

PUERTO AVENTURAS CATERING * BRISA CARIBE CATERING MENUS 2016-JUNE

OUR CHEFS ARE HERE TO ASSIST YOU WITH MEAL PLANNING AND COOKING

We offer 6-day Meal Plans as well as Individual Meals throughout your stay at Brisa Caribe. We arrange menus considering diets and allergies and are always attentive to the kids. Most of our Menus have tasty 'Vegetarian or Gluten-Free' Alternatives, please inquire! The Chefs prepare the food and clean up afterwards. We keep everything nice and tidy

SIMPLY DELICIOUS AND VERY ECONOMICAL!

Our menus reflect the abundance of fresh seafood, meats, delicious tropical fruits & exotic spices found only in the Yucatan. We cook Authentic Mayan, Mexican and International Cuisine with ease.

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

If you are out exploring, we can easily pack to go!

15% Gratuity added to all Services Kids 3 to 11-yrs old half price on all RATES

6-DAY MEAL PLAN	CHEF RATES 6-DAY MEAL PLANS				GROCERIES 6-DAY MEAL PLANS
	Up to 6 Guests	Up to 9 Guests	Up to 14 Guests	Up to 20 Guests	
					Groceries per Guest
BREAKFAST, LUNCH, DINNER	\$950	\$1,250	\$1,550	\$1,850	\$150 to \$250
DINNER plus BREAKFAST	\$850	\$1,100	\$1,350	\$1,600	\$125 to \$200
DINNER plus LUNCH	\$850	\$1,100	\$1,350	\$1,600	\$125 to \$200
BREAKFAST and LUNCH	\$750	\$850	\$1,150	\$1,350	\$120 to \$175
DINNERS	\$750	\$850	\$1,150	\$1,350	\$100 to \$150

We can include Brunch and Gourmet Delivery in your MEAL PLAN

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INDIVIDUAL MEALS	CHEF RATES INDIVIDUAL MEALS				GROCERIES INDIVIDUAL MEALS
	Up to 6 Guests	Up to 9 Guests	Up to 14 Guests	Up to 20 Guests	
					Groceries per Guest
DINNERS	\$150	\$200	\$250	\$300	\$14 to \$42
GOURMET DELIVERY	\$60	\$80	\$100	\$120	\$12 to \$18
COCKTAIL APPETIZERS	\$75	\$100	\$125	\$150	\$8 to \$12
BRUNCH / LUNCH	\$75	\$100	\$125	\$150	\$5 to \$10
BREAKFAST	\$60	\$80	\$100	\$120	\$4 to \$8
ROMANTIC DINNERS	\$220 for 2 Guests				

Please tell us how many adults and kids (between 3 to 11-yrs old), dietary concerns, budget and what you like, and we will customize Menus just for you.

Please refer to our **HOLIDAY CHEF PACKAGES** for the following Dates

Thanksgiving Day, Christmas Eve thru New Year's Day, Valentines and Easter Week Semana Santa

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6-DAY BEVERAGES and BARTENDER RATES

Beverage Costs vary with Brand, Consumption, Guest Count. Beverage Rates do not include the Bartender

BEVERAGES for 6 Days Approximate Cost – please add 20% Shopping Fee

Non-Alcoholic \$25 to \$30 per guest

Domestic Beverages \$75 to \$120 per guest

Premium Beverages \$120 to \$180 per guest

Bartender \$50 for each Dinner, \$40 for each Lunch, with \$10 per hour 'overtime'

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WE ALSO OFFER SHOPPING SERVICES at Cost of Groceries plus 20% Shopping Fee

CATERING MENUS

These prices are for the Food per guest. Chefs are billed separately (please see above)

Final Menu Selection after Chefs return from the Markets and Fishing Fleet.

If you are out exploring, we can easily pack to go!

