

PUERTO AVENTURAS CATERING



Our menus reflect the abundance of fresh seafood, meats, delicious local tropical fruits & exotic spices. We cook Authentic Mayan, Mexican, International and Vegetarian Cuisines with ease.

**We prefer a minimum of 4 guests but will also serve smaller groups; please inquire
We always discount larger groups!**

Most of our Menus have tasty 'Vegetarian, Vegan or Gluten-Free' alternatives.
If you are out exploring, we can pack to go! Please contact us if you need something special.
Kids 11-yrs and younger half price. 16% tax added to all billing.

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

TRADITIONAL MAYAN DINNER from \$38pp

GOURMET DINNER from \$45 pp

ROMANTIC DINNER for TWO \$260

LUNCH or **BREAKFAST** from \$21 pp

HOME DELIVERY from \$28 pp

COCKTAIL APPETIZERS from \$25 pp

VERY ECONOMICAL 3-DAY CHEF PACKAGES

'FAMILY CUISINE' 3 MEALS per DAY
starting at \$65 pp per day

'GOURMET CUISINE' 3 MEALS per DAY
starting at \$75 pp per day

OTHER SERVICES

HOLIDAY MENUS

Thanksgiving Day, Christmas Eve / Day, New Year's Eve / Day, Valentines, Semana Santa / Easter

WEDDING MENUS

SHOPPING - Cost of Groceries plus 20% Fee
(\$30 minimum fee)

BARTENDERS and **BEVERAGES**

MEXICAN WINE TASTING \$120 for 4 guests
(Includes Beverages, Glassware and Sommelier)

TEQUILA TASTING please inquire

(includes Beverages, Glassware and Sommelier)
Blanco, Añejo and Reposado



VERY ECONOMICAL 3-DAY CHEF PACKAGES

Includes Chefs and Food for 3 Breakfasts, 3 Lunches and 3 Dinners
 We prefer a minimum of 6 guests but will also serve smaller groups; please inquire
 We always discount larger groups! Menus available upon request

'FAMILY CUISINE' 3 MEALS per DAY starting at \$65 pp per day

'GOURMET CUISINE' 3 MEALS per DAY starting at \$75 pp per day

CHEF'S DINNER SPECIALTIES

These Entrée already paired with Appetizer and Dessert
 (** see our Seasonal Dinners and Casual Buffets on the following pages)

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\$60 pp	RISOTTO
Appetizer	Vegetable Provolone Cheese Puffs and Bruschetta with Tomatoes, Basil on Italian Bread
Entrée	Jumbo Shrimp, Calamari, Clams, Mussels & Herbs cooked with Italian Rice and White Wine
Salad	served with Italian Mixed Green Salad and Warm Baguettes
Dessert	Fresh Fruit Crostata with Pastry Cream
\$60 pp	LOBSTER (seasonal),
Appetizer	Prosciutto and Melon and Smoked Salmon wrapped Asparagus
Entrée	Sautéed Lobster tail with Basil, Tomatoes and Brandy or grilled with Garlic and Lime Butter served over Fettucine with Fresh Herbs and Grilled Asparagus
Salad	Italian Mixed Green Salad, Warm Baguette
Dessert	Chocolate Caprese Cake
\$52 pp	'PAELLA MEXICANA'
Appetizer	'Empanadas varios' with Shrimp, Vegetables, Refried Beans, Sour Crème and Salsas
Entrée	Jumbo Shrimp, Fish, Clams, Chorizo, Chicken, Veggies & Herbs cooked with Saffron Rice
Salad	Spanish Salad of Arugula, Chick Peas and Artichokes, Warm Baguettes
Dessert	Fresh Fruit Flan
\$52 pp	THAI COCONUT CURRY
Appetizer	Coconut Shrimp, Mango Chutney, shaved Jicama, Fried Bananas
Entrée	Shrimp, Chicken, Snow Peas and Vegetables cooked with mild Yellow Curry, served with Grilled Pineapple, Jasmine Rice,
Salad	Cucumber Carrot Thai Salad and hot Curry Salsa
Dessert	Fresh Mango and Ginger Cake

SEASONAL DINNERS

These Entrée include your choice of Appetizer and Dessert
(** See following pages for Chef's Specialties and Casual Dinner Buffets)

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\$45 pp FISH VERACRUZANO

Fresh Caribbean Fish filet sautéed with Olive Oil, White Wine, Tomatoes, Olives and Sweet Pepper served with Cous Cous, Fresh Vegetables, Tossed Salad with Honey Lime Vinaigrette

