



BREAKFAST

(4 people/item minimum charge)
(Hours: 6:00 am until 11:00 am)

\$18 - Mexican Breakfast

\$20 - Continental Breakfast

Mexican Breakfast

All breakfast served whit

- **Salsa Mexicana and Salsa Ranchera**
- **Refried beans whit fresh cheese**
- **Seasonal fresh fruit**
- **Orange juice**
- **Coffee**

Select one of the options below:

- 1 **Chilaquiles** red or green salsa whit eggs any style or chicken breast.
- 2 **Burritos** (beef, Machaca (shredded beef), chicken, pork, chorizo, eggs, beans)
- 3 **Molletes** (baguette whit refried beans and melted cheese)
- 4 **Eggs choices:**
 - ✓ Rancheros
 - ✓ Omelet (mushroom, tomato, onion, peppers and cheese)
 - ✓ Divorced (whit green and red salsas)
 - ✓ Scramble



CONTINENTAL BREAKFAST:

\$20 per person
(4 people/item minimum charge)
Hours: 6:00 am until 11:00 am

- **Fresh orange juice**
- **One type of eggs with bacon from the menu**
(choice of eggs any style)
- **Fresh seasonal fruit**
- **Home-made hot cakes with butter, honey and syrup**
- **Toast with butter and marmalade**
- **Assorted sweet rolls, muffins or Danish**
- **Coffee or tea**

Choice of eggs

- ✓ **Natural**
- ✓ **Scramble**
- ✓ **Omelet (*Mexican, mushroom, ham and cheese*)**
- ✓ **Mexican Style**
- ✓ **Benedict**
- ✓ **Divorced**



BEACH DAY

\$100.00 per person (San Lucas area)

\$125.00 per person (Corridor)

\$150.00 per person (San Jose area)

\$200.00 per person (East Cape)

(4 people/item minimum charge, 3 hours minimum)

(Hours 10:00 a.m. until 5:00 p.m.)

Set up includes:

- ✓ Lounge Chairs
- ✓ Beach Towels
- ✓ Umbrellas
- ✓ Coolers
- ✓ BBQ Grill

Menu

Appetizers

- ✓ Guacamole whit chips and Salsa
- ✓ Fish Ceviche or Shrimp cocktail
- ✓ Tuna Sashimi or Sushi Roll
- ✓ Chicken wings

Salad

- Green or mixed salad or Tropical Fruit salad

From the grill

Select two of the options below:

- Grilled fillet of beef (*Rib eye or Sirloin*)
- Jumbo Shrimp skewers
- Rack of lamb
- Grilled lobster
- Paella



BEACH DAY

Dessert

Seasonal Fruit Sorbert

or

Cheese cake

Drinks

4 Bottle of Water per person

4 Drinks per person

Staff is included

Transportation is not included



TACO FESTIVAL

\$30.00 per person

(4 people/item minimum charge)
(Hours 10:00 a.m. until 10:00 p.m.)

All Taco Fiesta is served with:

- ✓ **Flour and Corn Tortillas**
- ✓ **Refried Beans**
- ✓ **Grilled Serrano and jalapeño chile**
- ✓ **Guacamole**
- ✓ **Assorted salsas**
- ✓ **Mexican Rice**

Taco festival includes:

- ✓ **Pastor (marinade pork meet)**
- ✓ **Arrachera**
- ✓ **Chicken Breast**
- ✓ **Fish**
- ✓ **Shrimp**



LUNCH OR DINNER

Mexican \$ 38.00 usd

(4 people/item minimum charge)
(Hours 10:00 a.m. until 10:00 p.m.)

All Lunch or Dinner served with:

- ✓ **Guacamole with chips**
- ✓ **Salsa Mexicana and ranchera salsa**
- ✓ **Mexican rice**
- ✓ **Refried beans**
- ✓ **Sautéed or grilled vegetables**
- ✓ **Corn tortillas**

Appetizer

Select one of the options below:

- **Tacos dorados** (*fried tortilla, with beef or chicken*)
- **Sopes** (*soft tortilla with beans, fresh cheese, salad, tomato, cream*)
- **Ceviche Shrimp or fish**
- **Seasonal fruit Skewers** (*whit chile and lime*)
-

Soup or Salad

Select one of the options below:

