



# The Catering

## Private Chef Service

Type of service	Number of people	Prices for Chef Service
Breakfast	1 - 4	USD 110
7 am - 12 pm	4 - 8	USD 130
	8 - 12	USD 150
Lunch	1 - 4	USD 150
12 pm - 6 pm	4 - 8	USD 170
	8 - 12	USD 190
Dinner	1 - 4	USD 190
6 pm - 10 pm	4 - 8	USD 220
	8 - 12	USD 250
FULL DAY 7pm - 9pm	1 - 4	USD 250
FULL DAY 7pm - 9pm	4 - 8	USD 280
FULL DAY 7pm - 9pm	8 - 12	USD 310

**Barman Service \$50 USD**





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## NOTES:

- Ingredients are not included
- Our Prices are in USD
- We have International Gourmet kitchen and a variety of Menus (veggie,Vegan, Indian, Mexican and more...
- The grocery service is included.
- For more than 12 pax We charge 10 USD per pax
- All the services are calculated for an estimate time of 3 to 4 hours per service.
- For bar service : All alcohol and mixers that we buy to prepare your drinks will be included in the grocery ticket
- In all the options of the menus the client can choose, what ever they want from each menu.





# The Catering

## BREAKFAST

All the breakfast options includes: butter, marmalade, toast  
Coffee: American / espresso /tea /fresh juice  
Fresh fruit, granola with yogurt and local honey

### Rancheros Eggs

2 fried eggs served on fried tortilla with beans, bathed in red tomato sauce with fresh cheese

### Chilaquiles

Fried or scrambled eggs over fried tortillas, bathed with red sauce, served with onion and cheese

### Mexican Burrito

Burrito filled with eggs made mexicana style served with baby potatoes

### Mediterranean Omelets

Basil / black olives / Parmesan cheese / cherry tomato

### Vegetarian Omelet

With sautéed vegetables and tofu or monterrey cheese

### Truffle Omelet

Egg white with goat cheese, asparagus and truffle oil

### French toast

With slices of Strawberries with pecans and local honey served with scrambled eggs

### Banana Pancakes

Served with Nutella and pecans

### Smoked Salmon Bagel

Smoked salmon served with goat cheese, capers olive oil served with asparagus

### Classic Eggs Benedict

Poached eggs Served in english muffin with hollandaise sauce, smoked turkey ham and asparagus





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## LUNCH

**Guacamole:** The tradicional

### **Caesar Salad**

Romaine fresh lettuce topped with our Caesar dressing, croutons, and Parmesan cheese, with spicy marinated shrimp

### **Mango Ceviche**

Traditional fresh fish & shrimps ceviche with mango cubes, served with corn chips  
(Ask for the catch of the day)

### **Fresh Tuna Steak Sandwich**

Cajun marinated tuna steak in ciabatta bread, served with guacamole on top, salad and Baby potatoes.

### **Chicken Sandwich**

Grilled Chicken breast, served with creamy spinach and parmesan cheese served with baby potatoes.

### **Coconut shrimp with Tamarind & Tequila sauce**

**Curry Fresh fish tacos (Ask for the catch of the day)**

### **Fresh Fish Watermelon ceviche**

served with banana chips (Ask for the catch of the day )

### **BLT Sandwich**

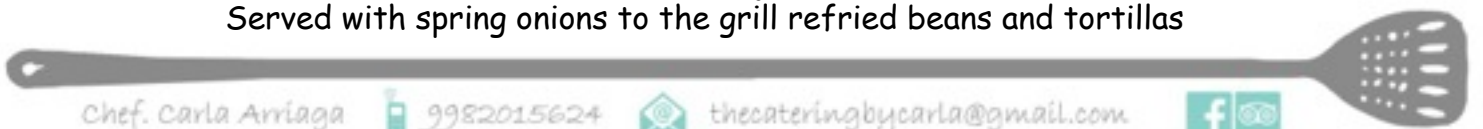
With a chef's twist. Slices of bacon, fresh lettuce, tomato and avocado slices served with Baby potatoes and salad

