

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 but will always serve smaller groups; please inquire
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
We prefer a minimum of 6 guests for a minimum of three days

'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

SPECIALTY CAKES

BARTENDERS and BEVERAGES

WELCOME MARGARITAS & SNACKS

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

MEXICAN WINE TASTING

(includes Beverages, Glassware and Sommelier)

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 \$57 pp - \$65 pp

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Kids 11-yrs and younger half price * 16% tax added to all billing.

\$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 guested 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

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

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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 GUISADOS

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

\$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
Flourless Chocolate Almond Torte, Fresh Raspberries

\$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
Raspberry Framboise Tart

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



Blue Moon Empanadas with Parsley Sauce
Mild Poblano Peppers stuffed with Pork, Beef, Apples, Cumin, Raisins,
Peaches, regional Spices with Fresh Walnuts & Pomegranate
Cranberry Jicama Salad with Orange Vinaigrette
Chef's Special Holiday Dessert

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

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

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

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

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

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

DAY 1 EGGS FLORENTINE	DAY 2 MEXICAN EGGS & PANCAKES	DAY 3 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 Sauteed 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

PUERTO AVENTURAS CATERING 2022

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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



OLD FASHIONED AMERICAN

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



BRUNCH MENU # 2 \$26 per guest

BRUNCH MENU # 3 \$27 per guest

MEXICAN EGGS & PANCAKES (VEGETARIAN)

Rolled Apple Pancakes with Maple Syrup and Caramel Cajeta Syrup



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

PUERTO AVENTURAS CATERING 2022

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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

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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\$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 Ginger Orange Sea Scallops, 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

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 and Ricotta with Baked Cherry Tomato Sauce
Tiramisu

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 **

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SPECIALTY CAKES

ST HONORE up to 6 guests - \$60, up to 12 - \$120, up to 18 - \$180, up to 24 - \$240
most others up to 6 guests - \$60, up to 12 - \$96, up to 18 - \$144, up to 24 - \$192

ST HONORE



CHOCOLATE RASPBERRY



FRUIT



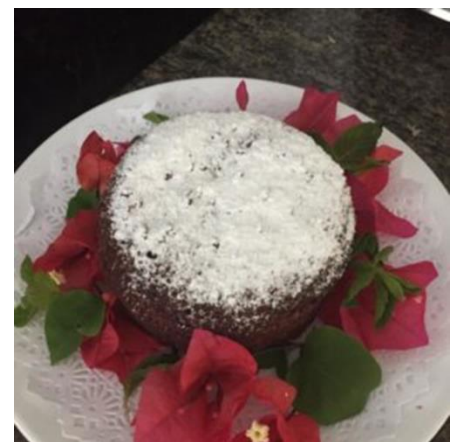
TRES LECHES



TRES LECHES



CHOCOLATE CAKE



VANILLA FRUIT CAKE



FRESH FRUIT CROSTATA with
PASTRY CREAM



NAKED FRUIT CAKE



PUERTO AVENTURAS CATERING 2022

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 (\$35 minimum fee per trip)
Red and White Wine, Beer, Tequila, Rum, Whiskey, Vodka, Gin, Cordials,
Juices, Soft-drinks, and Ice

BARTENDERS and 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

RENTALS

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



PUERTO AVENTURAS CATERING 2022

TEQUILA TASTINGS 2022



“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 \$46 per guest + iva We provide all Tequilas and Glassware