Soup

- **Tortilla** (*crunchy tortilla strips, chili, cheese and cream*)
- **Gazpacho Tapatio** (*tomato, olive oil, garlic, green pepper, avocado and croutons*)
- **Cilantro Chicken Soup** (*rice, cilantro, vegetables, chicken*)
- **Black Bean Soup** (*black beans, cream, cheese, croutons*)



LUNCH OR DINNER

Salad

- **Mixed** (*with tomato, onion, bacon and croutons*)
- **Green** (*different kind of vegetables*)
- **The Baja Salad** (*Shrimp tempura, tomato cherrie, honey and mustard dressing*)
- **Jícama Salad** (*jícama, pineapple, lemon juice, chile de árbol*)
- **Cesar Salad**

Select one of the options below:

- **The Baja Hot Stone (Molcajete):** (*Shrimp or/and chicken, or/and beef, cactus, tomato sauce, chile rojo*)
- **Red or green Enchiladas with Chicken**
- **Sea food or Beef or Cheese Chile Relleno**
- **Pork carnitas** (*roast pork loin*)
- **Mole Poblano Traditional from Puebla**
chicken in spicy and sweet sauce
- **Mole Verde Traditional from Oaxaca**
chicken in green spicy sauce
- **Carne Asada Tampiquena** (*grilled filet of beef, Mexican style*)
- **Tacos** (*soft chicken, beef, shrimp or fish*)
- **Fajitas** (*chicken or beef with garnish*)

Dessert

Select one of the options below:

- **Homemade Flan** (*classic Mexican caramel custard with Cinnamon*)
- **Chocolate Cake**
- **Ice Cream**
- **Seasonal fruit Sorbet**



- Cheese cake
- 3 Milk Cake
- Fried Ice Cream



LUNCH OR DINNER

From the Sea \$ 40.00 usd
With Lobster add 20 usd per person
With Jumbo Shrimp add 10 usd per person

(4 people/item minimum charge)
(Hours 10:00 a.m. until 10:00 p.m.)

All Lunch or Dinner served with:

- ✓ **Guacamole whit chips**
- ✓ **Salsa Mexicana and ranchera salsa**
- ✓ **Rice**
- ✓ **Bayaldi de legumes**
(*vegetables cooked in white wine, garlic and fresh herbs*)

Appetizer

Select one of the options below:

- **Ceviche** (*fish or shrimp tips marinated in lemon juice seasoned with natural herbs*)
- **Mixed sea food cocktail** (*Shrimp, octopus, oyster, chinese sea snail and clams cold or hot broth.*)
- **Shrimp cocktail** (*cold or hot broth*)
- **Shrimp aguachile** (*red onion, cucumber, serrano pepper, lime juice*)
- **Shrimp Pastor Tacos** (*marinated in red salsa*)



LUNCH OR DINNER

Soup or Salad

Select one of the options below:

Soup

- **Lobster bisque**
- **Clam Chowder**
- **Sea food Soup** (*octopus, scallops, shrimp, crab*)
- **Shrimp Soup**

Salad

- **Shrimp Salad**
- **Sea Food Salad** (*octopus, scallops, shrimp*)
- **Lobster Salad**

Select one of the options below:

- **The Baja Fish Fillet** (*Stuffed with our great spinach cream and manchego cheese gratin on top*)
- **Fish fillet** (*With garlic, grilled or breaded*)
- **Veracruzana fish fillet** (*The always great Veracruz sauce*)
- **Fried red snapper** (*Zarandeado Style*)
- **Lobster grilled** (*Good for lite meal*)
- **The Baja Shrimp** (*Fried in butter, white wine, onion, celery and sea food broth*)
- **Jumbo Shrimp** (*With garlic, grilled, breaded, ranch or diabla*)
- **Sea Food Hot Stone (Molcajete)** (*octopus, Shrimp, Scallops, in a Red Salsa*)



LUNCH OR DINNER

Sea Food

Dessert

Select one of the options below:

- **Homemade Flan** (*classic Mexican caramel custard with cinnamon*)
- **Chocolate Cake**
- **Ice Cream**
- **Seasonal fruit Sorbet**
- **Cheese cake**
- **3 Milk Cake**
- **Fried Ice cream**



LUNCH OR DINNER

International \$ 40.00 usd
With Lobster add 20 usd per person
With Jumbo Shrimp add 10 usd per person

(4 people/item minimum charge)
(Hours 10:00 a.m. until 10:00 p.m.)

