



SOLAZ
THE RESIDENCES
LOS CABOS

THE
LUXURY
COLLECTION

BANQUET MENU

WWW.SOLAZRESORT.COM

BREAKFAST

BUFFET

A LA CARTE

TO GO

COFFEE BREAKS

MORNING

AFTERNOON

LUNCH

DELI BUFFET

HOT BUFFET

A LA CARTE

DINNER

BUFFET

A LA CARTE

FAMILY STYLE

RECEPTION

HORS D'OEUVRES

LIVE STATION

TAPAS

BEVERAGE

OPEN BAR

ON CONSUMPTION

LIVE STATION

BREAKFAST

BREAKFAST BUFFET

All breakfast buffets include freshly brewed coffee, selection of teas, freshly squeezed juices including orange, grapefruit and the exotic juice of the day as well as local seasonal fruit preserves and artisanal butter.

All buffet breakfasts are served for a 2-hour period. 50-person min.

SOLAZ BREAKFAST / 40

A selection of Solaz classics to start your day of right.

FRESH AND HEALTHY

Seasonal fresh fruit and berries

Selection of yogurts

Selection of breakfast cereals

BAKERY SHOP

Mexican pastries

Ready to toast: Sliced breads, bolillos or English muffins

Artisanal butter and house made tropical fruit marmalades

HOT MEXICAN SPECIALTIES

Assorted Oaxaca cheese quesadillas

Mexican scrambled eggs with tomato and serrano chili

Refried beans

Tamales Oaxaqueños – steamed corn meal and chicken filling wrapped in banana leaves

CHILAQUILES STATION

Tossed to order corn tortilla chips, red or green tomato sauce served with:

Sour cream, cheese, shredded chicken, sunny side up egg on top

ACCESSORIZE

SUNDRIED TOMATOES, SPINACH AND FRESH CHEESE BURRITO / 6

SCRAMBLED EGG AND MACHACA TORTA, CHIPOTLE SALSA / 6

BAJA CALIFORNIA'S FAVORITES / 38

Enjoy a taste of the regions healthy flavours.

FRESH AND HEALTHY

Seasonal fresh fruit and berries

Selection of yogurts and cottage cheese

Carrot and pecan muffins

HOMEMADE POWER BARS

Oatmeal with caramelized apple wedges

Amaranth bars

"Rice crispy bars"

MAKE YOUR OWN CEREAL

With a selection of amaranth, quinoa, house granola and oats, local honeys, fresh and dry fruits, yogurts, and skim, almond or soy milk

ORGANIC EGG WHITE LIVE STATION

Steamed spinach, cherry and sundried tomatoes, asparagus tips, scallions, bell peppers, basil, shrimp, turkey breast and Puebla goat cheese

ACCESSORIZE

EGG WHITE BURRITO, CACTUS NOPALES, PUEBLA GOAT CHEESE, RED SALSA / 6

GREEK YOGURT STRAWBERRY PARFAIT, HONEY, PECANS, POMEGRANATE SEEDS / 6

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

BREAKFAST

CONTINUED

BREAKFAST BUFFET

ACCESSORIZE

CUSTOM SAVORY LIVE STATION

 This station requires (1) chef attendant per 50 guests / 100 per chef

ENCHILADAS & ENFRIJOLADAS / 8

Order your favorite enchiladas filled with chicken or cheese and choose from
Traditional chili tomato sauce or black bean sauce

OMELET STATION / 8

Order your favorite omelet with tomato, asparagus, mushrooms, peppers, scallions,
Cheddar or goat cheese, ham, bacon or herbs

CHILAQUILES / 8

Fried tortilla chips topped with red chili or green tomatillo sauce and shredded chicken,
Cotija cheese, fried egg or sunny side up egg

EGGS BENEDICT / 8

Add Canadian bacon, grilled ham, smoked salmon, sautéed spinach or Portobello mushroom,
all topped with hollandaise sauce

SELECTION OF BREAKFAST COLD CUTS / 6

Pastrami, roasted turkey breast, salami and baked ham, accompanied
with house made chutney, dijon mustard and a selection of breads

CUSTOM SWEET LIVE STATION

 This station requires (1) chef attendant per 50 guests / 100 per chef

FROM THE GRIDDLE (CHOOSE ONE) / 6

Belgian sugar waffles with strawberries, whipped cream, chocolate sauce

Brioche French toast dusted with icing sugar and pecans

Banana, blueberry or chocolate chip pancakes with maple syrup

FRESH FRUIT STATION / 7

Made to order: local fruits, berries, granola, and low-fat yogurt

HOUSE CEREAL BAR / 5

Assorted cereals and oats with skim, whole and soy milk with sunflower seeds,
chia, pecan, dry papaya, cranberry, raisin and agave honey

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

BREAKFAST

A LA CARTE BREAKFAST

All breakfast buffets include freshly brewed coffee, selection of teas, freshly squeezed juices including orange, grapefruit and the exotic juice of the day as well as local seasonal fruit preserves and artisanal butter.

20-person min.

2 COURSES (ONE APPETIZER + ONE MAIN COURSE) / 40

Freshly baked pastry basket of croissants, Danish pastries and muffins served family style on the table.

APPETIZERS (SELECT ONE)

House made amaranth parfait, fresh berries and low fat yogurt with hibiscus reduction

Nayarit grilled pineapple wedges with agave honey and fresh mint

House smoked pacific salmon "huarache"

Lemon, capers, red onion, cilantro sour cream emulsion

Seasonal fresh fruit and berry plate with chamoy and lime

Brulée style oatmeal and caramelized banana

MAIN COURSE (SELECT ONE)

Chicken chilaquiles in red or green salsa with sour cream, crispy tortillas, red onion and fried egg

Egg white frittata with mushroom, sundried tomatoes, green asparagus and pesto oil

Ham and cheese egg burrito with caramelized onion, roasted peppers, "molcajete" sauce

Free range scrambled eggs with grilled cactus nopales, panela cheese and tomato cilantro salad, hash brown potatoes, crispy smoked bacon

Brioche French toast with candied pecans, cinnamon mascarpone cream, maple syrup

BREAKFAST "TO GO"

Packaged in a biodegradable to-go container, perfect to enjoy on your trip or activity.

2 COURSES (ONE APPETIZER + ONE MAIN COURSE) / 22

Includes fresh orange juice or exotic juice of the day, as well as coffee or tea.

APPETIZERS (SELECT ONE)

Fresh fruit salad

Amaranth parfait with strawberries and hibiscus reduction

Individual fruit flavored yogurt

Mini granola parfait

MAIN COURSE (SELECT ONE)

Ham and cheese egg burrito, caramelized onion, roasted peppers and a side of Mexican salsa

Beef Machaca, egg and cheese 'torta', a Mexican favorite sandwich, side of pico de gallo

House smoked salmon bagel with herb cream cheese, lettuce, sliced tomato and red onion

Turkey and cheddar cheese panini with arugula and chipotle sauce

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

COFFEE BREAKS

All coffee breaks include freshly brewed coffee, selection of teas, bottled house water.
All coffee breaks are served for a 4-hour period. 20-person min.

