

a matter of taste

A Matter of Taste provides full event coordination designed exclusively for each client. No guest list is too large or small. Whether your event is a casual get together with close friends & family, an important business luncheon or a black-tie gala, we will take care of all your party planning needs. Each and every occasion orchestrated by **A Matter of Taste** is tailor made to reflect your own personal style and budget.

Our chefs take great pleasure in creating unique and imaginative cuisine. Their passion for artful presentation will dazzle and delight you. Whether your tastes run to Big & Bold or Light & Delicate, they will find plenty of ways to tease and tantalize your taste buds.

All prices are per person, 4 people minimum (16% IVA taxes & gratuities not included). Pricing for all passed hors d'oeuvres are based on two pieces per person per appetizer.

E-mail us at reservations@cateringincabo.com, to get started today!

Services Provided

- Appetizer and hors d'oeuvre service
- Breakfast, lunch, and dinner service (sit down or buffet)
- Full bar (national or premium)
- Drop off/Delivery service.
- House/Boat stocking
- Boxed lunches
- Trained, professional, bilingual service staff.

Stationary Hors d'oeuvres

This service is a drop off, please let us know if you require staff to serve.

Traditional Cheese Table

Brie with caramelized pears & apples topped with a
strawberry-balsamic reduction
Herbed & spiced goat cheese balls
Gorgonzola with honey, Smoked Gouda, Provolone, Sharp cheddar,
Marinated panela & Roquefort cheeses
Homemade assortment of crackers, bread twists & fresh bread
Roasted garlic heads, Mango chutney, Homemade jalapeño jelly.
& Caramelized onion-thyme preserve
Herbed & spiced pecans and almonds
Roasted tomatoes.
Marinated olives
Assortment of homemade cookies and snaps

\$28.00 usd per person

Italian Appetizer Table

Buffalo Mozzarella, Basil & Tomato on fresh Rosemary Skewers
Herbed & spiced goat cheese balls
Reggiano Parmesan Curls with balsamic, lemon and olive oil
Dry Italian Salami
Prosciutto wrapped fresh bread twists.
Homemade assortment of crackers and flatbreads
Honey Roasted garlic heads.

Black Olive Tapenade
Chickpea & garlic confit
Herbed & spiced pecans and almonds
Roasted tomatoes.
Marinated Italian olives
\$28.00 usd per person

Asian Style Appetizer Table

Ginger-serrano cream cheese
Smoked Fish Pate
Marinated jasmine rice balls with wasabi and salmon
Fish Tartar
Asian Sesame snaps, Hoisin Crackers and Wasabi crostini
Thai peanut chicken skewers
Herbed & spiced pecans and almonds
Orange chili sauce
Hoisin-Mushroom glaze
Sake marinated cucumber and avocado skewers.
Chocolate-coconut won-tons with a cardamom coulis.
\$28.00 usd per person

Mexican Style Appetizer Table

Ceviche
Salsa and Guacamole
Spicy Crab Cakes
Smoked Tuna
Poblano aioli
Chipotle cream
Totopos, chalupitas
Homemade bolillos
Shrimp stuffed with jalapeno cream cheese and a tequila glaze.
Honey Grilled Tortillas
Marinated Panela
Chorizo mixed cream cheese
Herbed & spiced pecans and almonds
Seasonal Fruit Skewers with chile and lime
\$28.00 usd per person

Passed Hors d'oeuvres

The following pricing for all passed hors d'oeuvres are based on two pieces per person per appetizer.

We required a minimum order of 04 pieces for each Passed Hors D'oeuvre

This service is a drop off, please let us know if you require staff to serve the Hors D'oeuvres

Fish

Seared tuna on ginger shortbread with a lemon-chive Infused oil (cold)

\$4.80 usd

Smoked salmon atop a homemade dill-citrus cracker with lemon and crème fraiche (cold)

\$4.80 usd

Fresh ceviche in tortilla cones with avocado puree(cold)

\$4.80 usd

Smoked fish pâté served on crispy Asian-sesame snaps(cold)

\$4.80 usd

Smoked tuna with Serrano-cream cheese and cilantro cream atop herbed crostini(cold)

