

PUERTO AVENTURAS CATERING ** VIP WEDDINGS 2026 **

Dreaming of a Beach Ceremony and Garden Reception at your Oceanfront Villa?

We provide Chefs, Helpers, Food and Culinary Expertise.
We can also provide the Bar, Wedding Cake, Rentals, Rehearsal Dinner and Brunch with Mimosas

These Menus represent some of our more successful Wedding Receptions!
Let us tailor a Food Menu perfect for your Special Occasion.

Prices are subject to change without notice. A deposit holds the current price.

We add 20% gratuity and IVA to all billing.

* CHEF FRANCESCA'S WEDDING MENUS *

1) PLATED SERVICE

A plated, sit-down dinner is the hallmark of any elegant Reception. Each course is served individually to your guests. A few menus offer choices. Complimentary waiters provided with 40 or more guests.
For smaller groups we charge \$15 per waiter per hour.

PLATED #1 - NAPA VALLEY STYLE: \$90.50 pp

PASSED APPETIZERS

Salmon Canapé with Asparagus
Bruschetta with fresh Mozzarella and Basil
Cajun Shrimp and Corn Bread with Mango Chutney
Delicious Cheese and Tropical Fruit Brochette

FIRST COURSE

Wild Mushrooms Soup

SECOND COURSE

Mixed Lettuce, Arugula, Goat Cheese, Pears, Raspberry Vinaigrette

PLATED THIRD COURSE

Filet of Salmon poached in Champagne
Wild Rice
Green Seasonal Vegetables
A variety of Fresh Breads

Complementary Mexican Wedding Cookies,
'Paletas de Frutas' Traditional Fruit Popsicles, Coffee and Tea

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PLATED #2 - CARRIBBEAN SURF AND TURF: \$90.50 pp

PASSED APPETIZERS

Fresh Mixed Ceviche
Shrimp Cocktail
Curried Chicken Empanadas

FIRST COURSE

Pumpkin and Ginger Soup
(Pumpkin season September thru December)

SECOND COURSE

3 Lettuce Salad with Roasted Pineapple, Jicama, Cilantro Vinaigrette

THIRD COURSE

Herb-crusted Filet Mignon and Tamarindo Jumbo Shrimp*
** substitute Lobster (seasonal) for the Shrimp, additional \$10; accurate count requested
(in season August thru April)*
Roasted Potatoes and Vegetables
A variety of Fresh Breads

Complementary Mexican Wedding Cookies,
'Paletas de Frutas' Traditional Fruit Popsicles, Coffee and Tea

PLATED #3 – FIESTA ITALIANA: \$95 pp

PASSED APPETIZERS

Cherry Tomato and Mozzarella Brochette with Pesto
Homemade Focaccia Bread with Prosciutto Ham, Provolone Cheese
Bruschetta with Olives & Capers

FIRST COURSE

Grilled Scallops, Arugula, Radicchio, Mushrooms and Raspberry Vinaigrette

SECOND COURSE

Choice of: (accurate count requested)

Asparagus Risotto

or

Ravioli filled with Chaya & Ricotta Cheese with glazed Tomatoes

PLATED THIRD COURSE

Choice of: (accurate count requested)

Beef Osso Buco with Red Wine & Mushrooms, with Pureed Potatoes

or

Fresh Caribbean Fish baked with White Wine, Olives & Capers,
served with Potato Flan

all served with a variety of Italian Breads

Complementary Mexican Wedding Cookies,
'Paletas de Frutas' Traditional Fruit Popsicles, Coffee and Tea

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PLATED #4 - ORIENTAL TOUCH: \$90.50 pp

PASSED APPETIZERS

Vegetarian Sushi Rolls, Chicken Satay, and Coconut Shrimp with Mango Chutney

FIRST COURSE

Ginger and Carrot Soup

SECOND COURSE

3 Lettuce Salad, Roasted Pineapple, Sesame Oil, Rice Vinaigrette

THIRD COURSE

Choice of: (accurate count requested)

Oven-Roasted Pork Filet with Sweet and Sour Sauce

or

Fresh Fish cooked with Ginger, Garlic, Lime, Cilantro and Soy Sauce

all served with Stir-Fry Vegetables & Jasmine Rice

Complementary Mexican Wedding Cookies, Fruit Sherbet, Coffee and Tea

PLATED #5 - MEXICAN FORMAL DINNER: \$90.50 pp

APPETIZERS

Empanaditas with Chaya, Goat Cheese and Pecans
Cajun Shrimp and Corn Bread with Mango Chutney
Manchego cheese and "ate" fruit paste brochettes

FIRST COURSE

Please select one of the following for all your guests:

