

Catering & all Rentals



Wedding Ceremony
Centerpiece
Glassware
Lounge
Heater
Linen
Tent
Decor
Lighting
Silverware
Table Set up
Tables & chairs

MEXICAN SPECIALTIES

SOPA SOUP

- 1 Tortilla traditional
- 2 Gazpacho San Lucas with poached shrimp & scallop

ANTOJITO APPETIZER

- 3 Chicken & cheese Nachos
- 4 Guacamole, salsa & chips
- 5 Cheese & mushroom quesadillas
- 6 Chorizo & cheese quesadillas
- 7 Hard shell chicken tacos with red salsa
- 8 Fresh fish Ceviche served in a cucumber cup
- 9 Shrimp casserole escabeche served on tostadas
- 10 Fresh octopus Ceviche served with corn tostadas
- 11 Chile in Nogada sauce served in Chinese spoon

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FISH & SEAFOOD

- 12 Grilled Fresh fish filet with tamarindo sauce
- 13 Grilled fish filet with Baja Garnish (onion, Mango, tomato, cilantro & chile)
- 14 Pescado Salsa mojo de ajo
- 15 Pescado Salsa Veracruzana
- 16 Stuffed peppers with shrimp & cheese
- 17 Shrimp coconut served with mango chutney
- 18 Camarón Salsa Tomatillo
- 19 Shrimp grilled served with a vanilla salsa
- 20 Mexican Combo: Grilled beef flank steak, Shrimp bbq & stuffed pepper

CARNE MEAT

- 21 Chicken / Beef Mole Poblano Traditional from Puebla
- 22 Chicken / Beef green Mole with pumpkins seeds
- 23 Chile relleno de Picadillo
- 24 Pork Carnitas served with Salsa Bar
- 25 Pork or Chicken red Pozole with tostadas
- 26 Punta de Filete al Chipotle
- 27 Carne Asada Tampiqueña
- 28 Tacos Bar (soft, beef, chicken, shrimp & fish)
- 29 Chicken of Beef fajitas with tortillas

DULCE DESSERT

- 31 Merengues, stuffed with ice cream & chocolate sauce
- 32 Traditional Flan

INTERNATIONAL MENU

APPETIZER

- 33 Goat Cheese stuffed with mango chutney, pomegranate & crostini
- 34 Quiche Lorraine with bacon, onion & Suisse cheese
- 35 Shrimp Won ton served with a plums sauce
- 36 Grilled Chicken Satay with Thai peanut sauce
- 37 Chicken wings with soy sauce, honey & sesame oil
- 38 Melted cheeses and ham baguette
- 39 Shrimp shoot in mini glass with lime & Vodka
- 40 Fresh Tuna Sashimi with soy sauce and wasabi
- 41 Cold Shrimp with tartar sauce
- 42 Scallop sashimi with cereno peppers & soya
- 43 Foie gras extra \$8 usd

VEGETARIAN APPETIZERS

- 44 Vegetarian empanadas with spinach & mushroom served with a green roasted tomatillo sauce
- 45 Vegetarian roll (curry vegetable in puff pastry)

SOUP

- 46 Tomato and basil
- 47 Asparagus creamy soup
- 48 Corn cream with croutons
- 49 Butternut squash with crunchy corn julienne & chives
- 50 Pesto soup (veggies, beans, and pesto)
- 51 Lobster cream with julienne biscocho
- 52 Clams chowder

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Denni's Catering

BREAKFAST

MEXICAN BREAKFAST

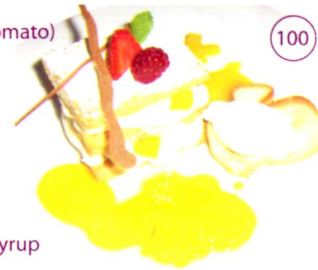
Coffee or Tea
 Fresh squeeze orange juice
 Fresh Market Tropical fruit platter
 Your choice of one Eggcetera specialty

