

BANQUET KIT

CASA **M**ALCA
TULUM





MENU

• PLATING •

- KAWS
- HARING
- BASQUIAT
- FAMILY STYLE

• BUFFETS •

- INTERNATIONAL
 - MEXICAN
 - ASIAN
- MALCA BARBECUE
 - BRUNCH

• STATIONS •

- TACOS
- TROMPOS
 - SUSHI
- DESSERTS

• COFFEE BREAK •

- CHECHEN
- CHAAKAJ
- TZALAM CANAPÉS
 - COLD CANAPES
 - WARM CANAPES
 - SWEET TREATS

• HORS D' OEUVRESS •

- COLD HORS D'OEUVRES
- HOT HORS D'OEUVRESS
 - SWEET SELECTION



KAWS SELECTION

• SOUPS AND CREAMS •

(first course to choose between soup or salad)

TORTILLA SOUP \$16 USD

With avocado, panela cheese, guajillo chili, sour cream and tortilla chips.

ROASTED TOMATO CREAM \$16 USD

With confit orange.

MISO SOUP \$14 USD

With organic tofu, wakame and shitake.

SWEET CORN CREAM \$15 USD

With "huitlacoche" quenel.

WATERMELON GAZPACHO \$14 USD

With basil crostini.

• SALADS •

GREEN PAPAYA SALAD \$20 USD

With thai vinaigrett, peanuts and edamames.

MOZARELLA SALAD \$23 USD

Marinated tomatoes with pesto, arúgula and balsámic vinaigrette.

MIXED LETTUCE SALAD \$18 USD

With quinoa and raspberry vinaigrette.

CARIBBEAN SALAD \$27 USD

With organic lettuce, grilled pineapple, mango, co-conut, grilled shrimp and "piña colada" vinaigrette.

LEGUMES SALADS \$18 USD

With lentils, white beans, cherry tomatoe, chickpea and red onion.

GRILLED PALM HEARTS SALAD \$18 USD

With dehydrated tomatoes and citrus fruits.

• MAIN COURSES •

CORRAL GRILLED CHICKEN \$30 USD

Breast marinated with "achiote", mashed local pumpkin and roasted vegetables.

CATCH OF THE DAY \$45 USD

With "pipian" sauce, grilled vegetables and mashed cassava.

FILET MIGNON \$58 USD

With red wine sauce and potato gratin with arugula salad.

TURKEY BREAST ROULADE STUFFED \$32 USD

With spinach & cream cheese in red pepper and cherry sauce accopained with mashed rustic potato.

COCONUT SHRIMPS \$51 USD

With tamarindo sauce, vegetables and jasmine rice.

• DESSERTS •

YUCATECAN LIME CREAM \$15 USD

Granola crumble, honey gelly, yogurt foam and Xtabentun crushed ice.

CHOCOLATE MILK GANACHE \$15 USD

Red berries shot and amaranth praliné.

CARROT CAKE \$15 USD

Coconut ice cream, cinnamon pearls and creamy carrot.

DARK CHOCOLATE \$15 USD

Mousse cake glaze.

Includes American coffee, tea, bread and butter.
Prices includes 16% VAT and 18% service will be applied.



HARING SELECTION

• SOUPS AND CREAMS •

SEAFOOD CASSEROLE \$30 USD

Shrimp, clam, mussel, octopus, scallops in tomato) and guajillo chili cream.

PUMPKIN CREAM \$21 USD

With amaretto and roasted brie cheese crostini

COCONUT THAI SOUP WITH CHICKEN \$22 USD

Coconut milk, rice noodles and kafir.

ANDALUZ GAZPACHO \$20 USD

With burrata cheese and pesto.

PORTOBELLO CREAM \$21 USD

With mushrooms duxel and white truffle oil foam.

COLD AVOCADO AND CUCUMBER SOUP \$19 USD

With essence of “Pernod” and cassava chip.

• SALADS AND STARTERS •

CATCH OF THE DAY AND SHRIMP CEVICHE \$35 USD

With sesame, cucumber, cherry tomatoe, coriander, red onion and truffle oil.

TUNA SALAD \$32 USD

With pear, arugula, lettuce, and avocado with soy and lemon vinaigrett.

