

MEXICAN SPECIALTIES

❖ *SOPA**SOUP*

- 1 Traditional Tortilla Soup
- 2 Gazpacho San Lucas served w/poached scallop & shrimp

❖ *ANTOJITO**APPETIZER*

- 3 Nachos with chicken & cheese
- 4 Guacamole, salsa & chips
- 5 Chorizo con queso (melted cheese with sausages)
- 6 Cheese & Mushroom Quesadillas
- 7 Chorizo & cheese Quesadillas
- 8 Quesadilla with plain cheese
- 9 Crispy Chicken tacos with red salsa
- 10 Fresh fish Ceviche served in a cucumber cup
- 11 Shrimp casserole escabeche served on tostadas
- 12 Fresh octopus Ceviche served with corn tostadas
- 13 Chile in Nogada sauce served in mini spoon

❖ *FISH & SEAFOOD*

- 14 Grilled Fresh fish filet with tamarindo sauce
- 15 Grilled fish filet with Baja Garnish (onion, Mango, tomato, cilantro & chile)
- 16 Grilled fish with garlic, chili guajillo & lemon
- 17 Pescado Salsa Veracruzana
- 18 Stuffed peppers with Shrimp & cheese
- 19 Shrimp coconut served with mango chutney
- 20 Jumbo Shrimp in Salsa Tomatillo
- 21 Shrimp grilled served with a vanilla salsa
- 78 Mexican Combo: Grilled beef flank steak, Shrimp bbq & stuffed pepper

❖ *CARNE**MEAT*

- 22 Chicken/Beef Mole Poblano Traditional from Puebla
- 23 Chicken/Beef green Mole with pumpkins seeds
- 24 Green pepper stuffed with cheese or pork, bread & spices
- 25 Pork Carnitas served with Salsa bar & tortillas
- 26 Pork or Chicken red Pozole
- 27 Punta de Filete al Chipotle
- 28 Carne Asada Tampiqueña
- 29 Tacos Bar (soft, beef, chicken, shrimp & fish)
- 30 Chicken or Beef fajitas with tortillas

❖ *DULCE**DESSERT*

- 31 Merengues with icream & chocolate sauce
- 32 Traditional Mexican Flan

INTERNATIONAL MENU

❖ *APPETIZER*

- 32 Goat Cheese stuffed with mango chutney & pomegranate crostini
- 33 Quiche Lorraine with bacon ,onion & Suisse cheese
- 34 Shrimp Won ton served with a plums sauce
- 35 Grilled Chicken Satay with Thai peanut sauce
- 36 Chicken wings with sesame oil, soy sauce & honey
- 37 Melted cheese with ham, on toast baguette (brie, mozzarella or camembert)
- 38 Shrimp won ton served with a plums sauce
- 39 Shrimp shoot in mini glass with lime & Vodka
- 40 Tuna Sashimi with peppered crust served with soy sauce and wasabi
- 41 Cold Shrimp with Denni`s dipping (tartar sauce)
- 42 Scallop sashimi with cereno peppers & soy
- 43 Foie gras canapés on brioche Bread (extra cost)

❖ *VEGETARIAN APPETIZERS*

- 44 Vegetarian empanadas with spinach & mushroom served with a green roasted tomatillo sauce
- 45 Vegetarian roll (curry vegetable in puff pastry)

❖ *SOUP*

- 46 Tomato and basil
- 47 Asparagus creamy soup
- 48 Corn cream with croutons
- 49 Butternut squash with crunchy corn julienne & chives
- 50 Pesto (vegetable, beans & pesto)
- 51 Lobster cream with julienne biscocho
- 52 Clams chowder

❖ *SALAD*

- 53 Caesar (prepared in front of the guests)
- 54 The bird nest salad with jicama, carrot, beet, grapefruit, orange, avocado, pin nuts served with Balsamic dressing & chives.
- 55 Arugula Salad served with goat cheese, cruotons, avocado, pomegranate (in season), sautéed pear with olive oil & vinegar Baja sea salt
- 56 Tandory Salad with grilled chicken tandori, papaya & caramelized walnuts, grilled bell pepper & mango julienne served with an Asian dressing
- 57 Spinach, with citrus and balsamic dressing
- 58 Denni`s salad with fresh cheese, organic tomato, basil & pesto dressing

❖ *PASTA*

- 59 Fettuccini with Alfredo sauce
- 60 Vermicelli Upma (Thai vegetarian pasta)
- 61 Spinach or Beef Lasagna with Parmesan
- 62 Penne Pomodore sauce

❖ *SEAFOOD*

- 63 Grilled filet of fish, with garlic, parsley and lemon juice
- 64 Grilled Fish Denis Lime sauce & chives
- 65 Grilled Jumbo Shrimp wrap with bacon & stuffed with cheese
- 66 Jumbo shrimp, sautéed with garlic, parsley & olive oil
- 67 Grilled all Lobster with garlic and butter
- 68 Shrimp, scallop, octopus & squid casserole with spinach, rice & riesling sauce with tarragon

