



BREAKFAST

Included: Coffee, Tea, Orange juice & Fresh fruit

OMELETTE \$27 usd per person

Fluffy glazed cakes, accompanied by warm maple syrup. Omelette with chihuahua cheese and sautéed cherry tomatoes, with crispy bacon and chambray potatoes roasted in herbs.

RANCH EGGS \$27 usd per person

Homemade carrot muffins. Fried eggs over to corn tortilla and turkey ham, covered with thick tomato sauce and guajillo Chile, with basket fried beans

CHILAQUILES \$29 usd per person

Mexican typical artisan bread.
Corn tortilla chips covered in hot tomato and chile sauce. Chipotle epazote gratinated with Chihuahua cheese, and sour cream. Onion rings with coriander. Eggs as you like with basket fried beans.



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CABO TASTE
PRIVATE CHEF SERVICE

FRITTATA \$30 usd per person

Fluffy glazed cakes, accompanied by warm maple syrup. Omelette with chihuahua cheese and sautéed cherry tomatoes, with crispy bacon and chambray potatoes roasted in herbs.

EGGS AS YOU STYLE \$27 usd per person

French glazed bread with sugar and cinnamon accompanied by maple syrup. Eggs with potatoes and basket fried beans with crispy bacon strips.

BREAKFAST SANDWICH \$29 usd per person

Fresh fruit salad, with yogurt, mint and granola.

ENGLISH MUFFIN

Eggs with crispy bacon, avocado, herbs potatoes and orchard salad with balsamic vinaigrette





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CABO TASTE
PRIVATE CHEF SERVICE

SALMON BAGELS \$35 usd per person

Muesli (apple, berries ,banana ,hydrated oatmeal) with Greek yogurt. Bagels with cream cheese ,capers purple onion and smoked salmon with scented olive oil dill, accompanied by baked chambray potatoes and green salad

BENEDICT EGGS \$35 usd per person

Apple, cinnamon pancakes, covered with maple syrup. Poached eggs with Canadian tenderloin and avocado, covered and gratinated with traditional Dutch sauce accompanied with paprika sprinkled potatoes and organic salad

HEALTHY BREAKFAST \$25 usd per person

Oatmeal with milk and banana. Stuffed peppers with whites eggs and spinach by antipasto

MEXICAN BRUNCH \$37 usd per person

Orange juice Green juice Mexican coffee Artisan sweet bread ,scrambled eggs,. Chicken breast with mushroom sauce. Beef fajitas Potatoes with oregano Refried beans, Crispy bacon Spicy sauce





LUNCH

TACO BAR \$40 usd per person

Shrimp tacos with tempura (marinated with flour and beer and fries) Meat tacos al pastor with roast pineapple accompanied by jicama salad and Mexican rice, spicy sauce, guacamole, sour cream, chips, flour and corn tortilla

CEVICHEES STATION \$45 usd per person

Variety of ceviche Tuna sashimi Fish ceviche With roasted corn Shrimp ceviche with roasted pineapple and heirloom tomato ,accompanied with chips, biscuit and cocktail sauce

FAJITAS \$42 usd per person

Juicy and marinated chicken and beef fajitas with refried beans and Mexican rice, variety sauce ,guacamole chips, Flour and corn tortilla



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CABO TASTE
PRIVATE CHEF SERVICE

CATCH OF THE DAY \$45 usd per person

Fish of the day with delicious garlic sauce accompanied with broccoli, carrot and coconut rice salad. Corn tortilla Variety sauce

BAGUETES \$33 usd per person

Honey mustard chicken baguete with cucumber, peppers and avocado, accompanied with Mediterranean pasta

ENCHILADAS \$32 usd per person

Chicken enchiladas with creamy green sauce and gratin cheese with rice and vegetables.

CARNITAS \$33 usd per person

Michoacan -style traditional carnitas glazed with orange and coke accompanied with Mexican rice, pico de gallo and variety of sauce, guacamole and homemade tortilla





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PRIVATE CHEF SERVICE

WRAPS \$35 usd per person

Shrimp cajun wrap with roasted vegetables, cheddar, chipotle and sesame. Mixed beet and orange ,lettuce salad ,basil and cucumber by vinaigrette

BURGER GRILLED \$37 usd per person

Juicy prepared meat,cheddar cheese, caramelized onion,red wine, sliced tomato,roasted pineapple, strips bacon, accompanied by french fries with rosemary salt. Mexican sauce and guacamole

STATION PASTA \$37 usd per person

Style fusilli pasta Frutti Di Mare. Spaghetti bolognese. Penne pasta with pesto sauce and grilled chicken breasts. Homegrown salad ,basil by vinaigrette

*LUNCH MENUS DO NOT APPLY TO DINNERS *





DINNER (minimum 4 person)

DINNER PANCHO **\$67 usd per person**

Golden chicken tacos with tomato sauce.