\$4.80 usd

Vegetarian

Brie on foccacia bits with caramelized onion and cranberry-wine coulis(hot)

\$4.20 usd

Roasted red and yellow pepper bruschetta atop foccacia crostini (cold)

\$4.20 usd

Brie cheese and wild mushrooms in puff pastry with a balsamic-strawberry reduction(hot)

\$4.200 usd

Basil, cherry tomato and marinated panela skewers(cold)

\$4.20 usd

Filo cups filled with a red grape, walnut and gorgonzola cheese salsa(cold)

\$4.20 usd

Chicken

Spicy chicken satays with a chile-peanut sauce (hot or cold)

\$4.20 usd

Thai chicken tortitas with lime-coconut aioli and flash fried leek (hot)

\$4.20 usd

Chicken and Shitake won ton wraps served with a hoisin-mushroom and spicy Thai sauces for dipping (hot)

\$5.10 usd

Pâte on pepper crostini with black currant compote (cold)

\$4.20 usd

Beef and Lamb

Cinnamon-chili rubbed filet atop savory crackers topped with a

Maple-chipotle glaze (cold)

\$5.00 USD

Thinly sliced beef filet atop blue cheese shortbread with

An Dijon-cognac mustard sauce (cold)

\$4.20 usd

Crêpe cones filled with grilled lamb, cucumber and mint yogurt (cold)

\$4.20usd

Roasted lamb with artichokes and lemon served in homemade mini gougers topped with mint (cold)

\$4.50 usd

Pork and Lemon grass won tons flash fried and served with a garlic-Thai dipping sauce (hot or cold)

\$4.50 USD

Seafood

Scallop tartar with capers, scallions, and lime atop Asian sesame snaps (cold)

\$5.00 USD

Shrimp canapés with Asian coleslaw on wonton chips (cold)

\$5.00 usd

Ginger glazed shrimp stuffed with herbed cream cheese and cilantro (cold)

\$5.00 usd

Seared moon scallops tossed in olive oil, capers and chives atop sesame crisps (hot or cold)

\$5.00 usd

Spicy Crab cakes served with an orange-garlic sauce and cilantro sauces for dipping (hot)

\$4.50 usd

Mini Lobster cheesecakes topped with a cilantro chive infusion (cold)

\$5.00 usd

Shrimp and Crab purses flash fried and served with a plum wine.

Sauce and a spicy fire sauce for dipping (hot)

\$5.00 usd

Breakfast & Brunch

Drop-off Breakfast Options

#1

Homemade ginger-mango yogurt
Tropical fresh fruit salad
Assorted homemade muffins.
\$14.00 USD per person

#2

Mexican Breakfast burritos served with a “ranchera” salsa
Tropical Fresh Fruit Salad
Assorted homemade muffins.
\$17.50 USD per person

#3

Smoked salmon, bagels, cream cheese, red onion and capers
Tropical fresh fruit salad
Homemade cinnamon buns
\$19.00 USD per person

Full Service Mexican Breakfast Options

\$ 26.00 USD per person

All breakfast served with:

Refried beans
Salsa Mexicana
Fruit salad
Freshly squeezed Orange Juice
Coffee

Choose one of the options below:

- # 1 Chilaquiles with green salsa and grilled Chicken breast
- # 2 Chilaquiles with red salsa and eggs any style.
- # 3 Mexican omelet (tomato, onion, peppers, and cheese)
- # 4 Eggs Ranchero style
- # 5 Mexican molletes (grilled baguette with refried beans and melted cheese)
- # 6 Machaca burritos (shredded beef)
- # 7 Mexican frittata (chorizo, tomato, onion, peppers)
- # 8 Divorced eggs (sunny side up with red and green salsas)
- # 9 Mexican Burritos (chorizo, eggs, beans, cheese, onion, tomato, peppers)
- # 10 Eggs any style.

Full-Service Breakfast Options

Menu #1: Continental Breakfast

Fresh assortment of homemade muffins,
& Pastries

Preserves, butters and spreads.