👨‍🍳 This station requires (1) chef attendant per 50 guests / 100 per chef

MORNING COFFEE BREAKS

Refuel and refresh your mind in the break

CLEAN START / 22

Rosa de Jamaica-ade, hibiscus flavored water and Piloncillo ice tea

Banana whole wheat muffins

Berry-berry good smoothie

Agave honey, amaranth, coconut and dried cranberry bars

SOLAZ BAKERY / 20

Freshly baked croissants, danishes and more

Muffins of the day

Lemon banana pound cake

Butter and homemade preserves

SOLAZ DETOX / 16

Assortment of seasonal fresh fruits and vegetable sticks

Ginger, celery and carrot juice shooter & Coconut Water on the nut

Nopal and Poblano chili pound cake

HIBISCUS POWER / 15

Hibiscus infused water

Strawberries in hibiscus and fresh mint syrup

Hibiscus popsicles

Hibiscus madeleines

CAKE POPS AND MADELEINES / 22

Assortment of cake pops and flavored madeleines

Cake pops: assorted brownies, blondies and financiers with different toppings

Madeleines: assorted lemon zest, preserved orange, fresh thyme and poppy seeds

VIVA LA DULCE VIDA! / 20

Mexican candy and bonbons

Coconut candies, glorias, chili mango, candied tamarind, peanut caramel, cookies, cajeta obleas, served in a clay pot

EL COOKIE MONSTER (SELECT 3) / 12

House baked cookies:

Chocolate chip, raisin-oatmeal, macadamia, biscotti, cranberry chocolate, peanut butter, brownie bites, polvorones or Mexican pecan cookies



SEÑOR CHURROS BAR / 16

Freshly made churros displayed in bags with:

Cinnamon sugar, brown sugar, chocolate and cajeta sauce



VITAMIN THERAPY / 25

Live juice bar with wide selection of fresh fruit and vegetables, syrups and condiments, with homemade cereals and protein bars

Menu prices are in USD per person.

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COFFEE BREAKS

CONTINUED

AFTERNOON COFFEE BREAKS

Refuel and refresh your mind in the break

HEALTHY BREAK / 18

Jicama, cucumber and pineapple sticks with tajin and lime

Green juice shooters

Slow roasted Mediterranean veggie bruschetta on wholegrain bread with basil

Honey banana and pecan low fat muffins

POPCORN FACTORY / 9

Prepare your favorite popcorn with different toppings:

Sweet:

Caramel sauce, chocolate sauce, peanut butter sauce

Salty:

Parmesan cheese, garlic and onion powder, chili powder, fresh jalapeños, melted butter

LA CEVICHERIA DE SOLAZ / 30

Make your own ceviche:

Protein:

Shrimp, local catch, bay scallops and octopus

Condiments:

Tomato, onion, cilantro, mango, corn, serrano chili, salsa, cucumber, aguachile, tajin, spices.

ICE CREAM BARS AND POPSICLES / 12

Because the sun always shines in Cabo:

Classic ice cream bars:

Chocolate crunch, vanilla, chocolate, strawberry, cones and duo sandwich

Tropical fruit popsicles:

Mango, tamarind, lime, pineapple and strawberry

ANTOJITOS / 15

Selection of crispy colorful tortilla chips, raspadas and tostadas served with:

Guacamole, black bean dip, red salsa, requesón, and Mexican salsa.

All served in traditional molcajetes, a volcanic stone carved mortar

NUTTY ABOUT NUTS / 18

Create your own mixed bag from:

Peanuts, cashews, candied pecans, almonds, chick peas, pistachios, dry corn, spicy peanuts, Japanese peanuts

M&M's, dry cranberries, raisins, granola and dry coconut

COFFEE BREAKS STATION

Includes: Brewed coffee, selection of teas, soft drinks and bottled house water

HALF DAY / 18

FULL DAY / 30

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

LUNCH

DELI LUNCH BUFFET

All lunches include freshly brewed coffee, selection of teas, soft drinks and bottled house water.

All buffet lunches are served for a 2-hour period. 35-person min.

👨🍳 This station requires (1) chef attendant per 50 guests / 100 per chef

CREATE YOUR OWN SANDWICH / 30

CHOSSE FROM A DELICIOUS SELECTION OF:

Caesar salad

Mixed green salad

Country style baby potato salad

Grilled vegetable salad

Charcuterie (cold cuts)

Cured ham

Serrano ham

Roast beef

Turkey breast

Salami

SERVED HOW YOU LIKE IT...

Cheeses: Panela, mozzarella, cheddar, brie

Breads: White, whole wheat, telera, baguette or buns

Condiments: Mustard, horseradish, chipotle mayo, herb sour cream, aioli

Garnishes: Lettuce, tomato, house made pickles, onions, jalapeño

Chips: Sweet potato, plantain, vegetables

SIDE SNACKS

Tropical sliced fruits

Brownies

Whole fruit basket

ACCESSORIZE

SEASONAL LOCAL FLAVORED GAZPACHO / 5

Refresh your lunch with a seasonal gazpacho such as:

Classic Andaluz, avocado and cilantro, watermelon, melon or green gazpacho

👨🍳 **PORCHETTA LIVE CARVING / 9**

Traditional boneless baby pork roast, sliced to order to add to your favorite sandwich

SLIDER BAR / 6

A la minute grilled slider assortment cooked to your liking (beef, turkey, lamb, portobello)

👨🍳 **PRIME BEEF CARVING / 9**

Slow roasted NY prime beef, sliced to order with horseradish mayo

ALL BEEF JUMBO HOT DOG / 6

Beef sausage, caramelized onion, horseradish relish, soft pretzel bread or flour tortilla burrito

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

LUNCH

HOT LUNCH BUFFET

All lunches include freshly brewed coffee, selection of teas, soft drinks and bottled house water.
All buffet lunches are served for a 2-hour period. 35-person min.

EL MEXICANO / 48

Travel the country with a selection of regional specials

APPETIZERS

Guacamole, salsa and crispy tortilla chips

Ensenada style crispy fish ceviche tostadas

Shrimp aguachile

Local greens, carrot, jicama, corn, cherry tomato and avocado salad with Piloncillo dressing

Cucumber, jicama and pineapple sticks dressed in chili and lemon

MAIN COURSE

Grilled catch of the day in garlic mojo marinade

Adobo roasted chicken breast

Grilled skirt steak, chili ancho demi-glace

Mexican rice

Ranchero beans

DESSERT

Creamy Oaxaca chocolate tartlet, icing sugar

Cajeta corn custard

Fresh fruit salad in agave mezcal syrup

CUSTOM TACO STATIONS

Served with flour & corn tortillas, condiments. Requires 1 chef attendant per 50 guests / 100 per chef

BAJA TACOS / 12

(Crispy fish) local beer batter with guajillo dipping sauce

LAS CARNITAS / 9

Slow cooked pork shoulder, confit style with citrus baby onions

GRILLED OCTOPUS / 6

Guajillo chili marinated Baja California baby octopus, tomato relish

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

LUNCH

CONTINUED

HOT LUNCH BUFFET

SUPER FOODS & FLAVORS WITHOUT GLUTEN / 44

A lighter and healthier dining option with lots of flavors featuring local and organic ingredients

APPETIZERS

Quinoa salad with baby veggies, basil foam and poppy seeds

Herb requesón cheese dip, epazote oil, chili flakes, served with corn hash and tostadas

