



GOURMET CHEF SERVICE

Bienvenido, Welcome!

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- We are proud to offer our guests access to some of the most experienced and sought after chefs in the region.
 - We offer an all inclusive gourmet menu. The price for breakfast, lunch dinner and snacks is \$45 USD p/p/day. Please add \$10 USD p/p if the special dinner is selected. Food and soft drinks are included. Alcohol and specialty items are an additional cost. For any items not included in these menus please refer to our pre-stocking list (guests pay cost plus 20% shopping fee). Please inform our Food and Beverages Manager of your selections at least a week prior to arrival.
 - Payment may be made in US\$ or Mexican Pesos, in cash or credit card. Payments are made to our onsite Concierge. Gratuities are discretionary (please pay onsite to staff in cash).
 - Kitchen hours : 8.00 am – 10.00 pm (with a 4 hour break midday). Meals are served Buffet Style, Snacks are served after lunch.
 - Butler/Bartender services are included for 6 hours a day (additional hours are \$15 USD per hour). All ingredients are subject to availability.
 - Dietary considerations, allergies, vegan, gluten free diets will be accommodated.
 - Breakfast, lunch, snacks and dinner can be canceled with 24 hours notice. Your bill will be adjusted accordingly.
 - There is no charge for infants under 3, children from 4 to 12 years old pay half price.

BUEN PROVECHO/ GOOD APPETITE!

BREAKFAST

Please select one option for the whole group (Served from 9am to 11am)

TRADITIONAL AMERICAN

Coffee, milk, tea, smoothies and natural juices Eggs (fried, scrambled, hard boiled or any style)

Bacon, sausages or hash brown potatoes

Pancakes with syrup or vanilla French toast

Fresh fruits with granola and yogurt

Breakfast cereals

CLASSIC CONTINENTAL

Coffee, milk, tea, smoothies and natural juices Sliced bread with butter, jam and honey

Turkey, cold meats and cheese

Croissants and sweet breads

Fresh fruits with granola and yogurt

Breakfast cereals

MEXICAN STYLE

Mexican coffee, milk, tea, smoothies and natural juices

Fresh fruits with granola and yogurt

Breakfast cereals

Mexican sweet breads

Variety of homemade sauces

Choose one of the following breakfasts:-

Eggs (Mexican style, rancheros, migas, machaca or chorizo)

Green or red chilaquiles with refried beans and sour cream

Molletes (Mexican bread) with refried beans, cheese and pico de gallo

LUNCH

Please select one option for the whole group (Served from 1pm to 3pm)

CATCH OF THE DAY

Catch of the day fish tacos served with chipotle dressing

Corn on the cob sprinkled with a cheesy-spiced topping

Creamy coleslaw salad

Fresh guacamole and homemade sauces

Healthy seasonal fruit sorbet

FAJITA DELIGHT

Juicy flank steak or chicken fajitas

Mexican rice with roasted vegetables

Fresh guacamole and homemade sauces

Slow cooked charro beans with chorizo Green salad with lemon honey dressing

Crème caramel (flan)

CEVICHE

Caribbean fish ceviche tostadas garnished with avocado,

curly radish and chili powder

Mexican-style shrimp cocktail

Tuna lettuce wraps with mango sauce

Fresh guacamole and homemade sauces

Frozen key lime pie

SEA FOOD

Vuelve a la Vida (Fresh Seafood in a delicious broth)

Soft corn quesadillas filled with chicken, beef and rajas poblanas

Fresh guacamole and homemade sauces

Mixed lettuce salad, curly radish and carrots, dressing with piquin vinaigrette
and baked croutons

Chocolate Fruit fondue

ITALIAN PASTA FEAST

Pasta any style:

Al burro / Alfredo / Frutti di mare / Carbonara / Puttanesca / Vegetarian

Caprese salad (fresh mozzarella cheese, tomato and basil) with balsamic
dressing

Smoked salmon Carpaccio marinated with garlic, capers, lemon and olive oil

Pannacota with berries coulis

ENCHILADAS

Cheese and shrimp enchiladas with green tomatillo sauce and sour cream

Roasted mix vegetables Refried pinto beans

Fresh guacamole and homemade sauces

Colorful salad Tropical Fruit parfait

PAELLA

Seafood or chicken classic paella

Roasted asparagus with feta cheese Mediterranean salad with honey mustard
dressing

