

PUERTO AVENTURAS CATERING MENUS JAN - JUN 2019

PUERTO AVENTURAS CATERING



Our menus reflect the abundance of fresh seafood, meats, delicious local tropical fruits & exotic spices. We cook Authentic Mayan, Mexican, International and Vegetarian Cuisines with ease.

**We prefer a minimum of 6 guests but will also serve smaller groups; please inquire
We always discount larger groups!**

Most of our menus have tasty 'Vegetarian, Vegan or Gluten-Free' alternatives. If you are out exploring, we can pack to go! Please contact us if you need something special. Kids 11-yrs and younger half price. 16% tax added to all billing.

TAKE A BREAK AND RELAX, WHILE OUR CHEFS GIVE YOU THE VACATION YOU DESERVE

TRADITIONAL MAYAN DINNER from \$38 per guest

GOURMET DINNER from \$45 per guest

CHEF SPECIALTY' DINNER from \$52 per guest

Available most of the year, please inquire

ROMANTIC DINNER for TWO \$260

LUNCH or **BREAKFAST** from \$21 per guest

HOME DELIVERY from \$28 per guest

COCKTAIL APPETIZERS from \$25 per guest

VERY ECONOMICAL 3-DAY CHEF PACKAGES

when you need more than a few meals, we can customize **CHEF PACKAGE**

'FAMILY CUISINE' 3 MEALS per DAY
starting at \$65 per guest per day for 3 days

'GOURMET CUISINE' 3 MEALS per DAY
starting at \$75 per guest per day for 3 days

OTHER SERVICES

WEDDING MENUS, please inquire

SHOPPING - Cost of Groceries plus 20% Fee
(\$30 minimum fee), please inquire

BARTENDERS and BEVERAGES

MEXICAN WINE TASTING please inquire
(includes Beverages, Glassware and Sommelier)

TEQUILA TASTING please inquire
(includes Beverages, Glassware and Sommelier)
Blanco, Añejo and Reposado

PuertoAventurasCatering.com * info@puertoaventurascatering.com

Prices are in US Dollars we accept all convertible currencies

PUERTO AVENTURAS CATERING MENUS JAN - JUN 2019

If you need more than a few meals, we can customize a very economical [CHEF PACKAGE](#)

DINNER

Choose from

[CHEF's SPECIALTIES](#) from \$52 per guest

[SEASONAL MENUS](#) from \$45 per guest

[CASUAL BUFFET](#) from \$38 per guest

[HOLIDAY SPECIALS](#) from \$70 per guest

[ROMANTIC DINNER for TWO](#) \$240 for two

CHEF'S SPECIALTIES

These Entrée already paired with Appetizer and Dessert

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\$60 per guest **RISOTTO**

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

\$60 per guest **LOBSTER (seasonal),**

Appetizer Prosciutto and Melon and Smoked Salmon wrapped gusted Asparagus
Entrée Sautéed Lobster tail with Basil, Tomatoes and Brandy or grilled with Garlic and Lime Butter served over Fettucine with Fresh Herbs and Grilled Asparagus
Salad Italian Mixed Green Salad, Warm Baguette
Dessert Chocolate Caprese Cake

\$52 per guest **'PAELLA MEXICANA'**

Appetizer 'Empanadas varios' with Shrimp, Vegetables, Refried Beans, Sour Crème and Salsas
Entrée Jumbo Shrimp, Fish, Clams, Chorizo, Chicken, Veggies & Herbs cooked with Saffron Rice
Salad Spanish Salad of Arugula, Chick Peas and Artichokes, Warm Baguettes
Dessert Fresh Fruit Flan

\$52 per guest **THAI COCONUT CURRY**

Appetizer Coconut Shrimp, Mango Chutney, shaved Jicama, Fried Bananas
Entrée Shrimp, Chicken, Snow Peas and Vegetables cooked with mild Yellow Curry, served with Grilled Pineaper gustomer, Jasmine Rice,
Salad Cucumber Carrot Thai Salad and hot Curry Salsa
Dessert Fresh Mango and Ginger Cake

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SEASONAL DINNERS

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\$45 per guest FISH VERACRUZANO

Fresh Caribbean Fish filet sautéed with Olive Oil, White Wine, Tomatoes, Olives and Sweet Peper guster served with Cous Cous, Fresh Vegetables, Tossed Salad with Honey Lime Vinaigrette

\$45 per guest LASAGNA BOLOGNESE

baked with Beef, homemade Tomato Sauce, Mozzarella and imported Ricotta Cheese served with tossed Salad with Italian Dressing and Garlic Bread

\$45 per guest BEEF ARRACHERA STEAK

Mexican-style Skirt steak grilled with Chipotle and Honey served with Rosemary-Garlic Potatoes, Vegetables, Salad with Honey Lime Vinaigrette and Warm Tortillas