Fresh Tropical Fruit Salad

Mango-ginger Yogurt

Granola

Smoked salmon with dill cream cheese, capers and red onion and bagels

Freshly squeezed orange or grapefruit juice

Coffee and tea

\$30.00 usd per person

Menu #2: Mexican Burrito

Fresh Tropical Fruit Salad

Mexican breakfast burritos

Choice of Ham, sausage or bacon

Herbed breakfast potatoes

Re-fried beans

Fresh flour and/or corn tortillas

Salsa ranchera, fresh pico de gallo and queso cotija

Freshly squeezed orange or grapefruit juice

Coffee and tea

\$25.00 usd per person

Menu #3: Frittata

Fresh Tropical Fruit Salad

Italian Frittata: with basil, tomato, onion and parmesan

Breakfast potatoes

Choice of Bacon, ham or sausage
Homemade multigrain bread
Preserves, butters and spreads
Freshly squeezed orange or grapefruit juice
Coffee and tea
\$25.00 usd per person

Menu #4: Quiche

Fresh Tropical Fruit Salad
Shrimp Quiche with a Mediterranean Salsa
Breakfast potatoes
Preserves, butters and spreads.
Freshly squeezed orange or grapefruit juice
Coffee and tea
\$30.00 usd per person

Menu #5: Pancakes

Traditional and/or and Blueberry-Banana Pancakes topped with Bourbon-scented whipped cream
and maple syrup
Fresh Tropical Fruit Salad
Choice of Bacon, ham or sausage
Breakfast potatoes
Freshly squeezed orange or grapefruit juice
Coffee and tea
\$30.00 usd per person

Menu # 5B: French toast

Sour dough French toast with a mango-pistachio salsa topped with vanilla-bean cream and maple
syrup
Fresh Tropical Fruit Salad
Choice of Bacon, ham or sausage
Breakfast potatoes
Freshly squeezed orange or grapefruit juice
Coffee and tea
\$30.00 usd per person

Menu #6: Eggs Benedict

Fresh Tropical Fruit Salad
Lobster Benedict with grilled asparagus
Or
Shrimp Benedict with garlic fried spinach
Choice of Bacon, ham or sausage

Breakfast potatoes
Freshly squeezed orange or grapefruit juice
Coffee and tea
\$36.00 usd per person

Buffet Style Mexican Brunch

Fresh Fruit Platter
Tamales de Rajas de Poblano
Chicken Tinga Sopes
Chilaquiles in Red Salsa
Scrambled Eggs
Fish Tacos
Mexican Salsa & Guacamole
Herbed Breakfast Potatoes
Bacon and Breakfast Sausage
Fresh assortment of homemade muffins & pastries
Preserves, butters, and spreads.
Orange Juice, Green Juice
Coffee, sugar, Almond milk and Tea Station
\$80.00 usd per person

Price including the Mimosas & Bloody Mary for 02 hours.
\$115.00 usd per person

Lunch

Full-Service Mexican Lunch Options 3.0

\$ 51.50 USD per person

All lunches served with:

Green salad
Mexican rice
Refried beans
Sautéed or grilled vegetables
Tortillas
Assorted salsas

Please choose one of the following entrée options:

- # 1** Grilled arrachera with green enchiladas filled with asadero cheese.
- # 2** Chicken quesadillas
- # 3** Beef taquitos with lettuce, cream
- # 4** Chiles rellenos (stuffed with cheese)
- # 5** Red enchiladas filled with chicken.
- # 6** Seafood chile relleno
- # 7** Pork carnitas

Please choose one of the following Dessert options:

Traditional Mexican flan
Rice pudding
Chocolate cake
Ice cream
Fruit salad

Drop-off Lunch Options

#1

Honey Roasted Ham & Swiss cheese.

OR

Smoked Turkey Breast with Monterrey Jack cheese
on fresh baguette

Traditional potato salad

Homemade double chocolate-chip cookies

\$17.00 USD per person

#2

Grilled chicken breast sandwiches on homemade foccacia bread with roasted red peppers and pesto-mayo

Gorgonzola-prosciutto baby potato salad

Homemade triple fudge brownies

\$20.00 USD per person

#3

Latino shrimp wraps with julienne of mixed vegetables, cilantro and sesame marinated soba noodles served with a spicy chipotle cream.