MIXED LETTUCE SALAD \$30 USD

With red berries, goat cheese, caramelized walnut with mint & herbs vinaigrett.

MEXICAN APPETIZERS TRILOGY \$20 USD

Mini “tlacoyo” with beans, cactus salad and “reque-són” cheese. Mini pumpkin flower “empanada”. Mini “sope” with beans and skirt steak.

• MAIN COURSES •

CHICKEN BREAST \$32 USD

Saffron polenta, vegetables and “huitlacoche” sauce.

PRIME FILET MIGNON GLAZED \$61 USD

With red wine and balsamic reduction accompa-
ined with mashed roasted cassava & carrot and
roasted vegetables.

SALMON \$53 USD

With edamame crust and japanese
mushrooms creamy rice.

RACK OF LAMB \$66 USD

With dry peppers crust, in “manchamantel”
sauce and roasted red potato.

SEA BASS “TIKIN-XIC” \$49 USD

With mashed banana and grilled vegetables.

MEDALLION RIBEYE \$57 USD

In adobo marrow sauce with mashed corn and
epazote.

• DESSERTS •

CHOCOLATE COULANT \$16 USD

Chocolate volcano, almond crisp, vanilla ice
cream and peanut mousse.

SEA’S ROCK \$16 USD

Matcha mousse, cocoa butter coat and white
chocolate, matcha biscuit, black sesame praliné,
raspberry and chocolate coral.

COQUITO \$16 USD

Mini coconut made with mousse, heart of pine-
apple and rum with mixed vanilla and chocolate
crumble.

TARTUFFO \$16 USD

White and dark chocolate mousse, on
biscuit with orange blossom syrup.

Includes American coffee, tea, bread and butter.
Prices includes 16% VAT and 18% service will be applied.



BASQUIAT SELECTION

• SOUPS AND CREAMS •

CLAM CHOWDER SOUP \$32 USD

With shrimp and parmesan grissini.

LOBSTER CREAM \$32 USD

With lobster dumpling, mascarpone cheese
and olives chip.

LENTIL CAPUCHINO \$24USD

With "xcatic" chilli foam and duck quenel.

MALAYA COCONUT YELLOW CURRY SOUP \$28 USD

With crab wonton.

CHEESE CREAM \$30 USD

Emental, blue cheese, Edam) with white truffle oil
and green grapes served in a rustic bread.

• SALADS AND STARTERS •

LOBSTER CEVICHE \$59 USD

With maracuyá, banana and malanga chips.

PRIME BEEF FILET CARPACCIO \$38 USD

With strong root dressing, mixed lettuce
and grana padano cheese slices.

BLUEFIN TUNA TATAKI SALAD \$28 USD

Avocado, organic lettuce and sweet soy dressing.

ARTICHOKE SALAD \$32 USD

With apricot jam, deshydrated tomato
and goat cheese.

ENDIVES SALAD \$27 USD

With roasted asparagus, grilled beetroot,
figs and black berries dressing.

• MAIN COURSES •

GRILLED LOBSTER \$92 USD

With saffron risotto and asparagus.

PRIME FILET MIGNON \$72 USD

With red wine sauce, mashed potato
& cassava and banana chips.

GRILLED STRIPED BASS \$54 USD

With champagne sauce, mashed pumpkin
and vegetables in coconut oil.

ROGAN JOSH RACK LAMB \$78 USD

With sauteed vegetables in garam masala
and jasmine rice.

CHICKEN BREAST STUFFED \$53 USD

With "huitlacoche" and ricotta cheese, accopained
with quinoa risotto in guajillo chili.

SHORT RIB \$66 USD

With meat juice reduction, smashed smoked
cauliflower and vegetables.

• DESSERTS •

APPLE TREE \$18 USD

Green apple sorbet, cinnamon crumble,
chocolate branch and cotton candy.

YUZU LEMON \$18 USD

Yuzu lemon mousse, coconut and matcha heart
with vanilla and chocolate crumble mix.

ART AT HOME \$18 USD

Milk chocolate mousse filled with hazelnut praline
on almond crunch and raspberry sphere.

