

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

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 \$49 pax

ROMANTIC DINNERS for TWO \$338

GOURMET DINNERS from \$58 pax

BREAKFAST or LUNCH from \$16 pax

'CHEF SPECIALTY' DINNERS from \$44 pax

COCKTAIL APPETIZERS from \$32 pax

'HOLIDAY-style' DINNERS from \$70 - \$91 pax

GOURMET DELIVERY from \$43 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 \$795 for CHEF and \$766 for Food

'GOURMET CUISINE' starting at \$887 for CHEF and \$895 for Food

OTHER SERVICES

WEDDING RECEPTIONS

SPECIALTY CAKES

ARRIVAL SNACKS

WELCOME MARGARITAS

MEZCAL TASTING

TEQUILA TASTING

MEXICAN WINE TASTING

BARTENDERS and WAITERS

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CHEF'S DINNER SPECIALTIES from \$44+ pax

Most of our Menus have tasty 'Vegetarian, Vegan or Gluten-Free' alternatives.

MEXICAN FIESTA \$44 pax guacamole, quesadillas & sauteed mushrooms, chips, mild & picante salsas chile relleños stuffed with local cheese and baked with mild tomato sauce yucatecan-style bbq chicken mexican rice, tossed lettuce salad and warm tortillas flaming banana with ice cream	MAYAN LU'AU \$44 pax guacamole, quesadillas with sauteed mushrooms, chips, fresh mild and picante salsas fish pescado tikin xic & pork pibil, seasoned in the mayan style, cooked in banana leaves yellow rice and black beans, mixed lettuce salad, warm tortillas mayan strawberry shortcake & cream	TACOS de GUIRADOS \$44 pax guacamole, quesadillas with sauteed mushrooms, chips, mild and picante salsas beef 'ala david' sautéed with spicy tomato sauce chicken in green tomatillo salsa lettuce and tomatoes and warm tortillas tres leches cake
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RISOTTO \$79 pax

vegetable provolone cheese puffs and bruschetta with tomatoes, basil on italian bread
 jumbo shrimp, calamari, clams, mussels & herbs cooked with italian rice and white wine
 italian mixed green salad and warm baguettes
 fresh fruit crostata with pastry cream

GRILLED LOBSTER TAIL (seasonal) \$94 pax

prosciutto and melon, and smoked salmon wrapped asparagus
 grilled lobster tail with cilantro, garlic and lime butter
 rice and fresh vegetables
 italian mixed green salad, warm baguette
 chocolate caprese cake

SAUTEED LOBSTER (seasonal) \$85 pax

prosciutto and melon, and smoked salmon wrapped asparagus
 sautéed lobster medallions over homemade fettucine with basil, tomatoes and brandy
 italian mixed green salad, warm baguette
 chocolate caprese cake

GRILLED LAMB CHOPS \$79 pax

shrimp cocktail 'mexican style', chorizo & sweet peppers skewers
 lamb grilled with rosemary, garlic olive oil
 mashed potatoes and fresh vegetables
 mixed greens with honey vinaigrette, warm baguette
 fresh mango and ginger cake

'PAELLA MEXICANA' \$72 pax

'empanadas varios' with sour crème and fresh salsas
 jumbo shrimp, fish, clams, chorizo, chicken, veggies and herbs, with saffron rice
 spanish salad of arugula, chick peas and artichokes, warm baguettes
 fresh fruit flan

THAI COCONUT CURRY \$72 pax

coconut shrimp, mango chutney, jicama, fried bananas
 shrimp, chicken, snow peas and vegetables cooked with mild yellow curry
 grilled pineapple and jasmine rice
 cucumber carrot thai salad and hot curry salsa
 fresh mango cake ginger cake

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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 \$58 pax

fresh caribbean fish filet sautéed with olive oil, white wine,
tomatoes, olives and sweet peppers
cous-cous, fresh vegetables
tossed salad with honey lime vinaigrette

LASAGNA BOLOGNESE \$58 pax

baked with beef, homemade tomato sauce, mozzarella and imported ricotta cheese
tossed salad with italian dressing and garlic bread

