF PACKAGE 1: 6 guests, 3 days = \$687 CHEF and \$662 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 = \$711 CHEF and \$717 FOOD**

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

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#### **GOURMET CHEF PACKAGE 3: 6 guests, 3 days = \$767 CHEF and \$772 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 36: 6 guests, 3 days = \$822 CHEF and \$827 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 2023

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## BREAKFAST BUFFETS

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

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**\* CONTINENTAL BREAKFAST SPECIAL \$14 \*** set up night before

This Continental Breakfast is only available when we have a Dinner with you the night before

Fruit platter, Yoghurt, Juice, Sweet Bread, Granola, set up Coffee Machine, Tea, Milk, Sugar,

**POACHED EGGS, HOLLANDAISE & ENGLISH MUFFINS \$28 pax** (please choose one)

BENEDICT Canadian Bacon

FLORENTINE Sauteed Spinach and Chaya

ROYALE smoked Salmon and Avocado

**OMELETS \$24 pax** (please choose one)

SPINACH and CHEESE served with grilled Breakfast Sausages

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

**SCRAMBLED / FRIED / POACHED EGGS \$24 pax** (please choose one)

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

**PANCAKES, WAFFLES and FRENCH TOAST \$24 pax** (please choose one)

BUTTERMILK PANCAKES with Maple Syrup and Butter

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

**ITALIAN FRITATTA Imported Cheese, Vegetables, Herbs \$25 pax**

**VEGAN/VEGETARIAN (100% PLANT-based, GLUTEN and DAIRY-free!) \$28 pax**

Tofu scrambled in Olive Oil with fresh Vegetables and Spices, folded into fresh Corn Tortillas, topped with Avocado, Tomato and Cilantro. Served with Black Beans

## PUERTO AVENTURAS CATERING 2023

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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     \$35 pax

**'CARNEGIE DELI-style'**

**Smoked Salmon, Bagels and Cream Cheese**

garnished with Tomatoes, Cucumbers, Red Onions and Capers

#### BRUNCH MENU # 2     \$30 pax

**OLD FASHIONED AMERICAN**

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

#### BRUNCH MENU # 3     \$30 pax

**Mexican Eggs and Rolled Apple Pancakes**

#### BRUNCH MENU # 4     \$30 pax

**Quiche and Stuffed 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     \$30 pax

**Fritata (Vegetarian)**

**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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SPINACH and CHEESE PIE \$24 pax (Vegetarian) baked in Filo Pastry

COCHINITA PIBIL TACOS \$24 pax Red Onion Salsa, Lettuce, Tomatoes, Onions, Cilantro

CHILI con CARNE \$24 pax Ground Beef Lettuce and Tomatoes, Warm Tortillas

CHICKEN QUESADILLAS \$24 pax with Cheese and Salsa Verde

MEXICAN BBQ CHICKEN \$24 pax Seasoned with Achiote & Lime, Mexican Rice, Tortillas

MEXICAN TORTAS \$24 pax (BBQ Chicken or Cochinita Pork Pibil) and Pasta Salad

CHICKEN ENCHILADAS \$24 pax Chicken, Mild Red Tomato or Green Tomatillo Salsa, Rice

'PACOS TACOS' \$28 pax A Local Favorite Fish and Chicken, Warm Tortillas, Fresh Salsas

CHICKEN SALAD CAPRESE \$28 pax Grilled Chicken, Tomatoes, Basil, Mozzarella, Olive Oil

CHEESEBURGERS & HOT DOGS \$28 pax 'American-style', Potato Chips, Cole Slaw, Mustard, Ketchup

FAJITAS \$28 pax Beef and Chicken, Grilled Onions, Sweet Peppers, Warm Tortillas, Salsa

AVOCADO SHRIMP SALAD \$33 pax Mixed Greens, Tomatoes, Cucumbers, Olives, Baguettes

THAI BEEF SALAD \$33 pax with Rice Wine and Sesame Dressing

SEAFOOD ENCHILADAS \$33 pax

Tasty variety of Fish and Shrimp, served with Tomato or Green Tomatillo Salsa. Served with Cream of Avocado Soup and warm Baguettes

