

## CHEF SERVICES

MADE FRESH IN YOUR HOME



Our food philosophy is simple: Ingredients First.  
You'll find menus designed around the seasons, full of  
fresh, local ingredients and dishes that are both good  
and good for you. Cooking this way makes our jobs  
easy; nature does all the heavy lifting.



# BREAKFAST

*Plated or Family Style Breakfast \$ 920.00 MXN+ per person (for up to 8)  
Choose one juice, one fresh start, one entrée, two sides*

*Buffet or Family Style Breakfast \$1,270.00 MXN+ per person  
Choose two juices, two fresh starts, three entrées, three sides*

*All breakfasts include locally roasted coffee and fresh bread with butter and jam*

## FRESH STARTS

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### JUICES

Miraflores orange juice | Green  
with fresh fruit and vegetables |  
Pineapple & basil | Watermelon &  
mint |

## LIGHT BEGINNINGS

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### FRUIT PLATE

Seasonal assorted fruit

### PARFAIT

Seasonal fruit, berries, organic greek  
yogurt, quinoa granola

### LOADED PAPAYA

Cottage cheese, orange and grapefruit  
supremes, citrus honey

### SMOKED SALMON AND BAGEL

Cream cheese, capers, hardboiled egg,  
onion, lemon

### OVERNIGHT OATS

Peanut butter, local honey, fresh fruit

### SMOOTHIE BOWLS

Mexican chocolate, banana, oats,  
coconut

### SMOOTHIE BOWLS

Mango, pineapple, coconut, kiwi,  
hemp

### SMOOTHIE BOWLS

Berries, strawberries, acai, chocolate

## ENTRÉES

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### DAYBREAK (LIGHTER OPTIONS)

#### AVOCADO TOAST

Whole grain bread, smashed  
avocado, heirloom tomato, organic  
mixed greens

#### WELLNESS BURRITO

Vegan chorizo, potato, refried  
beans, mixed green salad



## EGGS AND MEXICAN FAVORITES

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### CHICKEN ENCHILADAS

Adobo or salsa verde, sour cream,  
cilantro, onion

### CHILAQUILES

Red or green salsa, sour cream,  
cilantro, onion. Add egg, chicken,  
beef, or shrimp

### HUEVOS RANCHEROS

Adobo or salsa verde, sunny side eggs,  
tortilla

### MOTULEÑOS

Ranchera sauce, cheese, peas, ham  
HUEVOS VERACRUZ

Scrambled eggs with chorizo, tortilla,  
bean sauce, sour cream, jalapeño

### EGGS BAJA

Poached eggs, poblano hollandaise,  
ham, sautéed spinach

### MOLLETES

Bolillo bread, refried beans, manchego  
cheese, pico de gallo

### STEAK CHISTORRA & EGGS

Refried beans, sliced avocado, bell  
peppers, breakfast potato

Menu prices do not include chefs required to prepare your selections.

Groups of 1-6 require one chef + one assistant: \$2,500.00 MXN

Groups of 6-12 require two chefs + one assistant: \$5,000.00 MXN

Groups of more than 12 require two chefs + two assistants: \$7,000.00 MXN

Please let us know if you have any food allergies and require additional menu information or other  
assistance. We will do our best to accommodate your needs.

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# BREAKFAST

## COMFORTING FAVORITES

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SCRAMBLED EGGS OR OMELETTE  
WITH YOUR CHOICE OF  
ADDITIONS

Cheddar cheese, smoked ham, bell  
peppers, onion, tomato, sautéed  
mushrooms, bacon

TWO EGGS ANY STYLE

Potato hash, grilled tomato

EGGS BENEDICT

English muffin, poached eggs, back  
bacon, spinach, hollandaise sauce

PANCAKES WITH MAPLE SYRUP

Local butter, honey, and fresh  
berries

BRIOCHE FRENCH TOAST

Whipped cream, honey and fresh  
berries

## SIDES

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Bacon

Breakfast sausage,

Homemade hashbrown plantain,

Bell peppers,

Potato,

Sauteed mushrooms,

Roasted tomatoes and zucchini,

Refried beans

## ACTIVE STATIONS

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\$550.00 MXN /per person for 2 hours

CEVICHE

Ask for additional info

TACOS

Vegan, vegetarian and meat options

MEXICAN ANTOJITOS

Taquitos, sopes, empanadas, tlacoyos

## ACTIVE STATIONS

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\$420.00 MXN /per person for 2  
hours

