



Mexican Cook Service at Casablanca *Dec. 27/16*

While enjoying your stay why not treat yourself to a traditional Mexican/Mayan meal prepared by our housekeeper Sera NOTE: Meal service is only available if Sera feels that she has the time to provide this extra service OR if Sera is able to get one of her sisters or brother in, who are also very good traditional cooks.

HOW IT WORKS: Sera will need enough money to purchase the groceries for the meal(s) and cover the taxi fare to do the grocery shopping. She will then do the shopping and get receipts for all of her expenses. She will provide you with the receipts and change from the grocery purchase. She will then prepare your meal, serve it, clean up after and then leave or return to her regular housekeeping duties.

NOTE: You will need to pay daily for the meal service or at the beginning of your stay if hiring her for a meal package. If pleased with the service please remember to tip. You can do this after each meal or at the end of the last service as you prefer.

RATES:

Breakfast: NOTE: rate is double for service on December 25, January 1 and Easter

- up to 8 guests \$35 usd. (for the service, not per person)
- 9 to 12 guests \$40 usd. (for the service, not per person)

** Plus the cost of groceries & transportation as required

** Does not include tip (20% before groceries & transportation would be appropriate)

Lunch: NOTE: rate is double for service on December 25, January 1 and Easter

- up to 8 guests \$35 usd. (for the service, not per person)
- 9 to 12 guests \$40 usd. (for the service, not per person)

** Plus the cost of groceries & transportation as required

** Does not include tip (20% before groceries & transportation would be appropriate)

Dinner: NOTE: rate is double for service on December 24, December 25, December 31, January 1 and Easter

- up to 8 guests \$50 usd. (for the service, not per person)
- 9 to 12 guests \$60 usd. (for the service, not per person)

** Plus the cost of groceries & transportation as required

** Does not include tip (20% before groceries & transportation would be appropriate)

Packages:

- 3 meals per day x 6 days for up to 8 guests \$540 usd. (for the service, not per person) **NOTE: add \$170 usd for service over Christmas or New Year or \$120 usd for service over Easter**
- 3 meals per day x 6 days for 9 to 12 guests \$630 usd. (for the service, not per person) **NOTE: add \$200 usd for service over Christmas or New Year or \$140 usd for service over Easter**

** Plus the cost of groceries & transportation as required

** Does not include tip (20% before groceries & transportation would be appropriate)

- 2 meals per day x 6 days for up to 8 guests \$425 usd. (for the service, not per person) **add \$135 usd for service over Christmas or New Year or \$85 usd for service over Easter**
- 2 meals per day x 6 days for 9 to 12 guests \$500 usd. (for the service, not per person) **add \$160 usd for service over Christmas or New Year or \$100 usd for service over Easter**

- ** Plus the cost of groceries & transportation as required
- ** Does not include tip (20% before groceries & transportation would be appropriate)

MENUS:

This is a sample of the meals that Sera and her family would be pleased to lovingly prepare for you

Mexican Cooks - Breakfast # 1

- * Plato de Fruta Temporada
- * Jugo de naranja
- * Huevos a la Mexicana
- * Frijoles y tortillas
- * Café, Té, leche
- * Seasonal Fruit
- * Fresh squeezed orange juice
- * Mexican eggs (scrambled with tomatoes, onions and peppers)
- * Beans with tortillas
- * Coffee, tea or milk.

Mexican Cooks - Breakfast # 2

- * Plato de Fruta Temporada
- * Jugo de Naranja
- * Chilaquiles con pollo en salsa roja
- * Pan y mermelada
- * Café, te, leche
- * Seasonal Fruit
- * Fresh orange juice
- * Chicken Chilaquiles in red sauce.
- * Toast and marmalade or jam
- * Coffee, tea, milk.

Mexican Cooks - Breakfast # 3

- * Plato de Fruta Temporada
- * Jugo de naranja
- * Quesadillas con jamón y queso.
- * Guacamole y frijoles
- * Café, te y leche.
- * Seasonal Fruit
- * Fresh orange juice
- * Flour tortilla with jam and cheese.
- * Guacamole and beans.
- * Coffee, tea and milk.