Baby spinach and roasted beet salad with fresh goat cheese and hibiscus vinaigrette

Fire roasted bell pepper salad with garlic, flat parley and extra virgin olive oil

Grilled Portobello and green asparagus salad with scallions and aged balsamic dressing

MAIN COURSE

Chick pea stew in roasted pepper and tomato garlic sauce, basil

Grilled skinless lemon chicken and carrot tagine with toasted almonds and raisins

Adobo marinated catch of the day with baby zucchinis, capers, black olive and warm lemon vinaigrette

DESSERT

Coconut milk panna cotta with Thai basil and hibiscus marinated strawberries

Amaranth and cranberry honey bars

Flourless beet chocolate cake

ACCESSORIZE

FLAVORED WATER AND LEMONADE BAR / 6

BAJA CALIFORNIA OYSTER BAR, VINAIGRETTE & CONDIMENTS / 40 (DZ)

SEAFOOD / 54

Flanked by The sea of Cortez and the Pacific Ocean, discover Baja California's seafood culture

APPETIZERS

Ceviche a la Ensenada, white fish with pickled onions, tomatoes and cilantro

Baby shrimp and avocado cocktail

Cajun spiced octopus tostadas with chipotle mayo

Seasonal mixed greens with Piloncillo and herb vinaigrette

MAIN COURSE

Grilled catch of the day with citrus garlic sauce

Grilled calamari with caper tomato sauce

Seafood paella

Fennel seed sautéed broccoli

Roasted local organic baby potatoes

DESSERT

Strawberry short cake, coconut cream

Mini Kahlua and cacao tiramisu

Passion fruit Greek yogurt parfait, toasted pecan

ACCESSORIZE

BAJA CALIFORNIA BLACK MUSSELS "A LA MARINERA" / 8

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

LUNCH

CONTINUED

HOT LUNCH BUFFET

TACO STATION / 45

Guacamole, Mexican salsa, tortillas chips, Black bean dip, cotija cheese

 This stations requires (1) chef attendant per 50 guests / 100 per chef

MAKE YOUR OWN TACOS

Tacos al pastor, slow roasted pork or lamb shoulder

Beer marinated grilled skirt steak

Grilled fresh catch of the day

Adobo chicken breast

Mexican vegetable casserole

CONDIMENTS

Red and green salsa, fresh cilantro, chopped onions, chopped lettuce,
Baja chile relish, pico de gallo, sour cream, flour and corn tortillas

Healthy option: Organic butterhead lettuce and radicchio leaves

DESSERT

Seasonal fruit with chamoy and tajin spices

Caramelized pineapple tartlet

Assorted garrafa ice cream (coconut, mango, guava)

Churros with chocolate and cajeta sauce

LUNCH

A LA CARTE LUNCH

All lunches include freshly brewed coffee, selection of teas, soft drinks and bottled house water.
Customize your lunch, by choosing one Appetizer, one Main Course & one Dessert from the options below.

The following prices are based on your main course selection:

2 COURSES /38

3 COURSES /45

WITH POULTRY AND VEGETARIAN OPTION

3 COURSES /52

OTHER PROTEIN

FOR A CHOICE OF TWO MAIN COURSES ADD / 10

APPETIZERS

SOUPS

Charred tomato and basil soup with grilled panela cheese

Mexican lentil soup with crispy carrot

Roasted Poblano pepper and coconut soup with toasted corn chips

Chilled hearty vegetable soup, avocado oil Seafood chilpachole, roasted corn, broth, scallion and lime

SALADS

Watermelon, cilantro, cotija cheese and crispy onions with hibiscus reduction

Seasonal greens, pink radish and carrot shavings, cherry tomato and pea shoots with cilantro emulsion

Cucumber, bell pepper, cherry tomato, Puebla feta cheese and red onion with basil lemon vinaigrette

Colorful bean salad, roasted pepper, crispy lardons and parsley with pasilla chili-honey vinaigrette

COLD APPETIZERS

Los Cabos seafood ceviche with cucumber, tomato, red onion, cilantro, serrano chili and lime

House smoked local mahi-mahi tostada with avocado mash, chipotle aioli and micro greens

Goat cheese stuffed zucchini flower with grilled vegetable antipasto and red pepper emulsion

Chargrilled Black Angus Beef carpaccio, jicama, capers and cilantro salad with tartar sauce

HOT APPETIZERS

Pulled pork stuffed chile güero with green salsa and roasted corn

Baked fish mousse cake with baby arugula and chipotle citrus aioli

Huitlacoche and mushroom risotto with flat parsley emulsion and porcini oil

Pan seared Baja California diver scallop with ginger carrot purée and parsley lime vinaigrette

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

LUNCH

CONTINUED

A LA CARTE LUNCH

MAIN COURSES

PROTEIN

Grilled local catch "a la talla" with arroz verde, plantain and grilled lemon
Pan seared catch of the day with hibiscus braised red cabbage and cilantro caper brown butter
Grilled Angus skirt steak with sweet potato purée, green onions and Baja dark beer sauce
Grilled adobo marinated chicken breast with sautéed zucchini, mushrooms and pineapple glaze

VEGETARIAN

Chile relleno with Oaxaca cheese, Mexican ratatouille, roasted tomato and epazote sauce
Brown rice and beans with grilled plantain, truffle achiote sauce and cucumber cilantro relish
Potato gnocchi with baby zucchini, mushrooms, garlic, sage brown butter and parmesan

DESSERT

Tres leches dome with hibiscus reduction and pomegranate seeds
Passion fruit tartlet with mascarpone cream and lemon zest
Seasonal tropical fruit with Poblano chili syrup
Spiced Baja Californian pineapple with coconut ice cream and chocolate crumble

DINNER

BUFFET MENU

All live station dinner include freshly brewed coffee, selection of teas and bottled house water.

All live reception stations are served for a 2-hour period. 35-person min.

👨‍🍳 Live station requires (1) chef attendant per 50 guests / 100 per chef

LOS CABOS / 104

APPETIZERS

Guacamole and Mexican salsa with totopos

Local mixed greens with assorted toppings and dressing

Mexican crudités: Cucumber, jicama and pineapple with tajin chili vinaigrette

Cold beef salpicon

CEVICHE MODERNO

Taste our different selection of ceviche with a modern touch!