- Tortilla soup, avocado, panela cheese, chile rings, cream.
- Traditional beef and chicken fajitas with pepper, rice and tortilla bowl, refried beans, spicy sauces, avocado, corn and flour tortilla.
- Flan with sweet coffee sauce

DINNER OAXACA **\$65 usd per person**

- Mushroom quesadilla with Oaxaca cheese and spicy peanut sauce.
- Mixed lettuce salad, Roasted nopales, mozzarella cheese, corn, cambray onion and tomatoes with sweet mushroom and coriander dressing
- Chicken roll, covered with typical green pipian and fried pumpkin seeds accompanied with mashed garlic potatoes and sauteed vegetables.
- Churros with caramel sauce



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CABO TASTE
PRIVATE CHEF SERVICE



**DINNER
CABO**

\$70 usd per person

- Ceviche with mango and garlic flakes
- Stuffed chile with tuna pie ponzu
 - Fish of the day with garlic in white wine sauce, accompanied by mashed cauliflower mint, vegetables and mini sprout salad.
 - Tropical fruit mouss

**DINNER
LAMB**

\$96 usd per person

- Crostini tomato dehydrated with spinach and goat cheese.
- Roasted pineapple salad and goat cheese with chipotle dressing
 - Ribs lamb with pistachio crust, accompanied cambray potatoes with herbs and grilled asparagus
 - Creamy key lime pie
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CABO TASTE
PRIVATE CHEF SERVICE

**MENÚ SURF
& TURF** **\$110 usd per person**

Shrimp brochette.

- Arugula salad with breaded cheese, peanut crusted and heirloom tomatoes, purple onion, mango and chipotle vinaigrette

. - Mignon filet with sauteed spinach, lobster lime sauce and mashed garlic potato.

- Avocado ice cream

**MENU
GRILL** **\$80 usd per person**

- chicken empanadas with roberth sauce

- Caesar salad with croutons and parmesan cheese.

- Rib eye with chimichurri sauce, pickle aubergine, sauteed potatoes

with herb glazed vegetables

. - Three milk cake with berries coulis







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CABO TASTE
PRIVATE CHEF SERVICE

MENU
PUEBLA **\$65 usd per person**

Tinga sope with cotija cheese.

- tortilla soup, fresh cheese ,juliana chips, cream and avocado
- Escalope breast chicken covered in black almond mole accompanied by rice and banana pearls
- churros with chocolate sauce

MENÚ
VALLARTA **\$70 usd per person**

- Aguachile black shrimp - Smoked marlin patty with avocado sauce. -
 - Zarandeado fish (huachinango) accompanied with mashed potatoes and nopales.
 - Three milk cake
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CABO TASTE
PRIVATE CHEF SERVICE

MENU BBQ \$85 usd per person

Jicama, cucumber, cherry tomato, pineapple purple onion salad with coriander vinaigrette. - Chicken marinated with Popurri dry chili baby back rib bbq whiskey sauce. - español sausage ,roasted corn with butter and epazote potatoes fried with herb and parmesan cheese..
- double chocolate ice cream

MENU TASTE \$80 usd per person

Crispy prawns brochette with mango sauce, - Corn cream coconut milk with herb crisp. Mignon filet with pepper sauce accompanied mashed sweet potatoes and grilled asparagus.
- Triple chocolate cake





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CABO TASTE
PRIVATE CHEF SERVICE

MENU 9
TACO FEST **\$57 usd per person**

Tempura shrimp tacos.

- Pickled chicken tacos.
- Al pastor meat tacos.
- Melted cheese. - Refried beans. - Mexican rice.
- Mexican guacamole, a variety of spicy sauces.
- Corn and flour tortilla chips.
- Mexican flan

Molcajete
Grill **\$85 usd per person**

Guacamole, mexican sauce and chips
chef salad with chipotle dressing
molcajete grill with flank steak, ranchero chorizo, al ajillo
shrimp and
melted cheese
mexican flan with coffee sauce