15% Gratuity added to all billing

MENU 1 VEGETARIAN \$20 pp for all three meals

BREAKFAST

EGGS MEXICANA \$4 pp

with Tomatoes, Cheese
and Scallions

Granola, Yoghurt, Whole Wheat
Bread, Butter, Jam, Tropical Fruits
and Juices, Coffee, Tea, Milk

LUNCH

SPINACH and CHEESE PIE \$5 pp

baked in Filo Pastry
Three Bean Salad, Lettuce,
Tomatoes

Fresh Fruit

DINNER

ORGANIC PASTA \$14 pp

Veggies, Tomato Basil Sauce

Guacamole, Chips, Fresh Salsas
Fresh Garden Salad,
Whole Wheat Bread

Whole Grain Crepes, Cajeta, Fruit

MENU 2 \$25 pp for all three meals

BREAKFAST

SCRAMBLED EGGS \$4 pp

with Chorizo and Onions

Granola, Yoghurt, Whole Wheat
Bread, Butter, Jam, Tropical Fruits
and Juices, Coffee, Tea, Milk

LUNCH

CHILI con CARNE \$6 pp

Lettuce and Tomatoes
Warm Tortillas

Fresh Fruit

DINNER

MAYAN LU'AU \$20 pp

Fish & Pork (or Chicken) Pibil
Served in Banana Leaves

Guacamole, Chips and Salsas
Yellow Rice and Black Beans,
Tossed Salad

Flaming Bananas with Ice Cream

MENU 3 \$25 pp for all three meals

BREAKFAST

BREAKFAST BURRITO \$4 pp

Flour Tortilla stuffed with Eggs,
Cheese and Tomatoes
(VEGETARIAN)

Granola, Yoghurt, Whole
Wheat Bread, Butter, Jam,
Tropical Fruits and Juices,
Coffee, Tea, Milk

LUNCH

CHICKEN QUESADILLAS \$5 pp

With Cheese and Salsa Verde
Lettuce and Tomato Salad

Fresh Fruit

DINNER

FISH VERACRUZANO \$20 pp

sautéed with White Wine,
Tomatoes and Sweet Pepper

Guacamole, Chips and Salsas

Steamed Cous Cous, Fresh
Vegetables, Tossed Salad

Hot Apple Cinnamon
Empanada

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MENU 4 \$28 pp for all three meals

BREAKFAST

SCRAMBLED EGGS \$4 pp
with Ham and Cheese

Granola, Yoghurt, Whole Wheat Bread, Butter Jam Tropical Fruits and Juices
Coffee, Tea, Milk

LUNCH

CAESAR SALD \$6 pp
with Grilled Teriyaki Chicken
Romaine Lettuce,
Lemon Vinaigrette
Toasted Croutons

Fresh Fruit

DINNER

TACOS de GUISADOS \$18 pp
Beef 'ala David'
Chicken in Tomatillo Salsa

Guacamole, Chips and Salsas
Quesadillas with Zucchini Blossoms
Mexican Rice, Tossed Salad

Tres Leches Cake

MENU 5 \$25 pp for all three meals

BREAKFAST

SCRAMBLED EGGS \$4 pp
Mint, Chaya & Grilled Ham

Granola, Yoghurt, Whole Wheat Bread, Butter Jam Tropical Fruits and Juices
Coffee, Tea, Milk

LUNCH

'PACOS TACOS' \$6 pp
A Local Favorite
Caribbean Fish and Chicken
Warm Tortillas and Fresh Salsas

Fresh Fruit

DINNER

MEXICAN FIESTA \$18 pp
Chile Relleños and BBQ Chicken

Guacamole, Chips and Salsas
Rice and Beans, Tossed Salad
Flaming Banana and Mangos with Ice Cream

MENU 6 \$32 pp for all three meals

BREAKFAST

CHILAQUILES \$5 pp
Scrambled Eggs, Crisp Totopos and mild Salsas

Granola, Yoghurt, Whole Wheat Bread, Butter Jam Tropical Fruits and Juices
Coffee, Tea, Milk

LUNCH

MEXICAN BBQ CHICKEN \$ 6pp
Seasoned with Achiote and Lime
Mexican Rice, Hot Tortillas
Shredded Lettuce and Tomatoes
Fresh Salsas