BEEF ARRACHERA STEAK \$58 pax

mexican-style skirt steak grilled with chipotle and honey
rosemary-garlic potatoes, vegetables, salad with honey lime vinaigrette, warm tortillas

CARIBBEAN MIXED GRILL \$61 pax

fish filet, beef arrachera, chicken and veggies grilled with cilantro lime sauce
mexican rice, fresh salsas. chaya salad, warm tortillas

CARIBBEAN SURF 'n TURF \$64 pax

grilled beef arrachera with chipotle-honey glaze & tamarind jumbo shrimp*
(substitute lobster tail for an additional \$10)
garlic mashed potatoes, fresh vegetables
caesar salad, and warm tortillas

BEEF FILET STEAKS \$71 pax

grilled with portobello red wine sauce
roasted potatoes, grilled asparagus, tossed salad and warm baguettes

VEGAN TOFU \$60 pax

tofu and fresh veggies grilled or sauteed with sesame oil and spices
quinoa pilaf and fresh garden salad

CHOICE OF APPETIZER

guacamole, chips, mild and picante salsas
quesadillas with sauteed mushrooms
bruschetta- tomatoes, basil, 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'
chicken satay skewers with peanut sauce
falafel with tzatziki sauce
homemade fresh cheese with focaccia
hummus dip with celery sticks

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

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MEXICAN HOLIDAY BUFFETS

includes main course, ensalada de noche buena, warm tortillas
and choice of two appetizers, and one dessert

Most Mexican Holiday Buffets are priced at \$420 for the first 6 guests, then \$70 pax

Add additional items to the menu may incur an additional charge

COMPLIMENTARY BEVERAGE

Mexican Ponche- A popular Mexican beverage with both adults and children, Flavored with apples, pears, oranges, guavas, and spices - like a warm version of a fruit punch.

- This is a kid-friendly punch, but you can always make it an adult twist with a splash of tequila or rum.

PIERNA DE PUERCO ADOBADA (MARINATED PORK LEG)

pork leg marinated with oranges, spices and mild chiles, slow roasted with homemade adobo sauce,
with Mexican rice and fresh vegetables

PAVO NAVIDEÑO (CHRISTMAS TURKEY BREAST) \$700 for first ten guest

Slow roasted turkey breast 'criollo style' with cumin, achiote and lime,
with mashed potatoes and fresh vegetables

BACALAO MEXICANO A LA VIZCAÍNA (SALT COD STEW 'Vizcaína-style')

cod fish simmered with roasted tomatoes, garlic, onions, olives, and spices,
with rice and fresh vegetables

POZOLE (PORK and HOMINY STEW)

choose between rojo (red) or verde (green)

- Rojo- Mexican stew with pork, white corn hominy, and red chiles
 - Verde- this version with chicken, white corn hominy and green chili
- Both served with fresh vegetables

CHILE EN NOGADA (STUFFED CHILES IN WALNUT and POMEGRANATE SAUCE)

(Pomegranate season Nov thru Dec)

mild poblano peppers stuffed with pork, beef, apples, peaches, and regional spices
with creamy walnut and pomegranate sauce and Mexican rice

APPETIZERS

please choose **two**

pumpkin empanadas- pumpkin puree, brown sugar,
and local spices- a chef specialty!

guacamole, chips, fresh salsas
quesadillas with sauteed mushrooms
shredded chicken and cheese taquitos
shrimp cocktail, mexican style

DESSERT

please choose **one**

volteado de piña- traditional pineapple upside
down cake with warm butter and brown sugar

red berry flan
tres leches cake
mayan strawberry shortcake with cream
mexican cheese and fruit platter

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INTERNATIONAL HOLIDAY BUFFETS

includes seasonal Appetizer, Main Course, Salad and Dessert

Most International Holiday Dinners are priced at \$554 for the first 6 guests, then \$92 pax

Add additional items to the menu may incur an additional charge

TRADITIONAL ROAST TURKEY priced at \$920 for first 10 guests

artichokes and spinach dip, cheese boards with grapes and crackers

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

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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.