CHILAQUILES

Chips, salsas, chicken or beef, sour  
cream, onion, cilantro, queso fresco

EGGS AND OMELETTE

Vegetables, cold cuts, assorted  
cheese

PANCAKES, WAFFLES AND  
FRENCH TOAST

Local butter, honey and fresh  
berries

SALAD BAR

Mixed leaves, vegetables, and  
dressings



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# BRUNCH

*Buffet or Family Style \$ 1,800.00 MXN+ per person  
(Choose 2 juices, 2 starters, 2 hot starters, 2 entrees, 1 dessert)*

## JUICES

Miraflores orange juice | Green with fresh fruit and vegetables | Pineapple & basil | Watermelon & mint | Ginger & carrot

## STARTERS

SEASONAL FRUIT AND BERRIES

Local fruits, greek yogurt, honey

OVERNIGHT OATS

Peanut butter, local honey, fresh fruit

GRANOLA

Monofloral honey, chia, sunflower seeds, pumpkin seeds, amaranth, coconut, flaxseed, walnuts

SMOKED SALMON

Cream cheese, capers, hardboiled egg, onion, lemon

SEAFOOD TRIO

Shrimp cocktail, aguachile, sashimi or tiradito

SALADS

Mixed greens, papaya & palmito, cesar

CHEESE

Burrata, blue cheese, goat, provolone, cheddar

## HOT STARTRES

COFFEE

Café de olla, americano, espresso, latte

BREAD

Mexican pastries, whole wheat, sourdough

FRENCH TOAST, WAFFLES OR PANCAKES

Cinnamon, dulce de leche, citrus butter BUTTER AND JAM

Citrus butter, Berries jam, apple compote

## ENTREES

SALSAS

Guacamole, mexican salsas, tostadas, chips, chicharrón, limes

PLANTAIN AND POTATO HASH

Roasted peppers, onion, potato, plantain, tomato

CHILAQUILES AND ANTOJITOS STATION

Taquitos, sopes, empanadas, tlacoyos

EGGS STATION

Eggs or omelette your way

BBQ

USDA prime flank steak, chistorra, fish, octopus

## DESERTS

ICE CREAM

Daily specials

SORBET OR POPSICLES

Fresh fruit specials

TARTS

Seasonal flavors



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## LUNCH / DINNER

### *Buffet or Family Style*

*Choose one salad or appetizer, one entrée, one dessert \$ 1,250.00 MXN+ per person*

*Choose 2 salads, 2 appetizers, 2 entrées, 2 desserts \$ 1,650.00 MXN+ per person*

*All lunches include bread, salsas and complements*

### DE LA HUERTA

#### SALADS

##### HEART OF PALM

Cherry vinaigrette, heirloom tomato, arugula, radishes

##### PAPAYA

Coconut, thai basil, cucumber, tomato citrus vinaigrette

##### LIVING LETTUCE SALAD

Pickled tomato, crispy shallot, avocado, orange vinaigrette

##### COBB

Tomato, onion, olives, asparagus, cucumber, sweet corn, bacon, creamy ranch dressing