Garlic and fresh herbs bread

Fresh citrus, gelato and almond cookies

DINNER

Please select one option for the whole group (Served from 6pm to 10pm)

MOLE POBLANO

Chicken mole Poblano

Homemade corn tortillas

Mexican white rice with rajas poblanas

Refried beans with fresh cheese

Green leaves salad with pears, goat cheese, nuts and balsamic glaze

Chocolate mousse

COCHINITA PIBIL

Cochinita pibil (Yucatan marinated pork with sour orange and achiote seed)

Cilantro and lime rice

Homemade corn tortilla

Picked red onion with habanero

Mexican salad with cilantro and cumin dressing

Apple strudel with cranberries, almonds and vanilla ice cream

CARNITAS

Mexican pork carnitas

Classic tortillas soup with avocado and sour cream

Homemade corn tortillas

Fresh guacamole with chicharron

Charro beans with jalapeños

Mixed salad with radish cucumber and lime

Traditional tres leche cake

VERACRUZ STYLE FISH

Fresh Veracruz fish style served with olives and tomato sauce
Garlic Parmesan roasted broccoli
Delicious baked potatoes
Salad with mango, avocado, jicama and lime dressing
Summer berry Pavlova

CHIMICHURRI GRILL

Grilled flank steak or chicken chimichurri
Garlic and mushrooms queso fundido
Creamy mashed potatoes with bacon Caramelized chambray onions and
rainbow roasted veggies
Fresh Guacamole and homemade sauces
Traditional César salad
Traditional cheesecake

LASAGNE

Lasagna (veggie or Bolognese)
Grilled peach salad with goat cheese and caramelized onions
Garlic and tomato bruschetta with basil pesto Parmesan herbs roasted
vegetables
Traditional tiramisu

CHEF'S SPECIAL

Chef's Specialty catch of the day
Roasted potatoes with rosemary Couscous with summer vegetables
Pear salad with walnuts and feta cheese
Piña Colada cupcakes

LOBSTER DINNER*

An additional \$10 US per person will be added to final bill

Grilled Lobster tail with garlic and parsley butter

Coconut shrimp with tamarindo sauce

Cheesy potato gratin

Lemon Parmesan asparagus and mushrooms

Strawberry spinach salad with honey lime dressing

Roasted pears with espresso mascarpone cream

KIDS MENUS (< 9 years)

Served with same desert as adult menus All selection include dessert,
soft drink, ice cream and popsicles

CHICKEN FINGERS

Chicken fingers

Mashed potato

MAC 'N' CHEESE

Homemade Mac and cheese

Steamed Vegetables

GRILLED CHEESE SANDWICH

Grilled cheese sandwich Broccoli and carrot sauté

PASTA

Simple butter or tomato sauce pasta

Mixed roasted vegetables

MINI BURGER

Mini burgers

Crispy potatoes wedges

QUESADILLAS

Chicken Quesadillas

Steamed green beans

GRILLED CHICKEN

Grilled chicken breast

Mexican rice with vegetables

SNACKS

Served from 4pm to 6pm

MINI SANDWICHES

Mini sandwiches with smoked salmon and cream cheese
Sour cream and chipotle deviled eggs

GUACAMOLE

Fresh Mexican guacamole
Refried beans with homemade salsas and totopos

VEGGIE WRAPS

Chicken or veggie wraps
Hummus and crispy pita bread with mint and yogurt dip

NACHOS

Traditional nachos with melted cheese, pico de gallo and pickled jalapeños
Mushroom Mexican quesadillas

EMPANADAS

Beef or veggie empanadas with chimichurri sauce
Crudités with gourmet dip

FRUIT / CHEESE / NUTS

Tropical fruit, cheese and nuts
Prosciutto, fresh mozzarella and melon skewers