Shrimp cocktail with avocado pearls on a corn tartine

Baby scallop and crab ceviche served on a jicama

Mini fresh fish aguachile

Mason Jar shrimp ceviche toreado

MAIN COURSE

Seared local catch with Poblano sauce

Achiote marinated chicken breast and grilled pineapple

Grilled octopus al ajillo style

Grilled skirt steak with chimichurri

SIDES

Vegetable casserole

White rice with cilantro and fried plantain

Mexican lentil stew

DESSERT

Churros with chocolate sauce

Tequila "budin", Papantla vanilla sauce

Exotic fruit tartlet, passion fruit cream

Tropical dried fruit selection

ACCESSORIZE

GRILLED WHOLE LOCAL RED SNAPPER "ZARANDEADO" / 10

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

DINNER

CONTINUED

BUFFET MENU

MEXICO / 95

APPETIZERS

Guacamole, Mexican salsa and chips

Local greens, roasted corn, black beans, tortilla chips, queso Oaxaca, hibiscus dressing

Chicken tinga tostadas bar

RINCON DE MEXICO

Beef and cheese empanadas

Local variety of tamales (chicken / rajas / pork)

Roasted vegetables enchiladas with tomatillo sauce

Charro beans

Mexican style rice

DESSERT

Buñuelos, Piloncillo and cajeta sauce

Capirotada, traditional dry fruits, nuts and cheese dessert

Seasonal fruit sliced with chamoy, tajin, lime

Mexican candies

LA TAQUERIA LIVE STATION / 30

Tacos al pastor, pineapple and achiote marinated pork (substitute of chicken or beef al pastor available)

Fish tacos, chicken tacos, beef tacos

Sauces: Molcajete, Mexican and green salsa

Garnishes: Queso Fresco, lettuce, limes, diced onion, pickled jalapeños, habanero chili and red onion relish

ACCESSORIZE

ESQUITE STATION, STREET CORN FAVORITE TOPPED TO YOUR LIKING / 9

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

DINNER

CONTINUED

BUFFET MENU

ASIA / 110

APPETIZERS

Asian style pickled vegetables

Assorted sushi, nigiri and sashimi with wakame, pickled ginger, soy, ponzu, and wasabi

Thai beef with carrot and cucumber salad, cashew, cilantro and sambal sauce

Soba noodle salad with mango, peppers, broccoli florets, red onion and black sesame in soy ginger dressing

Miso soup, scallions, shitake mushrooms

MAIN COURSE

Togarashi glazed braised belly pork

Sweet and sour chicken with pineapple and baby onions

Miso glazed roasted catch of the day with ginger, cilantro and sesame oil

Seared tofu with cabbage carrot cilantro salad, green oil and sweet chili sauce

SIDES

Fragrant jasmine rice

Stir fried vegetables in sesame oil

DESSERT

Green tea mousse with lychee shooter

Coconut milk tapioca pudding with mango chutney

Asian fruit salad with mint palm sugar and hibiscus glaze

Fortune cookies

ACCESSORIZE

FRIED NOODLE STATION / 8

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

DINNER

CONTINUED

BUFFET MENU

BBQ IN PARADISE / 110

APPETIZERS

Baby potato salad, scallion, crispy bacon, horseradish mayonnaise

Roasted beet salad, goat cheese, Piloncillo dressing

Tossed salad bar, make your own salad:

arugula, spinach, romaine, mixed greens, cherry tomato, avocado, cucumber and carrot

FROM THE GRILL

Catch of the day with chili ancho sauce

Angus NY steak with apple chimichurri

Octopus with caper sauce

Herb marinated chicken breast

Adobo jumbo shrimp

SIDES

Thyme garlic roasted potato wedges

Wild rice

Grilled vegetables

DESSERT

Grilled Baja pineapple skewer

Blueberry clafoutis

Brownies lollipops

Artisanal Ice cream station with our variety of toppings and sauces

ACCESSORIZE

FOGATA (BONFIRE) WITH SMORES / 150

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

DINNER

CONTINUED

BUFFET MENU

MEDITERRANEAN / 105

APPETIZERS

Hummus, baba ganoush, tzatziki dips with pita bread crisp and garlic bread
Arugula salad, sundried tomatoes, artichokes, parmesan with balsamic vinaigrette
Minted grilled zucchini and cucumber couscous tabouleh
Tomato caprese salad

MAIN COURSE

Seared catch of the day with caper lemon olive oil
Chicken piccata with arrabiata sauce
Eggplant and beef Moussaka
Spinach and ricotta tortellini in pesto sauce
Roasted leg of lamb Raz al Hanout

SIDES

Algerian cous cous, carrot and chick pea tagine
Sautéed zucchini and bell peppers
Grilled lemon asparagus

DESSERT

Classical tiramisu
Greek yogurt pomegranate panna cotta
Almond baklava
Thyme marinated melon balls

ACCESSORIZE

PAELLA A LA VALENCIANA (30 PERSON MIN) / 8

DINNER

A LA CARTE MEXICAN MENU

All live station dinners include freshly brewed coffee, selection of teas and bottled house water.
All live reception stations are served for a 2-hour period. 20-person min.

 Live station requires (1) chef attendant per 50 guests / 100 per chef

The following prices are based on your main course selection:

3 COURSES / 85

POULTRY & VEGETARIAN

3 COURSES / 95

MEAT, FISH & SHELLFISH

4 COURSES / 120

FULL 4 COURSE DINNER

FOR BAJA LOBSTER COURSE ADD / 10

DUO COURSE / 110

FOR A CHOICE OF TWO MAIN COURSES ADD / 15

APPETIZERS

SOUPS

Chilled watermelon and cucumber gazpacho, pressed cantaloupe

Chilled avocado soup, shrimp dust, epazote, chili oil

Traditional tortilla soup, avocado, crispy tortillas, guajillo chili, our cream Oaxaca cheese, shredded chicken

Sweet corn bisque, huitlacoche, croutons

San Blas shrimp "broth", leek, baby carrot, cilantro, lime splash

SALADS

Baby spinach, roasted beets, whipped fresh goat cheese, pecan, green apple with Piloncillo-hibiscus dressing

Local tomatoes, avocado, seared panela cheese, with guajillo chili vinaigrette and avocado oil

Seasonal greens, charred corn, cherry tomato, red onion, radish, crispy tortillas with honey cilantro vinaigrette

COLD APPETIZERS

Fresh catch ceviche, micro greens

Shrimp ceviche cocktail, tomato, cilantro, red onion, Worcestershire sauce and lime

Mix Vegetable tartar, avocado, tapenade, plantain chips and romesco sauce

Local catch of the day tiradito with avocado silk, coffee, sea salt, radish sprouts, with ancho chili citrus vinaigrette

Char grilled Angus NY aguachile, baby onion, jicama, caper and cilantro salsa

HOT APPETIZERS

San Blas jumbo shrimp al pastor with pineapple, roasted corn, cilantro and tortilla crisp

Pan seared Ensenada diver scallop with black bean purée, smoked lardons and orange guajillo sauce

Sautéed lump crab griddle cake with purslane, chipotle and roasted red pepper sauce

Duck enchilada with mole sauce, cilantro cream and bell pepper relish

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

DINNER

CONTINUED

A LA CARTE MEXICAN MENU

MAIN COURSES

TASTE OF MEXICO

Grilled local catch in Zarandeado style; Avocado Tempura, wild rice, cabbage cilantro slow, and pico de gallo
Pan seared catch of the day; Broccoli green mole, corn and baby carrot with hibiscus and pasilla sauce
Sautéed Jumbo shrimp al Mezcal; Baja California baby vegetable casserole, guajillo sauce
Grilled Angus beef tenderloin; mole sauce, green asparagus, crushed duck foie gras potatoes
Grilled adobo marinated half Cornish hen; Lentil stew, plantain, bacon, grill pineapple, chicken jus
Coffee slow rubbed roasted Baja pork tenderloin; Sweet potato purée, organic onions, salsa borracha

MAR Y TIERRA

Sautéed Angus beef fillet and Baja lobster tail, sweet potato purée, sautéed amaranth, pasilla demi-glace
Braised Angus short rib and San Blas jumbo shrimp, roast bell pepper, quinoa, asparagus and red wine ajillo jus

VEGETARIAN

Grilled vegetable enchiladas with chipotle tomato sauce and poblano pepper relish
Coconut milk risotto with grilled zucchini, portobello mushroom, charred corn and epazote emulsion
Grilled asparagus, roasted vegetable quinoa, toasted almond and cherry tomato confit

DESSERTS

Pressed watermelon, local fruit ceviche, mint and tajin
Choco-chile torte with poblano agave syrup, cacao crisp
Chiapas coffee crème brûlée with almond cookie
Sweet corn pastel with cajeta sauce and elote ice cream
Caramelized pineapple turn over with aged tequila caramel sauce and fresh cream

DINNER

A LA CARTE INTERNATIONAL MENU

All live station dinners include freshly brewed coffee, selection of teas and bottled house water.
All live reception stations are served for a 2-hour period. 20-person min.

