

| **DINNER** | **LUNCH** | **DROP-OFF** | **BREAKFAST / BRUNCH**| **KIDS FOOD** | **SHOPPING** |
| **BAR SERVICES** | **COCKTAIL PARTIES** | **ESPRESSO and DESERT** | **HOLIDAYS** |

1) VILLA CHEF SERVICES

Our Chefs plan the menus, bring the food, cook, serve and clean up afterwards. We handle special diets, special requests and we're great with kids. We offer Traditional Mayan and Mexican, California Wine Country, Nouveau, Spa, Italian and Thai Cuisines. We can handle special diets, special requests, and we're great with kids. Here's just a sampling of our Menu Plans for your stay on the Riviera Maya. We'll also provision your Villa upon request. *

- 1) Local Cuisines - Mayan Yucateca, Mexican Caribbean, 'Traditional Mexican', Healthy Vegetarian
- 2) International - California Wine Country, Italian (both New York and Italy), Thai, Sushi and Spa
- 3) Fusions (* new this year) - Traditional Foods prepared Non-traditionally and Very-creatively!

- **DINNERS** - \$200 minimum charge, [see dinner menus](#)
 - International and Fusion, \$50 per guest
 - Local Cuisines, \$40 per guest
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- **BREAKFAST, BRUNCH, LUNCH, CASUAL DROP-OFFS or HORS D'OEUVRES** - \$150 minimum charge, [see menus](#)
 - Most Menus, \$25 per guest

PRICES - are in USD. We add 15% gratuity and 10%tax to all Villa Chef Services

2) VILLA BAR SERVICES

If you need us to prepare margaritas and serve wine, tend to your glassware and make sure you always have enough ice; we can provide the following **OPTIONAL SERVICES**

- Margaritas and Wines for \$15 to \$20 per guest (we provide beverages),
- Full Bar at quote, please contact us, (we provide beverages),
- Dedicated Bartender from \$75 to \$100 per Bartender per Meal (you provide beverages).
- Corkage at \$10 per guest (you provide beverages),

We add 15% gratuity and 10% Tax to all BAR SERVICES

3) LOOKING FOR SOMETHING MORE CASUAL?

We can deliver a variety of lighter fare, packaged and ready to reheat and eat. Perfect family-friendly meals for arrival dinners and those laid back suppers on the terrace. Prices include chefs, food and delivery. We request 48 hours notice.

- \$25 per guest with a \$150 minimum
- ** Holiday Rates increase approximately 50% for Thanksgiving Day, Christmas Eve Day, Christmas Day, New Years Eve Day, New Years Day and Easter Sunday.

10% tax and 15% gratuity added to all billing

4) WHAT ABOUT THE SHOPPING?

- *** Why bother with crowded markets, the insane highway or foreign currency. We can provision your Villa with all the basics before you arrive. We can bring snacks, beer, beverages, baby food, whatever you need for your stay. We know the best places to buy EVERYTHING.
- Provision Services at 30% over cost, \$150 minimum fee (no tax or tip charged) ***

5) RESERVATIONS

We request \$500 deposit to confirm our services; remainder due upon arrival. Deposits can be in cash, travelers checks, bank checks (please allow two week to clear), bank wires, credit cards or PayPal.

We request Balance Payments in *cash, travelers checks or bank wires*. We can accept credit cards or PayPal but must add a 5% Merchants Fee

At the end of your stay, we prepare a detailed invoice of services and provisions. Any balance owed either way will be dealt with then.

2) VIP SERVICES

VIP SERVICES - For clients requiring onsite personnel versus catered dinner, we offer onsite Butler and Chef Packages.

1. For a group up to Six Guests, we can provide
 - The Butler- responsible for communications with Staff, arranges transportation and outside activities, tours and excursions, can make reservations and assist in the Food and Beverage Services.
 - The Chef- arranges all meals and is responsible for the Shopping
 2. For groups between Seven and Twelve Guests, we recommend adding a Bartender/Server and a Chef's Assistant
 - Full Time Staff
 - Concierge Services
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- Payment Schedule- We require a deposit to confirm all events. We accept cash, wire or checks (allow 2 weeks to clear). We accept credit cards with 5% merchant fee.
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INTERNATIONAL and FUSION DINNER MENUS

Priced at \$50 per guest (\$200 minimum). We add 10% tax and 15% gratuity to all billing

Italian al fresco

Prosciutto and Melons

Blue Moons (Mushrooms with Blue Cheese)