Fresh Fruit Bowl for Dessert

DINNER

FISH VERACRUZANO \$20 pp
sautéed with White Wine, Tomatoes and Sweet Pepper

Guacamole, Chips and Salsas

Steamed Cous Cous
Fresh Vegetables, Tossed Salad

Hot Apple Cinnamon Empanada

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MENU 7 \$30 pp for all three meals

BREAKFAST

ROLLED APPLE PANCAKES \$5 pp
Nutella Caramel, Powdered
Sugar served with Fried Eggs

Granola, Yoghurt, Whole Wheat
Bread, Butter Jam Tropical Fruits
and Juices Coffee, Tea, Milk

LUNCH

**REAL CHEESE BURGERS
And HOT DOGS \$10 pp**
Potato Chips and Cole Slaw

Fresh Fruit

DINNER

LASAGNA \$20 pp
with Beef, Tomato Sauce,
Mozzarella and Ricotta Cheese

Bruschetta with Tomatoes, Basil
on toasted Italian Bread

Tossed Salad, Italian Dressing
Garlic Bread

Chocolate Mousse

MENU 8 \$35 pp for all three meals

BREAKFAST

HUEVOS RANCHEROS \$5 pp
Fried Eggs on a crisp Tortilla,
Refried Beans and Mild Red
Tomato Salsa

Granola, Yoghurt, Whole Wheat
Bread, Butter Jam Tropical Fruits
and Juices Coffee, Tea, Milk

LUNCH

AVOCADO SHRIMP SALAD \$10 pp
Mixed Greens, Tomatoes,
Cucumbers, Olives, baguettes,
Fresh Fruit

DINNER

CARIBBEAN MIXED GRILL \$25 pp
Fish, Beef, Chicken and Veggies
grilled with Cilantro Lime Sauce

Guacamole, Chips and Salsas

Mexican Rice, Chaya Salad

Mayan Strawberry Shortcake
with Cream

MENU 9 \$38 pp for all three meals

BREAKFAST

SPINACH CHEESE OMELET \$5 pp
with Sausages

Granola, Yoghurt, Whole
Wheat Bread, Butter Jam
Tropical Fruits and Juices
Coffee, Tea, Milk

LUNCH

THAI BEEF SALAD \$10 pp
Rice Wine and Sesame Dressing

Fresh Fruit Bowl for Dessert

DINNER

THAI COCONUT CURRY \$28 pp
with Shrimp, Chicken, Snow
Peas and Green Vegetables,

Coconut Shrimp, Mango
Chutney, shaved Jicama

275 Fresh Mango and Ginger
Cake

CATERING MENUS

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MENU 10 \$38 pp for all three meals

BREAKFAST

SPANISH OMELETS \$5 pp
with Cheese, Ham (optional)
Tomatoes and Sweet Peppers,
Granola, Yoghurt, Whole
Wheat Bread, Butter Jam
Tropical Fruits and Juices
Coffee, Tea, Milk

LUNCH

FAJITAS \$10 pp
Beef and Chicken
Grilled Onions, Sweet Peppers
Warm Tortillas, Fresh Salsa,
Shredded Lettuce and Tomato
Fresh Fruit Bowl for Dessert

DINNER

'PAELLA MEXICANA' \$28 pp
with Shrimp, Fish, Clams,
Chorizo, Chicken & Veggies
'Empanadas varios' with
Shrimp, Vegetables, Refried
Beans, Sour Crème and Salsas
Spanish Salad- Arugula, Chick
Peas and Artichokes
Fresh Fruit Flan

MENU 11 \$38 pp for all three meals

BREAKFAST

**SCRAMBLED EGGS \$5 pp
and BACON**
Granola, Yoghurt, Whole Wheat
Bread, Butter Jam Tropical Fruits
and Juices Coffee, Tea, Milk