Mexican Cooks - Breakfast # 4

- * Plato de Fruta Temporada con yogurt
- * Jugo de Naranja
- * Huevos Rancheros con Salsa Mexicana
- * Frijoles Refritos
- * Tostada, Mantequilla, Mermelada
- * Cafe, Te, o Leche
- * Seasonal Fruit with yogurt
- * Fresh squeezed orange juice
- * Ranch Eggs with a Mexican sauce
- * Refried beans
- * Toast with butter and jam
- * Coffee, Tea or Milk

Mexican Cooks - Breakfast # 5

- * Plato de Fruta Temporada con yogurt y granola
- * Jugo de Naranja o Manzana
- * Tostada Francesa
- * Cafe, Te, o Leche
- * Seasonal Fruit with yogurt & granola
- * Fresh squeezed orange or apple juice
- * French toast
- * Coffee, Tea or Milk

Mexican Cooks - Breakfast # 6

- * Plato de Fruta Temporada con yogurt
- * Jugo de Naranja
- * Omelet de Verduras o Jamon y Queso
- * Frijoles Refritos
- * Tostada, Mantequilla, Mermelada
- * Cafe, Te, o Leche
- * Seasonal Fruit with yogurt
- * Fresh squeezed orange juice
- * Vegetable or ham & cheese omelete
- * Refried beans
- * Toast with butter and jam
- * Coffee, Tea or Milk

Mexican Cooks - Breakfast # 7

- * Jugo de Naranja
- * Enchiladas Verdes
- * Frijoles Refritos
- * Tostada, Mantequilla, Mermelada
- * Cafe, Te, o Leche

- * Fresh squeezed orange juice
- * Enchilada in green sauce
- * Refried beans
- * Toast with butter and jam
- * Coffee, Tea or Milk

Mexican Cooks - Breakfast # 8

- * Plato de Fruta Temporada con yogurt
- * Jugo de Naranja
- * Chilaquiles Verdes o Rojos
- * Frijoles Refritos
- * Tostada, Mantequilla, Mermelada
- * Cafe, Te, o Leche

- * Seasonal Fruit with yogurt
- * Fresh squeezed orange juice
- * Tortilla chips in green or red sauce
- * Refried beans
- * Toast with butter and jam
- * Coffee, Tea or Milk

Mexican Cooks - Lunch # 1

- * Sopes con carne o pollo
- * Queso Aguacate
- * Frijoles
- * Romanita y Crem

- * open face tortilla with meat or chicken
- * cheese avocado
- * beans
- * Roman lettuce with creamy dressing

Mexican Cooks - Lunch # 2

- * Tacos de Carne Asado
- * Frijoles Charros
- * Guacomole
- * Pico de Gallo

- * soft tacos with bar-b-que beef
- * ranch style beans
- * avocado dip
- * Mexican salsa with fried tortilla chips

Mexican Cooks - Lunch # 3

- * Tacos de Cochinita Pibil
- * Guacomole
- * Pico de Gallo
- * ensalada mixta

- * soft tacos with Mayan pork (spicy but not hot)
- * avocado dip
- * Mexican salsa with fried tortilla chips
- * mixed salad

Mexican Cooks - Lunch # 4

- * Ceviche mixto o de camaron
- * Guacomole
- * Pico de Gallo

- * marinated raw mixed seafood or shrimp (cooked)
- * avocado dip
- * Mexican salsa with fried tortilla chips

Mexican Cooks - Lunch # 5

- * Enchiladas de Mole
- * Campollo Queso
- * Ensalada de lechuga

- * enchiladas with rich flavorful chocolate type sauce
- * Campollo cheese
- * lettuce salad

Mexican Cooks - Other Lunch Options

- * Tamales de Chaya con huevo
- * Tamales Frijoles y Verduras
- * Tamales de Verduras
- * Tamales de gusta con salsa Mole
- * Tamales de gusta con salsa Verde

- * corn tortilla wrapped with chaya (Mayan vegetable) with egg cooked in a palm frond
- * beans and veggie tamales
- * vegetable tamales
- * tamales of your choice with rich flavorful chocolate type sauce
- * tamales of your choice with green sauce