NORTEÑO BREAKFAST DROP OFF

Coffee or Tea
 Fresh squeeze orange juice
 Mexican burritos (egg, bacon, chicken, onion, tomato)
 Fresh Market Tropical fruit platter

CONTINENTAL BREAKFAST

Coffee or Tea
 Fresh squeeze orange juice
 Your choice of one Eggcetera Specialty
 Fresh Market Tropical fruit platter
 Home made hot cakes with butter honey and syrup
 Toast with butter and home made marmalade
 Assorted sweet rolls, muffins or Danish



EGGCETERA SPECIALTIES... (Please select one)

Eggs, rancheros style
 Eggs, natural
 Egg and bacon
 Scrambled eggs, Mexican style
 Mexican omelet (tomato, onion and chili pepper)
 Mushroom omelet
 Ham and cheese omelet
 Chilaquiles w / green or red sauce w / beans & tortillas

BRUNCH

Coffee or Tea
 Milk, Orange juice
 Your choice of one Eggcetera Specialty
 Fresh Market Tropical fruit platter
 Tacos (beef, fish, shrimp, chicken, salsa & beans)
 Home made hot cakes with butter honey and syrup
 Guacamole, salsa & chips
 Assorted sweet rolls
 Grilled Sausages
 Roasted Potatoes

PRICES

Breakfasts:

Norteño breakfast Drop Off: \$8 usd / person
 Mexican: \$10 usd / person
 Continental: \$15 usd / person
 Spa: \$13 usd / person

Brunch:

\$24 usd / person

Lunch:

Includes: 1 appetizer,
 1 salad or 1 desert & 1 main course.
 From \$20 usd to \$30 usd per person

Dinner:

Includes : 2 appetizers, 1 salad or 1 soup, 1 main course, 2 side dish & desert.
 From: \$30 usd to \$50 usd per person



Denni's Catering Denni's Catering

Especial Mexican -dinner
Only deliver service \$25 w/service \$30 pp

Includes guacamole, chips, salsa, fish ceviche, tortilla soup, chile relleno, chicken enchiladas, rice, beans and flan.

Kids' Menu \$15 pp

For children through age 10. Includes 1 appetizer, 1 main course and 1 dessert from Kids' Menu. Main courses include spaghetti, chicken burger or grilled fish.

NOTE: Many additional menu items available, including vegetarian options. Lunch is served 11:00 am - 3:00 pm. Dinner available 5:00 pm - 10:30 pm

Additional Options

Private Chef Service from \$200 (8 hour minimum)

Enjoy the services of a private chef preparing meals in your villa on demand. 8 hour minimum, additional hours available at \$30/per hour. Cost of beverages and food additional.

Bartender \$13/hour (2 hour min.)

A professional bartender will prepare delicious cocktails and basic appetizers for your event. Cost of beverages and food additional.

NOTE: Chef and bartender services do not include 11% tax & 16% service charge. 4 person minimum charge per order. For every group of 6 guests or more, an additional assistant will be required at \$13 an hour. Prices are based on all guests selecting the same menu. Delivery fee of \$20 per trip applies to packages. 11% tax is included. Must be 21+ years of age to order alcohol.

**Wedding and special event menus available
 please ask for packages.**

Dinner: Includes 2 appetizers, 1 salad or soup, 1 side dish, 1 main course and 1 dessert:

- *Standard Menu \$30 pp
- *Deluxe Menu \$40 pp
- *Premium Menu \$50 pp
- *Additional Sides \$ 5 pp
- *Additional Main Course \$10 four Standard menu
 \$17 for Deluxe menu
 \$20 for Premium menu

Please note:

- * Minimum 4 persons charged
- *Prices don't include 16% service charge and 11% Taxes Paid with Credit Card Only Visa or Mastercard. AMEX not accepted

In order to give you better service, please select the same menu for all the guests. Denni's Catering team includes one Chef and one maid (for minimum 4 people). The kitchen's cleaning is our responsibility. For 6 people and over, we will charge the service of one Bartender / Waiter on top of the billing. We can provide the personnel for your event, or simply deliver the food to your house without service charges.