LUNCH

ENCHILADAS \$6 pp
Chicken and Vegetables
Mild Red Tomato or Green
Tomatillo Salsa
Rice and Salad
Fresh Fruit Bowl for Dessert

DINNER

BEEF and SHRIMP \$28 pp
Shrimp Cocktail, Mexican style,
with Avocados and spicy
Tomato Salsa
Guacamole, Chips and Salsas
Grilled Arrachera, Chipotle-Honey
Stuffed Shrimp Tamarindo,
served in the shell
Garlic - Rosemary Mashed
Potatoes, Vegetables
Caesar Salad
Tropical Fruit Tart

MENU 12 \$40 pp for all three meals

BREAKFAST

EGGS BENEDICT \$8 pp
Poached Eggs atop English
Muffin, with Canadian Bacon
and Hollandaise
Granola, Yoghurt, Whole Wheat
Bread, Butter Jam Tropical Fruits
and Juices Coffee, Tea, Milk

LUNCH

SALAD CAPRESE \$10 pp
with Grilled Chicken
Vine-ripe Tomatoes, Basil,
Mozzarella, Olive Oil, served
Fresh Fruit

DINNER

BEEF FILET STEAKS \$28 pp
Cajun-style Blacked Shrimp in
Cornbread with Mango Chutney
Grilled Filet Steaks with
Portobello Red Wine Sauce,
Roasted Potatoes, Asparagus
Tossed Salad, Warm Baguettes
Chocolate Caprese Cake with
Berries and Cream

CATERING MENUS

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MENU 13 \$45 pp for all three meals

BREAKFAST

EGGS FLORENTINE \$8 pp
with Smoked Salmon and
Hollandaise Sauce, atop a
toasted English Muffin

Granola, Yoghurt, Whole Wheat
Bread, Butter Jam Tropical Fruits
and Juices Coffee, Tea, Milk

LUNCH

ANTIPASTI \$14 pp
with Salami, Serrano Ham,
Provolone and Mozzarella
Cheese,
Lettuce and Tomato,
Warm Baguettes,

Fresh Fruit

DINNER

RISOTTO \$30 pp
with Shrimp, Calamari, Clams,
Mussels, Herbs, White Wine
(or substitute fresh Linguine)

Vegetable and
Provolone Cheese Puffs

Risotto
Italian Mixed Green Salad

Fresh Fruit Crostata with Pastry
Cream

MENU 14 \$45 pp for all three meals

BREAKFAST

BELGIAN WAFFLES \$8 pp
Fresh Strawberries and Cream
Grilled Sausage

Granola, Yoghurt, Whole
Wheat Bread, Butter Jam
Tropical Fruits and Juices
Coffee, Tea, Milk

LUNCH

SEAFOOD ENCHILADAS \$14 pp
Tasty variety of Fish and Shrimp
served with Tomato or Green
Tomatillo Salsa
Cream of Avocado Soup

Fresh Fruit

DINNER

LOBSTER \$32 pp
(seasonal) sautéed with Basil,
Tomatoes and Brandy

Prosciutto and Melon

Fettucine with Fresh Herbs,
Grilled Asparagus
Italian Mixed Green Salad

Tiramisu

CATERING MENUS

BRUNCH

These delicious morning menus can be ordered individually or can be included in your MEAL PLAN to replace 'Breakfast' or 'Lunch'

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Final Menu Selection after Chefs return from the Markets and Fishing Fleet.

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15% Gratuity added to all billing

CHEF RATES if ordered individually

Up to 6 Guests	Up to 9 Guests	Up to 12 Guests	Up to 20 Guests
\$75	\$100	\$125	\$150

All of our Brunches include Tropical Fruit Boats, Fresh Juice, Coffee, Tea and Assorted Pastries fitting the menu, such as Croissants, Bagels, Focaccia and Fruit and Nut Bread

BRUNCH MENU # 1 \$10 pp

'Carnegie Deli-style'