\$45 pp LASAGNA BOLOGNESE

baked with Beef, homemade Tomato Sauce, Mozzarella and imported Ricotta Cheese served with tossed Salad with Italian Dressing and Garlic Bread

\$45 pp BEEF ARRACHERA STEAK

Mexican-style Skirt steak grilled with Chipotle and Honey served with Rosemary-Garlic Potatoes, Vegetables, Salad with Honey Lime Vinaigrette and Warm Tortillas

\$48 pp CARIBBEAN MIXED GRILL

Fish filet, Beef Arrachera, Chicken and Veggies grilled with Cilantro Lime Sauce served with Mexican Rice, Chaya Salad, fresh Salsas and Warm Tortillas

\$48 pp CARIBBEAN SURF 'n TURF

Beef Arrachera with Chipotle-Honey glaze & Tamarind Jumbo Shrimp*

* substitute Lobster (seasonal) for the Shrimp, additional \$5

served with Garlic Mashed Potatoes, Fresh Vegetables, Caesar Salad and Warm Tortillas

\$52 pp BEEF FILET STEAKS

grilled with Portobello Red Wine Sauce

served with Roasted Potatoes, grilled Asparagus, Tossed Salad and Warm Baguettes

CHOICE OF APPETIZER

Guacamole, Chips, Fresh Salsas
Quesadillas with Zucchini Blossoms
Bruschetta-Tomatoes, Basil on toasted Italian Bread
Black Bean Dip with Chips and Fresh Salsas
Chicken Chipotle Skewers
Chorizo and Sweet Pepper Skewers
Serrano Ham and Melon
Shrimp Cocktail, Mexican style

CHOICE OF DESSERT

Flaming Banana and Mangos with Ice Cream
Fresh Fruit Flan
Fresh Mango and Ginger Cake
Hot Apple Empanadas
Chocolate Mousse
Mayan Strawberry Shortcake with Cream
Tres Leches Cake



CASUAL DINNER BUFFETS

These Entrée already paired with Appetizers and Dessert
(** See previous pages for additional Dinner Menus)

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\$38 pp **MAYAN LU'AU**

Guacamole, Quesadillas with Zucchini Blossoms, Chips, Fresh Salsas
Fish Pescado Tikin Xic & Pork Pibil, seasoned in the Mayan style, cooked in Banana Leaves
Yellow Rice and Black Beans,
Tossed mixed Lettuce Salad and Warm Tortillas
Mayan Strawberry Shortcake with Cream

\$38 pp **MEXICAN FIESTA**

Guacamole, Quesadillas with Zucchini Blossoms, Chips, Fresh Salsas
Chile Rellenos stuffed with local Cheese and baked with mild Tomato Sauce
Yucatecan-style BBQ Chicken
Mexican Rice, Tossed Lettuce Salad and Tortillas
Flaming Banana with Ice Cream

\$38 pp **TACOS de GUISADOS**

Guacamole, Quesadillas with Zucchini Blossoms, Chips, Fresh Salsas
Beef 'ala David' sautéed with spicy Tomato sauce
Chicken in green Tomatillo Salsa
Lettuce and Tomatoes and Warm Tortillas
Tres Leches Cake

\$38 pp **ORGANIC PASTA**

Guacamole, Quesadillas with Zucchini Blossoms, Chips, Fresh Salsas
Fresh Veggies cooked with Tomato Basil Sauce, served with Tossed Salad, Whole Wheat Rolls
Whole Grain Crepes, Cajeta, Fruit