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Pasta Fruti d' Mer-

Shrimp, Fish, Clams and Calamari, Linguini
Noodles

Caprese Salad- Tomatoes, Mozzarella,
Basil and Virgin Olive Oil

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Almond Biscotti

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## Spa Cuisine

Goat Cheese Sundried Tomato Canapé

Spinach Dip, Vegetable Crudités

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Salmon Filet, Ginger Orange Sauce

Wild Rice Pilaf, Fresh Vegetables

Gazpacho soup of tomatoes,  
herbs, vegetables

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Tropical Fruit Sorbeto

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California Style

Smoked Salmon-Herbed Cream Cheese Canapé

Blackened Shrimp and Cornbread Skewers

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Grilled Fresh Fish Filet

with Papaya and Avocado Salsa

Wild Rice Pilaf, Steamed Vegetables

Tuscan Artichokes au gratin

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A selection of fine Mexican Cheeses
assorted Tropical Fruits and Cookies

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## Napa Valley Cuisine

Goat Cheese and Sun Dried Tomatoes

Bleu Moons- mushrooms, cheese, walnuts

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BBQ Rack of Lamb with

Rosemary Balsamic Glaze

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Artichokes with Lemon and Butter

Garlic Mashed Potatoes

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Chocolate and Raspberry Torte

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Steakhouse Banquet

Smoked Marlin with Chipotle Mustard

Brie Cheese and Pistachios

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Grilled New York Strip

Table Carved, served with au jus

Green Beans Amontaine,

Roast New Potatoes,

Caesar Salad

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Strawberry Shortcake

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## Thai Banquet

Coconut Shrimp with Mango Chutney

Spicy Chicken Skewers with Peanut Sauce

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Rice Table- Shrimp, Fish and Vegetables,

Fried Bananas, Fresh Pineapple,

Steamed Jasmine Rice

Thai Mixed Vegetable Salad, Sesame Dressing

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Mango and Coconut Cake

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DOMESTIC DINNER MENUS

priced at \$40 per guest (\$200 minimum). We add 10% tax and 15% gratuity to all billing

Mexican Caribbean Grill

Ceviche Mixta, Chips, Fresh Salsas
Quesadillas with Flor de Calabasa

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Nacho's Seafood Specialties...

Shrimp, Fish, Calamari and Octopus, Cilantro
Lime Sauce,
Roasted Vegetables, Steamed Rice,
Nopale Salad, Pumpkin Seeds
Hot Tortillas

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Vanilla Flan with Fresh Berry Sauce

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**Mexican Fiesta**

Guacamole, Black Bean Dip, Chips, Salsa

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*Chili Relleños-* Mild Poblano Peppers stuffed  
with Cheese, and Spices, baked OR deep fried,  
served with Cumin Tomato Sauce

*Mexican Wood-Smoked Chicken*

White Rice, Ranch Beans, Hot Tortillas,

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Tres Leches Cake

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Fish Florentine with White Wine

Guacamole, Black Bean Dip, Chips, Salsa

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Grouper Filet stuffed with Crab and Spinach,
baked with White Wine and Cream (optional)

Fresh Vegetables, Rice Mexicana

Hearts of Palm Salad

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Tropical Fruit Tartan

Fruit baked under Pastry with Whipped Creme

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**Mayan Yucateca**

Seafood Cocktails

Chicken Chipotle Skewers

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*Pescado Tikin Xic-*

Caribbean Fish Filet

baked in Banana Leaves

Fresh Vegetables, Rice, Tortillas

Chaya Spinach and Jicama

Salad with Grilled Pineapple

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Flamed Bananas, Kahlua Sauce

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Cochinita Pibil

Guacamole,

Quesadillas with Flor de Calabasa,
Chips, Salsa

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Fresh leg of Pork seasoned with Achiote and
slow baked in Banana Leaves.

Served with Red Onion Salsa,

White Rice and Sautéed Vegetables

Spinach Salad

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Mayan Chocolate Mousse

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**Healthy Vegetarian**

Spinach Artichoke Dip

Tropical Fruit and Cheese

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Grilled Tofu with ginger and spice

Brown Rice Pilaf, Sauteed Vegetables

Whole Grain Bread, Tahini Spread

Spinach and Mushroom Salad

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Carob Brownies

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LUNCH MENUS

Priced at \$50 per guest (\$200 minimum). We add 10% tax and 15% gratuity to all billing
A variety of fresh salads, light entrees, tortillas, fresh salsas

Salads-

Tossed Greens and Mixed Vegetables

Salad Fruti d' Mer shrimp, lobster, fish, calamari mixed greens, tomatoes, cucumbers,