\$45 per guest VEGAN TOFU

Tofu and Fresh Veggies grilled or sauteed with Sesame Oil and Spices served with Quinoa Pilaf and Fresh Garden Salad

\$48 per guest CARIBBEAN MIXED GRILL

Fish filet, Beef Arrachera, Chicken and Veggies grilled with Cilantro Lime Sauce served with Mexican Rice, Chaya Salad, fresh Salsas and Warm Tortillas

\$48 per guest CARIBBEAN SURF 'n TURF

Grilled Beef Arrachera with Chipotle-Honey glaze & Tamarind Jumbo Shrimp*
* substitute Lobster (seasonal) for the Shrimp, additional \$5
served with Garlic Mashed Potatoes, Fresh Vegetables, Caesar Salad and Warm Tortillas

\$52 per guest BEEF FILET STEAKS

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

CHOICE OF Appetizer

Guacamole, Chips, Fresh Salsas
Quesadillas with Zucchini Blossoms
Bruschetta-Tomatoes, Basil on toasted Italian Bread
Black Bean Dip with Chips and Fresh Salsas
Chicken Chipotle Skewers
Chorizo and Sweet Peper guster Skewers
Serrano Ham and Melon
Shrimp Cocktail, Mexican style

CHOICE OF Dessert

Flaming Banana and Mangos with Ice Cream
Fresh Fruit Flan
Fresh Mango and Ginger Cake
Hot Aper gustomer Empanadas
Chocolate Mousse
Mayan Strawberry Shortcake with Cream
Chocolate Coconut Cake
Tres Leches Cake

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If you need more than a few meals, we can customize a very economical [CHEF PACKAGE](#)

CASUAL BUFFETS

These Entrée already paired with Appetizer and Dessert
(** See previous pages for Chef's Specialties, Seasonal Menus and 3-day Chef Packages)

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\$38 per guest **MAYAN LU'AU**

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

\$38 per guest **MEXICAN FIESTA**

Guacamole, Quesadillas with Zucchini Blossoms, Chips, Fresh Salsas
Chile Relleños 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

\$38 per guest **TACOS de GUIRADOS**

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

\$38 per guest **ROAST CHICKEN home-style**

Guacamole, Quesadillas with Zucchini Blossoms, Chips, Fresh Salsas
Whole Chickens seasoned and roasted
Mashed Potatoes, Brown Gravy, Fresh Vegetables
Tossed Salad and Buttermilk Bisquits
Chocolate Cake

\$38 per guest **ORGANIC PASTA**

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 MENUS JAN - JUN 2019

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HOLIDAY DINNER SPECIALTIES

includes seasonal Appetizer, Main Course, Salad and Dessert

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\$420 for up to 6 guests, (\$70 per guest) ROAST TURKEY (larger Turkey available)

Artichokes and Spinach Dip, Cheese Boards with Aper guestles and Grapes



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

\$70 per guest 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

\$70 per guest 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

\$70 per guest 'CHILE EN NOGADA' (Pomegranate season November thru December)



Blue Moon Empanadas with Parsley Sauce

Mild Poblano Peper guesters stuffed with Pork, Beef, Apples, Cumin, Raisins, Peaches, 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

We prefer a minimum of 6 guests for a minimum of three days but will always serve smaller groups, larger groups and varied meal plans; please inquire **CHEF PACKAGES** are customizable to satisfy everyone at the table.

We always discount larger groups! 16% tax added to all billing

FAMILY CHEF PACKAGE 1 \$65 per guest per day (\$1170 for 6 guests, 3 days)

DAY 1 HUEVOS RANCHEROS	DAY 2 BREAKFAST BURRITO	DAY 3 EGGS MEXICANA
MEXICAN BBQ CHICKEN	COCHINITA PIBIL TACOS	CHILE RELLENOS
MAYAN LU'AU	MEXICAN FIESTA	TACOS de GUISADOS

FAMILY CHEF PACKAGE 2 \$70 per guest per day (\$1260 for 6 guests, 3 days)

DAY 1 SCRAMBLED EGGS Mint & Chaya	DAY 2 CHILAQUILES	DAY 3 ROLLED APPLE PANCAKES
FAJITAS	SLOPER GUESTY JOES	AVOCADO SHRIMP SALAD
FISH VERACRUZANO	LASAGNA BOLOGNESE	ROAST CHICKEN home-style

GOURMET CHEF PACKAGE 3 \$75 per guest per day (\$1350 for 6 guests, 3 days)

DAY 1 SPINACH CHEESE OMELET	DAY 2 SPANISH OMELETS	DAY 3 OLD FASHIONED MEXICAN
AVOCADO SHRIMP SALAD	'PACOS TACOS'	FAJITAS
CARIBBEAN MIXED GRILL	'PAELLA MEXICANA'	FISH VERACRUZANO