BREAKFAST BUFFETS

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

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- \$21 pp **EGGS MEXICANA** with Tomatoes, Cheese and Scallions
- \$21 pp **BREAKFAST BURRITO** Tortilla with scrambled Eggs, Cheese, Scallions and Tomatoes
- \$21 pp **HUEVOS RANCHEROS** Fried Eggs, crisp Tortilla, Refried Beans, Mild Red Tomato Salsa
- \$21 pp **SCRAMBLED EGGS** with Mint and Chaya
- \$21 pp **SCRAMBLED EGGS** with Chorizo and Onions
- \$21 pp **SCRAMBLED EGGS** with Ham and Cheese
- \$21 pp **SCRAMBLED EGGS** with BACON on the side
- \$21 pp **CHILAQUILES** Scrambled Eggs, Crisp Totopos and mild Salsas
- \$21 pp **ROLLED APPLE PANCAKES** with Nutella Caramel, Powdered Sugar and with Fried Eggs
- \$22 pp **SPINACH CHEESE OMELET** with fresh Spinach, Mexican Cheese and Sausages
- \$22 pp **SPANISH OMELETS** with Tomatoes, Sweet Peers, Cheese and Ham (optional)
- \$22 pp **OLD FASHIONED MEXICAN** Fried Eggs, Ham Steak and Home Fried Potatoes
- \$22 pp **OLD FASHIONED ITALIAN** Frittata with Imported Cheese, Fresh Vegetables and Herbs
- \$22 pp **BELGIAN WAFFLES** Fresh Strawberries and Cream, Grilled Sausage
- \$24 pp **EGGS FLORENTINE** poached Eggs, Smoked Salmon, Hollandaise Sauce, English Muffin
- \$24 pp **EGGS BENEDICT** poached Eggs, Canadian Bacon, Hollandaise, English Muffin
- \$22 pp **OLD FASHIONED VEGAN** (100% PLANT-based, GLUTEN and DAIRY-free!)
Tofu scrambled in Olive Oil with fresh Vegetables and Spices, folded into fresh Corn Tortillas and topped with Avocados, Tomatoes and Cilantro. Served with Black Beans, Almond Milk substituted for Milk



BRUNCH BUFFETS

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

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\$28 pp BRUNCH MENU # 1 'Carnegie Deli-style'

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

\$25 pp BRUNCH MENU # 2 OLD FASHIONED AMERICAN BREAKFAST

Over Easy Eggs, Grilled Ham Steak, Home Fried Potatoes and Jalapeño Cornbread

\$25 pp BRUNCH MENU # 3 MEXICAN EGGS and PANCAKES (VEGETARIAN)

Mexican Scrambled Eggs with Tomatoes, Cilantro and Cheese, Salsa Ranchero, Hot Corn Tortillas
Rolled Apple Pancakes with Maple Syrup and Caramel Cajeta Syrup

\$25 pp BRUNCH MENU # 4 QUICHE and CROISSANT (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

\$25 pp BRUNCH MENU # 5 ITALIAN FRITTATA (VEGETARIAN)

Baked Omelet with Imported Cheese, Vegetables, Herbs

Three Dips with Hot Focaccia Bread

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



LUNCH BUFFETS

includes Salad and Fresh Fruit

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\$21 pp SPINACH and CHEESE PIE (Vegetarian) baked in Filo Pastry

\$21 pp COCHINITA PIBIL TACOS Red Onion Salsa, Lettuce, Diced Tomatoes, Onions, Cilantro

\$21 pp CHILI con CARNE- Ground Beef Lettuce and Tomatoes, Warm Tortillas

\$21 pp CHICKEN QUESADILLAS With Cheese and Salsa Verde

\$21 pp MEXICAN BBQ CHICKEN Seasoned with Achiote and Lime, Mexican Rice, Hot Tortillas

\$21 pp MEXICAN TORTAS Classic Sandwiches (BBQ Chicken, Conchinita Pork Pibil) and Pasta Salad

\$21 pp CHICKEN ENCHILADAS Chicken, Mild Red Tomato or Green Tomatillo Salsa, Rice

\$24 pp 'PACOS TACOS' A Local Favorite Caribbean Fish and Chicken, Warm Tortillas, Fresh Salsas

\$24 pp CHICKEN SALAD CAPRESE Grilled Chicken, ripe Tomatoes, Basil, Mozzarella, Olive Oil

\$24 CHEESE BURGERS & HOT DOGS 'American-style', Potato Chips, Cole Slaw, Mustard, Ketchup

\$24 pp FAJITAS Beef and Chicken with Grilled Onions, Sweet Peppers, Warm Tortillas, Fresh Salsa

\$28 pp AVOCADO SHRIMP SALAD with Mixed Greens, Tomatoes, Cucumbers, Olives, Baguettes

\$28 pp THAI BEEF SALAD with Rice Wine and Sesame Dressing

\$28 pp SEAFOOD ENCHILADAS, Tasty variety of Fish and Shrimp, served with Tomato or Green Tomatillo Salsa. Served with Cream of Avocado Soup and warm Baguettes

\$30 pp ITALIAN ANTIPASTI imported Salami, Serrano Ham, Provolone and Mozzarella Cheese, Anchovies and Capers, Romaine Lettuce, Roasted Sweet Peppers and warm Baguettes

\$30 pp ENSALADA FRUITAS del MAR- Chef's choice of delicious Shellfish, served with mixed Lettuce, Cucumbers and Tarragon Vinaigrette



GOURMET DELIVERY DINNER MENUS

The Chef delivers a delicious, ready-to-eat / ready to-heat meal.