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

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BRUNCH MENU # 2 \$8 pp

Over Easy Eggs, Grilled Ham Steak
Grits with Red-Eye Gravy
Jalapeño Cornbread

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BRUNCH MENU # 3 \$6 pp

(can be made 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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BRUNCH MENU # 4 \$5 pp

(VEGETARIAN)

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

Rolled Apple Pancakes with Maple Syrup and Caramel Cajeta Syrup

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BRUNCH MENU # 5 \$8 pp

(VEGETARIAN)

Italian Frittata - Baked Omelet with Imported Cheese, Fresh Vegetables and Herbs

Three Dips with Hot Focaccia Bread

- Red Pepper and Parmigiano,
- Eggplant, Feta and Black Olives,
- Cream Cheese and Rosemary

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CATERING MENUS

GOURMET DELIVERY MENUS

These delicious economical menus can be ordered individually or can be included in your MEAL PLAN to replace 'Lunch' or 'Dinner'

The Chef delivers a delicious, ready-to-eat meal that includes Appetizer, Entrée, Salad and Dessert.
We provide disposable dinnerware to minimize the mess.
The Chef does not stay for the clean-up.

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Final Menu Selection after Chefs return from the Markets and Fishing Fleet.
If you are out exploring, we can easily pack to go!
15% Gratuity added to all billing

CHEF RATES if ordered individually

Up to 6 Guests	Up to 9 Guests	Up to 12 Guests	Up to 20 Guests
\$60	\$80	\$100	\$120

'YUCATECAN-style BBQ CHICKEN \$12 pp
with **ACHIOTE** and **LIME**
Guacamole, Chips, Salsa, Mexican Rice,
Tossed Salad, Tortillas, Chocolate Brownies

TACOS GUISADO with BEEF & CHICKEN \$12 pp
Guacamole, Chips, Salsa, Shredded lettuce,
Tomato, Onions, Tortillas,
Chocolate Brownies

CHILI RELLENOS \$12 pp
with **CHEESE, TOMATO SAUCE**
(VEGETARIAN)
Guacamole, Chips, Salsa, White Rice, Refried
Beans, Tortillas, Chocolate Brownies

CONCHITA or POLLO PIBIL \$12 pp
(PORK or CHICKEN)
baked in **BANANA LEAVES**
Guacamole, Chips, Salsa, White Rice, Tossed
Salad, Tortillas, Chocolate Brownies

MEXICAN CHICKEN and LIME SOUP \$12 pp
A local specialty!
Tender Chicken, Vegetables and Tortilla
strips in a Savory Broth
Guacamole, Chips, Salsa,
Chocolate Brownies

CANNELONI BLANCO \$18 pp
(VEGETARIAN)
stuffed with Spinach and Cheese,
baked with Béchamel
served with Bruschetta, Baguettes, Tossed
Italian Salad, Chocolate Brownies

LASAGNA BOLOGNESE \$12 pp
(can be made VEGETARIAN)
baked with Beef, Cheese and Tomato Sauce
served with Bruschetta, Baguette, Tossed
Italian Salad, Chocolate Brownies

SHRIMP and AVOCADO SALAD \$12 pp
Mixed Greens, Seasoned Shrimp, Tomatoes,
Cucumbers, Baguettes, Chocolate Brownies

MEXICAN SEAFOOD SOUP \$15 pp
A local specialty! Fresh Fish, Shrimp, and
Clams in a Savory Tomato Broth
Guacamole, Chips, Salsa,
Chocolate Brownies

ROMANTIC DINNER FOR TWO

Looking for an impressive way to say 'I love you'?
May we suggest a private chef to prepare and serve a meal for just the two of you!
Toast a sparkling glass of Prosecco and celebrate the time of your life!