##### WEDGE

Bacon, blue cheese, tomato, blue cheese dressing

##### HEIRLOOM TOMATO

Burrata, heirloom tomato, olive oil, sea salt, balsamic reduction

##### BEETS AND CITRUS

Wine brined & braised beets, citrus, lemon grass vinaigrette

##### QUINOA TABULEH

Spinach, piquillo, cumin, parsley, razel hanut

##### VEGETABLE JERKY

Mixed greens, zucchini, plantain, sweet potato, taro root, jicama

### PLANT BASED APPETIZERS

#### APPETIZERS

##### VEGAN TAMAL

Corn, beans, purslane, roasted tomatillo, zucchini blossom, mushroom

##### CAPONATA

Eggplant, tomato, celery, olives, capers, olive oil

##### AL PASTOR CAULIFLOWER

Pineapple salsa, roasted cauliflower, avocado purée

##### TLAYUDA

Refried beans, zucchini blossom, quesillo, avocado, salsa verde

##### BRUSCHETTA

Glazed carrot purée, baby carrot, broccolini, asparagus, sourdough

##### GOLDEN CRISPY POTATO TAQUITOS

Mashed potato, tomato, lettuce, avocado



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# LUNCH / DINNER

## SEA



### COLD APPETIZERS

#### AGUACHILE

Shrimp, jalapeño, cilantro, cucumber, lime, olive oil, ponzu

#### CEVICHE

Lime, sweet corn, cucumber, cherry tomato, onion, jalapeño

#### SHRIMP COCKTAIL

Cocktail sauce, avocado, onion, cilantro, garlic oil

#### SASHIMI OR TIRADITO

Tuna, cucumber, chiles toreados, ponzu, onion, orange

#### CHOCOLATA CLAMS

Pico, limes, mignonette

#### FRESH OYSTERS

Mignonette, salsa negra, tomato

#### OCTOPUS

Jalapeño, cilantro, onion, garlic, lime, cucumber

### WARM APPETIZERS

#### DEEP SEA SHRIMP

Garlic, sundried pepper, butter, herbs

#### BAKED CHOCOLATA CLAM

Tomato, onion, bacon, cheddar

#### BAKED OYSTERS

Herbed butter, lemon, lime

#### SEARED SCALLOPS

Sweet corn, kale, beef jus, epazote oil

#### GRILLED OCTOPUS

Sundried chili rub, lemon confit, potato, peanut pesto

#### CRAB CAKE

Lemon grass, piquillo, chives, spicy mayo

#### MUSSELS

Chorizo & tomato sauce, garlic butter, leeks, brioche

### MAIN

#### KAMPACHI ZARANDEADO

Garlic, chili rub, butter, lemon TOTOABA MIXIOTE

Orange, hoja santa, salsa verde, pickled onion

#### SHRIMP AND BACON

Bacon wrapped shrimp, mango, tequila, chipotle

#### LOBSTER TAIL

Garlic butter, rice, and beans

#### SEABASS

Ginger-cilantro-jalapeño rub, baked tomatoes, salsa ranchera

#### EMPAPELADO

Papillote steamed vegetables, lemon, garlic butter

#### SEAFOOD MOLCAJETE

Adobo Shrimp, seared fish, grilled octopus, pineapple, cactus, onion



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## LUNCH / DINNER

### LAND

#### COLD APPETIZERS

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##### TOSTADA

Chicken tinga, lettuce, cilantro, cotija cheese

##### GAZPACHO

Miraflores tomato or cabo green

##### GUACAMOLE

Avocado, cilantro, onion, lime juice, jalapeño

##### DIPS

Hummus, baba ghanoush, tzatziki

##### BEEF CARPACCIO

Truffle oil, arugula, parmesan cheese, olive oil, lemon

#### WARM APPETIZERS

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##### BAKED BURRATA

Colorful heirloom tomato, basil, burrata

##### EMPANADAS

Beef, chicken, zucchini blossom or poblano pepper

##### TAMAL

Chicken mole or pork in salsa verde or cheese and jalapeño in salsa ranchera

##### CHICKEN ENCHILADAS

Salsa verde, manchego cheese, sour cream, chicken tinga

##### RISOTTO

Assorted mushrooms, parmesan, mushroom jus

##### QUESO FUNDIDO

Melted cheese, homemade flour tortillas, salsas

##### QUESADILLA

Corn tortilla, cheese, epazote, corn truffle

#### SOUPS

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##### TORTILLA

Tomato, avocado, guajillo pepper, sour cream, queso fresco, tortilla stripes

##### CHICKEN

Chicken, carrot, mexican squash, celery, noodles, or rice

