

# CHIEF IN CABO CATERING SERVICE



## BREAKFAST MENU

### FULL BREAKFAST

1 or 2 persons  
per person

3 to 15 persons  
per person

Fresh orange juice

\$30.00

\$20.00

Fruit tray

Bacon

French toasts or pan cakes

Eggs any style with garnish  
(your choice: options are given in page two)

Coffee

### CONTINENTAL BREAKFAST

Fresh orange juice

\$20.00

\$15.00

Fruit tray

Fresh pastries

Coffee

### FISHING BOX LUNCH

Pint of orange juice

\$15.00 per box

Oatmeal cookies

Breakfast burrito or turkey sandwich

Season fruit

# CHEF IN CABO

ELEGANCE MADE TASTE BEYOND YOUR EXPECTATIONS



## EGGS & GARNISH OPTIONS

Mexican style scrambled eggs -with Mexican Pico sauce-, served with tortillas & refried beans.

Rancher style eggs, served with bread or crispy corn tortilla and side order of black beans.

Benedict eggs, classic poached eggs, with croissant bread, ham & hollandaise sauce on top, with grained hash browns.

Machaca eggs: Scrambled eggs with dried shredded beef -machaca- served with flower tortillas & beans side order.

Omelette: Eggs whites, with spinach & cheese, with breakfast potatoes.

Omelette fête: Any kind of omelettes; plain cheese, veggies, ham, bacon, chorizo -Mexican artisan sausage-, etcetera. Served with potatoes or beans side order.

Steak breakfast: Fried eggs with Mexican typically prepared steak & Rancher sauce, and side order of beans or potatoes.

*Note: Please feel free to combine eggs preparations with any garnish option, as well as to ask for any other combination with you may desire* 🌿

ELEGANCE MADE TASTE BEYOND YOUR EXPECTATIONS



## LUNCH MENU

This service offers you two main dishes. All dishes include tortilla chips, Pico sauce and guacamole side order; even include margaritas! Bon appétit!

**1 to 3 persons**

**\$30.00 per person**

### TACOS

Sea bass tacos

Lobster tacos

Shrimp tacos

**4 to 15 persons**

**\$25.00 per person**

### SALADS

Cæsar salad w/grilled chicken

Cobb salad

Greek salad

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## SEAFOOD

Shrimp cocktail  
Sea food fountain  
Smoked fish salad

## FOR SURE YOU'D LIKE

Carne asada  
Steak fajitas  
Chicken fingers

## MEXICAN DISHES

Tamales  
Enchiladas  
Assorted quesadillas

## SANDWICHES & HAMBURGER

Steak sandwich  
Prosciutto & Mozzarella sandwich  
BLT sandwich  
Hamburger

**DESSERTS: SORBETS & BROWNIES** 

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# DINNER MENU

## ALL INCLUSIVE PRICES

Our service gives you all included: Three different appetizers, soup or salad, one or two main courses and dessert. Our chefs are provided with the freshest & finest products daily. These services include purchase, preparation, and final cleaning service. All the dinners include bar tender and waiter.

### MAIN COURSES OPTIONS

	2 persons	4 persons	5 to 12 per person
Mexican style chicken or pork	\$90.00	\$180.00	\$45.00
Fish	\$110.00	\$200.00	\$50.00
Shrimp and /or steak	\$150.00	\$230.00	\$55.00
Rack of lamb	\$250.00	\$180.00	\$60.00
Lobster or steak and lobster	\$300.00	\$200.00	\$60.00

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## APPETIZERS

**Chips Salsa & Guacamole:** Traditional Pico sauce with home-made chips & guacamole.

**Sea Food Fountain:** Fresh shrimps, scallops, fish marinated in lime juice, served with home-made chips.

**Smoked Tuna over Stuffed Avocado:** Smoked tuna & fresh pineapple stuffed avocado.

**Mahi Mahi ceviche:** Fresh Mahi Mahi marinated in lime juice & Pico sauce, served with home-made chips.

**Cheese Board:** Imported cheeses with assorted crackers basket.

**Coconut Shrimp:** Fresh shrimp dip fried; marinated in artisan coconut sauce.

**Quesadillas -authentic Mexican appetizer:** Flour tortilla stuffed with mushrooms or chicken, and cheese au gratin.  
Pico sauce & guacamole.

