

# PUERTO AVENTURAS CATERING

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 \$45 pax

GOURMET DINNERS from \$53 pax

'CHEF SPECIALTY' DINNERS from \$66 pax

'HOLIDAY-style' DINNERS from \$84 pax

ROMANTIC DINNERS for TWO \$307

BREAKFAST or LUNCH from \$26 pax

COCKTAIL APPETIZERS from \$30 pax

GOURMET DELIVERY from \$37 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 \$650 for CHEF and \$618 for Food

'GOURMET CUISINE' starting at \$745 for CHEF and \$695 for Food

### OTHER SERVICES

WEDDING RECEPTIONS  
SPECIALTY CAKES  
ARRIVAL SNACKS  
WELCOME MARGARITAS

MEZCAL TASTING  
TEQUILA TASTING  
MEXICAN WINE TASTING  
BARTENDERS and BEVERAGES

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## CHEF'S SPECIALTIES DINNER from \$63+ pax

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### RISOTTO \$71 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) \$77 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 \$71 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' \$63 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 \$63 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 JANUARY 2024

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## SEASONAL DINNERS

These Entrée include your choice of Appetizer and Dessert

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### FISH VERACRUZANO \$53 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 \$53 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 \$53 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 \$58 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 \$64 pax

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

### VEGAN TOFU \$53 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

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## CASUAL BUFFETS

These Entrée already paired with Appetizer and Dessert

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### MAYAN LU'AU \$45 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 \$45 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 \$45 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 \$45 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 \$45 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 JANUARY 2024

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## HOLIDAY MEXICAN BUFFET

These Holiday Mexican Buffets are priced at \$64 + tax, 6 guests minimum

### 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.

### APPETIZERS please choose two

Pumpkin Empanadas- pumpkin puree, brown sugar, and spices

Guacamole, Chips, Fresh Salsas

Quesadillas with Zucchini Blossoms

Shredded Chicken and Cheese Taquitos

Shrimp Cocktail, Mexican style

### BUFFET ENTRE please choose two

Pozole

- Rojo- Mexican stew brimming with pork, white corn soaked in wine (hominy), red chiles, and an incredibly rich broth, served with Rice, Vegetables and hot Tortillas.
- Verde- this version of pozole uses shredded chicken instead of the usual pork, and green chili instead of red, served with Rice, Vegetables and hot Tortillas.

Pierna de Puerco Adobada Mexican Pork Adobo Leg, served with Potatoes, Vegetables and hot Tortillas.

Yucatan Style Pork Leg- cooked with orange juice, oregano, spices, served with Rice, Vegetables and Tortillas.

Bacalao Mexicano a la Vizcaína- Cod simmering with roasted Tomatoes, Garlic, Onions, Olives, Parsley, and Raisins, served with Rice, Vegetables and hot Tortillas.

Mexican Fiesta- Chile Rellenos stuffed with local Cheese and baked with mild Tomato Sauce and Yucatecan-style BBQ Chicken, Mexican Rice, and Tortillas

**\* Tacos de Guisados- *this entre is served by itself; it is not paired with any another item***

Beef 'ala David' sautéed with spicy Tomato sauce, Chicken in green Tomatillo Salsa and Fish with Cilantro Lime sauce

**\* Pavo Navideño- (eight guest minimum please, this entre is served by itself; it is not paired with any another item)**

roasted stuffed Turkey Breast 'criollo style' with Cumin, Achiote and Lime, served with Mashed Potatoes and Gravy, served with Vegetables and hot Tortillas.

**\* Mayan Luau- *this entre is also served by itself; it is not paired with any another item***

Fish Pescado Tikin Xic & Pork Pibil, seasoned in the Mayan style, cooked in Banana Leaves, Corn Tamale, Yellow Rice and Black Beans

### SALAD

Ensalada de Noche Buena a festive combination of oranges, pineapple, beets, jicama, and pomegranates tossed in a sweet and citrusy dressing

### DESSERT please choose one

Volteado de Piña- traditional Pineapple upside down cake with warm butter and brown sugar topping

Red Berry Flan

Mayan Strawberry Shortcake with Cream

Tres Leches Cake

Mexican Cheese and Fruit Platter

# PUERTO AVENTURAS CATERING JANUARY 2024

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## HOLIDAY DINNER SPECIALTIES

includes seasonal Appetizer, Main Course, Salad and Dessert

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These Holiday Dinner Specialties are priced at \$503 for up to 6 guests, then \$83 pax.