CHOCOLATE TEXTURES \$18 USD

Almond and hazelnut crunch, dark chocolate
mousse, milk chocolate glaze and orange
& mint compote.

Includes American coffee, tea, bread and butter.
Prices includes 16% VAT and 18% service will be applied.



FAMILY STYLE

• SOUPS AND CREAMS •

ROASTED TOMATO CREAM \$61 USD
With confit orange.

SWEET CORN CREAM \$61 USD
With huitlacoche quenel and poblano chili slices.

PUMPKIN CREAM \$63 USD
With amaretto and roasted brie cheese crostini.

WATERMELON GAZPACHO \$47 USD
Grilled crostini with basil.

MOLE DE OLLA WITH SHORT RIB \$67 USD
Beef broth with guajillo chili and vegetables, accompanied with lemon, onion and coriander.

• MAIN COURSES •

ZARANDEADO STYLE \$169 USD
Fish (1.3 kg to 1.5 kg aprox.

SLOW COOKED SHORT RIB \$138 USD
With meat juice.

PIBIL LAMB \$116 USD
With handmade tortillas.

STUFFED POBLANO CHILI \$61 USD
With quinoa and sweet corn grain in tomato sauce.

VEGETABLE MIXIOTE \$50 USD
With integral rice.

STUFFED CHICKEN BREAST \$75 USD
With ricotta and kale in ginger-honey and mustard sauce.

GRILLED MEATS MOLCAJETE \$121 USD
Chicken breast, skirt steak, turkey sausage, shrimps, grilled cactus, cambray onion and grilled panela cheese with tortillas and mexican sauces.

TRADICIONAL LASAGNA BOLOGNESE \$75 USD

CHARCOAL GRILLED \$119 USD
Milk chick marinated with Recado chili and spices paste. Can be white or red.

• SALADS AND STARTERS •

GUACAMOLE AND TOTOPOS \$32 USD

SIKIL PAK DIP \$30 USD
Roasted tomato, onion, ground pumpkin seeds, lemon juice, habanero chili accompanied with "tlayuda" chips.

MOZARELLA SALAD \$51 USD
Marinated tomatoes with pesto, arúgula and balsámic vinaigrett.

LEGUMES SALAD \$45 USD
With lentils, white beans, cherry tomatoe, chickpea, mint leaves and red onion with olive oil.

MIXED LETTUCE SALAD \$53 USD
With red berries, goat cheese, caramelized walnut with mint & herbs vinaigrett.

MIXED SEAFOOD CEVICHE \$70 USD
Octopus, catch of the day and shrimp.

TUNA BLUEFIN CEVICHE \$83 USD
With mango, hazelnuts and ponzu sauce.

STUFFED AVOCADO \$45 USD
With esquites corn grain with mayonnaise.

ORANGE COUS COUS \$45 USD
With grilled avocado, baby spinach and roasted brussels sprouts with lemon.

• SIDES •

RUSTIC MASHED POTATOES WITH FINE HERBS \$44 USD

GRILLED MIXED VEGETABLES \$44 USD

MEXICAN STYLE RICE \$44 USD

SMASHED CASSAVA & CARROT \$44 USD

FIREWOOD SWEET POTATO \$44 USD

GRATÍN POTATO \$44 USD

CHARROS BEANS \$44 USD

Each dish is to share between 4 people.
Includes American coffee, tea, bread and butter.
Prices includes 16% VAT and 18% service will be applied.

• D E S S E R T S •

Price and presentation per person.

COCONUT TAPIOCA \$12 USD

With mango sphere.

DARK CHOCOLATE CREAM \$12 USD

Red berries, granola and yogurt.

VANILLA PAVLOVA \$12 USD

With pasión fruit (italian meringue, chesse cream and red berries.

VANILLA AND LEMON PANNA COTTA \$12 USD

With chocolate sticks.

CARROT CAKE \$13 USD

Coconut ice cream, carrot foam and cinnamon pearls.

SACHER CAKE \$13 USD

Dark chocolate cake glazed.

TIRAMISU AND NIBS CACAO \$13 USD

LIME YUCATECA CREAM \$13 USD

Granola crumble, honey jelly and crushed ice of xtabentun.