### **Peruvian ceviche**

the traditional ceviche from Peru

### **Chicken Fajitas**

Served with spring onions to the grill refried beans and tortillas





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## **Beef fajitas**

Served with spring onions to the grill refried beans and tortillas

## **Chilaquiles**

au gratin with red sauce served with fried eggs or scrambled

## **Vegetable Sandwich**

Grilled vegetables and mozzarella cheese in wheat bread  
Served with baby potatoes and salad.

## **Top Sirloin Burger**

Premium Top Sirloin steak burger with mushrooms, bacon and Oaxaca cheese, served with a delicious jalapeño jam and baby potatoes.

## **Vegetable Burger**

Made with a combination of lentils and tender steamed chickpeas, spinach and carrots, served with a creamy cabbage salad and fried homemade style potato chips

## **Spicy Shrimp Nachos**

Traditional Nachos with fresh grilled shrimps

## **Shrimp Tacos**

with breaded shrimp served with chipotle mayonnaise and lettuce salad fine

## **Fresh tuna tostada**

Marinated in soy sauce served with spicy mango dressing and mashed avocado

## **Gratin Chicken Burrito**

Stuffed with chicken fajitas and melted cheese, served with beans and grilled scallions





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## DINNER

### STARTERS

#### Scallops

Scallops seared with chorizo butter on top, served with warm spinach salad & mashed sweet potatoes

#### Greek Salad

A combination of Mediterranean vegetables: mixed greens, fresh cucumber, tomato, black olives, feta cheese, chickpeas, red onion and red pepper dressed with traditional Greek vinaigrette

#### Traditional Caprese Salad

The traditional with our homemade pesto local tomatoes and fresh mozzarella.

#### Tuna Sashimi

Slices of Atlantic tuna splashed with fresh mango cubes & served with avocado and wasabi dressing

#### Tuna Tartar

Whit avocado and special marinated

#### Sweet Potato & Chipotle Soup with rice crostini

#### Pearls

Bread encrusted pearls made of vegetables with coriander and oriental spices with a creamy spicy sauce

#### Strawberry & Spinach Salad

Prosciutto and parmesan cheese dressed with coriander pesto

#### Passion fruit salad

Mixed greens, grapefruit, cashews, grilled chicken and fresh passion fruit pulp & ginger dressing

**Ceviche Trilogy** Peruvian style, Ceviche & Mango & Our House Ceviche Recipe

#### The PIZZA

goat cheese, Chaya, tomato & bacon





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## THE MAIN COURSES

### Scallops

Seared scallops topped with creamy spinach au gratin served with mashed potatoes

### Fish of the Day

Fresh fish of the Caribbean fillet served with an original pico de gallo sauce with mango, mashed potatoes and asparagus

### Salmon

Grilled Atlantic salmon fillet topped with a creamy lemon grass and lemon sauce, served with asparagus and baby potatoes

### Salmon

With creamy coriander sauce served with mashed potatoes and a warm spinach and tomato salad

### Tuna Steak

Fresh grilled tuna steak topped with an exotic tamarind and tequila sauce, served with broccoli and mashed potatoes

### Pork Loin

Chef's Specialty. Grilled pork medallion topped with a red fruits, red wine & chile chipotle sauce, served with creamy potatoes and asparagus

### Rib Eye Steak

Grilled Rib Eye Steak with dry chilies and garlic butter, served with asparagus and baby potatoes

### Filet Mignon Steak

Grilled Premium Beef fillet steak topped with a three pepper sauce, served with asparagus and baby potatoes with fine herbs





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## **Mac & Cheese**

A new twist to a classic favorite, Penne pasta with white cheese sauce served with grilled shrimps, parmesan cheese and truffle oil

## **Curry Risotto**

With green vegetables and parmesan cheese, one of our specialties!  
Shrimps (opcional)

## **Risotto**

Shrimps, peanuts, cranberries and exotic peppers.