ITALIAN ANTIPASTI \$36 pax

imported Salami, Serrano Ham, Provolone and Mozzarella Cheese, Anchovies and Capers, Romaine Lettuce, Roasted Sweet Peppers and warm Baguettes

ENSALADA FRUITAS del MAR- \$36 pax

Chef's choice of delicious Shellfish, served with mixed Lettuce, Cucumbers and Tarragon Vinaigrette

# PUERTO AVENTURAS CATERING 2023

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

## 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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- ‘YUCATECAN-style BBQ CHICKEN with ACHIOTE and LIME \$35 pax
- TACOS GUISADO with BEEF & CHICKEN \$35 pax
- CHILI RELLENOS with BEEF and TOMATO SAUCE \$35 pax
- COCHINITA PORK or CHICKEN PIBIL baked in BANANA LEAVES \$35 pax
- SOPA AZTECA con POLLO \$35 pax
- SHRIMP and AVOCADO SALAD \$35 pax
- CAESAR SALAD with GRILLED CHICKEN or FISH \$35 pax
- LASAGNA BOLOGNESE \$36 pax
- MAPLE GLAZED BAKED HAM \$35 pax
- stuffed TURKEY BREAST (6 guest minimum) \$35 pax
- MEXICAN SEAFOOD SOUP \$36 pax
- FRESH CANNELLONI BLANCO with BEEF and CREAM \$37 pax
- PAELLA YUCATECA with SHELLFISH, CHICKEN and CHORIZO \$44 pax

# PUERTO AVENTURAS CATERING 2023

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## 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!

\$292 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 Ginger Orange Sea Scallops, over Camote Amarillo

Lobster 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

## 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

## '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, Ricotta with Baked Cherry Tomato Sauce

Tiramisu

# PUERTO AVENTURAS CATERING 2023

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## COCKTAIL APPETIZERS

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

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### ITALIAN \$35 pax

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

### ORIENTAL \$35 pax

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

### MEXICAN #1 \$35 pax

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

### MEXICAN #2 \$29 pax

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

### AMERICAN TAILGATE \$35 pax

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

### AMERICAN COMFORT FOOD \$29 pax

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 2023

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### OTHER SERVICES

#### SPECIALTY CAKES

ST HONORE

up to 6 guests - \$63, up to 12 - \$126, up to 18 - \$189, up to 25 - \$262

CHOCOLATE RASPBERRY, FRUIT, TRES LECHES, CHOCOLATE CAKE, VANILLA FRUIT CAKE  
FRESH FRUIT CROSTATA with PASTRY CREAM, NAKED FRUIT CAKE

up to 6 guests - \$63, up to 12 - \$101, up to 18 - \$151, up to 25 - \$202

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#### BEVERAGES, BARTENDERS and TEQUILA TASTING

We can provide all Beverages, Staff, Setup and Cleanup. 16% tax added to all billing

##### THE BAR

Cost of Beverages plus 20% Shopping Fee (\$37 minimum fee per trip)

Red and White Wine, Beer, Tequila, Rum, Whiskey, Vodka, Gin, Cordials, Juices, Soft-drinks, and Ice

##### BARTENDERS and SERVERS

\$78 for Dinner (up to 6 hours service with ½ hour setup)

\$50 for Lunch (up to 2 ½ hours service with ½ hour setup)

'Overtime' is \$13 per hour

##### RENTALS

We can provide Glassware, Tables, Dinnerware, etc. Cost of Rentals plus 20%

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#### TEQUILA TASTING 2023

"A little bit of culture and lots of fun, right in the comfort of your Villa"

Our Sommelier pours a variety of Blanco, Añejo and Reposado Tequilas, Explanation of history, elaboration, classification, and curious data on tequila.

Starting at \$50 pax + iva, 6 guests minimum pricing

We provide all Beverages and Glassware

#### MEZCAL TASTING 2023

Starting at \$50 pax + iva, 6 guests minimum pricing

We provide all Beverages and Glassware

#### MEXICAN WINE TASTING 2023

Starting at \$60 pax + iva, 6 guests minimum pricing

We provide all Beverages and Glassware