CHOCOLATE TEXTURES \$14 USD

Almond and hazelnut crunch, dark chocolate mousse, milk chocolate glaze and orange & mint compote.

MATCHA MOUSSE WITH AMARENA CHERRIES \$14 USD

MILK CHOCOLATE MOUSSE \$14 USD

Hazelnuts and strawberries with chocolate textures.

VIETNAMESE COFFE \$14 USD

Coffee panna cotta, coffee sponge cake, mocha ice cream, and cardamom foam.

Includes American coffee, tea, bread (In some dishes it includes "tortilla" instead of bread) and butter. Prices includes 16% VAT and 18% service will be applied.



INTERNATIONAL BUFFET

\$110 USD PER PERSON

Minimum 30 people and máx. 2hrs

• SOUPS AND SALADS •

TOMATO CREAM AND BLACK OLIVES

With garlic croutons.

ORGANIC MIXED LETTUCE SALAD

With raspeberry vinaigrette, cherry tomatoe, cucumber, carrot slices and grilled avocado.

MEDITERRANEAN SALAD

With Kalamata olive, peppers, capers, tomato, feta cheese, cucumber, olive oil, chickpeas, white beans and basil.

CAPRESS SALAD

Tomato, mozzarella cheese, pesto and arugula.

• MAIN COURSES AND SIDES •

GRILLED CATCH OF THE DAY

With tomatoe and basil sauce.

CHICKEN BREAST

With mushroom sauce.

GRILLED SKIRT STEAK

With roasted cambray onion.

VEGETARIAN LASAGNA

SHRIMP AND OCTOPUS SKEEWER

With onion and peppers.

CAMBRAY POTATOES SAUTEED

With garlic and rosemary.

SPRING RICE

SPAGHETI

With creamy tomato sauce.

• DESSERTS •

TIRAMISU

LEMON CREAM

COCONUT TAPIOCA WITH MANGO SPHERE

CARAMEL CHEESE CAKE

VANILLA AND LEMON PANNA COTT

CHOCOLATE “METATE” GANACHE WITH CINNAMON

Includes American coffee, tea, bread (In some dishes it includes “tortilla” instead of bread) and butter.
Prices includes 16% VAT and 18% service will be applied.



• SOUPS
AND SALADS •

TORTILLA SOUP

With sour cream, avocado, panela cheese, and tortilla chips.

SEAFOOD CEVICHE

Shrimp, octopus and catch of the day.

CESAR SALAD

With garlic croutons.

SALPICON OF SIRLON

Shredded beef marinated with orange juice, vinegar, onion, radish and coriander) accopained with "Tostadas" tortilla chips.

XEK SALAD

Jicama, cucumber and orange marinated with orange juice and coriander.

**LETTUCE SALAD WITH QUELITES
AND WATERMELON**

Goat cheese with mezcal and agave honey vinaigrette.

• MAIN COURSES
AND SIDES •

ZARANDEADO STYLE CATCH OF THE DAY

PIBIL LAMB

**MIGNON FILET IN TABASCO BLACK PEPPER
SAUCE**

CHICKEN BREAST IN "ADOBO"

Sauce guajillo chilli, ancho chilli and pulque.

CHICKEN TAMALES

POBLANO CHILI SLICES

With sour cream and corn grain.

MEXICAN STYLE RICE

GRILLED VEGETABLE

RUSTIC MASHED POTATO

• DESSERTS •

YUCATECAN LIME CREAM

Granola crumble, honey gelly, yogurt foam and xtabentun crushed ice.

CRUNCHY TRIPLE CHOCOLATE CAKE

Dark, white and milk chocolate mousse.

CHURROS WITH CHOCALATE AND CARAMEL SAUCE

TARTLET WITH SWEET MILK RICE CREAMY AND FRUITS

3 MILKS VAINILLA CAKE

GAZNATES

Fried vanilla cone filled with Italian meringue.

Includes American coffee, tea, bread (In some dishes it includes "tortilla" instead of bread) and butter.
Prices includes 16% VAT and 18% service will be applied.



ASIAN BUFFET

\$116 USD PER PERSON
minimum 30 people and max. 2hrs.