All Lunch or Dinner served with:

- ✓ **Grilled vegetables** or
- ✓ **Bayaldi de legumes** (*vegetables cooked in white wine, garlic and fresh herbs*)
- ✓ **Rice or risotto**
- ✓ **Smash potato or oven potato** (*with cheese and cream*)

Appetizer

Select one of the options below:

- **Prosciutto and melón**
- **Tuna sashimi with peppered crust**
served with soy sauce and wasabi
- **Cold shrimp with The Baja dipping sauce** (*tartar sauce*)
- **Scallop roll with curry sauce**
- **Beef Carpaccio** (Thin slices of lean beef tenderloin with olive oil, lime and parmesan cheese)
- **Fish Carpaccio** (Thin slices of fish marinated with lime, capers and olive oil)
- **Salmon**
Guajillo Pepper Salsa



LUNCH OR DINNER

Salad or Pasta

Select one of the options below

- **Capresse** (Mozzarella, jitomate y vinagreta al pesto / Mozzarella and tomatoes with pesto vinagreta)
- **Traditional Cesar Salad** (*With Chicken or Shrimp*)
- **The Baja Salad** (*Shrimp Salad, Avocado, Grapefruit and Vinaigrette*)
- **Antipasto Grilled Vegetables** (*From Our Own Garden Served with Prosciutto, Mozzarella, Black Olive oil*)
- **Linguini** (*with Scallops, shrimp & mushrooms*)
- **Fettuccini** (*with crab and Scallops*)
- **Fettuccini or Linguini** (*pesto or Alfredo*)
- **Bolognese Espagueti**

Main Course

Select one of the options below

- **Rib Eye or T-Bone or New York or Filet Mignon**
Grill or With mushrooms or green pepper sauce
- **Lobster** (Grilled, garlic-buttered, mild-roasted ajillo chili pepper, diabla, meuniere)
- **Shrimp to taste**
(Grilled, garlic-buttered, mild-roasted ajillo chili pepper, diabla, meuniere, breaded, Stuffed with cheese and wrapped in bacon)



LUNCH OR DINNER

- **Fish**
(Grilled, breaded, mild-roasted ajillo chili peppers, diabla, garlic, or oven cooked achiote-papillote)
- **Chicken** (Grilled, breaded, filled with huitlacoche, chesse and ham, parmesan)
- **Combinations**
Grilled fillet of Angus beef and lobster tail or Brochette of Angus beef and shrimp

Dessert

Select one of the options below:

- **Homemade Flan** (*classic Mexican caramel custard with cinnamon*)
- **Chocolate cake**
- **Three Milk cake**
- **Tiramisu**
- **Lemon pie**
- **Apple pie**
- **Ice Cream**
- **Seasonal fruit Sorbet**
- **Cheese cake**
- **Chocolate mousse**
- **3 Milk Cake**
- **Fried Ice Cream**



KIDS MENU

(15 usd per child)

**Includes 1 appetizer, 1 main course and 1 dessert
(Hours: 10:00 am until 10:30 pm.)**

Guacamole with corn chips

Raw Veggies (carrot, jicama, cucumber & tomato cherry with ranch dip)

Chicken & veggies brochette (with peanut sauce (plain sauce))

Cheese fingers

Grilled or breaded fish or chicken with rice & broccoli

Chicken burger (grilled chicken breast slices with lettuce, tomato & cheese)

Beef burger

Spaghetti (with butter or tomato sauce) & Parmesan cheese)

Fish or chicken fingers

Chocolate cake

Fruit and yogurt

Ice cream

Customized menus are available

The Baja Hosting & Catering Services team includes appropriate staffing to provide cooking, wait and clean-up services for up to 5 people (with a 4 person minimum charge). For 6+ guests, extra staffing is required at an additional cost. Chef Service prices do not include a 15% gratuity or 11% tax.

Prices are based on all guests selecting the same menu. For items from different menus, add \$5/person per item to the above pricing. To help us provide you with the best service, please choose the same menu for all guests. Catering unavailable on Christmas day. Rates are double on New Year's Day for all chef services and The Baja Hosting & Catering Services is closed on 12/24 and 12/25. There is an extra charge per meal of \$50 for properties located in the East Cape