Tri-colored rotini pasta with roasted tomatoes, onion, black olives and basil tossed in a light garlic-citrus vinaigrette.

Homemade lime tartlets topped with an amaretto cream.

\$20.00 USD per person

Full-Service Lunch Options

#1

Grilled chicken foccacia sandwiches with brie cheese, roasted red peppers and garlic aioli.

Pasta salad with Tri-colored rotini noodles tossed with green olives, onion and oven roasted cherry tomatoes in a balsamic cream dressing.

Homemade mango sorbet topped with a lime coulis served with
sugared buñuelos

\$38.00 USD per person

#2

Latino shrimp Wraps with Monterrey Jack cheese, Julienne of
Mixed vegetables, bean sprouts, sesame noodles, cilantro
And chipotle cream wrapped in a flour tortilla.

Gourmet mixed green salad, oven roasted tomatoes, red onion, cilantro and avocado in a light tequila-
lime vinaigrette.

Coconut cardamom pudding served with a lime coulis and
Homemade pineapple sorbet

\$38.00 USD per person

#3

Pita pockets with roast beef or lamb, horseradish mayo and julienne of fresh seasonal vegetables

Roasted baby potato salad with gorgonzola and prosciutto

Chocolate pâté with a vanilla bean cream and a

Balsamic-strawberry coulis

\$43.00 USD per person

#4

Organic Mixed Green Salad with a Citrus Dressing

Lobster Quesadillas

Arrachera Quesadillas

Cilantro Center Rice

Grilled Vegetables

Salsa Mexicana, Guacamole, Salsa Verde, Salsa Ranchera

Mazapan Sorbet

\$50.00 USD per person

Box Lunch Options

Choice of:

On Fresh Baguette

Cajun Chicken Breast

Smoked Turkey and Monterrey Jack Cheese

Honey Roasted Ham and Swiss Cheese

Accompaniments

Traditional potato salad, Spiced almonds, and pecans.

Homemade granola bars, Seasonal fruit, Homemade chocolate chip cookie

\$23.00 USD per person

Full Service Dinners

Full Service Mexican Dinner Menus

\$ 70.00 USD per person

Choose one soup or one salad (except for menu # 6):

- Onion soup
- Black bean soup
- Cream of zucchini
- Cream of zucchini flower
- Chicken and vegetable soup
- Garlic cream soup
- Vegetable soup
- Caesar salad
- Green salad
- Spinach salad
- Jicama salad

Choose one entrée item:

- # 1** Chicken breast with poblano pepper sauce
- # 2** Beef tips with chile pasilla sauce
- # 3** Fish filet Veracruz style
- #4** Chicken breast with traditional mole sauce
- # 5** Chiles rellenos stuffed with picadillo.
- # 6** Taco bar with the following:

Arrachera, chicken and fish
Assorted salsas
Flour and corn tortillas
Refried beans
Grilled serrano chiles
Guacamole
Sour cream

- # 7** Shrimp Fajitas
- # 8** Beef fajitas
- # 9** Chicken fajitas

Choose two accompaniments (except for menu # 6)

- Garlic mashed potatoes

- Chipotle scented mashed potatoes
- Scalloped potatoes
- Grilled mixed season vegetables
- Sautéed seasonal vegetables
- Asparagus tips
- Mexican Fiesta rice
- Cilantro scented rice
- Poblano rice
- White rice

Choose one Dessert option:

- Traditional Mexican flan
- Rice pudding
- Chocolate cake
- Ice cream
- Fruit salad

Full-Service International Dinner Menus

Menu #1

Soup

Creamy Garlic & Sage Bisque topped With an Amaretto Cream and Chive Infusion served with
Homemade Cracked Pepper Bread Twists

Salad

Gourmet mixed greens served with honey roasted garlic, sun dried tomatoes, pine nuts and shaved
reggiano parmesan in a light citrus vinaigrette.