Fish Tostada with Jicama and Mango

or

Chicken mini-Tamales 'Yucatan style'

SECOND COURSE

Please select one of the following for all your guests:

Mexican Cheese Fondue with mild Poblano Chiles & Crispy Tortillas

or

Cream of Cilantro Soup with Crispy Tortillas

THIRD COURSE

Choice of: (accurate count requested)

'Pescado Tikin Xic' Fish marinated in Achiote Seed, baked in Banana Leaves and served with
Vanilla Sweet Potatoes and Rice

or

Herb crusted Filet Mignon with Mushroom and Chipotle Sauce, served with Rice

or

'Chile en Nogada'

Mild Poblano Peppers stuffed with Pork, Beef, Apples, Cumin, Raisins, Peaches, regional Spices
with Fresh Walnuts & Pomegranate (Pomegranate season November thru December)

all served with a variety of Hot Tortillas

Complementary Mexican Wedding Cookies,

'Paletas de Frutas' Traditional Fruit Popsicles, Coffee and Tea

2) BUFFET MENUS

Buffets are a nice informal approach to the Meal. Your guests have a wider a variety of choices. This service style also promotes mingling and interacting among your guests. *Complimentary waiters provided with 40 or more guests. For smaller groups we charge \$15 per waiter per hour.*

BUFFET #1 - YUCATECAN ROOTS: \$ 65.50 pp

STATION 1 APPETIZERS

Mixed Empanaditas
Fresh Fish Ceviche
Valladolid Chorizo Skewers
Guacamole, Corn Chips, Roasted 3 Chiles Salsa & Pico de Gallo Salsa

STATION 2 MAIN COURSE

Pork Pibil (traditional preparation, baked in Banana Leaves)
Fish Veracruz sautéed with Tomatoes, Olives and White Wine
Chaya Green Rice and Beans, Hot Tortillas
Mixed Greens, Jicama, Cucumber, Honey Vinaigrette

Complementary Mexican Wedding Cookies,
'Paletas de Frutas' Traditional Fruit Popsicles, Coffee and Tea

BUFFET #2 - MEXICAN FIESTA: \$ 71.50 pp

STATION 1 APPETIZERS

Mixed Empanaditas
Chipotle Pork Skewers
Shrimps Cocktail Mexican-style
Guacamole, Corn Chips, Roasted 3 Chiles Salsa, Pico de Gallo Salsa

STATION 2 MAIN COURSE

Shrimp, Beef, Chicken & Fish,
grilled with Cilantro, Lime & Garlic Sauce
Yellow Rice & Grilled Vegetables, Pinto Beans
3 Lettuce Salad with Jicama, Cucumber & Honey Vinaigrette
Hot Tortillas

Complementary Mexican Wedding Cookies,
'Paletas de Frutas' Traditional Fruit Popsicles, Coffee and Tea

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BUFFET #3 - RIVIERA MAYA TACO BAR: \$76.50 pp

STATION 1 APPETIZERS

'Artisana' Cheese: Oaxaca, Panela, Chihuahua,
served with traditional fruit Ate (paste)
Guacamole with Corn Chips
Roasted 3 Chiles Salsa & Pico de Gallo Salsa
Tropical Fruit Display

STATION 2 MARISCOS

Shrimp Cocktail Mexican-style
Fresh mixed Ceviche (Fish, Octopus and Calamari)

STATION 3 TACOS

Tacos with your Choice of Corn, White or Nopal Tortillas
BBQ Chicken marinated in Herbs and Lime
BBQ Chipotle Beef, BBQ Fish
Grilled vegetables
3 Lettuce Salad with Roasted Pineapple and Honey Vinaigrette

Complementary Mexican Wedding Cookies,
'Paletas de Frutas' Traditional Fruit Popsicles, Coffee and Tea

BUFFET #4 - ORIENTAL TOUCH: \$79.50 pp

STATION 1 APPETIZERS

Vegetarian Sushi Rolls
Chicken Satay
Coconut Shrimp with Mango Chutney

STATION 2 MAIN COURSE

Oven-Roasted Pork Shoulder with Sweet and Sour Sauce
Fresh Fish in Ginger, Garlic, Lime, Cilantro and Soy Sauce
Stir-Fry Vegetables
3 Lettuce Salad with Roasted Pineapple
Sesame Oil and Rice Wine Vinaigrette
Jasmine Rice

Complementary Mexican Wedding Cookies,
'Paletas de Frutas' Traditional Fruit Popsicles, Coffee and Tea