👨‍🍳 Live station requires (1) chef attendant per 50 guests / 100 per chef

The following prices are based on your main course selection:

3 COURSES / 85

POULTRY & VEGETARIAN

3 COURSES / 95

MEAT, FISH & SHELLFISH

4 COURSES / 120

FULL 4 COURSE DINNER

FOR BAJA LOBSTER COURSE ADD / 10

DUO COURSE / 110

FOR A CHOICE OF TWO MAIN COURSES ADD / 15

APPETIZERS

SOUPS

Deconstructed watermelon gazpacho with cucumber, cherry tomato, yellow peppers, mozzarella and basil

Carrot and ginger bisque, Baja lobster salpicon, scallion oil

Roasted tomato and fennel soup with goat cheese fritter and micro basil

Thai lemongrass broth with shredded chicken, button mushroom and cilantro

SALADS

Seasonal greens, goat cheese, cocoa dust plantains, chips and balsamic cacao vinaigrette

Locally farmed colorful cherry tomatoes, Kalamata olives, watercress and caper lemon dressing

Farmer's green leaves, baby carrot shavings, pink radish, celery, cucumber with herb emulsion and thyme virgin olive oil

COLD APPETIZERS

Roasted baby beets, goat cheese crumble, arugula, pistachio dust with hibiscus balsamic glaze

House smoked local mahi mahi rillettes with caper aioli, micro greens and country bread tartine

Char grilled Angus NY carpaccio with caper aioli, shaved parmesan, basil and confit cherry tomato

Togarashi crusted yellow fin tuna tataki with crunchy vegetable pickle, radish sprout and yuzu emulsion

Charred local octopus with roasted bell peppers, red onion, green olives, romesco sauce and scallion oil

Slow roasted Mediterranean vegetables with crumbled local goat cheese, watercress and toasted pine nuts

House cured amberjack in spiced sea salt with cilantro whipped cream, lime zest, capers and purslane

Chilled Baja California jumbo shrimp with horseradish foam, cocktail sauce, celery and lemon

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

DINNER

CONTINUED

A LA CARTE INTERNATIONAL MENU

HOT APPETIZERS

Pan seared mahi-mahi with vegetable tartar, leek, broccoli floret and lemon caper broth
Pan seared diver scallop with cauliflower silk, baby, carrot, citrus gastrique and radish sprouts
Baby shrimp & lump crab griddle cake with arugula and roasted red pepper aioli
Glazed belly pork with plum sauce, tempura rock shrimp salad and micro greens
Organic risotto, wild mushroom ragout with spinach emulsion, truffle porcini sauce, parmesan cheese.
Sautéed San Blas jumbo shrimp with creamy corn, relish, fried Spanish chorizo and watercress
Smoked Baja lobster medallions with sweet potato gnocchi, bisque reduction and bok choy
Portobello mushroom tarte tatin with herb duxelle, whipped goat cheese, basil and cranberry glaze

PALLET CLEANSER

Lime sorbet, Tequila reposado
Watermelon granite, pomegranate seeds, basil
Avocado ice cream, tomato cilantro relish

MAIN COURSES

Catch of the day a la plancha with creamy leek and potato, and Cabernet jus
Grilled Black Angus beef tenderloin with confit wild mushrooms, soft basil polenta, green onions and Merlot jus
Slow roasted half Cornish hen with carrot zucchini and almond tagine, raisins and lemon honey jus
Stuffed short rib and seared sea scallop with chick pea purée, fava beans and braising reduction
Prosciutto wrapped Baja pork tenderloin with zucchini hash and Pommery mustard jus
Slow roasted mahi-mahi with avocado risotto, grapefruit relish and Papantla vanilla bean beurre blanc
Marinated sauté Baja shrimp with colorful bean ragout, artisan chorizo and parsley oil
Rosemary roasted red snapper with baby potato and onion boulangère, romeritos and tomato chutney
Slow roasted Baja lamb rack with curried herb quinoa, Brussel sprouts and tapenade demi glaze

MAR Y TIERRA

Angus filet and half Baja lobster tail with asparagus, potato gratin, Merlot jus and herb oil
Seared Baja Californian bass over braised short rib ravioli Carrot purée and scallions
Baja catch of the day, crab cake and beef medallion, sautéed kale, spinach, carrot purée, green peppercorn demi glaze
Seared lamb loin and chermoula shrimp with Kalamata olives, baby arugula and ratatouille jus

VEGETARIAN

Herb potato gnocchi and baby carrot, cured Kalamata, sundried tomato sauce, basil oil
Grilled Portobello cap over quinoa risotto, green asparagus, arrabiata sauce, parmesan
Slow roasted vegetables and grilled nopal lasagna, chipotle tomato sauce, sweet potato chips

DESSERTS

Lemon mason jar mousse with kiwi and roasted almond pistachio madeleine
Flourless chocolate fondant with orange wedges and guava sorbet
Coconut panna cotta with caramel crisp, edible flower petals, fresh berries and hibiscus reduction
Chocolate texture, biscuit, crumble, mousse and reduction, cocoa nibs
Passion fruit jelly, tropical fruit salad, cilantro syrup

CRUNCHY, CREAMY AND FROZEN

Raspberry macaroon with ginger lemon cream and red berry sauce
Pistachio mousse with amaretto cherry, chocolate crisp and blackberry reduction

Menu prices are in USD per person.
All prices are subject to 16% Federal taxes & 15% service

DINNER

FAMILY STYLE MENU

All dinners include freshly brewed coffee, selection of teas and bottled house water.
10-person min.