**THANKSGIVING MENUS AVAILABLE FROM
 \$300 USD FOR 8 PEOPLE**



Denni's Catering

SALAD

- 53 Caesar (prepared in front of the guests)
- 54 The bird nest salad with jicama, carrot, beet, grapefruit, orange, avocado, pin nuts served with Balsamic dressing & chives.
- 55 Arugula Salad served with goat cheese, cruotons, avocado, pomegranate (in season), sauteed pear with olive oil & vinegar Baja sea salt
- 56 Tandory Salad with grilled chicken tandori, papaya & caramelized walnuts, grilled bell pepper & mango julienne served with an Asian dressing
- 57 Spinach, with citrus and balsamic dressing
- 58 Denni's salad with fresh cheese, organic tomato, basil & pesto dressing

PASTA

- 59 Fettuccini with Alfredo sauce
- 60 Vermicelli Thai (Spicy sauce on the side)
- 61 Spinach or Beef Lasagna with Parmesan
- 62 Penne Pomodore sauce

SEAFOOD

- 63 Grilled filet of fish, with garlic, parsley and lemon juice
- 64 Grilled Fish Denis Lime sauce & chives
- 65 Grilled Jumbo Shrimp with mango chutney
- 66 Grilled Jumbo Shrimp wrap with bacon & stuffed with cheese
- 67 Jumbo shrimp, sauteed with garlic, parsley and olive oil
- 68 Grilled all Lobster with garlic and butter sauce

MEAT

- 69 Chicken Curry with apples, tomato, Mango chutney with a light coco flavor
- 70 Grilled chicken breast filled with spinach, ricotta cheese & chorizo served with chile ancho & honey sauce (light spicy)
- 71 Traditional Roasted turkey stuffed (in season)
- 72 Grilled filet of beef (imported)
- 73 Black Angus Beef filet with mushroom sauce
- 74 Grilled Rib Eye with blue cheese
- 75 Rack of Lamb roast with garlic & fresh herbs crusted
- 76 Grilled Steak Black Angus & half lobster with lime sauce a creamy sage sauce
- 77 Veal shop (Wisconsin) grilled & served with porcini sauce with sage
- 78 Shrimp, scallop, octopus & squid casserole with spinach, rice & riesling sauce with tarragon

SIDE DISHES

- 79 Potato gratin
- 80 Baked potatoes with sauer cream & chives
- 81 Steamed mixed vegetables (5 types)
- 82 Steamed Asparagus with olives oil or butter
- 83 Extra cost \$8 usd
- 84 Green beans with garlic & parsley wrap with bacon
- 85 Grilled mixed vegetables (5 types)
- 86 Mashed potato homemade style
- 87 Zucchini au gratin with nutmeg & cream
- 88 Eggs Plant parmesan with tomato, basil & parmesan
- 89 Jasmin steamed white rice
- 90 Green rice with cilantro
- 91 Mexican rice
- 92 Refried Beans (black or white beans)
- 93 Rice & Beans (refried)

DESSERT

- 94 Lemon pie with chocolate decor
- 95 Crème brulée (lemon or mango)
- 96 Cheese cake with strawberry sauce
- 97 Sorbet platter (3 types)
- 98 Apple tart a la mode & vanilla ice cream
- 99 Crepe Suzette with Orange liquor
- 100 Tiramisu with Mascarpone
- 101 Chocolate Mousse Cylinder served with Irish cream
- 102 Poached Pear topped with chocolate sauce
- 103 Our famous chocolate cake with vanilla ice cream
- 104 Bananas flambé with Cointroy & vanilla ice cream



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