



RECOMMENDED CHEF MENUS

OPTION ONE

MOLE TOSTADA

Wonton tostada with marinated chicken smothered in a traditional black mole sauce

TACO CEVICHE

Jicama tortilla with fish marinated in lime juice, herbs, mango, tomatoes and red onions

ESQUITES

Corn flavored with epazote, mayonnaise, Cotija cheese, baby scallops and sal de gusano

LAMB RIBS

Grilled ribs with morita and piloncillo sauce with potatoes and Brussel sprouts sautéed with herbs

TROPICAL DESSERT

Coconut mousse with guava sauce

OPTION TWO

TUNA SEARED TOSTADA

Wonton tostada with slices of seared tuna and habanero soy sauce

CRAB CAKE

Traditional crab cakes with chipotle aioli

RED PEPPER SOUP

Roasted sweet pepper soup with rustic bread croutons

SURF AND TURF

Grilled steak with hibiscus sauce and lobster or shrimp with roasted garlic butter and grilled seasonal local vegetables

BROWNIE

Topped with nuts, vanilla ice cream and a warm berry sauce



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OPTION THREE

MINI TORTILLA LASAGNA

A bed of tortilla with huitlacoche (corn fungus) and melted gouda cheese, dipped in a homemade red sauce

CREAM OF BEAN SOUP

Chef's recipe with fresh cheese, roasted chile and fried strips

CHILE RELLENOS

Stuffed with ground beef, cheese (or shrimp), dressed in red sauce and served with rice and vegetables

RICE PUDDING

Grandmother's Savory Recipe

OPTION FOUR

MINI CEVICHE TOSTADA

Fish marinated in lime juice, onion, tomato, serrano chili, and cilantro

FRESH SALAD

Lettuce, arugula, cherry tomatoes, peppers, apple and goat cheese, served with homemade honey vinaigrette

PORK SHANK

Juicy oven-baked pork shank, cooked in a beer-based salsa, served with rice and beans

CHURROS WITH CARAMEL

Homemade churros, stuffed with caramel and served with fresh fruit

OPTION FIVE

THAI TUNA

Seared tuna crusted in sesame seeds, dipped in soy sauce with spicy sesame oil

MUSHROOM SOUP WITH SHERRY LIQUEUR

Mixture of Portobello mushrooms and white mushrooms, onions, cream, and sherry liquor

CHICKEN BREAST WITH HOMEMADE MOLE

Grilled chicken breast, dipped in homemade mole, served with white rice and vegetables

CREPES WITH BERRIES

Homemade crepes, stuffed with red berries and flambéed with brandy



RECOMMENDED CHEF MENUS

OPTION SIX

MINI SOPES

Handmade corn sopes with garlic mushrooms and huajillo chili, beans, lettuce, cream, and fresh cheese

CREAMY CORN SOUP AND ROASTED PEPPERS

Delicious cream with green, red, and yellow peppers, corn, and homemade croutons

CATCH OF THE DAY

Prepared with your choice: Mayan-style pibil, homemade mole, homemade tamarind sauce, or garlic and white wine

BROWNIES

Homemade brownies served with vanilla ice cream

OPTION SEVEN

FLAMING TEQUILA SHRIMP

Fresh Baja Shrimp marinated in citrus and flame-seared with tequila, bathed in homemade spicy mango sauce

ONION SOUP

Chef's Recipe served with homemade bread

GRILLED STEAK WITH VEGETABLES

Grilled steak of your choice, served with mashed potatoes and sauteed vegetables

CHOCOLATE LAVA CAKE

Served with a warm berry sauce

OPTION EIGHT

SPRING SALMON

A bed of smoked salmon, cherry tomatoes, avocado, onion, topped with sour cream and chives

GAZPACHO

Andalusian gazpacho served with homemade croutons

SEARED TUNA

Tuna medallion with your choice: homemade tamarind sauce, homemade mole, or homemade pesto with lime, all served with rice and vegetables

POACHED PEARS

Poached pears in Cabernet Sauvignon, served with strawberry ice cream