We bring the Food, Dinnerware, Stem Candles and Flowers!
We request 72-hour notice. Tax added to all billing

Price includes Chef, Food and 1 bottle of sparkling Italian Prosecco

LOBSTER \$220 for two

Three Dips served with Grissini and Focaccia
- Roasted Pepper, Rosemary & Parmesan
- Eggplant, Cream Cheese & fresh Basil
- Kalamata Olive & Mint

Three Lettuce Salad with Rose Petals,
Roasted Pineapple, Shredded Chaya, Jicama
with Honey Vinaigrette

Sea Scallops wrapped with Prosciutto,
seared with a touch of Ginger and Orange
served over Camote Amarillo (sweet Yam puree)

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

Citrus Semifreddo with Pistachio Sauce
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FILET MIGNON \$220 for two

Our very own fresh Local Fish Ceviche
with 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

**HOMEMADE RAVIOLI \$200 for two
'Vegetarian'**

Three Dips served with Grissini and Focaccia
- Roasted Pepper, 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
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LAMB CHOPS \$220 for two

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

HOLIDAY MENUS

Applies to Thanksgiving Day, Christmas Eve thru New Year's Day,
Valentines and Easter Week Semana Santa

** Menus Finalized* after we return from the Fishing Pier and the Markets *
15% Gratuity added to all Services Kids 3 to 11-yrs old half price all Rates

DAILY HOLIDAY CHEF RATES

Chef Rates do not include Groceries

<u>CHEFS</u>	Up to 6 Guests	Up to 9 Guests	Up to 12 Guests	Up to 20 Guests
Breakfast, Lunch and Dinner	\$300	\$450	\$600	\$700
Dinner and one other Meal	\$275	\$425	\$550	\$650
Breakfast and Lunch	\$250	\$400	\$500	\$600
Just Dinners	\$250	\$400	\$500	\$600

ITALIAN HOLIDAY FEAST

Food Cost \$50 pp for all three meals

BREAKFAST

ITALIAN FRITTATA \$10 pp

with Vegetables, Cheese and fresh Herbs

Granola, Yoghurt, Whole Wheat Bread, Butter,
Jam, Tropical Fruits and Juices, Coffee, Tea, Milk

LUNCH \$14 pp

Antipasti Salad with Salami, Serrano Ham,
Provolone, Mozzarella Cheese, Lettuce, Tomato,
Warm Baguettes, Fresh Fruit

DINNER \$30 pp

Prosciutto and Ripe Melon
Bruschetta with Tomatoes, Fresh Mozzarella, Basil

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Shrimp, Scallops, White Wine, Fresh Fettuccine

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Roast Leg of Lamb with Rosemary, Roast Potatoes
and Vegetables

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Lime Sorbet Intermezzo

Arugula, Radicchio, Goat Cheese Salad, Pears,
Toasted Pecans

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Flourless Chocolate Almond Torte,
Fresh Raspberries,
Espresso Coffee, Anisette Liqueur

CONTINENTAL

Food Cost \$50 pp for all three meals

BREAKFAST

BELGIUM WAFFLES \$8 pp

with Fresh Strawberries and Cream

Granola, Yoghurt, Whole Wheat Bread, Butter,
Jam, Tropical Fruits and Juices, Coffee, Tea, Milk

LUNCH \$14 pp

Cream of Avocado Soup,
Seafood Enchiladas,
served with Tomato or Green Tomatillo Salsa,
Fresh Fruit

DINNER \$30 pp

Blue Moons- Mushroom Caps stuffed with
Bleu Cheese and Walnuts
Smoked Salmon Canapé

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Chateau Briand Filet of Beef
with Portobello Mushroom au jus
Roast Potatoes, Sautéed Vegetables

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Lime Sorbet Intermezzo
Mixed Greens, Raspberry Vinaigrette,
Baked Goat Cheese

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Raspberry Framboise Tart

MORE HOLIDAY MENUS 2016

Applies to Thanksgiving Day, Christmas Eve thru New Year's Day,
Valentines and Easter Week Semana Santa

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TRADITIONAL AMERICAN HOLIDAY
Food Cost \$38 pp for all three meals

BREAKFAST

SPINACH CHEESE OMELET \$5 pp
with Sausages

Granola, Yoghurt, Whole Wheat Bread, Butter,
Jam, Tropical Fruits and Juices, Coffee, Tea, Milk

