

**\* WEDDING MENUS FOR PUERTO AVENTURAS CATERING \***

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

We provide the Chefs, Helpers, Food and Culinary Expertise.

For Weddings of 40 guests or more, we include Waiters,

For smaller groups, we provide one Waiter.

Additional Waiters available at \$12.50 per hour.

We can also provide the Wedding Cake, Rentals and Rehearsal Dinner.

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 to all billing.

**\* CHEF FRANCESCA'S WEDDING MENUS \***

**1) PLATED SERVICE**

A plated, sit-down dinner is the hallmark of an elegant Reception Meal. Each course is served individually to your guests. A few menus have choices throughout the courses. Complimentary Waiters provided on Weddings with 40 or more guests.

**PLATED #1 - NAPA VALLEY STYLE: \$71 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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**RECENT WEDDINGS**



**\* WEDDING MENUS FOR THE RIVIERA MAYA HACIENDAS \***

**PLATED #2 - CARRIBBEAN SURF AND TURF: \$71 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\*  
*\* Lobster substitute for additional \$5 pp; 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  
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**PLATED #3 – FIESTA ITALIANA: \$78 pp**

**PASSED APPETIZERS**

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

**FIRST COURSE**

Arugula, Radicchio, Mushrooms, Scallops with Raspberry Vinaigrette

**SECOND COURSE**

Choice of: (accurate count requested)  
Asparagus Risotto  
*or*

Ravioli filled with Chaya & Ricotta Cheese with glazed Tomatoes

**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: \$71 pp**

**PASSED APPETIZERS**

- Vegetarian Sushi Rolls
- Chicken Satay
- 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

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RECENT WEDDINGS



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**PLATED #5 - MEXICAN FORMAL DINNER: \$71 pp**

**APPETIZERS**

Empanaditas with Chaya, Goat Cheese and Pecans  
Cajun Shrimp and Corn Bread with Mango Chutney

**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 and Camote Amarillo Chips

*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

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**RECENT WEDDINGS**



## 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.

### **BUFFET #1 - YUCATECAN ROOTS: \$ 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  
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### **BUFFET #2 - MEXICAN FIESTA: \$ 53 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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PUERTO AVENTURAS CATERING \*\* VIP WEDDINGS \*\* FEBRUARY 2018  
\* WEDDING MENUS FOR THE RIVIERA MAYA HACIENDAS \*

**BUFFET #3 - RIVIERA MAYA TACO BAR: \$60 pp**

**STATION 1 APPETIZERS**

'Artesana' 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  
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**BUFFET #4 - ORIENTAL TOUCH: \$66 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  
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RECENT WEDDINGS



**3) WEDDING CAKES** \$5.25 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** \$5.25 pp (20 guest minimum)

‘Trio of Miniatures’ –  
Tiramisu, Pavlova, Chocolate Almond Bites



Miniature Tres Leches Cakes



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**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. - \$6 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

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**CHILAQUILES VERDES y ROJOS up to 2 hrs. - \$6 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. - \$6 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 - \$40 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  
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**TACOS de GUISADO - \$35 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

RECENT WEDDINGS





**\* VIP WEDDING MENUS FOR THE RIVIERA MAYA HACIENDAS \***

**4) BRUNCH**

A post-wedding brunch soothes the spirit and the body after an epic party. It can be a casual get-together Bloody Marys and Eggs or a grand party with Mimosa and Caviar. The following choices are sure to please everyone.

**NEW YORK BRUNCH \$31 per guest**

'Carnegie Deli-style' Lox and Bagels

Smoked Salmon Filet, Mixed Bagels and Philadelphia Cream Cheese garnished with Sliced Tomatoes, Cucumbers, Red Onions and Capers  
Tropical Fruit Boats, Fruit and Nut Bread, Fresh Juices, Coffee and Tea

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**ITALIAN BRUNCH \$26 per guest**

Baked Frittata -

with Imported Fontina and Parmesan Cheese, Zucchini, Onions and Sweet Peppers and Herbs

Three Zesty Dips with Hot Focaccia Bread -

Red Pepper Parmigiano, Creamy Garlic Rosemary, Eggplant, Feta & Black Olives

Tropical Fruit Boats, Fresh Juices, Coffee and Tea

**SOUTHERN BRUNCH \$26 per guest**

Over Easy Ham Steak with Red-Eye Gravy and Grits,

Scrambled Eggs, Baked Mac 'n Cheese

Jalapeño Cornbread and Buttermilk Biscuits

Tropical Fruit Boats, Fresh Juices, Coffee and Tea

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**FRENCH BRUNCH \$26 per guest**

Quiche Lorraine with Imported Gruyere, Bacon and Cream

Mini Croissant stuffed with Cured Ham, Roast Turkey and Cheese

Tropical Fruit Boats, Fresh Juices, Coffee and Tea

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**MEXICAN BRUNCH \$21 per guest**

Mexican Scrambled Eggs with Tomatoes, Cilantro, Cheese, Salsa Ranchero

Chilaquiles with Scrambled Eggs or Chicken, Crisp Totopos and mild Salsa

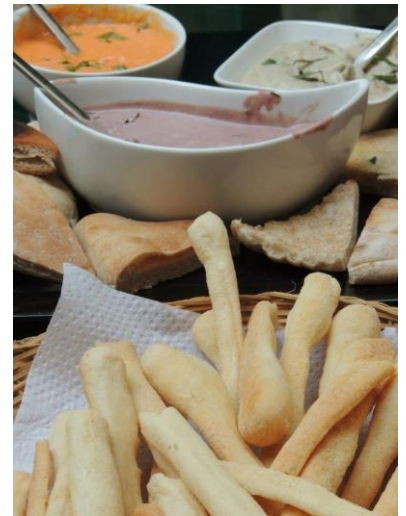
Tropical Fruit Boats, Hot Tortillas, Fresh Juices, Coffee and Tea

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**BEVERAGES \$16 per guest**

Mimosas, Margaritas and Bloody Marys

RECENT WEDDINGS



**\* VIP WEDDING MENUS FOR THE RIVIERA MAYA HACIENDAS \***

These Bar Menus are just suggestions...  
They can easily be tailored to your particular tastes

All Wedding Bars include Beverages & Bartender  
We add 20% gratuity to all billing.

Quantities and based on your guest count & can be adapted to your group

**PREMIUM BAR \$52 per guest**

*\* A signature cocktail designed just for you*

Champagne  
Argentine & Italian Wines

Tequila Reposado  
Rum Anejo  
Vodka  
Whiskey

Mexican Beer  
Soft Drinks  
Bottled Water  
Fruit Juices & Mixers  
Limes, Margarita Salt & Ice  
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**DOMESTIC BAR \$29 per guest**

*\* A signature cocktail designed just for you*

Italian Sparkling Prosecco Wine  
Chilean Wine

Margaritas  
Jamaican Rum Punch

Mexican Beer  
Soft Drinks  
Bottled Waters  
Fruit Juices & Mixers  
Limes, Margarita Salt & Ice  
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**YOUR BEVERAGES \$235 fee plus Bar Staff**

*\* You provide the Beverages & we provide the Coordination*  
Bartenders available at \$15 per hour, Glass washers at \$10 per hour  
(we suggest two Bartenders & one Glass washer for every 50 guests)

RECENT WEDDINGS

