

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

GOURMET DINNERS from \$58 pax

'CHEF SPECIALTY' DINNERS from \$69 pax

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

ROMANTIC DINNERS for TWO \$338

BREAKFAST or LUNCH from \$27 pax

COCKTAIL APPETIZERS from \$32 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

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CHEF'S SPECIALTIES DINNER from \$69+ pax

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RISOTTO \$79 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

GRILLED LOBSTER TAIL (seasonal) \$94 pax

Appetizer Prosciutto and Melon and Smoked Salmon wrapped Asparagus
Entrée grilled Lobster tail with Cilantro, Garlic and Lime Butter, served with Rice and fresh Vegetables
Salad Italian Mixed Green Salad, Warm Baguette
Dessert Chocolate Caprese Cake

SAUTEED LOBSTER (seasonal) \$85 pax

Appetizer Prosciutto and Melon and Smoked Salmon wrapped Asparagus
Entrée Sautéed Lobster medallions over homemade Fettucine with Basil, Tomatoes and Brandy
Salad Italian Mixed Green Salad, Warm Baguette
Dessert Chocolate Caprese Cake

GRILLED LAMB CHOPS \$79 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' \$72 pax

Appetizer 'Empanadas varios' with 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 \$72 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

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SEASONAL DINNERS

These Entrée include your choice of Appetizer and Dessert

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FISH VERACRUZANO \$58 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 \$58 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 \$58 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 \$61 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 \$64 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 \$71 pax

grilled with Portobello Red Wine Sauce
served with 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 served with Quinoa Pilaf and Fresh Garden Salad

CHOICE OF APPETIZER

Guacamole, Chips, Fresh Salsas
Quesadillas with Sauteed Mushrooms
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 \$49 pax

Guacamole, Quesadillas with Sauteed Mushrooms, 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 \$49 pax

Guacamole, Quesadillas with Sauteed Mushrooms, 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 \$49 pax

Guacamole, Quesadillas with Sauteed Mushrooms, 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 \$49 pax

Guacamole, Quesadillas with Sauteed Mushrooms, Chips, Fresh Salsas
Whole Chickens seasoned and roasted
Mashed Potatoes, Brown Gravy, Fresh Vegetables
Tossed Salad and Buttermilk Biscuits
Chocolate Cake

ORGANIC PASTA \$49 pax

Guacamole, Quesadillas with Sauteed Mushrooms, Chips, Fresh Salsas
Fresh Veggies cooked with Tomato Basil Sauce, served with Tossed Salad,
Whole Wheat Rolls
Whole Grain Crepes, Cajeta, Fruit

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HOLIDAY MEXICAN BUFFETS

These Holiday Mexican Buffets are priced at \$70 + 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 Sauteed Mushrooms

Shredded Chicken and Cheese Taquitos

Shrimp Cocktail, Mexican style

BUFFET ENTRE **please choose two (some entres are served by themselves)**

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- (ten guest minimum, *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 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

Mexican Cheese and Fruit Platter

Tres Leches Cake

Mayan Strawberry Shortcake with Cream

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HOLIDAY DINNER SPECIALTIES

includes seasonal Appetizer, Main Course, Salad and Dessert

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

These Holiday Dinner Specialties are priced at \$554 for up to 6 guests, then \$92 pax.

TRADITIONAL ROAST TURKEY priced at \$915 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 priced at \$554 for first 6 guests

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 priced at \$554 for first 6 guests

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' priced at \$554 for first 6 guests

(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 = \$795 CHEF and \$766 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

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

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

GOURMET CHEF PACKAGE 4: 6 guests, 3 days = \$951 CHEF and \$957 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 \$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 scrambled, with Crisp Totopos and mild Salsas

HUEVOS RANCHEROS fried Eggs, crisp Tortilla, Refried Beans, Mild 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, 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 Omelet 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, 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 \$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 Wine 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 Salami, Serrano Ham, Provolone and Mozzarella Cheese, Anchovies and Capers, Romaine Lettuce, Roasted Sweet Peppers and warm Baguettes

ENSALADA FRUITAS 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 CANNELLONI BLANCO with BEEF and CREAM \$41 pax

PAELLA YUCATECA with SHELLFISH, CHICKEN and CHORIZO \$50 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!
\$338 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

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 served with Grissini and Focaccia - Roasted Pepper, Rosemary & Parmesan, -
 Eggplant, Cream Cheese & fresh Basil, - Kalamata Olive & Mint

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 FOOD \$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

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



BARTENDERS and TEQUILA TASTING

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

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’ is \$15 per hour

RENTALS

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



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 + iva, 6 guests minimum pricing
 We provide all Beverages and Glassware

MEZCAL TASTING

Starting at \$78 pax + iva, 6 guests minimum pricing
 We provide all Beverages and Glassware

MEXICAN WINE TASTING

Starting at \$105 pax + iva, 6 guests minimum pricing
 We provide all Beverages and Glassware
 (includes Sparkling, White, Red and Dessert Wines)