LUNCH

CAESAR SALD \$6 pp
with Grilled Teriyaki Chicken

Fresh Fruit

DINNER

TRADITIONAL ROAST TURKEY \$30 pp
Artichokes and Spinach Dip,
Cheese Boards with Apples and Grapes

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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

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Chocolate Pecan Pie, Pears in Red Wine,
Vanilla Ice Cream, Coffee and Tea

UPSCALE AMERICAN HOLIDAY
Food Cost \$44 pp for all three meals

BREAKFAST

EGGS BENEDICT \$8 pp

Poached Eggs atop English Muffin, with Canadian
Bacon and Hollandaise

Granola, Yoghurt, Whole Wheat Bread, Butter,
Jam, Tropical Fruits and Juices, Coffee, Tea, Milk

LUNCH

SALAD CAPRESE \$10 pp
with Grilled Chicken

Vine-ripe Tomatoes, Basil, Mozzarella, Olive Oil,
served

Fresh Fruit

DINNER

SURF and TURF \$32 pp

Blue Moons- Mushroom caps
stuffed with Bleu Cheese and Walnuts
Smoked Salmon Canapé

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Chateau Briand Filet of Beef with Portobello
Mushroom au jus

Stuffed Lobster Tail 'Tamarindo'
(mild white wine and tamarind sauce)

Mashed Potatoes and Shallots,
Mixed Vegetables

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Lime Sorbet Intermezzo

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Tossed Salad Vinaigrette Hot Rolls and Butter

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Fresh Berry Cheesecake, Coffee and Tea

MORE HOLIDAY MENUS 2016

CHEF PAMELA SUGGESTS

Food Cost \$38 pp for all three meals

BREAKFAST

SPANISH OMELETTES \$5 pp

with Cheese, Ham (optional)
Tomatoes and Sweet Peppers,

Granola, Yoghurt, Whole Wheat Bread, Butter,
Jam, Tropical Fruits and Juices, Coffee, Tea, Milk

LUNCH

FAJITAS \$10 pp

Beef and Chicken

Grilled Onions, Sweet Peppers

Warm Tortillas, Fresh Salsa, Shredded Lettuce
and Tomato

Fresh Fruit Bowl for Dessert

DINNER \$30 pp

Blue Moon Empanadas with Parsley Sauce

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Cranberry Jicama Salad with Orange Vinaigrette

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Chicken Marsala

Mashed Potato and Grated Broccoli

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Chef's Special Holiday Dessert

CHEF PAMELA SUGGESTS

Food Cost \$38 pp for all three meals

BREAKFAST

HUEVOS RANCHEROS \$5 pp

Fried Eggs on a crisp Tortilla, Refried Beans and
Mild Red Tomato Salsa

Granola, Yoghurt, Wheat Bread, Butter, Jam,
Tropical Fruits and Juices, Coffee, Tea, Milk

LUNCH

AVOCADO SHRIMP SALAD \$10 pp

Mixed Greens, Tomatoes, Cucumbers, Olives,
baguettes, Fresh Fruit

DINNER \$30 pp

Smoked Salmon Dip on Parmesan Crust

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Citrus Almond Salad

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Spiced Turkey with a Date Reduction Sauce,
Roasted Pears and Couscous

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Chef's Special Holiday Dessert

PUERTO AVENTURAS CATERING * BRISA CARIBE CATERING MENUS 2016 - JUNE

COCKTAIL APPETIZERS

These Menus are perfect for Social Get Togethers and Casual Dinners

These prices are for the Food per guest. Chefs are billed separately (please below)

Final Menu Selection after Chefs return from the Markets and Fishing Fleet.

If you are out exploring, we can easily pack to go!