3) COST EFFECTIVE MENU PACKAGES

The Chefs offer these economical packages combining some of our favorite local menus. They are complete with Appetizers, Entre, Dessert and Tornaboda late night Snack
Complimentary waiters provided with 40 or more guests. *For smaller groups we charge \$15 per waiter per hour.*

'BUFFET SIMPLY TACOS': \$49.50 pp

PASSED APPETIZERS

Shrimp Cocktail Mexican style
Cheese and fruit paste Brochette
Jicama, Cucumber and seasonal fruit sticks with mild chili powder

BUFFET

Tacos served with corn and flour Tortillas
Chicken grilled with chipotle and honey glaze
Fresh grilled Fish marinated in herbs and lime
Colorful Mexican rice and refried Beans
Grilled Vegetables

3 lettuce salad with jicama and carrots with lime vinaigrette

Tres leches cake

TORNABODA

Quesadillas and Churros

'PLATED VIVA MEXICO': \$59.50 pp

PASSED APPETIZERS

Shrimp Cocktail Mexican style
Cheese and fruit paste Brochette
Jicama, Cucumber and seasonal fruit sticks with mild chili powder

FIRST COURSE

1st COURSE Chicken sope (tortilla base) with avocado green tomatillo sauce and cilantro

SECOND COURSE

Cream of camote amarillo with vanilla (yellow sweet potato)

THIRD COURSE

Arrachera beef (skirt steak) marinated with chipotle and honey, served with grilled vegetables and garlic mashed potatoes

Tres leches cake

TORNABODA

Quesadillas and churros

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3) WEDDING CAKES \$7.75 pp (20 guest minimum)

a sophisticated and sweet finish to the meal and always made to order
(served from the Cake Table; additional slices are plated in the Kitchen)

Special Tres Leches



Saint Honoré



Naked Fruit Cake



Chocolate Wedding Cake



SPECIALTY DESSERTS \$8.75 pp (20 guest minimum)

'Trio of Miniatures' –
Tiramisu, Pavlova, Chocolate Almond Bites



Miniature Tres Leches Cakes



4) TORNABODA LATE WEDDING NIGHT SNACK

In Mexican Culture, late-night snacks served after the Wedding Reception.

A nice informal get-together to wind down,
or provide sustenance for the hours of partying ahead.

* served *only* in conjunction with our Wedding Menus

TACO STAND up to 2 hrs. - \$9.50 pp (minimum 40 guests)

Beef & Chicken Tacos, with Roasted Green & Red Tomato Salsa
Hot Tortillas, Shredded Lettuce, Tomatoes, Onions and Radish
Churros with Chocolate and Cajeta Dips

CHILAQUILES VERDES y ROJOS up to 2 hrs. - \$9.50 pp (minimum 40 guests)

from the Nahuatl word chīlāquilitl, a traditional late night or early morning meal Corn Tortilla Chips
topped with Mild Salsa,
served with Crema and Queso Frescos
Accompanied by Churros with Chocolate and Cajeta Dip

POZOLE with CHICKEN or PORK up to 2 hrs. - \$9.50 pp (minimum 40 guests)

Served with roasted green tomatillo sauce
Accompanied by Churros with Chocolate and Cajeta Dip

5) REHEARSAL WELCOME DINNER

Traditionally taking place the night before the Wedding,
a good opportunity to welcome everyone with a great Mexican dinner

CARIBBEAN MIXED GRILL - \$63 pp

Guacamole, Chips and Fresh Salsas
Shrimp Cocktail

Grilled Argentine Chorizo, Chicken Pork Ribs and Vegetables,
Chimichurri Sauce, Mexican Rice, Tossed Salad

Fresh Lemon Tarte or Fresh Fruit Flan

TACOS de GUIADO - \$48 pp

Guacamole, Chips and Fresh Salsas
Quesadillas with Flor d' Calabasas Blossoms

Beef a la Chef David, sautéed with a mild Red Salsa
Chicken in Green Tomatillo Sauce
Fresh Tortillas, Rajas Poblana, Corn, Tossed Salad
Fresh Lemon Tarte or Fresh Fruit Flan



WEDDING BAR

Bartenders and Staff - \$16/ hour plus 20% tip and tax
Rental glassware at cost plus 20%

We coordinate the shopping and setup of the bar. We serve your guests and clean up afterwards. You get to keep the remaining beverages for another day!

BAR SUGGESTIONS

Let's put together a Bar list made up of some of the following

LIQUOR BAR

tequila, rum, vodka, gin, and whiskey
limes, mixers, margarita salt, and ice

WINE and BEER

champagne or sparkling wine, red and white wines

SOFT BAR

soft drinks, fruit juices, water, and sparkling waters

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)