

| DINNER | LUNCH | BREAKFAST | CASUAL FOOD | COCKTAILS | KIDS FOOD |

1) VILLA CHEF SERVICES

Our Chefs and staff can shop, cook, serve buffet and clean up afterwards. We offer Traditional Mayan and Mexican, Italian, Thai, California Nouveau and Spa Cuisines. We can handle special diets, special requests, and we're great with kids. We can provision your Villa upon arrival. *

(Food Budget is approximate and dependent upon final menu selection and special requests)

- Up to 4 guests, (1 Chef)
 - DINNER- \$100 for Chef Services, \$200 including Food.
 - LUNCH, BREAKFAST or COCKTAIL PARTIES-
\$75 for Chef Services and \$125 including Food.

- Up to 8 guests, (1 Chef and Assistant)
 - DINNER- \$200 for Chef Services, \$360 including Food.
 - LUNCH, BREAKFAST or COCKTAIL PARTIES-
\$150 for Chef Services, \$250 including Food.

- Up to 12 guests, (1 Chef and 2 Assistants)
 - DINNER- \$300 for Chef Services, \$540 including Food.
 - LUNCH, BREAKFAST or COCKTAIL PARTIES-
\$225 for Chef Services, \$375 including Food.

- Up to 18 guests, (2 Chefs and 2 Assistants)
 - DINNER- \$350 for Chef Services, \$650 including Food.
 - LUNCH, BREAKFAST or COCKTAIL PARTIES-
\$300 for Chef Services, \$500 including Food.

- Provision Services at 30% over cost, \$75 minimum fee**

We add 15% gratuity and 10% Tax to all CHEF SERVICES

DINNER MENUS

These Buffets with Appetizers can be set up in the comfort of your Villa, Yacht or Jet.

Mexican Caribbean Grill

Ceviche Mixta, Chips, Fresh Salsas
Quesadillas with Flor de Calabasa

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Nacho's Seafood Specialties...

Lobster Tail (seasonal), Fish, Calamari and
Octopus, Cilantro Lime Sauce,
Roasted Vegetables, Steamed Rice,
Nopale Salad, Pumpkin Seeds
Hot Tortillas

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Vanilla Flan with Fresh Berry Sauce

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### Spa Cuisine

Goat Cheese Sundried Tomato Canapé  
Spinach Dip, Vegetable Crudités

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Salmon Filet, Ginger Orange Sauce  
Wild Rice Pilaf, Fresh Vegetables  
Gazpacho soup of tomatoes,  
herbs, vegetables

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Tropical Fruit Sorbeto

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California Style

Smoked Salmon-Herbed Cream Cheese Canapé
Blackened Shrimp and Cornbread Skewers

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Grilled Fresh Fish Filet
with Papaya and Avocado Salsa
Wild Rice Pilaf, Steamed Vegetables
Tuscan Artichokes au gratin

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A selection of fine Mexican Cheeses
assorted Tropical Fruits and Cookies

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### Mayan Yucateca

Seafood Cocktails  
Chicken Chipotle Skewers

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*Pescado Tikin Xic-*

Caribbean Fish Filet  
baked in Banana Leaves  
Fresh Vegetables, Rice, Tortillas  
Chaya Spinach and Shrimp Salad  
with Jicama and Pineapple

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Flamed Bananas, Kahlua Sauce

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Napa Valley Cuisine

Goat Cheese and Sun Dried Tomatoes
Bleu Moons- mushrooms, cheese, walnuts

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BBQ Rack of Lamb with
Rosemary Balsamic Glaze

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Artichokes with Lemon and Butter
Garlic Mashed Potatoes

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Chocolate and Raspberry Torte

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### Steakhouse Banquet

Smoked Marlin with Chipotle Mustard  
Brie Cheese and Pistachios

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Grilled New York Strip  
Table Carved, served with au jus  
Green Beans Amondine,  
Roast New Potatoes,  
Caesar Salad

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Strawberry Shortcake

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DINNER MENUS

These Buffets with Appetizers can be set up in the comfort of your Villa, Yacht or Jet.

Mexican Fiesta

Guacamole, Black Bean Dip, Chips, Salsa

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Chili Rellenos- Mild Poblano Peppers stuffed
with Cheese, and Spices, baked OR deep fried,
served with Cumin Tomato Sauce

Mexican Wood-Smoked Chicken

White Rice, Ranch Beans, Hot Tortillas,

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Tres Leches Cake

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### Italian al fresco

Prosciutto and Melons

Blue Moons (Mushrooms with Blue Cheese)

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Pasta Fruti d' Mer-

Lobster Medallions, Shrimp Fish, Clams and  
Calamari, Linguini Noodles

Caprese Salad- Tomatoes, Mozzarella,  
Basil and Virgin Olive Oil

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Almond Biscotti

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Thai Banquet

Coconut Shrimp with Mango Chutney
Spicy Chicken Skewers with Peanut Sauce

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Rice Table- Curried Lobster Medallions
(seasonal), Shrimp, Fish and Vegetables,

Fried Bananas, Fresh Pineapple,

Steamed Jasmine Rice

Thai Mixed Seafood Salad, Sesame Dressing

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Mango and Coconut Cake

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### Healthy Vegetarian

Spinach Artichoke Dip

Tropical Fruit and Cheese

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Grilled Tofu with ginger and spice  
Brown Rice Pilaf, Sauteed Vegetables