Entrée

Grilled Angus Filet Medallions topped With A Cabernet Glaze
&
Grilled Jumbo Shrimp Marinated In Lemon, Thyme And Olive Oil
Accompanied By A Wild Mushroom And Black Olive Hash
& Grilled Asparagus Tips

Dessert

Rich chocolate pate served with a raspberry coulis and
vanilla bean cream
Coffee service

\$99.00 usd per person

Menu #2 “Mexican with a twist”

Soup

Creamy roasted beet soup topped with tortilla ribbons, avocado puree, fresh cotija cheese and a cilantro infusion served with homemade sun-dried tomato and black pepper bread twists

Salad

Gourmet mixed green salad, oven roasted tomatoes, red onion, cilantro and avocado in a light tequila-lime dressing.

Entrée

Angus filet medallions topped with a chipotle-maple glaze.

&

Lobster tails served with a blue-corn butter and cilantro oil accompanied by a wild mushroom-asiago risotto served in roasted tamale husks with caramelized onion with fresh thyme on a bed of beet-carrot spaghetti.

Dessert

Cinnamon sugared buñuelos topped with white chocolate mousse and a strawberry-mint-damiana salsa & Coffee service

\$115.00 usd per person

Menu # 3 with an Asian Twist

Soup

Creamy, tomato-ginger bisque topped with a sage infusion and served with homemade cracked black pepper bread twists.

Salad

Gourmet mixed greens with a frisee of won ton, herbed mushrooms, toasted sesame seeds and julienne of cucumber and red beet tossed in a light soy-lime vinaigrette.

Entrée

Angus beef filet medallions rubbed with a sweet sake glaze accompanied by grilled serrano jumbo shrimp brochettes, ginger mashed potatoes drizzled with a cilantro-chive infusion and a beet-carrot spaghetti.

Dessert

Chocolate pâté with a cranberry coulis and a vanilla bean-bourbon cream

Coffee and tea service

\$99.00 usd per person

Menu # 4

First Course:

Lion's Paw Scallop Aguachile in a Spicy Passion Fruit Sauce

Second Course:

Tortilla Soup with Panela Cheese, Avocado, Fried Guajillo Pepper, and Pork Cracklings.

Entrée

Grilled Sea bass drizzled in green pipián sauce, grilled vegetables.

Dessert

Bunuelos (Mexican fritters) with Piloncillo Syrup and Cinnamon, served with Dulce de Leche Ice Cream

\$93.00 usd per person

Menu #5

Appetizer

Shrimp eggrolls served with a spicy orange-garlic sauce and a sweet miso sauce for dipping.

Salad

Mixed green salad with toasted sesame seeds, julienne of cucumber and beet, avocado and cilantro tossed in a light Asian ponzu dressing.

Entree

Seared tuna served with ginger mashed potatoes, spicy Asian string beans accompanied by a cilantro sauce and chive infused oil.

Dessert

Coconut cardamom pudding served with a lime coulis and homemade pineapple sorbet

\$95.00 usd per person

Menu #6

Appetizer

Spicy crab cakes served with an orange-garlic sauce and a hoisin-mushroom sauce for dipping.

Salad

Exotic mixed greens, green papaya, mint, and candied garlic served with a light Thai vinaigrette.

Entree

Boneless breast of chicken in a light coconut-curry sauce served with jasmine rice and a sautéed julienne of vegetables.

Dessert

Homemade vanilla bean ice cream wrapped in a light; airy dessert crepe served with a banana-pistachio-chocolate compote.

\$90.00 usd per person

Menu #7

Family Style Menu

Starter

Cream Corn with Poblano Relish

Entrée

Angus choice short ribs with coffee BB spices and sauce,
Herb Chicken Breast
Salted baby vegetables.
Sweet potato pure

Dessert

Panna Cotta with Passion Fruit
\$105.00 usd per person

Menu #8

Family Style Menu

Starter

Tuna Tataki mini tostadas

Entrée Served Family Style

Grilled Catch of the Day

Filet Mignon with Chilean crust

Herbed Chicken Breast

Baked Potatoes

Grilled Vegetables

Fresh Salad

Dessert

Fruit Tartlets.

\$112.00 usd per person