FAMILY CHEF PACKAGE 1: 6 guests, 3 days = \$795 CHEF and \$766 FOOD

DAY 1

huevos rancheros

beef fajitas

Mayan lu'au

DAY 2

breakfast burrito

stuffed chayote squash

Mexican fiesta

DAY 3

Mexican eggs

carnitas

tacos de guisados

FAMILY CHEF PACKAGE 2: 6 guests, 3 days = \$822 CHEF and \$831 FOOD

DAY 1

scrambled eggs mint
and chaya

fajitas

fish veracruzano

DAY 2

chilaquiles

'sloppy joes'

lasagna bolognese

DAY 3

rolled apple pancakes

avocado shrimp salad

roast chicken home-style

GOURMET CHEF PACKAGE 3: \$887 CHEF and \$895 FOOD

DAY 1

spinach cheese omelet

avocado shrimp salad

Caribbean surf 'n turf

DAY 2

Spanish omelet

'pacos tacos'

'paella mexicana'

DAY 3

rolled apple pancakes

fajitas

fish veracruzano

GOURMET CHEF PACKAGE 4: 6 guests, 3 days = \$951 CHEF and \$957 FOOD

DAY 1

eggs florentine

avocado shrimp salad

Caribbean mixed grill

DAY 2

Mexican eggs & pancakes

fajitas

Thai coconut curry

DAY 3

huevos rancheros

'pacos tacos'

Italian roast lamb

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BREAKFAST BUFFETS

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

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Most of our Menus have tasty 'Vegetarian, Vegan or Gluten-Free' alternatives.

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*** CONTINENTAL BREAKFAST SPECIAL \$16 *** 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 \$33 pax (please choose one)

BENEDICT Canadian bacon

FLORENTINE sauteed spinach and chaya

ROYALE smoked salmon and avocado

OMELETS \$27 pax (please choose one)

SPINACH and CHEESE served with grilled breakfast sausages

SPANISH stuffed with tomatoes, sweet peppers, cheese and grilled chorizo

TORTILLA ESPANOLA with tomatoes, sweet peppers, cheese and chorizo

SCRAMBLED / FRIED / POACHED EGGS \$27 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 fried eggs with crisp totopos and mild salsas

HUEVOS RANCHEROS fried eggs, crisp tortilla, refried beans, mild red salsa

PANCAKES, WAFFLES and FRENCH TOAST \$27 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 and fresh herbs **\$27 pax**

VEGAN/VEGETARIAN (100% PLANT-based, GLUTEN and DAIRY-free!) \$33 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

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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 \$43 pax

'CARNEGIE DELI-style'

smoked salmon, bagels and cream cheese
garnished with tomatoes, cucumbers, red onions and capers

BRUNCH MENU # 2 \$35 pax

OLD FASHIONED AMERICAN

over easy eggs, grilled ham steak, home fried potatoes and jalapeño cornbread

BRUNCH MENU # 3 \$35 pax

Mexican eggs and rolled apple pancakes

BRUNCH MENU # 4 \$35 pax

quiche and stuffed croissant (can be vegetarian)
quiche lorraine – baked French tart with imported gruyere, bacon and cream
mini croissant stuffed with cured ham (or turkey), and cheese

BRUNCH MENU # 5 \$35 pax

Frittata (Vegetarian)

baked omelet with imported cheese, vegetables and herbs
three Dips with Hot Focaccia Bread
– Roasted Red Pepper and Parmigiano
– Eggplant, Feta and Black Olives
– Cream Cheese and Rosemary

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LUNCH BUFFETS

includes Salad and Fresh Fruit

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SPINACH and CHEESE PIE \$27 pax (vegetarian) baked in filo pastry

COCHINITA PIBIL TACOS \$27 pax red onion salsa, lettuce, tomatoes, onions, cilantro

CHILI con CARNE \$27 pax ground beef lettuce and tomatoes, warm tortillas

CHICKEN QUESADILLAS \$27 pax with cheese and salsa verde

MEXICAN BBQ CHICKEN \$27 pax seasoned with achiote & lime, Mexican rice, tortillas