The Chef does not stay for clean-up.

Most menus include Guacamole, Chips and Salsa, Mexican Rice (or Potatoes), Green Salad, Tortillas (or Baguettes) and Chocolate Brownies

We can provide disposable dinnerware to minimize the mess – please inquire

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\$28 pp 'YUCATECAN-style BBQ CHICKEN with ACHIOTE and LIME

\$28 pp TACOS GUISADO with BEEF & CHICKEN

\$28 pp CHILI RELLENOS with BEEF and TOMATO SAUCE

\$28 pp COCHINITA PORK or CHICKEN PIBIL baked in BANANA LEAVES

\$28 pp SOPA AZTECA con POLLO

\$28 pp SHRIMP and AVOCADO SALAD

\$28 pp CAESAR SALAD with GRILLED CHICKEN or FISH

\$30 pp LASAGNA BOLOGNESE

\$30 pp MAPLE GLAZED BAKED HAM

\$30 pp stuffed TURKEY BREAST

\$30 pp MEXICAN SEAFOOD SOUP

\$32 pp FRESH CANNELLONI BLANCO with BEEF and CREAM

\$38 pp PAELLA YUCATECA with SHELLFISH, CHICKEN and CHORIZO



ROMANTIC DINNER FOR JUST THE TWO OF YOU

Looking for an impressive way to say 'I love you'? !

Toast a sparkling glass of Prosecco and celebrate the time of your life!

We bring the Food, Dinnerware, Stem Candles, Flowers and one bottle of Prosecco !

16% tax added to all billing

\$240 for two LOBSTER

APPETIZER Three Dips served with Grissini and Focaccia

- Roasted Pear, Rosemary & Parmesan, - Eggplant, Cream Cheese & fresh Basil, - Kalamata Olive & Mint

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

Prosciutto wrapped Sea Scallops seared with a touch of Ginger & Orange served over Camote Amarillo

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

DESSERT Citrus Semifreddo with Pistachio Sauce

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\$240 for two FILET MIGNON

APPETIZER Our very own fresh Local Fish Ceviche, 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

DESSERT Passion Dark Chocolate Mousse and Biscotti

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\$240 for two 'VEGGIE' HOMEMADE RAVIOLI

APPETIZER Three Dips served with Grissini and Focaccia

- Roasted Pear, 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

DESSERT Tiramisu

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\$240 for two LAMB CHOPS

APPETIZER 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

DESSERT Chocolate Almond Cake from "Capri" with Raspberry Coulis



COCKTAIL APPETIZERS

These One Hour Menus are perfect for Social Get Togethers and Casual Dinners

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\$30 pp ITALIAN

Prosciutto and Melon

Bruschetta with Tomatoes and fresh Basil

Three Dips served with Grissini and Focaccia

- Roasted Pear, Rosemary & Parmesan, - Eggplant, Cream Cheese & fresh Basil, - Kalamata Olive & Mint

\$30 pp ORIENTAL

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

\$28 pp MEXICAN #2

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

\$28 pp AMERICAN TAILGATE

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

\$25 pp MEXICAN #1

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

\$25 pp AMERICAN COMFORT FOOD

Mini Sloy Joes – Chili and Ketchup on a Bun

Pigs in a Blanket – Smoked Sausage Links baked in Buttermilk Biscuits, with Yellow Mustard

Cole Slaw and Potato Salad

Salt Peanuts

**** BEVERAGES AVAILABLE, PLEASE INQUIRE ****



BARTENDERS and BEVERAGES

We can provide Bartenders and Waiters to prepare and serve your beverages

We can also provide all the Beverages and setup your Bar
16% tax added to all billing

Some services may not be available during Holidays, please inquire

* Bar Selections and Billing finalized upon arrival, after we return from the Wine and Liquor Stores *

BARTENDERS

\$60 for Dinner (up to 4 hours service with ½ hour setup)
\$40 for Lunch (up to 2 ½ hours service with ½ hour setup)
'Overtime' is \$12 per hour

BEVERAGE BAR

Cost of Beverages plus 20% Shopping Fee (\$30 minimum fee per trip)

We can provide a variety of labels for Red and White Wine, Beer,
Tequila, Rum, Whiskey, Vodka, Gin, Cordials, Juice, Soft-drinks and Ice

Tell us what you need for your stay and please list your preferred brands and quantities.

We will request a deposit for the purchases.

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