

CATERING

Bocado

chef privado ~ servicio de catering

@bocadocatering.mx

How to book with us?

01

DEFINE THE NUMBER AND TYPE OF SERVICES.

02

CHOOSE THE MENU.

03

CLARIFY ANY DIETARY RESTRICTIONS VIA WHATSAPP.

04

MAKE THE FIRST PAYMENT OF 50% OF THE CHEF SERVICE.

05

ON THE EVENT DAY, THE CHEF WILL ARRIVE
2 HOURS BEFORE THE SERVICE.

06

THE COOKING AND CLEANING SERVICE WILL BE PROVIDED.

07

SETTLE THE REMAINING PAYMENT
(50% OF THE CHEF'S SERVICE FEE + THE GROCERY RECEIPT
+ 20% SHOPPING FEE).

Payment methods:



CASH



+6% COMMISSION
NO AMERICAN EXPRES



DOLAR APP

All prices are in USD, tips are not included.

Price list

Price includes travel expenses, service, clean up & taxes.

Breakfast

CHEF'S FEE + GROCERY RECEIPT + 20% SHOPPING FEE

Groups of 1 – 5 people: \$200 Chef fee.

Groups of 6 – 10 people: \$250 Chef fee.

Groups of 11 – 15 people: \$300 Chef fee.



Brunch

CHEF'S FEE + GROCERY RECEIPT + 20% SHOPPING FEE

Groups of 1 – 5 people: \$200 Chef fee.

Groups of 6 – 10 people: \$250 Chef fee.

Groups of 11 – 15 people: \$300 Chef fee.



Lunch/Dinner

CHEF'S FEE + GROCERY RECEIPT + 20% SHOPPING FEE

Groups of 1 – 5 people: \$300 Chef fee.

Groups of 6 – 10 people: \$350 Chef fee.

Groups of 11 – 15 people: \$400 Chef fee.



BBQ Menu

CHEF'S FEE + GROCERY RECEIPT + 20% SHOPPING FEE

Groups of 1 – 5 people: \$350 Chef fee.

Groups of 6 – 10 people: \$400 Chef fee.

Groups of 11 – 15 people: \$450 Chef fee.



b r e a k f a s t

Menu 1

Coffee and milk (regular and/or coconut)

Fresh fruit platter

Yoghurt with granola

Scrambled eggs with mushrooms,
spinach & onion

Bacon (regular and/or turkey)

Avocado toast

Menu 2

Coffee and milk (regular and/or coconut)

Fresh fruit platter

Mexican sweet bread

Refried beans

Mexican scrambled eggs (with onion & tomato)

Chilaquiles (chips with tomato sauce, sour
cream, fresh cheese, avocado & coriander)

Menu 3

Coffee and milk (regular and/or coconut)

Fresh fruit platter

Scrambled eggs with cheese

French toast with berries

Bacon (regular and/or turkey)

Hash brown potatoes

Breakfast sausage

ADD MIMOSA PITCHER

1.5 LT FOR \$40



b r u n c h

Menu 1

Taco party

- Chicken fajitas (with onion & peppers),
beef fajitas, chipotle cream shrimps,
cochinita pibil

Guacamole & chips

Mexican rice

Mexican black beans

Tortillas & salsa

Menu 2

Scrambled eggs with cheese

Fried chicken with waffles

Mexican flautas (fried rolled tortillas filled
with chicken or beef)

Bacon (regular and/or turkey)

Pastries

Menu 3

Fresh fruit platter

Scrambled eggs with goat cheese

Avocado toast with mushrooms

French toast with berries

Mexican sweet corn

Homemade hummus

ADD MIMOSA PITCHER

1.5 LT FOR \$40



Lunch & Dinner: Menu 1 (Mexican)

For your dining experience, you can choose **3 starters and 2 main courses or the Taco Party option.** (groups of 6 people or fewer may select **2 starters and 2 main courses**).

Starters

Tropical ceviche (shrimp or fish)

Chickpea ceviche ☞

Mushroom ceviche ☞

Guacamole & chips ☞

Corn on the cob ☞

Charros beans

Roasted potatoes ☞

Sautéed vegetables ☞

Quesadillas ☞

Tuna tostadas

Mexican rice ☞

Tuna sashimi

Main Course

Fajitas (chicken/beef/shrimp)

Al pastor tacos

Garlic butter shrimps

Arrachera (skirt steak)

Cochinita pibil tacos

Chicken enchiladas

Rajas poblanas (chile poblano, onion & corn in cream) ☞

Tuna steak with sautéed vegetables

Salmon in garlic, coriander & lemon sauce

Rib eye steak

Taco Party.

Chicken fajitas

Al pastor tacos

Beef carne asada

Garlic butter shrimp

Rajas poblanas (chile poblano, onion & corn in cream) ☞

This menu includes corn tortillas, guacamole, sour cream and salsas.


☞ **Vegetarian**

Any extra appetizer or main course requested
will be subject to an additional charge.

Lunch & Dinner: Menu 2 (International)

For your dining experience, you can choose 3 starters and 2 main courses
(groups of 6 people or fewer may select 2 starters and 2 main courses).

Starters

Bruschetta (with tomato, garlic & basil) 

Capresse salad 

Caesar salad

Mussels in white wine


Mashed potatoes with truffle oil 

Melon prosciutto skewers

Arugula, cherry tomatoes

& parmigiano salad 

Roasted potatoes 

Hummus 

Sautéed vegetables 

Yakimeshi w/ vegetables 


Yakimeshi w/ chicken or shrimps

Tuna sashimi

Peruvian ceviche


Tuna tostadas

Main Course


Gnocchi alla sorrentina (tomato sauce & mozzarella cheese) 

Gnocchi bolognese

Rib eye or new york tagliata

Raviolis filled with spinach and four cheese in cream sauce 

Raviolis filled with beef in pomodoro sauce

Vegetarian lasagna 

Lasagna bolognese

Fish fillet any style (garlic butter/breaded/en papillote)

Shrimp & mushroom risotto

Curry (red or yellow - with chicken/beef/vegetables)

Mixed brochettas (surf & turf)

 **Vegetarian**

Any extra appetizer or main course requested
will be subject to an additional charge.

Lunch & Dinner BBQ

Starters

Guacamole & chips

Grilled veggies

Mixed skewers

Mix of greens, tomato & parmigiano salad
with balsamic & olive oil dressing

Main course

Argentinian chorizo

Mexican chorizo

Steak (picanha/rib eye/flank steak/roast strip)*

Fish fillet (catch of the day)

Dessert

Cheesecake with berries

**Cuts of meat may vary,
subject to availability.*

Cancellation Policies

Cancellations made less than 72 hours in advance:

- The initial payment is non-refundable.

Same-day cancellations:

- 100% of the chef's service fee + grocery receipt + 20% shopping fee will be charged.

Date changes:

- Allowed with at least 48 hours' notice, subject to availability.
- If the new date is unavailable, the previous cancellation policy will apply.

CATERING

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WHATSAPP

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INSTAGRAM

@BOCADOCATERING.MX