Platters of each dish are served at the table to help yourself and pass around the table. Enjoy dinner just like home

MEXICO / 130

Includes chef attendant and server to assist

APPETIZERS

Guacamole, molcajete, Mexican salsa and totopos

Seafood ceviche, Baja style

Spinach salad with orange supremes, tortilla crisps, Oaxaca cheese and hibiscus dressing

Jicama, cucumber and pineapple salad with tajin chili vinaigrette

MAIN COURSES

Seared catch of the day with ajillo sauce

Grilled skirt steak with chimichurri sauce

Achiote marinated shrimp with grilled pineapple salsa

Grilled octopus in garlic herb marinade

SIDES

Sweet pea rice

Mexican style ratatouille

DESSERTS

Abuelita's chocolate tart

Buñuelos, Piloncillo and chocolate sauce

Nayarit local fruit salad with minted agave honey

ACCESSORIZE

HOUSE SMOKED MAHI-MAHI TOSTADAS WITH AVOCADO AND CHIPOTLE MAYO / 6

GRILLED WHOLE LOCAL RED SNAPPER "ZARANDEADO" / 9

HOME STYLE / 105

Includes chef attendant and server to assist

APPETIZERS

Caesar salad, croutons, anchovies, parmesan, dressing

Tomato caprese, basil, extra virgin olive oil

Crunchy crudités, blue cheese dip

MAIN COURSES

Grilled catch of the day, lemon butter sauce

BBQ pork spare ribs

BLT Angus sliders

Penne pasta, fresh tomato basil sauce

SIDES

Old fashioned mashed potatoes

Sautéed broccoli with garlic butter

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

DINNER

CONTINUED FAMILY STYLE MENU

DESSERTS

Lemon meringue pie
Caramelized apple crumble
Seasonal fruit tartlet
Chocolate dipped strawberries

ACCESSORIZE

HOUSE SMOKED MAHI- ARTISAN ICE CREAM CUP / 6

BBQ / 130

Includes chef attendant and server to assist

APPETIZERS

Seafood ceviche Sonora style
Baby potato salad, bacon, scallions, grain mustard sour cream sauce
Local farms tomato salad, fresh goat cheese, basil, balsamic olive oil
Seasonal greens, grilled avocado wedges, assorted dressings

MAIN COURSES

Grilled catch of the day, mango chili salsa
Grilled Angus NY steak
Grilled garlic and herb marinated chicken breast
Grilled octopus churrasco sauce

SIDES

Grilled Portobello mushroom
Grilled seasonal vegetables
White rice
Fried sweet potato wedges

DESSERTS

Grilled Nayarit pineapple wedges
Chocolate mousse pistachio shooters
Coconut tartlet, mascarpone cinnamon cream

ACCESSORIZE

ADD GRILLED HALF BAJA LOBSTER / 10
FOGATA (BONFIRE) WITH SMORES / 150 PER SET UP

DINNER

CONTINUED FAMILY STYLE MENU

TRADITIONAL FLAVORS / 130

Includes chef attendant and server to assist

APPETIZERS

Guacamole, molcajete, Mexican salsa, totopos

Ensenada style fish ceviche

Mexican mixed greens, assorted dressings

Tortilla soup, traditional garnishes

MAIN COURSES

Grilled catch of the day, garlic mojo

Chicken enchiladas, chipotle salsa

Grilled skirt steak, baby onions, "toreados" chilies

Mushroom and huitlacoche quesadillas

SIDES

Mexican style rice

Sautéed seasonal vegetables, cilantro butter

DESSERTS

Churros, chocolate and cajeta sauce

Cilantro fresh fruit salad and agave honey

Café de olla

ACCESSORIZE

BRAISED PORK SHOULDER PIPIAN STYLE / 9

RECEPTION

PASSED HORS D'OEUVRES

Build your own menu, choose any 6 for \$4 p/p

COLD

MAR DE CORTEZ

Red snapper ceviche with avocado, corn and pico de gallo
Smoked local swordfish tostadas with chipotle remoulade, radish and cilantro
Michelada shooter with marinated shrimp and avocado purée
Mini tuna tartar with crispy wonton, wasabi cream and wakame relish
Pacific smoked salmon roll with cream cheese, black fish roe and microgreens

SIERRA

Shredded beef salpicon tostada with bell pepper and cilantro salad
Prosciutto, panela cheese, guayaba ate and jalapeño brioche
Grilled chicken and black bean ceviche with peppers, red cabbage and Piloncillo sauce
Slow roasted NY Beef Carpaccio roll, with crispy veggies and caper aioli
Serrano ham and melon roll with black mission fig, balsamic and basil reduction

GARDEN

Avocado and tomatillo gazpacho shooter with tajin celery sticks
Watermelon, cantaloupe and green olive skewer with pomegranate reduction
Grilled rosemary flatbread with goat cheese, onion jam, cranberry jam and fig balsamic
Roasted Mediterranean veggie bruschetta with arugula, pesto, and feta
Black sushi with crunchy vegetables and wakame

HOT

MAR DE CORTEZ

Adobo marinated "embarazado" fresh catch skewers with mango chili salsa
Grilled shrimp skewers with spicy passion fruit dip
Seared wild rice and local fish cake with ancho chili dip
Sautéed octopus with preserved lemon caper vinaigrette and parsley emulsion
Tempura fresh catch bites with grain mustard remoulade

SIERRA

Pulled pork carnitas "gorditas" with salsa verde and cilantro
Chicken tinga sope with black beans, crema fresca and red cabbage
Slow roasted short ribs quesadillas with poblano chili and corn salsa
Crispy coconut chicken bites with pineapple Ketchup
Beef satay with spicy coconut peanut sauce

GARDEN

Organic baby potatoes "a la brava" with jalapeño aioli
Poblano chili & corn empanadas with cilantro salsa and crema fresca
Seared panela cheese on a fork with saint leaf pineapple marmalade
Huitlacoche mini empanadas with molcajete sauce
Farmers cheese bites with green salsa

Menu prices are in USD per person.
All prices are subject to 16% Federal taxes & 15% service

RECEPTION

LIVE STATION

All live station dinners include freshly brewed coffee, selection of teas and bottled house water.
All live reception stations are served for a 2-hour period. 50-person min.

👨‍🍳 Live station requires (1) chef attendant per 50 guests / 100 per chef

The following prices are based on number of live stations selections:

2 STATIONS + 1 SWEET CRAVING / 70

2 STATIONS + 1 CARVING +1 SWEET CRAVING / 85

3 STATIONS + 1 CARVING +1 SWEET CRAVING / 105

4 STATIONS + 1 CARVING +1 SWEET CRAVING / 125

LA TAQUERIA / 30

Tacos al pastor, pineapple and achiote marinated pork (substitute of chicken or beef al pastor available)

Fish tacos, chicken tacos, beef tacos

Sauces: Molcajete, Mexican and green salsa

Garnishes: Queso fresco, lettuce, limes, diced onion, pickled jalapeños, habanero chili and red onion relish

MEXICAN ANTOJITOS / 27

Crispy tacos: Beef and chicken with avocado and chili sauce

Sopes: Corn meal shell with slow cooked Yucatan pork

Enmoladas: Chicken and cheese enchiladas, mole sauce

Quesadillas: Assorted handmade quesadillas, plain, mushrooms, huitlacoche, zucchini flower and diced ham

DA RAW BAR / 36

From Ensenada, Baja California and San Blas, Nayarit:

Assorted live oysters, spider crab leg, chocolate clams, San Blas jumbo shrimp

Garnishes: Mignonette, lime and lemon wedges, cocktail sauce, herb aioli, rye and wheat bread

SUSHI AND SASHIMI / 30

Hand rolled sushi: Spicy tuna, local catch and cucumber, vegetarian and shrimp asparagus tempura

Nigiri and sashimi: Based on seasonal local catch

Garnishes: Wasabi, pickled ginger, wakame, soy and ponzu

SEÑOR CEVICHE BAR / 30

Prepare your own ceviche with our selection of:

Local fish, bay scallops, shrimp & octopus

Garnishes: Ensenada sauce, aguachile sauce, chili- mango sauce, fresh squeezed lemon juice, toppings and more

LAS TAPAS ESPAÑOLAS / 32

Marinated olives in orange and thyme

Grilled octopus with paprika and bell peppers

Spanish tortillas with onions

Serrano ham and Spanish chorizo

Cherry tomatoes marinated in extra virgin olive oil

Cured Manchego cheese

Grilled spring onions with confit mushrooms

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

RECEPTION

CONTINUED

LIVE STATION

FIRE PIT ROASTED WHOLE SUCKLING PIG / 24
(WHOLE LAMB ALSO AVAILABLE ON REQUEST / 28)

A Mexican tradition of whole roasted pig on the beach to create your favorite taco or torta.