• SOUPS AND SALADS •

COCONUT THAI SOUP

Coconut milk, rice noodles and kafir.

MAKIS VARIETY

Spicy tuna, salmón maki, vegetarian maki, tempura roll.

TUNA AND SALMÓN TIRADITOS WITH PONZU SAUCE

ORGANIC LETTUCE MIXED SALAD

With mango, seaweed, tofu, edamames and yuzu honey vinaigrette.

THAI SALAD

With rice noodles, peanuts, green papaya, pickled cucumber and spicy vinaigrette.

• MAIN COURSES AND SIDES •

WOK TERIYAKI BEEF

With vegetables.

SWEET AND SOUR CHICKEN WITH VEGETABLES

With vegetables.

FRIED GROUPEL FILLET

With tamarindo thai sauce.

WOK NOODLES, SHRIMPS AND VEGETABLES

With spicy soy.

VEGETABLE STIR FRY

VEGETARIAN YAKIMESHI

SPRING ROLLS

• DESSERTS •

COCONUT TAPIOCA

With lychie and mango sphere.

MATCHA CREME BRULEE

CRISPY SACK

With white chocolate, mango and red berries flamed.

DARK CHOCOLATE MOUSSE

In miso biscuit and cacao nibs.

JAPANESE CHEESE CAKE

With red berries sauce.

Includes American coffee, tea, wasabi, ginger, ponzu, soy and spicy sauces.
Prices includes 16% VAT and 18% service will be applied



MALCA BARBECUE

\$165 USD PER PERSON

Minimum 25 people and 2hrs max

• SIDE AND SALAD •

MIXED LETTUCE SALAD

Avocado, cucumber, red onion, olives and tomato.

GUACAMOLE WITH TOTOPOS

MIXED CEVICHE

Shrimp, octopus and catch of the day.

POTATO WEDGE

GRILLED SWEET CORN

FIREWOOD SWEET POTATO

GRILLED VEGETABLES

• MEATS AND GRIL •

PICAÑA

RIBEYE

RACK OF LAMB

LOBSTER

OCTOPUS

SHRIMPS

CHICKEN BREAST

BBQ sauce.

CATCH OF THE DAY

Marinated with garlic and herbs
or zarandeado style.

• DESSERTS •

CHURROS

With chocolate, vanilla and caramel sauce.

BROWNIE

With metate chocolate sorbet.

Includes American coffee, tea, focaccia and variety of mexicans sauces.

Prices includes 16% VAT and 18% service will be applied.

BRUNCH

\$119 USD PER PERSON

Minimum 50 people and máx. 3hrs.

• SOUPS, SALADS AND APPETIZERS •

SHRIMP SOUP

MIXED CEVICHE

Shrimp, octopus and catch of the day.

GREEN SALAD

With organic lettuce, baby corn, cucumber, peas, cherry tomatoes. Peppers and palm hearts.

POTATOES SALAD

With mayonnaise and turkey bacon.

SEASON'S FRUIT

YOGURTS VARIETY

SUSHI ROLLS

Salmon, spicy tuna, vegetarian and california.