15% Gratuity added to all billing

CHEF RATES

Up to 6 Guests	Up to 9 Guests	Up to 12 Guests	Up to 20 Guests
\$75	\$100	\$125	\$150

ITALIAN \$10 pp

Prosciutto and Melon

Bruschetta with Tomatoes and fresh Basil

Three Dips with Hot Focaccia Bread

- Red Pepper and Parmigiano

- Eggplant, Feta and Black Olives

- Cream Cheese and Rosemary

AMERICAN TAILGATE \$8 pp

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

AMERICAN COMFORT FOOD \$8 pp

Mini Sloppy Joes – Chili and Ketchup on a Bun

Pigs in a Blanket – Smoked Links baked in

Buttermilk Biscuits, with Yellow Mustard

Cole Slaw and Potato Salad

Salt Peanuts

MEXICAN #1 \$8 pp

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

MEXICAN #2 \$10 pp

‘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

ORIENTAL \$12 pp

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

** WINES AVAILABLE, PLEASE INQUIRE

Sparkling Italian Prosecco, Malbec and Cabernet from Argentina, Chardonnay and Chablis from Chile

ADDITIONAL SUGGESGTIONS TO ADD TO YOUR MENUS

ENTRE

Grilled Lobster (seasonal)
Fresh Fish Sushi and Beef Teriyaki (or sub Salmon or Chicken)
California-style Wahoo, Papaya Avocado Salsa, served over Wild Rice Pilaf
Pork Loin Adobado – baked with Mild Chili Sauce, served over Rice
Napa Valley Wine Country Grilled Lamb with Rosemary, Garlic and Balsamic
Mixed Ceviche with fresh Fish, Shrimp and Calamari
Seafood Enchiladas, served with Tomato or Green Tomatillo Salsa

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FRESH HOME MADE PASTA, DRIED PASTA and RISOTTO

Pasta Fruti d' Mer - Shrimp, Fish, Clams and Calamari over Fresh Linguine
Lobster (seasonal) sautéed with Basil, Tomatoes and Brandy
Giant Prawns sautéed with Zucchini, White Wine and Chile Peppers
Asparagus, Sweet Bell Peppers and Parmigiano Cheese
Lasagna Bolognese with Beef, Tomato Sauce, and Cheese
Risotto with Shrimp, Calamari, Clams, Mussels (seasonal), Herbs, White Wine
Risotto with Porcini Mushrooms, Wine, Herbs and Parmigiano Cheese

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VEGETARIAN DISHES

Chayote Squash stuffed with Vegetables and Cheese, served with Brown Rice
Chili Relleños, Mild Poblano Peppers with Cheese, baked with Tomato Sauce
Tamale Pie with Corn, Beans, Fresh Vegetables and Herbs
Quinoa Pilaf with Vegetables and Fine Herbs
Tofu Grilled with Sesame and Soy, Brown Rice and Vegetables
Spinach Pie with Filo Dough and Cheese (Spanakopita)

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BEVERAGES

** Bar Menus Finalized* after we return from the various Wine Shops and Liquor Stores *
These prices are accurate as of 1-June 2016 and will be adjusted as necessary

BARTENDERS are billed separately (please see below)

NON-ALCOHOLIC BEVERAGES for 6 DAYS

\$25 to \$30 per guest plus 20% Shopping Fee

Bottled Water
Jamaica and Tamarindo Aguas
Boxed Juices- Pineapple, Orange, Mango, Cranberry
Soft Drinks- Coke, Sprite, diet
Ice

ALCOHOLIC BEVERAGES for 6 DAYS

PREMIUM LABELS \$120 to \$180 per guest plus 20% Shopping Fee

DOMESTIC LABELS \$75 to \$120 per guest plus 20% shopping fee

Red and White Wine
Tequila, Rum, Vodka, Gin, Whiskey
Clara, Dark and Lite Beer
Mixers, Tonic, Orange Juice, Pineapple Juice, Tomato Juice, Cranberry Juice
Limes and Margarita Salt
Ice

BARTENDERS

\$50 for Dinner (up to 3 ½ hours service with ½ hour setup)
\$40 for Lunch Dinner (up to 2 ½ hours service with ½ hour setup)
Overtime is \$10 per hour

15% Gratuity added to all Billing