Garnishes: Green and red salsa, coleslaw, cilantro, limes, diced onion, pickled jalapenos, xnic-pec (habanero chili and red onion relish), pink radish, tortillas and mini telera bread

PORK "CARNITAS" / 22

Traditionally slow cooked in the juice from the meat in an "Olla" (a large pot) over charcoal. The meat is then shredded and flavored

Garnishes: Avocado salsa, red salsa, cilantro, limes, diced onion, pickled jalapeños, habanero chili and red onion relish

ESQUITE / 9

The local way to celebrate corn!

Local savory white corn poached, then topped with your liking.

Garnishes: Tajin, lime, sour cream, queso fresco, chili powder and cilantro.

ARTISANAL MEXICAN CHEESES / 20

A selection of artisanal cheeses from Baja California, Queretaro, Puebla and Jalisco

Featuring fresh, creamy, cured and aged cheeses made of cow, sheep and goat milk.

THE GRILL CORNER (PICK ONE)

TAILORED AGED

Dry aged to perfection whole Rib Eye Tomahawk approx. 25 Lbs

Maximum 30 people, price on availability

CHILI COFFEE RUBBED ANGUS NY STRIPLOIN / 28

Cilantro apple chimichurri

Old fashioned potato gratin

GRASS FED LAMB LEG / 26

Blackberry demi

Soft grilled zucchini polenta

ROASTED PORK TENDERLOIN / 22

Dijon mustard sauce

Caramelized Baja apples, braised red cabbage

ROASTED ANGUS BEEF TENDERLOIN / 28

Horseradish crust / red wine jus

Potato purée

HOT SMOKED RED SNAPPER CARVED A LA MINUTE / 26

Chipotle BBQ glaze

Mexican red and white cabbage cilantro salad

SOY GLAZED MAHI-MAHI / 26

Scallions relish

Fragrant jasmine rice

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

RECEPTION

CONTINUED

LIVE STATION

DULCE

CHURROS AND BUÑUELOS / 14

Freshly cooked a la minute and topped with:
Chocolate sauce, Piloncillo syrup, cajeta sauce and cinnamon sugar

MEXICAN CHOCOLATE / 18

For the chocolate addicts...

Chocolate macaroons, whoopie pie, creamy chocolate tartlet, assorted truffles,
raspberry white chocolate mousse shooter, chocolate fondue with strawberry, spiced hot chocolate

MEZCAL OR TEQUILA BABA / 18

Mini baba soaked in assorted Mezcal or Tequila syrup a la minute, then topped with your favorite treat:

Mexican vanilla bean pastry cream, whipped cream, Nayarit spiced pineapple salad,
Oaxaca chocolate sauce and hibiscus flower syrup

TROPICAL FRUIT BAR / 14

Seasonal local fruits

Fresh chunks, fresh juices, grilled cubes, smoothies, jelly and dehydrated

VERY COCO-NUT / 15

The world of coconut...

Coco rochers, cocadas, salted coconut chips, coconut financier, coconut tartlets,
fresh coconut water shooter

GARRAFA ICE CREAM / 15

Traditional handmade Mexican ice cream topped with your favorite cajeta, chocolate sauce,
hibiscus syrup, mango, guanabana, elote and mescal or tequila

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

RECEPTION

CONTINUED

LIVE STATION

 This station requires (1) chef attendant per 50 guests / 100 per chef

“LA TORNABODA” LATE NIGHT ALMOST MORNING BITES

Perfect pick me up any time of night!

SAVORY CORNER (CHOOSE 4 SELECTIONS) / 15

Sliders

Corn dogs

Beef empanadas

Chicken enchiladas

Pigs in a blanket

Crispy taquitos

Pulled pork torta

Assorted pizza slices

Fried potato wedges

ACCESSORIZE

 QUESADILLAS STATION / 10

 PORK POZOLE / 9

SWEET CORNER (CHOOSE 4 SELECTIONS) / 15

Chocolate truffles

Chocolate dipped brownie pops

Macaroon jar

Chocolate fondue, marshmallow skewers, chocolate and berry sauce

Coconut tartlets

Corn pastel, caramel sauce

Mini flavored éclairs

Lemon cream and raspberry in mason jar

Pistachio financier and dry cranberry

ACCESSORIZE

 MINI CHURROS / 10

Freshly cooked mini churros

Chocolate and cajeta dipping sauce

CANDY CORNER / 9

Hard and soft candies to include:

M&M's, mini candy bars and classic candies, Mexican specialties

CAKE POPS / 12

Our pastry chef's favorite creation to match your event theme

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

RECEPTION

TAPAS AND LOUNGE

35-person min. / 80 -person max.

Only available in conjunction with a set-up fee for a tapas lounge and bar. Price upon request.

4 TAPAS (CHOOSE ONE OF EACH CATEGORY) / 75

5 TAPAS (ADD ONE DISH) / 85

6 TAPAS (ADD TWO DISHES) / 95

8 TAPAS (ADD 3 DISHES AND ONE SWEET) / 115

MARINATED OLIVES IN ORANGE AND THYME ON THE TABLES

FROM THE FARM

Baguette, organic tomatoes, fresh garlic, tomato, extra virgin olive oil

Watermelon tomato gazpacho demi tasse, cucumber, mint

Wild mushroom flat bread, sundried tomato emulsion, arugula, cotija cheese

Herb Organic goat cheese, toasted tartine, fig chutney, balsamic reduction

Steamed young leek, fava beans, caper, lemon olive oil

Cherry tomato, sherry vinegar, fresh herbs, blue cheese

LA MAR

Local yellow fin tuna tartare, crispy wonton, avocado

Seared sea scallops, cauliflower silk, truffle oil, caramelized florets

Grilled octopus, romesco sauce, raisin, arugula

Grilled catch of the day, escalivada, rosemary oil

Sautéed Baja shrimp, crustacean vinaigrette, Niçoise condiments

Crispy skin baby snapper, green asparagus, caper lemon brown butter

LA SIERRA

Serrano ham, green beans, cherry tomato, Manchego cheese

Baby baby potato and Spanish chorizo Rioja style

Slow roasted pork tenderloin, white beans stew, parsley

Braised Angus short ribs, sweet potato purée, kale, merlot sauce

Slow roasted Cornish hen, red cabbage and apple, grain mustard reduction

Crispy pork belly, lentil stew, hibiscus raspberry sauce

SWEETS

Crema Catalana, almond cookie

Caramelized coconut tart à la mode (vanilla ice cream)

Chocolate mousse in mason jar, raspberry, almond crumble, pistachio dust

Mexican coffee cappuccino mousse in demi tasse, biscotti

Baja sautéed pineapple wedges flamed with tequila and rosemary

Mini churros in a cone, chocolate and cajeta sauce

ACCESSORIZE

SPANISH IBERIAN "PATA NEGRA"

HAM CARVING A LA MINUTE (30-PERSON MIN) / 18

FLAVORED SANGRIA BAR / 8

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

BEVERAGES

THE BAR IS OPEN

25-person min.