GUACAMOLE

• MEATS AND CHEESE PLATTER •

SMOKED TURKEY HAM AND ROAST BEEF

VEGAN CHEESE

• SEAS STATION •

FRESH OYSTERS

CHOCOLATE CLAMS

MORO CRAB PINCERS

SHRIMP WITH SHELL

MUSSELS

• EGG STATION •

OMELETE, FRIED EGGS, SCRAMBLE EGGS AND POACHED EGGS

CHILAQUILES WITH RED AND GREEN TOMATO SAUCE

PANCAKES

• SIDES •

REFRIED BEANS

GRILLED VEGETABLES

TURKEY BACON

HASH BROWN POTATO

FRIED PLANTAIN

TORTILLAS, MEXICAN SAUCES AND TORTILLA CHIPS

• MEXICAN APPETIZERS •

FRIED BEEF TACO

FRIED CHICKEN TINGA TACO

CHEESE EMPANADA

BRUNCH

• GRILL STATION •

SALMON

SKIRT STEAK

CHICKEN BREAST

SHRIMP SKEWERS

OCTOPUS

CATCH OF THE DAY

MINI HAMBURGERS

• MINI PIZZAS •

MARGARITA

VEGETARIAN

HAWAIANA

• JUICE STATION •

ORANGE JUICE

GREEN JUICE

SEASONAL FRUIT JUICE

• BREAD STATION •

OUR SELECTION OF SWEET AND TABLE
BREAD BEAKED AT HOME

• DESSERTS •

TIRAMISÚ

CHEESE CAKE WITH CHOCOLATE AND STRAWBERRIES

BROWNIE WITH ITALIAN MERINGUE AND CARAMEL SAUCE

STUFFED CHOUX WITH COFFE CREAM

TAPIOCA WITH COCONUT MILK, KIWI, BANANA,
RED BERRIES AND CACAO NIBS

APPLE PIE, CINNAMON AND RAISINS

FRUITS ROLL AND VAINILLA CREAM

DARK CHOCOLATE MOUSSE WITH MINT AND RED BERRIES

Includes American coffee, tea and butter.
Prices includes 16% VAT and 18% service will be applied.



TACOS BUFFET

\$51 USD PER PERSON
Minimum 30 people and max 2hrs.

SKIRT STEAK

CHICKEN BREAST

CATCH OF THE DAY (TEMPURA OR GRILLED)

SHRIMPS

VEGETABLES

Peppers, zuchini, carrots, mushrooms, onions.

Includes station of mixed lettuce salad, Guacamole, totopos and mexican sauces.

TROMPOS STATION

Mínimum 30 people and max 2hrs.

PASTOR CHICKEN

\$34 USD PER PERSON · \$75 USD PER PERSON (Price including taco station)

PICAÑA

\$43 USD PER PERSON · \$88 USD PER PERSON (Price including taco station)

SIRLOIN

\$41 USD PER PERSON · \$81 USD PER PERSON (Price including taco station)

LAMB

\$53 USD PER PERSON · \$94 USD PER PERSON (Price including taco station)
Includes tortillas and mexican sauces.

Prices includes 16% VAT and 18% service will be applied.

A top-down view of a sushi station on a dark wooden table. In the top left, a row of various sushi rolls is laid out, some with yellow cheese and green avocado. In the center, a small pile of nigiri sushi is visible, including one with a pink onion. To the right, a small square dish contains dark soy sauce. In the bottom right, a large bowl contains a creamy soup with salmon slices, red chili rings, and shredded yellow cheese.

SUSHI STATION

\$61 USD PER PERSON

Minimum 25 people and max 1 ½ hrs.

SUSHI ROLLS

Salmon, spicy tuna, vegetarian and california.

POKE BOWLS AND TIRADITOS

Tuna and salmon

*Soya sauce, ginger and wasabi

Prices includes 16% VAT and 18% service will be applied.

A close-up shot of a dessert being prepared. A white, round, dome-shaped dessert, possibly a meringue or a scoop of ice cream, sits on a light-colored ceramic plate. A thick, golden-brown caramel sauce is being poured from a small wooden stick onto the top of the dessert, creating a dramatic drip effect. The background is dark and out of focus.

DESSERT STATION

\$38 USD PER PERSON

To choose 6 options from the following)

Minimun 25 people 2 hrs max.

· DESSERTS STATIONS ·

VANILLA AND CHOCOLATE CUP CAKES WITH WHIPPED CREAM TOPPING

MINI 3 MILK CAKE VANILLA

BROWNIE WITH CARAMEL SAUCE AND ITALIAN MERINGUE

RED BERRIES CHEESECAKE

APPLE AND CINNAMON TARTLET

CANDY POP

Sponge cake popsicle, covered with white and dark chocolate.

MACAROONS

Passion fruit, sesame, yuzu, lavender, butter and caramel.