## SOUPS

**Sea Food Soup:** Fresh fish, shrimp, scallops & crab in tomato base.

**Tortilla Soup:** Guajillo Pepper & tomato base with crispy tortillas, cheese & cream.

**Lobster Bisque -Bisque de hormad:** Authentic French lobster crème soup.

**Cream of Cheese:** Crème soup, cooked with Poblano Pepper strips and corn grains.



## SALADS

**Cæsar salad:** Original artisan dressing prepared in the moment, served in romaine with croûton & Parmesan cheese.

**Mix Green Salad:** Mix green with Feta cheese & basil dressing.

**Caprese Salad:** Fresh mozzarella, tomato and basil on balsamic & olive oil.

**Greek Salad:** Greens, Feta cheese, black olives, tomato & onions balsamic vinaigrette.

## MEXICAN DISHES

**Mexican combo:** (*Chile relleno*) Poblano pepper stuffed with cheese au gratin on tomato sauce, chicken green enchilada and pork chimichanga, served with rice & beans.

**Tenderloin Tampiqueña:** Grill tenderloin served with chicken red enchilada, served with cheese quesadilla, guacamole, rice & beans.

**Sea Bass Veracruz:** Fresh fish made with garlic, olive oil, tomato, capers, shallots, basil, thyme & white wine.

**Shrimp Tequila or Diablo:** Jumbo shrimp sautéed in garlic olive oil, flambeé au tequila, served with rice & grilled veggies, your choice spicy or mild.

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## MEAT DISHES

**Chateaubriand au cognac:** Beef tenderloin flambeé au cognac with Bleu cheese mashed potatoes, served with grilled veggies & gravy sauce.

**Rack of Lamb:** Grilled New Zealand lamb marinated in garlic, rosemary & balsamic vinegar, served with potato pearls, grill veggies & fresh mint sauce.

**New York Steak:** Grilled served with baked potato or grilled veggies.

**Pork Loin Stuffed:** Stuffed with mushrooms & bacon, served with potatoes au gratin, veggies & apple gravy.

## SEA FOOD PLATES

**Lobster steamed in white wine:** Whole lobster steamed with white wine and butter, served with rice & veggies.

**Sea Bass in Garlic (~ à l'ail):** Catch of the day sea bass prepared with garlic, olive oil and white wine; served with rice & grill veggies.

**Thon Grillé:** Fresh tuna marinated in fresh ginger, soy sauce and garlic; grilled and served with rice & veggies.

**Jumbo Shrimp Grillée:** Jumbo shrimp grilled topped with Menier sauce, served with veggies & rice.

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## PASTA & SPÉCIALITÉS

**Scaloppine di Vitello al Marsala:** Veal in Marsala sauce, served with linguini agli e olio (garlic & olive oil).

**Home-made Ravioli:** Made in the moment ravioli, stuffed with spinach & ricotta cheese in Tomato Alfredo sauce.

**Lasagna al Forno:** Original Italian dish, stuffed with ground meat.

**Chicken Parmesana:** Made with parsley & garlic, it is served with the pasta you prefer.

**Surf & Turf:** Filet mignon & lobster, served with any side dish of your choice.

**Chicken au grill:** Marinated in fine herbs and side dish of your choice.

## DESSERTS

**Mexican Key Lime Pie**

**Bananas Martinique**

**N.Y. Chocolate cake soufflé**

**Crêpe Suzette**

**Vanilla Flan**

**Lime & Mango sorbet**

**Strawberries flambée with vanilla ice cream**

# CHEF IN CABO

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All dinners includes coffee: **Bon appétit!** 🍷



# PRIVATE CHEF SERVICES

## PRIVATE CHEF SERVICE

	4 to 8 persons per service	9 to 16 persons per service
Breakfast	\$ 80.00	\$100.00
Lunch	\$100.00	\$120.00
Dinner	\$120.00	\$150.00
Full time (3 meals)	\$250.00	\$300.00

### Please bear in mind:

1. - In this prices food are not included.
2. - Food will be priced at market price.
3. - We receive a deposit and make balance with tickets from the market.

**AND RELAX**, this price includes: Preparation, cooking, serving bar tender and cleaning-up services ☞