❖ *MEAT*

- 69 Chicken Curry with apples, tomato, Mango chutney with a light coco flavor
- 70 Grilled chicken breast filled with spinach, ricotta cheese & chorizo served with chile ancho & honey sauce (light spicy)
- 71 Traditional Roasted turkey stuffed (in season)
- 72 Grilled filet of beef (imported)
- 73 Black Angus Beef filet with mushroom sauce
- 74 Grilled Rib Eye with blue cheese
- 75 Rack of Lamb roast with garlic & fresh herbs crusted
- 76 Grilled Steak Black Angus & half lobster with lime sauce
- 77 Veal shop (Wisconsin)grilled with a creamy sage sauce

❖ *SIDE DISHES*

- 79 Potato gratin
- 80 Baked potatoes with sauer cream & chives
- 81 Steamed mixed vegetables (5 types)
- 82 Steamed Asparagus with olives oil or butter
- 83 Organic Grilled mixed vegetables
- 84 Green beans with garlic & parsley wrap with bacon
- 85 Grilled mixed vegetables (5 types)
- 86 Homemade style Mashed potato
- 87 Zucchini au gratin with nutmeg & cream
- 88 Eggs Plant parmesan with tomato, basil & parmesan
- 89 Jasmin steamed white rice
- 90 Green rice with cilantro
- 91 Mexican rice
- 92 Refried Beans (black or white beans)
- 93 Rice & Beans (refried)



Denni's Catering

❖ DESSERT

- 95 Lemon pie with chocolate decor
- 96 Crème brûlée (lemon or mango)
- 97 Cheese cake with strawberry sauce
- 98 Sorbet platter (3 types)
- 99 Apple tart a la mode & vanilla ice cream
- 100 Crepe Suzette with Orange liquor
- 101 Tiramisu with Mascarpone
- 102 Chocolate Mousse Cylinder served with Irish cream
- 103 Poached Pear topped with chocolate sauce
- 104 Our famous chocolate cake with vanilla ice cream
- 105 Bananas flambé with Cointroy & vanilla ice cream

BREAKFASTS

❖ MEXICAN BREAKFAST

- Coffee or Tea
- Fresh squeeze orange juice
- Fresh Market Tropical fruit platter
- Your choice of one Eggcetera specialty

❖ NORTEÑO BREAKFAST DROP OFF

- Coffee or Tea
- Fresh squeeze orange juice
- Mexican burritos (egg, bacon, chicken, onion, tomato)
- Fresh Market Tropical fruit platter

❖ CONTINENTAL BREAKFAST

- Coffee or Tea
- Fresh squeeze orange juice
- Your choice of one Eggcetera Specialty
- Fresh Market Tropical fruit platter
- Home made hot cakes with butter honey and syrup
- Toast with butter and home made marmalade
- Assorted sweet rolls, muffins or Danish

EGGCETERA SPECIALTIES.... (Please select one)

- Eggs, rancheros style
- Eggs, natural
- Eggs and bacon
- Scrambled eggs, Mexican style
- Mexican omelet (tomato, onion and chili pepper)
- Mushroom omelet
- Ham and cheese omelet
- Chilaquiles w/green or red sauce w/beans & tortillas

BRUNCH

- Coffee or Tea
- Milk, Orange Juice

Your choice of one Eggcetera Specialty
 Fresh Market Tropical fruit platter
 Tacos (beef, fish, shrimp, chicken, salsa & beans)
 Home made hot cakes with butter honey and syrup
 Guacamole, salsa & chips
 Assorted sweet rolls
 Grilled Sausages
 Roasted Potatoes

THANKSGIVING MENUS AVAILABLE
FROM \$300 USD FOR 6 PEOPLE

PRICES

Breakfasts:

Norteño Breakfast Drop Off: \$8 usd / person
 Mexican: \$10 usd / person
 Continental: \$15 usd / person
 Spa: \$13 usd / person

Brunch:

\$24 usd / person

Lunch:

Includes: 1 appetizer, 1 salad or 1 desert & 1 main course.
 From \$20 usd to \$ 30 usd per person

Dinner:

Includes: 2 appetizers, 1 salad or 1 soup, 1 main course,
 2 side dish & 1 desert.
 From: \$30 usd to \$50 usd per person

Please note:

** Minimum 4 persons charged*
**Prices don't include 16% service charge and 11% Taxes Paid with Credit Card Only Visa or Mastercard. AMEX not accepted*

In order to give you better service, please select the same menu for all the guests. Denni's Catering team includes one Chef and one maid (for minimum 4 people). The kitchen's cleaning is our responsibility. For 6 people and over, we will charge the service of one Bartender/Waiter on top of the billing. We can provide the personnel for your event, or simply deliver the food to your house without service charges.

Denni's Catering wishes you a
"Bon Appetit" in Los Cabos.



Enjoy your holidays in this beautiful region, relax and let Denni's Catering cook for you. Order your own breakfast, lunch and dinner with a menu of your choice.

RESERVATIONS

14-304-49

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