- * Tamales rajas de Chile Poblano y queso
- * Pechuga de Pollo alla Plancha
- * Pechuga de Pollo Reyenas de veduras o camaron o pescado
- * Tacos Dorados de Carne o Pollo y Queso
- * tamales with spears of chile poblano and cheese (not hot)
- * grilled Chicken breast
- * Chicken breast stuffed with vegetables, shrimp or fish
- * large soft tacos filled with beef or Chicken and cheese

Mexican Cooks - Dinner # 1

- * Crema de Zanahoria
- * Camarones o Pescado al mojo de ajo
- * Frijoles refritos
- * Chiles Rellenos de queso y arroz
- * Pie de queso.
- * Cream of Carrot
- * Garlic shrimp or fish.
- * Re-fried beans.
- * Stuffed peppers with cheese & rice
- * Cheese pie.

Mexican Cooks - Dinner # 2

- * Sopa de Elote.
- * Enchiladas de queso, pollo y frijoles con salsa verde.
- * Arroz Verde con Plátanos machos
- * Pico de Gallo
- * Flan de Caramelo.
- * Corn soup.
- * Corn tortillas stuffed with chicken cheese and rice
- * Green Rice w/Plantains.
- * Mexican Salsa
- * Caramel Flan.

Mexican Cooks - Dinner # 3

- * Sopa de tortilla.
- * Pollo Pibil
- * Chayotes rellenos
- * Tortitas de papa
- * Pico de Gallo
- * Pastel de Zanahoria
- * Tortilla Soup.
- * Yucatecan Barbeque Chicken.
- * Baked Chayotes stuffed w/veggies & cheese
- * Potato cakes (fried mash potato)
- * Mexican salsa.
- * Carrot cake.

Mexican Cooks - Dinner # 4

- * Crema de Papa / Ensalada Verde
- * Fajitas (Pollo, Carne)
- * Arroz Mexicana
- * Frijoles Refritos
- * Guacamole
- * Pico de Gallo
- * Pie to Elote
- * Cream of Potato soup / Green Salad
- * Chicken or Beef Fajitas
- * Mexican Rice
- * Refried Beans
- * Avacodo dip
- * Salsa
- * Corn Cake

Mexican Cooks - Dinner # 5

- * Crema de Coliflor
- * Adobo (Pollo, Puerco, Carne)
- * Arroz blanco
- * Salsa Roja o Verde
- * Cocktail de Frutas
- * Cream of Cauliflower soup
- * Adobo (chicken, pork or beef)
- * White rice
- * Red or green sauce
- * Fruit cocktail

Mexican Cooks - Dinner # 6

- * Sopa de Vegetales
- * Mole de Pollo o Pavo
- * Arroz Blanco
- * Pico de Gallo
- * Tamales de Pollo o Carne
- * Helado
- * Vegetable soup
- * Chicken or Turkey Mole
- * White rice
- * Chips & Salsa
- * Chicken or Beef Tamales
- * Ice Cream

Mexican Cooks - Dinner # 7

- * Brochetas de Carne o Camaron
- * Arroz Blanco
- * Frijoles
- * Pico de Gallo
- * Postre

- * skewered bar-b-que Shrimp or Beef or Chicken
- * White rice
- * Beans
- * Chips & Salsa
- * Dessert

Mexican Cooks - Dinner # 8

- * Camarones al Ajillo
- * Arroz Frijoles
- * Verduras al horno
- * Pico de Gallo y Guacamole
- * Postre

- * Shrimp with chile guajillo & garlic (not hot)
- * Rice & Beans
- * Oven baked veggies
- * Chips & Salsa & Avacodo dip
- * Dessert

Mexican Cooks - Dinner # 9

- * Pollos Rellenos al horno con Verduras y Carne
- * Arroz con Chiles Poblanos
- * Pico de Gallo y Guacamole
- * Postre

- * Oven baked Chicken stuffed with Meat & Veggies
- * Rice with Chile Poblano (not hot)
- * Chips & Salsa & Avacodo dip
- * Dessert

Mexican Cooks - Dinner # 10

- * Pescado Veracruzano
- * Arroz al Gusto
- * Ensalada
- * Pico de Gallo y Guacamole
- * Helado

- * Veracruz style fish (sauce with tomatoes, olives, capers, onion, apple, cilantro)
- * your choice of Rice
- * Salad
- * Chips & Salsa & Avacodo dip
- * Ice Cream