Whole Grain Bread, Tahini Spread  
Spinach and Mushroom Salad

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Carob Brownies

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***** SPECIAL THANKSGIVING, CHRISTMAS, EASTER**
(additional charges may apply)

Appetizers- Artichokes and Spinach Dip, Cheese Boards with Apples and Grapes

Buffet- Roast Carved Turkey, Wild Rice and Chestnut Dressing, Giblet Gravy, Mashed Parsley Potatoes, Maple Glazed Yams, Green Beans with Almond Butter, Cranberry and Mandarin Relish, Hot Rolls and Butter

Dessert- Chocolate Pecan Pie, Pears in Red Wine, Vanilla Ice Cream, Coffee and Tea

Appetizers- Mushrooms stuffed with Bleu Cheese and Walnuts, Smoked Salmon Canape with Chive Cream Cheese

Buffet- Table Carved Roast Beef, Portabello Mushroom au jus, Potatoes au Gratin, Stuffed Artichokes, Asparagus with Herb Butter, Hot Rolls and Butter

Dessert- Bouché Noel Cake, Coffee and Tea

Appetizers- Coconut Shrimp with Mango Chutney, Cheese Boards with Apples and Grapes

Buffet- Rack of Lamb, Rosemary Balsamic Glaze, Roasted New Potatoes, Stuffed Portobello Mushrooms, Sautéed Vegetables, Hot Rolls and Butter

Dessert- Chocolate Almond Sachertorte, Coffee and Tea

LUNCH MENUS

A variety of fresh salads, light entrees, tortillas, fresh salsas

Salads-

Tossed Greens and Mixed Vegetables

Salad Fruti d' Mer shrimp, lobster, fish, calamari mixed greens, tomatoes, cucumbers,

Italian Antipasti with romaine, artichokes, sliced imported meats and cheese,

Avocado and Shrimp with mixed lettuce

Caesar Salad, romaine, croutons, creamy anchovy-garlic dressing

Potato, Cole Slaw or Pasta Salad

Entrees-

Seafood Tacos- variety of grilled fish, shrimp and vegetables

Chicken or Beef Tacos- grilled chicken (or beef) and vegetables

Grilled Fish Skewers with butter and herbs

Ceviche and Chips

Homemade Pizza with Cheese and Veggies

Pita Bread with sautéed Fish and Spinach

KIDS MENUS

Fajitas for the Whole Family

Guacamole, Chips, Mild Salsa,

Quesadillas

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Beef, Chicken and/or Shrimp cooked with Green Peppers, Onions, & Mexican Spices

Ranch Beans, Tortillas, Shredded Cheese, Sour Cream, Lettuce & Tomatoes

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Vanilla Flan Pudding with Fresh Fruit

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### Mexican BBQ Chicken

Taquitos, Sour Crème,

Guacamole, Chips, Salsa

Mexican BBQ Chicken, Seasoned Rice,

Black Beans, Hot Corn Tortillas,

Tossed Salad, Lime Dressing

Mayan Strawberry Shortcake

### Spaghetti Nite

Mozzarella Sticks,

Grilled Italian Sausages

Spaghetti and Meatballs, Grated Parmesan

Tossed Salad, Italian Dressing

Garlic Bread

*Italian Antipasti Salad*

Sliced Meats & Cheese Vegetables

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Tortoni Ice Cream Dessert

## **CASUAL MENUS**

### **Mexican BBQ Chicken**

Guacamole, , Black Bean Dip, Chips, Salsa

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Mexican BBQ Chicken, Seasoned Rice, Beans  
Hot Corn Tortillas,

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Tossed Salad, Lime Dressing

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Vanilla Flan with Fresh Fruits

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Taco Bar

A variety of Beef and Chicken fillings,
Guacamole, , Black Bean Dip, Chips, Salsa
Shredded lettuce, Tomato, Onions, Flour and
Corn Tortillas,

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Chocolate Brownies

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### **Stuffed Chili Rellenos**

Guacamole, Black Bean Dip,  
Chips, Salsa

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Mild Poblano Peppers stuffed with Cheese and  
Spices, baked OR deep fried, served with Cumin  
Tomato Sauce

White Rice, Ranch Beans, Hot Tortillas,

Tossed Salad

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Chocolate Cake

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Shrimp and Avocado Salad

Poached Shrimp with Tarragon Dressing,
avocados, mixed greens, tomatoes, cucumbers,
Whole Grain Breads and Crackers

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Tropical Fruit Salad

BREAKFAST MENUS

Each Breakfast includes a selection of Fresh Tropical Fruit Bowls, Cold Cereals, Granola, Muffins, Croissants and Bagels, Butter, Cream Cheese, Jam, Assorted Juices, Milk, Skim Milk, Coffee and Tea

Breakfast Burrito- scrambled eggs, tomatoes, cheese and scallions

Huevos Rancheros- fried eggs, mild tomato salsa, refried beans, cheese on a crisp tortilla

Rolled Pancakes with Apples and Nutella Caramel Spread, Grilled Sausages

Eggs Benedict, Eggs Florentine, with Poached Eggs and Hollandaise Sauce

Spinach Cheese Omelettes with Bacon

Spanish Omelettes with sautéed green peppers, scallions, cheese, mild Tomato Salsa

Belgian Waffles with Strawberries and Whipped Cream