GOURMET CHEF PACKAGE 4 \$80 per guest per day (\$1440 for 6 guests, 3 days)

DAY 1 EGGS FLORENTINE	DAY 2 MEXICAN EGGS & PANCAKES	DAY 3 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 and Juices, Coffee, Tea, Milk

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- \$21 per guest **EGGS MEXICANA** with Tomatoes, Cheese and Scallions
- \$21 per guest **BREAKFAST BURRITO** Tortilla with scrambled Eggs, Cheese, Scallions, Tomatoes
- \$21 per guest **HUEVOS RANCHEROS** Fried Eggs, crisp Tortilla, Refried Beans, Mild Salsa
- \$21 per guest **SCRAMBLED EGGS** with Mint and Chaya
- \$21 per guest **SCRAMBLED EGGS** with Chorizo and Onions
- \$21 per guest **SCRAMBLED EGGS** with Ham and Cheese
- \$21 per guest **SCRAMBLED EGGS** with BACON on the side
- \$21 per guest **CHILAQUILES** Scrambled Eggs, Crisp Totopos and mild Salsas
- \$21 per guest **ROLLED APPLE PANCAKES** with Nutella Caramel and Powdered Sugar
- \$22 per guest **SPINACH CHEESE OMELET** with fresh Spinach, Mexican Cheese and Sausages
- \$22 per guest **SPANISH OMELETS** with Tomatoes, Sweet Peers, Cheese and Ham (optional)
- \$22 per guest **OLD FASHIONED MEXICAN** Fried Eggs, Ham Steak and Home Fried Potatoes
- \$22 per guest **OLD FASHIONED ITALIAN** Frittata with Imported Cheese, Vegetables, Herbs
- \$22 per guest **BELGIAN WAFFLES** Fresh Strawberries and Cream, Grilled Sausage
- \$24 per guest **EGGS FLORENTINE** poached Eggs, Smoked Salmon, Hollandaise Sauce, Muffin
- \$24 per guest **EGGS BENEDICT** poached Eggs, Canadian Bacon, Hollandaise, English Muffin
- \$24 per guest **OLD FASHIONED VEGAN** (100% PLANT-based, GLUTEN and DAIRY-free!)
Tofu scrambled in Olive Oil with fresh Vegetables and Spices, folded into fresh Corn Tortillas and topped with Avocados, Tomatoes and Cilantro. Served with Black Beans, Almond Milk substituted for Milk

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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 \$28 per guest 'CARNEGIE DELI-style'



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

BRUNCH MENU # 3 \$25 per guest MEXICAN EGGS & PANCAKES (VEGETARIAN)



Mexican Scrambled Eggs with Tomatoes, Cilantro and Cheese, Salsa Ranchero, Hot Corn Tortillas

Rolled Apple Pancakes with Maple Syrup and Caramel Cajeta Syrup



BRUNCH MENU # 5 FRITTATA (VEGETARIAN) \$25 per guest Baked Omelet with Imported Cheese, Vegetables, Herbs

Three Dips with Hot Focaccia Bread – Red Peper gvester and Parmigiano,
– Eggplant, Feta and Black Olives and – Cream Cheese and Rosemary

BRUNCH MENU # 2 \$25 per guest OLD FASHIONED AMERICAN



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

BRUNCH MENU # 4 \$25 per guest QUICHE & 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

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LUNCH BUFFETS

includes Salad and Fresh Fruit

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\$21 per guest SPINACH and CHEESE PIE (Vegetarian) baked in Filo Pastry

\$21 per guest COCHINITA PIBIL TACOS Red Onion Salsa, Lettuce, Tomatoes, Onions, Cilantro

\$21 per guest CHILI con CARNE- Ground Beef Lettuce and Tomatoes, Warm Tortillas

\$21 per guest CHICKEN QUESADILLAS With Cheese and Salsa Verde

\$21 per guest MEXICAN BBQ CHICKEN Seasoned with Achiote & Lime, Mexican Rice, Tortillas

\$21 per guest MEXICAN TORTAS (BBQ Chicken or Conchinita Pork Pibil) and Pasta Salad

\$21 per guest CHICKEN ENCHILADAS Chicken, Mild Red Tomato or Green Tomatillo Salsa, Rice

\$24 per guest 'PACOS TACOS' A Local Favorite Fish and Chicken, Warm Tortillas, Fresh Salsas

\$24 per guest CHICKEN SALAD CAPRESE Grilled Chicken, Tomatoes, Basil, Mozzarella, Olive Oil

\$24 CHEESE BURGERS & HOT DOGS 'American-style', Potato Chips, Cole Slaw, Mustard, Ketchup