## **Fresh fish of the day**

With a spicy mango sauce, served with mashed potatoes and sautéed vegetables

## **Chicken Mani**

Breaded chicken breast stuffed with spinach  
served with peanut & chile chipotle sauce, mashed potatoes and sautéed vegetables with soy sauce.

## **Chicken Caprese**

Breast of chicken baked in balsamic vinegar topped with a layer of fresh tomato & mozzarella cheese served with baby potatoes and sautéed spinach

## **Seafood casserole**

Salmon, shrimp, fish and scallops with poblano chile au gratin

## **The Lobster**

Fresh lobster with garlic and parsley butter served with mashed potatoes and grilled asparagus







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## Children's Menu

### **Mac & Cheese**

Pasta with creamy cheese sauce or  
with red tomato sauce and basil.

### **Fish & Chips**

Breaded fresh fish fillet served with French fries

### **Chicken Fingers**

Chicken breast sticks served with French fries

### **Mini Burger**

Child size 100 gr. steak burger, served with French fries

### **Grilled Chicken**

Served with Mashed Potatoes & Vegetables

### **Pizza**

Pepperoni

Margarita





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## Dessert

### **Cheesecake**

Made with mascarpone cheese served with mango ice cream

### **Apple Pie**

Made with puff pastry and fresh apples, served warm with vanilla ice cream

### **Banana Cake**

Served warm with icing or vanilla ice cream as your choice

### **Dark Chocolate Molten Lava Cake**

### **Chef's Specialty of dessert!**

Molten lava cake with 100% dark chocolate served with coco nut ice cream and red fruits sauce

### **Passion Fruit Mousse**

A taste of explosion. The light one with pure pulp & stevia





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## MENU MEXICANO

Nachos con arrachera  
Sopes  
Quesadillas  
Fajitas de pollo con cebolla cambray, arroz blanco y frijoles  
Fajitas de res con cebolla cambray, arroz blanco y frijoles  
Parillada de camarones a la mexicana  
Frijoles charros  
Enchiladas  
Chilaquiles  
Enfrijoladas

## Las sopas, los ceviches , las cremas y los caldos

La sopa de huitlacoche  
La sopa de flor de calabaza  
La sopa de tortilla con sus especias  
La crema de frijol  
La sopa de lima  
La crema de elote  
La crema de chile poblano  
El consomé de pollo  
El caldo Tlalpeño  
El caldo de camarón con verduras  
El ceviche de mixto o de pescado  
Coctel de camarones o mixto  
Aguachiles verde  
Agua chile negro  
Caldo de mariscos mixtos  
Mariscada





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## POLLO

Pechuga de Pollo con Mole Poblano	Arroz a la Blanco
Pechuga de Pollo en escabeche	Arroz a la Mexicana
Pechuga de Pollo en Mole Verde de Pepita	Arroz a la Mexicana
Pechuga Fiesta Mexicana (rellena de queso y chaya)	Pure de papa
Pechuga de pollo rellena de de huitlacoche	Pure de papa

## PESCADOS Y MARISCOS

El Filete de pescado empapelado	Arroz silvestre
El Filete de pescado a la veracruzana	Arroz blanco
El Filete de pescado a la talla	Arroz blanco y frijoles
El Filete de pescado a ajillo	Arroz blanco y frijoles
La Mojarra al mojo de ajo	Arroz silvestre
Camarones al coco con salsa de tamarindo	Arroz blanco
Camarones a la diabla	Arroz blanco

## Bar Menu

Margarita  
Tamarindo Margarita  
Mango Margarita  
Mandarin Margarita  
Mojito  
Mojito Frozen  
Mango Mojito  
Smoke Margarita  
Cucumber Martini  
Watermelon Martini  
Dirti Martini  
Apple Martini  
Piña Colada