##### CHOCOLATA CLAM CHOWDER

Chocolata clam, corn, potato, carrot, cream

##### CORN CHOWDER

Corn, celery, onion, cream, shrimp

##### BEAN CREAM

Black beans, cream, cilantro, quesillo



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## LUNCH / DINNER

### LAND

#### MAIN

##### HALF FREE RANGE ROASTED CHICKEN

Ginger and beer brine, roasted potato, pickled vegetables

##### BEEF FILLET TAMPIQUEÑA

Mole enchilada, poblano and corn, guacamole, rice, beans and salsas

##### NEW YORK

Aged onion, damiana and cilantro chimichurri, roasted garlic

##### RIB EYE

Aged onion, criolle sauce, smashed potato, roasted garlic

##### LAMB

Mustard and parsley crust, creamy polenta, glazed carrots

##### SHORT RIB

Slow cooked short rib, chili rub, grilled asparagus

##### PORK BELLY

Ginger, spring onion, orange glaze, pickled onion

##### SURF & TURF

Steak and lobster, bearnaise sauce, garlic butter

#### SIDES

##### BRUSSEL SPROUTS

Guanciale, walnuts, chili flakes

##### LOBSTER MAC & CHEESE

baked lobster, cheddar, parmesan, mozzarella

##### CORN ESQUITES

Coconut and epazote butter, cotija, lime

##### BROCCOLINI

Roasted broccolini, remoulade

##### SNOW PEAS

Chili flakes, sesame seeds

##### ASPARAGUS

Parsley chimichurri

##### MASHED POTATO

Creamy mashed potato

##### BUTTERNUT SQUASH

Cinnamon, cardamom, anise

##### GLAZED CARROTS

Slow cooked carrots, aged onion, honey

##### BAKED POTATO

Fricassee cream

#### PLANT BASED MAINS

##### ROASTED CAULIFLOWER

Cardamom, paprika, cumin, olive oil

##### STIR FRY

Noodles, peppers, mushroom, teriyaki

##### VEGAN SPAGHETTI BOLOGNESE

Vegan bolognese sauce, tomato, amaranth, parmesan, garlic bread

##### CHILE RELLENO

Assorted vegetables, tomato and jalapeno sauce



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# PLATED DINNERS

*Three course plated dinner prepared in your residence*

*3 course dinner \$ 1,810.00 MXN+ per person*

*4 course dinner \$ 2,250.00 MXN+ per person*

*5 course dinner \$ 2,600.00 MNX+ per person*



## SEAFOOD

### SEAFOOD TRIO

Kampachi tiradito, tuna sashimi,  
shrimp cocktail

### TUNA TASTING

Tuna tostada, tuna tartare, tuna sashimi

### KAMPACHI TIRADITO

Smoked avocado, crispy shallot, citrus  
vinaigrette, jalapeño

### SHRIMP SALAD

Poached shrimp, cucumber, tomato,  
mixed greens, endive, pineapple,  
avocado, ginger-lemon grass vinaigrette

### FISH CEVICHE

Corn, tomato, cilantro, onion,  
tomato, cucumber

### BREADED OYSTER SALAD

Butter lettuce, slaw, onion,  
avocado, chiles toreados vinaigrette

### SEAFOOD RAVIOLI

Octopus, clams, shrimp, squid,  
butter, huitlacoche

### SEAFOOD SPAGHETTI

Shrimp, fish, octopus, bell pepper,  
dill, crispy garlic, parmesan

### FRIED CALAMARI

Lemon pepper arrabiata sauce

### MUSSELS AND CHORIZO

Tomato sauce, local chorizo, clams,  
brioche

### LOBSTER MAC AND CHEESE

Lobster, cheddar, mozzarella,  
parmigiano, macarroni

## MAIN

Those items are great for 3rd and 4th course

### PACIFIC AQUACULTURE KAMPACHI FILET

Garlic mojo, rice and beans

### GRILLED OCTOPUS

Rocotto leche de tigre, sauteed chickpeas,  
pont neuf potato, kale

### SALTED TOTOABA

Salt crust baked totoaba, salsa ranchera,  
tortillas

### SURF AND TURF

Lobster tail, rib eye, garlic butter,  
chimichurri

### LOBSTER TAIL

Garlic butter, hollandaise sauce, lemon

### SHRIMP ZARANDEADO

Chili rub, grilled tomato, salsas

### SEA BASS

Ginger and coriander rub, cherry tomato

### SALMON

Potato puree, asparagus, leek beurré blanc

### RIB EYE

Chimichurri, baked garlic, jalapeño

### CHICKEN

Roasted chicken, pickled vegetables, jus

### PORK BELLY

Braised pork belly, ginger, lemon grass,  
cane sugar

### SHORT RIB

Slow cooked short rib, ancho chili rub,  
Ancho Reyes & Mexican corn whiskey  
sauce