Featuring: Cocktails, domestic beer, soft drinks, sparkling water, selection of cordials and house white and red wines from Baja California

OPEN BAR PER PERSON	HOUSE	PREMIUM	DELUXE
One Hour	48	58	68
Two Hours	62	72	82
Three Hours	75	85	95
Four Hours	86	96	106
Five Hours	97	107	117

HOUSE BRANDS

J.W. Red Label whisky
Jim Beam Bourbon
Absolut Vodka
Bacardi Rum
Capitan Morgan Rum
Tanqueray Gin
Don Julio Blanco Tequila
Don Julio Reposado Tequila
Torres 10 Brandy

PREMIUM BRANDS

Macallan 12 years Whisky
Makers Mark Bourbon
Belvedere Vodka
Havana 7 years Rum
Bombay Sapphire Gin
Herradura Blanco Tequila
Alacrán Reposado Tequila
Lepanto Brandy
Alacrán Mezcal
Martell VSOP

DELUXE BRANDS

Glenkinchie Whisky
Buffalo Trace Bourbon
Grey Goose Vodka
Flor de Caña 12 years Rum
Hendricks Gin
7 Leguas reposado Tequila
Don Julio 70 Tequila
Torres 15 Brandy
Murciélago Blanco Mezcal
Remy Martin VSOP

CORDIALS

Bailey's Irish Cream
Crema de café de tequila Tequitime
Damiana
Licor 43

Menu prices are in USD per person.
All prices are subject to 16% Federal taxes & 15% service

BEVERAGES

ON CONSUMPTION

25-person min.

SALU! AS YOU GO

HOUSE BRANDS

J.W. Red Label Whisky / 7

Jack Daniel's Bourbon / 8.5

Absolut Vodka / 8

Bacardi Rum / 7

Tanqueray Gin / 8.5

Tequila Don Julio Blanco / 7

Don Julio Reposado Tequila / 8

Torres 10 Brandy / 8.5

PREMIUM BRANDS

Macallan 12 years Whisky / 10.5

Makers Mark Bourbon / 10.5

Belvedere Vodka / 11

Havana 7 years Rum / 11

Bombay Sapphire Gin / 11

Herradura Blanco Tequila / 8.5

Alacrán Reposado Tequila / 9.5

Lepanto Brandy / 11

Alacrán Mezcal / 10

Martell VSOP / 13

DELUXE BRANDS

Glenkinchie Whisky / 12

Buffalo Trace Bourbon / 12

Grey Goose Vodka / 10.5

Flor de Caña 12 years Rum 12

Hendricks Gin / 12

7 Leguas Reposado Tequila / 12

Don Julio 70 Tequila / 11

Torres 15 Brandy / 12.5

Murciélagos Blanco Mezcal / 11.5

Remy Martin VSOP / 14

PRICE PER UNIT GLASS

House Brands Cocktails / 12

Soft Drinks and Juices / 4.5

Martinis / 12

Domestic 500ml Bottled Water / 5

Red Bull / 6

Domestic Beer / 5

Imported Beer / 7

CORDIALS

Bailey's Irish Cream / 8

Kahlua / 8

Amaretto / 8

Grand Marnier / 8

Agavero / 8

Licor 43 / 8

Anís / 8

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

BEVERAGES

THE LATIN FLAIR

35-person min.

To spice up your events and give a unique interactive experience to your guests
We recommend one station per 50 guests.

TEQUILA TASTING STATION

Our Tequila specialist will take you on a journey to discover the different kinds, flavors, regions and culture.

SET UP AND TEQUILA SPECIALIST / 120 (2 HOURS)

Charges are on consumption basis according to the different Tequila varieties

Please select the range of prices you want to have in your tasting

HOUSE OPTION: 8 – 12 PER SHOT

DELUXE OPTION: 8 – 20 PER SHOT

PREMIUM OPTION: 8 – 44 PER SHOT

Charge per bottle available upon request

MEZCAL TASTING STATION

Some people say “tequila is a mezcal”

Discover the world of mezcal and unveil its ancient world spirit known as the cousin of the tequila.

SET UP AND MEZCAL SPECIALIST / 120 (2 HOURS)

Charges are on consumption basis according to the different Mezcal varieties

Please select the range of prices you want to have in your tasting

HOUSE OPTION: 8 – 12 PER SHOT

DELUXE OPTION: 8 – 20 PER SHOT

PREMIUM OPTION: 8 – 44 PER SHOT

Charge per bottle available upon request

COCKTAIL STATION

MARGARITA STATION

Local fresh ingredients + Tequila + Solaz Mixologist

Let our experts pamper your palate with exotic cocktails full of flavor

SET UP AND MIXOLOGIST / 120 (2 HOURS)

CHARGES ARE ON CONSUMPTION BASIS PER MARGARITA / 12 PER DRINK

LATINO STATION

Local Fresh ingredients + Latin Spirits + Solaz mixologist

Taste our signature mojitos, caipirinhas, margaritas, piscos & more made
solely with the best latin American spirits.

SET UP AND MIXOLOGIST / 200 (2 HOURS)

CHARGES ARE ON CONSUMPTION BASIS PER COCKTAILS / 12 PER DRINK

BAJA CALIFORNIA BEER STATION

One of the oldest and most popular drinks all over the world deserves its own station.
Enjoy the different styles of our Baja Californian beers domestic and artisanal favorites

SET UP AND BARTENDER / 120 (2 HOURS)

Charges are on consumption basis

DOMESTIC BEERS / 5 EACH

ARTISANAL BEERS / 6 EACH

Menu prices are in USD per person.

All prices are subject to 16% Federal taxes & 15% service

BEVERAGES

CONTINUED

THE LATIN FLAIR

MY SPECIAL DRINKS

Interactive and unique experience to learn Mexico's best

THE MEXICAN SPIRIT

Mexico is a country full of aromas and flavors, enjoy this wide variety of spirits made of agave like tequila, mezcal, sotol, bacanora and more.

SET UP AND SPIRIT SPECIALIST / 200 (2 HOURS)

Charges are on consumption basis according to the different spirit varieties.

Please select the range of prices you want to have in your tasting

HOUSE OPTION: 8 – 12 PER SHOT

DELUXE OPTION: 8 – 20 PER SHOT

PREMIUM OPTION: 8 – 44 PER SHOT

Charge per bottle available upon request

BAJA CALIFORNIA WINE

Mexico is one of the oldest wine producing countries in North America
Discover the new generation of winemakers in Baja California and Mexico.
Learn about Baja California's wine country.
Not everything is about shooters!

SET UP AND SOMMELIER / 200 (2 HOURS)

Choose the bottles you would like to taste from our Cava Al Pairo or our wine specialist can make a selection for you.

Charges are on consumption basis per opened bottles.

Wine station per 50 guests