

CATERING MENUS

BREAKFAST

\$35USD PER PERSON

include coffee ,orange juice

season fruit plate,Mexican sweet bread.

OPTION #1

ANY STYLE OMELETTE

With ham,bacon
,cheese,pepper,served with country
style potatoes,refried beans,corn or
flour tortillas, and toast.

OPTION#2

ANY STYLE EGGS

Fried or scramble with your choice
ham,bacon,sausage, chorizo
served with refried beans,corn or
flour tortillas and toast.

OPTION#3

PANCAKES OR WAFFLES ,FRESH
FRUIT PLATE, FRIED OR SCRAMBLE
EGGS

With bacon,ham and sausage ,toast
and hashbrown.

CHEF SERVICE

INCLUDED.

OR DELIVERY SERVICE

WITH EXTRA FEE

OPTION#4

GREEN OR RED CHILAQUILES

With chicken or egg
served with sour
cream,cheese,onion and coriander,
refried beans .

OPTION#5

BREAKFAST BURRITOS

With your choice scramble eggs
with chorizo or beef machaca
served with.country style
potatoes, with refried beans, fresh
local cheese and avocado, with
mexican sauces.

OPTION#6

CHICKEN SWISS ENCHILADAS

Served with rice and beans

MINIMUM 4 PAX

TAX AND GRATUITY NOT

INCLUDED

CATERING MENUS

LUNCH

ASK FOR PRICES

OPTION#1

ARRACHERA FAJITAS
with peppers, onion and tequila
touch served with rice and refried
beans, quesadilla, corn and flour
tortillas, Mexican sauces.

OPTION#2

CATCH OF THE DAY
Fish fillet Cajun style with Mexican
chiles, rice, veggies and pico de
gallo

OPTION #3

TUNA CEVICHE & FISH CEVICHE
With our special Serrano
sauce, guacamole and chips

OPTION#4

TACOS BAJA
Beer battered fish or shrimp tacos
served with Mexican
sauces, guacamole, cucumber and
coleslaw, flour or corn tortillas

OPTION#5

BBQ RIBS
Served with onion rings, French
fries, grilled corn, coleslaw salad

CHEF SERVICE

INCLUDED.

OR DELIVERY SERVICE

WITH EXTRA FEE

OPTION#6

TACO FIESTA BAR
FISH, AL PASTOR (PORK) AND CHICKEN
TACOS, served with rice, refried
beans, guacamole and salsa

OPTION#7

JUICY BEEF, CHICKEN OR SHRIMP
BURGER
with cheddar cheese, caramelizado
onion, slice fresh tomato, roasted
pineapple, bacon with French fries
and guacamole

OPTION#8

BEEF AND CHICKEN FAJITAS
Served with Mexican rice, refried
beans, guacamole, corn and flour
tortillas and salsas

OPTION#9

GREEN OR RED SAUCE ENCHILADAS
served with white rice and refried
beans

OPTION#10

MOLE ENCHILADAS
Served with white rice and refried
beans.

MINIMUM 4 PAX

TAX AND GRATUITY NOT

INCLUDED

CATERING MENUS

DINNER

ASK FOR PRICES

OPTION#1

MEXICAN COMBO

STARTER :fish ceviche served in cucumber cups, tortilla soup.

MAIN COURSE: Stuffed poblano with cheese,chicken enchilada,mexican rice and refried beans.

DESSERT: Mexican hot chocolate pie

OPTION #2

SURF&TURF

STARTER:TOMATO AND PANELA BRUSCHETTA WITH GARLIC AND BASIL OIL,GREEN SALAD WITH FETA CHEESE

MAIN COURSE:BEEF STEAK AND LOBSTER WITH LIME BUTTER,ORGANIC VEGETABLES AND MASHED POTATOES

DESSERT: LEMON CARLOTTA WITH VAINILLA ICE CREAM

CHEF SERVICE

INCLUDED.

OPTION#4

STARTER:Caesar salad, FetuccineAlfredo
MAIN COURSE:Grill lobster tail with potato soufflé and vegetables.
DESSERT:Flan (a caramel custard dessert)

OPTION#5

STARTER: roasted corn salad with panela,cherry tomatoes,avocado and chips .

MAIN COURSE:Catch of the day cooked with guajillo and chipotle sauce, grill vegetables and mix salad,served with garlic bread.

DESSERT: Tres leches cake

OPTION#6

STARTER: Palmetto with shrimp salad.

MAIN ENTRANCE:New York with Dijon mustard and chimichurri. Grill vegetables,arugula salad with garlic bread.

DESSERT: vainilla ice cream with chocolate sauce.

MINIMUM 4 PAX

TAX AND GRATUITY NOT

INCLUDED



CATERING MENUS



DINNER

OPTION#7

MEXICAN FIESTA

STARTER :Tortilla soup,handmade quesadilla.

MAIN COURSE: Al pastor taco,grilled chicken and shrimp fajitas,served with refried beans,Mexican rice,salsas and guacamole. Flour and corn tortillas.

DESSERT:churros with chocolate or cajeta sauce.

OPTION #8

LA ESPAÑOLA

STARTER:Tomato salad with basil pesto

MAIN COURSE:Valencian paella with shrimp,mussels,clams and Spanish chorizo,served with roasted vegetables and garlic bread.

DESSERT: Rice pudding

OPTION#9

STARTER:Tropical fish ceviche
MAIN COURSE:Shrimp stuffed with cheese served with smashed potatoes and rice.
DESSERT:tropical fruit with anis syrup.

OPTION#10

STARTER: Tuna taco served in a jicama tortilla with tropical pico de gallo.

MAIN COURSE:Catch of the day with mango sauce,quinoa tabbouleh with lemon vinaigrette with baked vegetables.

DESSERT: chocolate cake with strawberry.

CHEF SERVICE

INCLUDED.

MINIMUM 4 PAX

TAX AND GRATUITY NOT

INCLUDED