FRUIT ROLL AND VANILLA CREAM

MINI GLASS OF RED VELVET AND PHILADELPHIA CREAM

TRIPLE CHOCOLATE MOUSSE

TIRAMISU

MANGO CHEESECAKE WITH CHOCOLATE AND STRAWBERRIES

RICE WITH COCONUT MILK AND CARDAMOM

MINI CHOCOLATE AND STRAWBERRY TARTLET

COCONUT TAPIOCA WITH MANGO SPHERE

DARK CHOCOLATE MOUSSE

PASSION FRUIT AND VANILLA PAVLOVA

VANILLA AND LIME PANNA COTTA

TARTLET WITH VANILLA CREAM AND FRESH FRUIT

MINI GLASS OF MOCHA

White chocolate and chocolate biscuit.

Prices includes 16% VAT and 18% service will be applied.

· VEGAN OPTIONS ·

CHIA PUDDING

With coconut milk, banana and sliced almonds.

FRUIT MIX

With mint, jamaica or passion fruit syrup.

PUMPKIN AND WHIPPED CREAM PARFAIT

APPLE, CINNAMON AND RAISIN TART

DATES CAKE

On chickpeas paste, covered with dark chocolate ganache.

Prices includes 16% VAT and 18% service will be applied.



Minimum 10 people for each option.

• C H E C H E N •

VARIETY OF FRESHLY BAKED SWEET BREAD AND COOKIES

AMERICAN COFFEE

DESCAFFEINATED COFFEE

TEA SELECTION

BOTTLED WATER

30 min · \$21 usd per person
1 hr · \$23 usd per person
2 hrs · \$28 usd per person
3 hrs · \$32 usd per person
4 hrs · \$37 usd per person

• C H A A K A J •

VARIETY OF FRESHLY BAKED SWEET BREAD AND COOKIES

BOTTLED WATER

AMERICAN COFFEE

DESCAFFEINATED COFFEE

TEA SELECTION

CRUDITES

MIXED NUTS

Pistache, Pepita de calabaza, almendra, cacahuete, nuez de la india
4 hrs · \$39 usd per person

HAND FRUIT

1 hr · \$25 usd per person
2 hrs · \$30 usd per person
3 hrs · \$35 usd per person
4 hrs · \$39 usd per person

• T Z A L A M •

VARIETY OF FRESHLY BAKED SWEET BREAD AND COOKIES

BOTTLED WATER

AMERICAN COFFEE

DESCAFFEINATED COFFEE

TEA SELECTION

SEASONAL FRUIT WITH YOGURT AND GRANOLA

SELECTION OF MINI SANDWICH:

ROAST BEEF

CREAM CHEESE AND SMOKED SALMON

GRILLED VEGETABLES

TURKEY HAM AND CHEESE CROISSANT

FRESH WATERS:

Cucumber with lemon · Jamaica · Orange juice

VARIETY OF MACAROONS AND MUFFINS

1 hr · \$38 usd per person
2 hrs · \$43 usd per person
3 hrs · \$47 usd per person
4 hrs · \$52 usd per person

• EXTRAS •

PRINGLES POTATO
\$7 usd Per pcs

GRANOLA BAR
\$7 usd Per pcs

NUTELLA & GO
\$8 usd Per pcs

GUACAMOLE & TOTOPOS
\$9 usd Per pcs

CRUDITES
\$8 usd Per pcs

MIXED NUTS
\$7 usd Per pcs

HAND FRUIT
\$9 usd Per pcs

MACAROONS VARIETY
\$44 usd Per dozen

TURKEY HAM AND CHEESE CROISSANT
\$12 usd Per pcs

**SMOKED SALMON AND CREAM
CHEESE CHAPATA**
\$16 usd Per pcs

VEGETARIAN SANDWICH
\$10 usd Per pcs

Prices includes 16% VAT and 18% service will be applied.



HORS D'OEUVRES

• COLD HORS D'OEUVRES •

TRADICIONAL MIXED CEVICHE OR MIXED CEVICHE PASSION FRUIT

Shrimp, Octopus and Catch of the Day.
\$58 USD (BY DOZEN)

WATERMELON GAZPACHO (VEGETARIAN)

Watermelon, Cucumber, Cherry Tomato and Fresh Mint.
\$40 USD (BY DOZEN)

SHRIMP VOLOVÁN

Mushroom Duxel, Parmesan Mousse, aromatized with White Truffle Oil.
\$58 USD (BY DOZEN)

GRAVLAX SALMON MINI CHAPATA

Cream cheese, Arugula Baby, Tomato and Olive.
\$58 USD (BY DOZEN)

SHRIMP IN COCTELERA SAUCE

House's Sauce.
\$58 USD (BY DOZEN)

VIETNAMESE ROLL WITH LOBSTER

\$75 USD (BY DOZEN)

VIETNAMESE ROLL (VEGAN)

\$40 USD (BY DOZEN)

Wrapped in Rice paper, Cucumber, Carrot, Mint, Basil, Mango, shiso leaf
and rice noodles with sweet and sour sauce.

