

Private Chef & Butler Services Menu

PRICE VARIES ON MENU SELECTION AND NUMBER OF GUESTS, CUSTOMIZED MENUS AVAILABLE FOR GLUTTEN FREE, VEGANS, VEGETARIANS, AND ANY ALLERGIES OR SPECIAL DIETS, PLEASE ASK FOR QUOTE.

Suggested menu below for your review

APPETIZERS

- Fresh fish ceviche served on cucumber cup. With lemon and avocado garnish
- Guacamole salsa and corn chips.
- Quesadilla on flour tortillas from the region with chorizo and mushrooms, served with a green tomatillo salsa.
- Cochinita Pibil (pulled pork in citric red sauce) served on mini sopes with pickled red onion and oregano topping.
- Grilled Chistorra with melted mozzarella cheese on crostini,
- Artichoke, garlic and parmesan dip, served on gourmet crackers.
- Coconut shrimp served with a pineapple dipping sauce
- Chicken satay served with a Thai Peanut spicy sauce
- Fresh Tuna sashimi served with traditional soy sauce or our special spicy soy. Togarashi, wasabi, ginger and sesame oils available.
- Caprice Brochettes tomato and panela cheese on rosemary sprigs, with basil, balsamic vinegar and olive oil.
- Mushrooms stuffed with shrimp, baked with herb butter and white wine sauce.

SALAD

- Fresh mixed greens salad with caramelized pears, grapefruit, orange, julienned beet root, and jicama served with a balsamic dressing.
- Avocado, mandarin, tomato and shrimp salad, served with a mandarin vinaigrette.
- Caesar salad with fresh homemade dressing and croutons, anchovies are optional.
- Tomato and spinach salad with balsamic vinegar and olive oil

SOUP

- Lobster Bisque, served with rustic bread.
- Tortilla Soup with fixings (queso fresco, avocado, cream and cilantro)
- Gazpacho served

MAIN DISH

- Fresh catch of the day grilled fish, topped with Cabo Salsa (mango, cherry tomatoes, basil and cilantro) spicy available upon request.
- Baja Fish Piquet, grilled or baked and served on a bed of white rice.
- Grilled stuffed chicken breast with cheese, chorizo and spinach, served with a Chile and Honey sauce.
- Grilled Skirt steak (carne asada) with grilled onions and mushroom topping.
- Grilled Jumbo shrimp wrapped in bacon and stuffed with cheese, served with a ranchero sauce.
- Giant Clams baked and stuffed with onions, bell peppers, tomatoes, capers and green olives, drizzled with white wine sauce and olive oil, 3 clams per plate.
- Rack of Lamb, served with a rosemary and parsley au jus.
- Surf & Turf, Lobster tail grilled and served with an herb, garlic and lemon butter & Grilled Beef Fillet.

SIDES

- Mexican fiesta rice
- Risotto (Cheese, mushroom, cilantro or wild nuts)
- Baked potato with sour cream, chives and butter
- Oven roasted spring potatoes
- Cilantro rice
- Roasted Green Beans, wrapped in bacon.
- Grilled mixed vegetables
- Asparagus roasted with olive oil and basil
- Quinoa (Peruvian recipe)

DESSERT

- Mexican Flan with cream cheese and Kahlua, served with strawberries and whipped cream.
- Platanos Flameados (flambéed bananas) served with vanilla ice cream and topped with Coffee liqueur.
- Rich Chocolate Cake freshly baked, served warm with vanilla ice cream
- Sorbet served on a Martini glass.
- Crepes stuffed with berries, Nutella and covered with chocolate sauce and whipped cream.
- Churro Bites dusted with cinnamon and sugar, served over vanilla ice cream and topped with Coronado Cajeta.

WELCOME PACKAGES

(Minimum of 6 people per order, drop off or full service available)

Asian Welcome Package

- California Sushi roll (avocado, cream cheese, cucumber and shrimp, all inside)
- Tampico stuffed yellow chilies, breaded and fried
- Chicken or Cheese Yakitoris with
- Oriental mixed greens salad with a mandarin vinaigrette
- Tempura Vegetables (zucchini, carrots, and broccoli) served with a side of Serracha Chili Sauce.

Mexican Welcome Package

- Carne Asada (grilled marinated steak) tacos on corn or flour tortillas.
- Grilled chicken breast tacos, on corn or flour tortillas.
- Freshly made Guacamole
- Freshly made Mexican Salsa (chunky tomato, cilantro, onion, serrano and lime juice) served with Corn Chips.
- Refried Beans and Mexican Fiesta Rice.
- Red and green salsas.

Italian Welcome Package

- Fettuccini with Cheese and white wine sauce, with chicken and Italian vegetables, served with parmesan cheese and crushed red pepper.
- Vegetarian Lasagna, freshly baked and topped with marinara sauce.
- Caesar Salad with homemade croutons and dressing, topped with parmesan cheese. (anchovies optional)
- Garlic and herbs bread, freshly baked and toasted.

Baja Welcome Package

- Baja fish Tacos served with Cilantro slaw
- Baja grilled Shrimp and cheese hard shell tacos, served with cilantro lime and onions.
- Giant Catalina Clams (fresh from the region) baked and stuffed with onions, bell peppers, tomatoes, capers and green olives, drizzled with white wine sauce and olive oil.
- Jicama Rolls with julienned carrots, bell peppers, lettuce and cranberries, drizzled with a Jamaica vinaigrette.
- Guacamole, Salsa and Corn Chips.

BREAKFAST PACKAGES

Full Breakfast

- Eggs to order
- Hash browns
- Bacon or Sausage
- Pan Cakes
- Butter, syrup, toast
- Orange Juice
- Coffee, Cream, sugar and sugar substitute.

Light Breakfast

- Fruit Platter
- Plain Yogurt (unsweetened Greek)
- Oat meal
- Milk Low Fat
- Orange Juice
- Coffee, Cream, sugar and sugar substitute

Mexican Breakfast

- Huevos Rancheros (eggs to order over tortilla smothered with red or green salsa, topped with cheese and cream)
- Grilled potatoes with onions and tomatoes.
- Freshly refried beans
- Pan Dulce (Mexican Pastries)
- Corn or Flour tortillas
- Coffee, Cream, sugar and sugar substitute.

Brunch Package

- Omelets to order choice of; mushrooms, onions, bell peppers, tomatoes, bacon, ham, turkey, cheese, spicy peppers.
- Skillet Potatoes with bell peppers and onions.
- Bacon or Sausage
- Fruit Platter
- Pan Cakes with syrup and butter
- Assorted Cereal (individual box)
- Grilled Chicken Brochettes with habanero pineapple sauce, served over a bed of rice.
- Orange Juice
- Coffee, Cream, sugar and sugar substitute.

Cakes for Parties of all occasions

Also available:

- **CIGAR ROLL SHOW**
- **TEQUILA TASTING**
- **MEXICAN WINE TASTING (All done in English and Spanish)**
- **BARTENDING SERVICE**
- **PRIVATE CHEF SERVICE**
- **BUTTLER SERVICE**

“Our goal is to provide you and your guests with a Pleasant and Memorable culinary experience”