MEXICAN BOLILLO \$27 pax (BBQ chicken or cochinita pork pibil) and pasta salad

CHICKEN ENCHILADAS \$27 pax chicken, mild red tomato or green tomatillo salsa, rice

'PACOS TACOS' \$33 pax a local favorite fish and chicken, warm tortillas, fresh salsas

CHICKEN SALAD CAPRESE \$33 pax grilled chicken, tomatoes, basil, mozzarella, olive oil

CHEESEBURGERS & HOT DOGS \$33 pax 'American-style', potato chips, cole slaw, mustard, ketchup

FAJITAS \$33 pax beef and chicken, grilled onions, sweet peppers, warm tortillas, salsa

AVOCADO SHRIMP SALAD \$43 pax mixed greens, tomatoes, cucumbers, olives, baguettes

THAI BEEF SALAD \$43 pax with rice vinegar and sesame dressing

SEAFOOD ENCHILADAS \$43 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 \$44 pax

imported salame, serrano ham, provolone and mozzarella cheese, anchovies and capers, romaine lettuce, roasted sweet peppers and warm baguettes

ENSALADA FRUTOS del MAR- \$44 pax

chef's choice of delicious shellfish, served with mixed lettuce, cucumbers and tarragon vinaigrette

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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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‘YUCATECAN-style BBQ CHICKEN with ACHIOTE and LIME \$43 pax

TACOS GUISADO with BEEF & CHICKEN \$43 pax

CHILI RELLENOS with BEEF and TOMATO SAUCE \$43 pax

COCHINITA PORK or CHICKEN PIBIL baked in BANANA LEAVES \$43 pax

SOPA AZTECA con POLLO \$43 pax

SHRIMP and AVOCADO SALAD \$43 pax

CAESAR SALAD with GRILLED CHICKEN or FISH \$43 pax

LASAGNA BOLOGNESE \$42 pax

MAPLE GLAZED BAKED HAM (6 guest minimum) \$43 pax

stuffed TURKEY BREAST (6 guest minimum) \$43 pax

MEXICAN SEAFOOD SOUP \$44 pax

FRESH CANNELONI BLANCO with BEEF and CREAM \$41 pax

PAELLA YUCATECA with SHELLFISH, CHICKEN and CHORIZO \$50 pax

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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!

\$338 for two

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

HOMEMADE RAVIOLI (VEGETARIAN)

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

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COCKTAIL APPETIZERS

Perfect for Social Get Togethers and Casual Dinners

Enough food for up to 6 guests, larger groups can be accommodated

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ITALIAN \$233

prosciutto and melon

bruschetta with tomatoes and fresh basil

Three Dips with Hot Focaccia Bread

– Roasted Red Pepper and Parmigiano

– Eggplant, Feta and Black Olives

– Cream Cheese and Rosemary

ORIENTAL \$233

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 \$233

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 \$189

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 \$233

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 \$189

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

OTHER SERVICES

BARTENDERS and SERVERS \$86 for Dinner (up to 6 hours service with ½ hour setup)

\$58 for Lunch (up to 2 ½ hours service with ½ hour setup) 'Overtime' is \$15 per hour

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SPECIALTY CAKES



ST HONORE

up to 6 guests - \$73, up to 12 - \$145, up to 18 - \$218, up to 26 - \$303

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

up to 6 guests - \$739, up to 12 - \$117, up to 18 - \$175, up to 26 - \$234

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BARTENDERS and TEQUILA TASTING

We can provide all Beverages, Staff, Setup and Cleanup.

BARTENDERS and SERVERS

\$90 for Dinner (up to 6 hours service with ½ hour setup)

\$58 for Lunch (up to 2 ½ hours service with ½ hour setup)

'Overtime' at \$15 per hour

RENTALS

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

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TEQUILA TASTING

"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 \$73 pax, 6 guests minimum pricing

We provide all Beverages and Glassware

MEZCAL TASTING

Starting at \$78 pax, 6 guests minimum pricing

We provide all Beverages and Glassware

MEXICAN WINE TASTING

Starting at \$105 pax, 6 guests minimum pricing

We provide all Beverages and Glassware

(includes Sparkling, White, Red and Dessert Wines)