CAPRESSE BRUSCHETTA (VEGETARIAN)

Creamy Avocado, Cherry Tomato, Pesto, Mozzarella Spheres, Arugula Baby and Chia Seeds.
\$46 USD (BY DOZEN)

CRISPY RICE

Crispy Sushi Rice with Fresh bluefine Tuna Tartar, marinated with Yuzu and Rocoto.
\$58 USD (BY DOZEN)

MEDITERRANEAN BRUSCHETTA

Seed Bread, Goat cheese mousse, prosciutto, figs and tomato Jam.
\$56 USD (BY DOZEN)

WATERMELON MEZCAL (VEGAN)

With Dried Chili Powder, Tatemada Tortilla powder and Smoked Quinoa.
\$37 USD (BY DOZEN)

Minimum 12 pieces per selection and 4 pieces per person.
Prices includes 16% VAT and 18% service will be applied.

• HOT HORS D'OEUVRESS •

RIB EYE MINI BURGER

Smoked Cheese, Tomato confit, Onion confit in Red Wine and Arugula.
\$81 USD (BY DOZEN)

MINI RACK OF LAMB

In Red Pipian Sauce.
\$87 USD (BY DOZEN)

BEEF SKEWER

Grilled and marinated with chimichurri and Vegetables.
\$70 USD (BY DOZEN)

CHICKEN SATAY

Grilled Chicken Breast Skewer with Peanut Sauce.
\$49 USD (BY DOZEN)

MINI SOPE

Chicken \$46 USD (BY DOZEN)
Skirt steak \$58 USD (BY DOZEN)
Carrot Tinga (Vegan) \$37 USD (BY DOZEN)
Refried Beans, Sour Cream, Panela Cheese, Tomato and Pickled Onion.

MINI EMPANADAS

Chicken \$46 USD (BY DOZEN)
Cheese \$41 USD (BY DOZEN)
Huitlacoche (Vegan) \$38 USD (BY DOZEN)
Mushroom-Corn Empanadita with Cream, Fresh Cheese and Pickled Onion.

MINI PAMBAZO

Sándwich grilled stuffed with Potato and Chorizo, Cream , Fresh Cheese and Lettuce.
\$44 USD (BY DOZEN)

SPRING ROLL

Duck \$67 USD (BY DOZEN)
Vegetables \$40 USD (BY DOZEN)
Accompanied by Sweet and Sour Sauce.

CRISPY POLENTA

Prosciutto \$56 USD (BY DOZEN)
Smoked Salmon \$58 USD (BY DOZEN)
Vegetarian \$40 USD (BY DOZEN)
Fried Creamy Polenta with Cherry Tomato and Raspberry Balsamic.

SEA'S TEMPURA

Shrimp and Fish in tempura with spicy mayonnaise.
\$58 USD (BY DOZEN)

Minimum 12 pieces per selection and 4 pieces per person.
Prices includes 16% VAT and 18% service will be applied.

• SWEET SELECTION •

SHOT OF LIMA YUCATECA

64 USD (BY DOZEN)

CHOCOLATE CAKE AND RED FRUITS

PAVLOVA WITH PASSION FRUIT AND VAINILLA

TIRAMISU CUP

PROFITEROLES. WHIPPED CREAM, VANILLA OR CHOCOLATE

MANGO CHEESECAKE

MINI RED BERRIES CAKE

COCONUT AND PINEAPPLE PANNA COTTA

FRANGIPAN PUFF PASTRY

MACARRON

Minimum 12 pieces per selection and 4 pieces per person.
Prices includes 16% VAT and 18% service will be applied.