### TRADITIONAL ROAST TURKEY priced at \$830 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

### '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 = \$721 CHEF and \$695 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 GUIRADOS

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### FAMILY CHEF PACKAGE 2: 6 guests, 3 days = \$746 CHEF and \$753 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: \$805 CHEF and \$811 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 = \$863 CHEF and \$868 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

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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 \$15 \* 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 \$29 pax (please choose one)**

BENEDICT Canadian Bacon

FLORENTINE Sautéed Spinach and Chaya

ROYALE smoked Salmon and Avocado

### **OMELETS \$25 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 \$25 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 \$25 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 FRITTATA Imported Cheese, Vegetables, Herbs \$26 pax**

### **VEGAN/VEGETARIAN (100% PLANT-based, GLUTEN and DAIRY-free!) \$29 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 \$37 pax 'CARNEGIE DELI-style'

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

### BRUNCH MENU # 2 \$32 pax OLD FASHIONED AMERICAN

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

### BRUNCH MENU # 3 \$32 pax Mexican Eggs and Rolled Apple Pancakes

**BRUNCH MENU # 4 \$32 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 \$32 pax**  
Frittata (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 \$25 pax** (Vegetarian) baked in Filo Pastry

**COCHINITA PIBIL TACOS \$25 pax** Red Onion Salsa, Lettuce, Tomatoes, Onions, Cilantro

**CHILI con CARNE \$25 pax** Ground Beef Lettuce and Tomatoes, Warm Tortillas

**CHICKEN QUESADILLAS \$25 pax** with Cheese and Salsa Verde

**MEXICAN BBQ CHICKEN \$25 pax** Seasoned with Achiote & Lime, Mexican Rice, Tortillas

**MEXICAN TORTAS \$25 pax** (BBQ Chicken or Cochinita Pork Pibil) and Pasta Salad

**CHICKEN ENCHILADAS \$25 pax** Chicken, Mild Red Tomato or Green Tomatillo Salsa, Rice

**'PACOS TACOS' \$29 pax** A Local Favorite Fish and Chicken, Warm Tortillas, Fresh Salsas

**CHICKEN SALAD CAPRESE \$29 pax** Grilled Chicken, Tomatoes, Basil, Mozzarella, Olive Oil

**CHEESEBURGERS & HOT DOGS \$29 pax** 'American-style', Potato Chips, Cole Slaw, Mustard, Ketchup

**FAJITAS \$29 pax** Beef and Chicken, Grilled Onions, Sweet Peppers, Warm Tortillas, Salsa

**AVOCADO SHRIMP SALAD \$35 pax** Mixed Greens, Tomatoes, Cucumbers, Olives, Baguettes

**THAI BEEF SALAD \$35 pax** with Rice Wine and Sesame Dressing

**SEAFOOD ENCHILADAS \$35 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 \$38 pax**

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

**ENSALADA FRUITAS del MAR- \$38 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 \$37 pax**

**TACOS GUISADO with BEEF & CHICKEN \$37 pax**

**CHILI RELLENOS with BEEF and TOMATO SAUCE \$37 pax**

**COCHINITA PORK or CHICKEN PIBIL baked in BANANA LEAVES \$37 pax**

**SOPA AZTECA con POLLO \$37 pax**

**SHRIMP and AVOCADO SALAD \$37 pax**

**CAESAR SALAD with GRILLED CHICKEN or FISH \$37 pax**

**LASAGNA BOLOGNESE \$38 pax**

**MAPLE GLAZED BAKED HAM \$37 pax**

**stuffed TURKEY BREAST (6 guest minimum) \$37 pax**

**MEXICAN SEAFOOD SOUP \$38 pax**

**FRESH CANNELLONI BLANCO with BEEF and CREAM \$39 pax**

**PAELLA YUCATECA with SHELLFISH, CHICKEN and CHORIZO \$46 pax**

**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!  
\$307 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

**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

## COCKTAIL APPETIZERS

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

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### ITALIAN \$37 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 \$37 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 \$37 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 \$30 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 \$37 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 \$30 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 \*\***

## OTHER SERVICES

### SPECIALTY CAKES



#### ST HONORE

up to 6 guests - \$66, up to 12 - \$132, up to 18 - \$198, up to 25 - \$275

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

up to 6 guests - \$66, up to 12 - \$106, up to 18 - \$159, up to 25 - \$212

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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 (\$40 minimum fee per trip)

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

#### BARTENDERS and SERVERS

\$82 for Dinner (up to 6 hours service with ½ hour setup)

\$53 for Lunch (up to 2 ½ hours service with ½ hour setup)

'Overtime' is \$14 per hour

#### RENTALS

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

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### TEQUILA TASTING 2024

"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 \$60 pax + iva, 4 guests minimum pricing

We provide all Beverages and Glassware

### MEZCAL TASTING 2024

Starting at \$65 pax + iva, 4 guests minimum pricing

We provide all Beverages and Glassware

### MEXICAN WINE TASTING 2024

Starting at \$65 pax + iva, 4 guests minimum pricing

We provide all Beverages and Glassware

(includes Sparkling, White, Red and Dessert Wines)