

GUESTS	BREAKFAST	LUNCH	DINNER	FULL DAY	BR & LUNCH	LUNCH & DINNER
1-5	\$75	\$90	\$120	\$240	\$135	\$185
6-10	\$100	\$120	\$155	\$300	\$185	\$225
11-15	\$175	\$200	\$260	\$480	\$300	\$360
16-20	\$200	\$230	\$320	\$575	\$330	\$430
21-25	\$280	\$310	\$430	\$650	\$460	\$575
ASSISTANT	\$45	\$45	\$60	\$95	\$75	\$85

** Prices are for service only and do not include the price of food or gratuity*

** Prices are for family style meals; plated formal meals add \$5 per person*

** Assistant required for groups of 10 or more*

** Add 25% to these prices from December 21 – January 4*



APPETIZERS

Guacamole, sauce &
chips

Cheese & corn
Empanadas

Shrimp croquettes

Chocolata clams

Tortilla soup

Mexican street corn

Fried chicken taco

coconut shrimp



MAIN COURSES

Surf N Turf

Braised short rib

Beetroot carpaccio with
goat cheese and wine
vinaigrette

Paella

White fish with tomato
jam

Ceasar salad

Salmon with beurre
blanc sauce

Steak & Fries with Diane
sauce



Dessert

Chocolate cake

Churros with
dipping sauce

Vainilla Flan

Cream Brûlée

Apple Tarte-Tatin
& vainilla ice cream

Lime cookie layer pie



Menu options

Tres leches Cake

Churros & dipping sauce

Lime cookie layer pie

Vainilla Flan

Chocolate brownie
with Mexican buñuelo & ice cream

Poached Sweet potato
In Mexican spices syrup



Menu options

Green ceviche with corn

Sashimi Serranito

Chocolata clams with mustard
dressing

Coconut Shrimps with mango sauce

Fresh Catch fish raw taco with jicama
tortilla

Grilled octopus & avocado salad

Chicken fried taco with green sauce
& cream

Steak fajitas



BREAKFAST

Eggs of choice

Benedict eggs

Egg salad

Scramble

Fried

Pancakes

French Toast

Bacon

Sausage

Breakfast potatoes

Fresh Fruit



MEXICANO BREAKFAST

Quesadillas

Burritos

Beef barbacoa

Fish and shrimp Tacos

Half open baguette with
beans & cheese

Chicken Enchiladas with
green creamy sauce

Mexican chorizo eggs

Chilaquiles