## VEGAN

### ASPARRAGUS AND BROCCOLINI

Shallot, chili flakes, peppercorn, pecan,  
lemon confit, peanuts

### LOADED ZUCCHINI

Cauliflower puree, quinoa, sweet  
potato, grilled zucchini, aioli

### SAUTEED CHICKPEA

Chickpea, sweet potato, onion, curry,  
ginger, cilantro, jalapeño

### MUSHROOM RISOTTO

Sauteed wild mushrooms, mushroom  
jus, parmesan chicharron, basil

### FARM TEMPURA

Seasonal vegetables, hummus

### PIPIAN AND SQUASH

Baked butternut squash, pipian sauce,  
agave honey vinaigrette



## DESSERTS

Those items are great for 3rd and 4th course

### APPLE STRUDEL

Dulce de leche, ice cream

### SEMIFREDDO

Berries, rose petal syrup

### MOLTEN MEXICAN CHOCOLATE CAKE

Locally made chocolate, chocolate ice cream

### CHURROS

Dulce de leche, chocolate sauce, cinnamon

### TIRAMISU

Coffee, chocolate, whipped cream

### SWEET POTATO

Piloncillo syrup, almond milk, tuile

### CHEESECAKE

Strawberry, vanilla

### FRESH LOCAL STRAWBERRIES

Whipped cream, condensed milk, cinnamon

### NAPOLITAN FLAN

### ITALIAN PROFITEROLES

Pastry cream

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# MEXICAN TASTING MENU

*Tasting dinner plated and prepared in your residence*

*5 course dinner \$ 2,800.00 MXN+ per Person  
Includes bread & butter*

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## AMUSE BOUCHE

Tortilla raspada

Salsas

Tlacoyo with requesón cheese

BAJA

Shrimp tostada

CENTRO

Short rib tlaxiuda

PACIFIC

A la talla kampachi, Mexican rice &  
tortillas

BAJA FARM

Free range chicken, mole tasting,  
pickled vegetables, plantain

MAYAN

Puerco pelón, recado blanco, xnipec

NORTH

Mexican wagyu, aged onion, poblano  
pepper, esquite quemado

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## DULCE

CHURROS

Dulce de leche, chocolate sauce,  
cinnamon dust



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# THEMED NIGHT

## TACO FIESTA

*Dinner plated and prepared in your residence*

*Family style or buffet \$ 1,910.00 MXN+ per person*

*Includes bread & butter*

*(Choose 1 cold and 1 hot entrée, 3 taco proteins, 3 sides, 1 dessert)*

### STARTERS

CHIPS, SALSAS, TOSTADAS AND  
GUACAMOLE  
Guacamole  
Pico de gallo  
Salsa verde  
Habanero  
Salsa ranchera  
Queso fresco  
Chipotle shrimp

### COLD

FISH CEVICHE  
Onion, tomato, cilantro, cucumber, lime  
SHRIMP COCKTAIL  
Cocktail sauce, poached shrimp, avocado  
CESAR SALAD  
Cesar dressing, croutons, parmesan cheese  
TORTILLA SALAD  
Roasted peppers, crispy tortilla, tomato,  
jalapeño vinaigrette

### HOT

TORTILLA SOUP  
Crispy tortilla, tomato, avocado, sour  
cream  
RICE AND BEANS  
Mexican Style  
EMPANADAS  
Cheese, poblano pepper, mushroom

### TACOS

Pork carnitas, pastor or cochinita  
FISH OR SHRIMP TACO  
Tempura or a la plancha  
BEEF  
Barbacoa, short rib, suadero or  
carne asada  
VEGAN  
sautéed mushroom or cauliflower  
pastor

### DULCE

3 leches cake  
Churros



### BBQ

*Dinner plated and prepared in your residence Family style*

*or buffet \$ 1,910.00 MXN+ per person*

*Includes bread & butter*

*(Choose 2 cold entrées, 3 grill proteins, 3 sides, 1 dessert)*

### MENU

#### COLD ENTREE

Heirloom tomato salad  
Mixed green salad Shrimp  
cocktail  
Beef Carpaccio  
Guacamole, Chips & Salsa



#### SIDES

EMPANADAS  
Beef and corn empanadas argentinian style  
CLAM OR CORN CHOWDER Potato, sweet  
corn, celery, creamy chowder  
GLAZED CARROTS  
Thyme, butter, cane sugar, cinnamon  
SWEET CORN  
Coconut butter, cotija, chili flakes, lime  
MASHED OR CRUSHED POTATO Butter,  
cream, thyme, sea salt ASPARAGUS  
Parsley, olive oil, sea salt

#### GRILL

Italian sausage  
Flank steak  
Chicken  
BBQ ribs  
Garlic shrimp  
Rib Eye

#### SWEET

Vanilla ice cream  
Neapolitan Flan  
Tiramisú

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