Italian Antipasti with romaine, artichokes, sliced imported meats and cheese,

Avocado and Shrimp with mixed lettuce

Caesar Salad, romaine, croutons, creamy anchovy-garlic dressing

Potato, Cole Slaw or Pasta Salad

Entrees-

Seafood Tacos- variety of grilled fish, shrimp and vegetables

Chicken or Beef Tacos- grilled chicken (or beef) and vegetables

Grilled Fish Skewers with butter and herbs

Ceviche and Chips

Homemade Pizza with Cheese and Veggies

Pita Bread with sautéed Fish and Spinach

KIDS MENUS

Fajitas for the Whole Family

Guacamole, Chips, Mild Salsa,
Quesadillas

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Beef, Chicken and/or Shrimp cooked with Green
Peppers, Onions, & Mexican Spices

Ranch Beans, Tortillas, Shredded Cheese, Sour
Cream, Lettuce & Tomatoes

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Vanilla Flan Pudding with Fresh Fruit

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### Mexican BBQ Chicken

Taquitos, Sour Crème,

Guacamole, Chips, Salsa

Mexican BBQ Chicken, Seasoned Rice,

Black Beans, Hot Corn Tortillas,

Tossed Salad, Lime Dressing

Mayan Strawberry Shortcake

### Spaghetti Nite

Mozzarella Sticks,

Grilled Italian Sausages

Spaghetti and Meatballs, Grated Parmesan

Tossed Salad, Italian Dressing

Garlic Bread

Italian Antipasti Salad

Sliced Meats & Cheese Vegetables

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Tortoni Ice Cream Dessert

## CASUAL MENUS

Priced at \$25 per guest (\$150 minimum). We add 10% tax and 15% gratuity to all billing

### **Mexican BBQ Chicken**

Guacamole, Black Bean Dip, Chips, Salsa

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Mexican BBQ Chicken, Seasoned Rice, Beans  
Hot Corn Tortillas,

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Tossed Salad, Lime Dressing

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Vanilla Flan with Fresh Fruits

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Taco Bar

A variety of Beef and Chicken fillings,
Guacamole, , Black Bean Dip, Chips, Salsa
Shredded lettuce, Tomato, Onions, Flour and
Corn Tortillas,

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Chocolate Brownies

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### **Stuffed Chili Rellenos**

Guacamole, Black Bean Dip,  
Chips, Salsa

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Mild Poblano Peppers stuffed with Cheese and  
Spices, baked OR deep fried, served with Cumin  
Tomato Sauce

White Rice, Ranch Beans, Hot Tortillas,

Tossed Salad

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Chocolate Cake

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Shrimp and Avocado Salad

Poached Shrimp with Tarragon Dressing,
avocados, mixed greens, tomatoes, cucumbers,
Whole Grain Breads and Crackers

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Tropical Fruit Salad

BREAKFAST MENUS

Priced at \$25 per guest (\$150 minimum). We add 10% tax and 15% gratuity to all billing
Each Breakfast includes a selection of Fresh Tropical Fruit Bowls, Cold Cereals, Granola, Muffins, Croissants and Bagels, Butter, Cream Cheese, Jam, Assorted Juices, Milk, Skim Milk, Coffee and Tea

Breakfast Burrito- scrambled eggs, tomatoes, cheese and scallions

Huevos Rancheros- fried eggs, mild tomato salsa, refried beans, cheese on a crisp tortilla

Rolled Pancakes with Apples and Nutella Caramel Spread, Grilled Sausages

Eggs Benedict, Eggs Florentine, with Poached Eggs and Hollandaise Sauce

Spinach Cheese Omelettes with Bacon

Spanish Omelettes with sautéed green peppers, scallions, cheese, mild Tomato Salsa

Belgian Waffles with Strawberries and Whipped Cream

SAMPLE BAR

These two Bars are sufficient for up to 8 to 10 guests. They can be adjusted to suit your needs

Our Basic Bar - approximately \$225 with 1 Bartender, \$150 'self-serve'

Soft Drinks

2 case of Drinking Water

2 cases of Soda

4 litres of Juice

3 bags of Ice

Alcoholic Beverages

1 case of Beer

6 bottles of Domestic Liquor or Dinner Wine

4 bottles of Mixers

2bags of limes and a shaker of salt

Our Premium Bar - approximately \$375 with 1 Bartender, \$300 'self-serve'

Soft Drinks

2 case of Drinking Water

1 case of Sparkling Mineral Water

2 cases of Soda

4 litres of Juice

3 bags of Ice

Alcoholic Beverages

1 case of Beer

4 bottles of Imported Wine

6 bottles of Premium Liquor

4 bottles of Mixers

2 bags of limes, mint and a shaker of salt