\$24 per guest FAJITAS Beef and Chicken, Grilled Onions, Sweet Peper guesters, Warm Tortillas, Salsa

\$28 per guest AVOCADO SHRIMP SALAD Mixed Greens, Tomatoes, Cucumbers, Olives, Baguettes

\$28 per guest THAI BEEF SALAD with Rice Wine and Sesame Dressing

\$28 per guest SEAFOOD ENCHILADAS, Tasty variety of Fish and Shrimp, served with Tomato or Green Tomatillo Salsa. Served with Cream of Avocado Soup and warm Baguettes

\$30 per guest ITALIAN ANTIPASTI imported Salami, Serrano Ham, Provolone and Mozzarella Cheese, Anchovies and Capers, Romaine Lettuce, Roasted Sweet Peper guesters and warm Baguettes

\$30 per guest ENSALADA FRUITAS del MAR- 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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\$28 per guest 'YUCATECAN-style BBQ CHICKEN with ACHIOTE and LIME

\$28 per guest TACOS GUISADO with BEEF & CHICKEN

\$28 per guest CHILI RELLENOS with BEEF and TOMATO SAUCE

\$28 per guest COCHINITA PORK or CHICKEN PIBIL baked in BANANA LEAVES

\$28 per guest SOPA AZTECA con POLLO

\$28 per guest SHRIMP and AVOCADO SALAD

\$28 per guest CAESAR SALAD with GRILLED CHICKEN or FISH

\$30 per guest LASAGNA BOLOGNESE

\$30 per guest MAPLE GLAZED BAKED HAM

\$30 per guest stuffed TURKEY BREAST

\$30 per guest MEXICAN SEAFOOD SOUP

\$32 per guest FRESH CANNELLONI BLANCO with BEEF and CREAM

\$38 per guest PAELLA YUCATECA with SHELLFISH, CHICKEN and CHORIZO

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ROMANTIC DINNER for TWO

Looking for an impressive way to say 'I love you'? !

Toast a sparkling glass of Prosecco and celebrate the time of your life!

We bring the Food, Dinnerware, Stem Candles, Flowers and one bottle of Prosecco !

16% tax added to all billing

\$240 for two 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 Sea Scallops seared with a touch of Ginger & Orange served over Camote Amarillo

Lobster Tail grilled with Sparkling White Wine sauce served with Asparagus Bouquet

Citrus Semifreddo with Pistachio Sauce

~ ~ ~

\$240 for two FILET MIGNON

Our very own fresh 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 with Braised Tomatoes and Toasted Croutons

Herb-crusted Filet Mignon with drops of Red Wine Sauce and Asparagus Bouquet

Passion Dark Chocolate Mousse and Biscotti

\$240 for two 'VEGGIE' HOMEMADE RAVIOLI

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 and Ricotta with Baked Cherry Tomato Sauce

Tiramisu

~ ~ ~

\$240 for two 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

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COCKTAIL APPETIZERS

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

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\$30 per guest ITALIAN

Prosciutto and Melon
Bruschetta with Tomatoes and fresh Basil
Three Dips served with Grissini and Focaccia
- Roasted Pear, Rosemary & Parmesan, - Eggplant, Cream Cheese & fresh Basil, - Kalamata Olive & Mint

\$30 per guest ORIENTAL

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

\$28 per guest MEXICAN #2

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

\$28 per guest AMERICAN TAILGATE

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

\$25 per guest MEXICAN #1

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

\$25 per guest AMERICAN COMFORT FOOD

Mini Sloy 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 ****

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BARTENDERS and BEVERAGES

We can provide Bartenders and Waiters to prepare and serve your beverages
We can also provide all the Beverages and setup your Bar
16% tax added to all billing

BARTENDERS

\$60 for Dinner (up to 4 hours service with ½ hour setup)
\$40 for Lunch (up to 2 ½ hours service with ½ hour setup)
'Overtime' is \$12 per hour

BEVERAGE BAR

Cost of Beverages plus 20% Shoper guesting Fee (\$30 minimum fee per trip)

We can provide a variety of labels for Red and White Wine, Beer,
Tequila, Rum, Whiskey, Vodka, Gin, Cordials, Juice, Soft-drinks and Ice

Tell us what you need for your stay and please list your preferred brands and quantities.
We will request a deposit for the purchases.

* Bar Selections and Billing finalized upon arrival, after we return from the Wine and Liquor Stores *



SPECIALTY BARS

a little bit of culture and a lot of fun * in the comfort of your Villa

MEXICAN WINE TASTING please inquire
(includes Beverages, Glassware and Sommelier)
features sparkling, red and white wines

TEQUILA TASTING please inquire
(includes Beverages, Glassware and Sommelier)
Blanco, Añejo and Reposado

Some services may not be available during Holidays, please inquire