



DIAMANTE
CABO SAN LUCAS

Catering Menu

Breakfast

CONTINENTAL BREAKFAST - \$510 MXN

Selection of House Baked Breads

Chocolate Mini Croissants, Chocolatines, Croissants, Cinnamon Rolls, Blueberry Muffins, Mexican Conchas, Puff Pastries

Seasonal Fruit & Yogurt

OMELETTES - \$895 MXN

Seasonal Fruit, Eggs, Egg Whites, Roasted Potatoes, Salsas and Toast

Meats

Black Forest Ham, Applewood Smoked Bacon, Smoked Turkey Breast

Vegetables

Spinach, Tomatoes, Onion, Mushrooms, Bell Peppers, Asparagus

Cheeses

Cheddar, Monterrey, Panela

MEXICAN BREAKFAST - \$690 MXN

Eggs, Chilaquiles & Carne Asada

Tortilla Chips simmered in Salsa Roja finished with Sour Cream, Cotija Cheese, Refried Beans, Skirt Steak, Eggs any style

GOOD MORNING CABO - \$710 MXN

All American Breakfast

Eggs any style, Hash Browns, Applewood Smoked Bacon, Sausage Links and Toast

Add-Ons

CHEF NOE'S SWEET BREADS BASKET - \$340 MXN

Banana Muffins, Blueberry Muffins, Croissants, Cinnamon Rolls, Chocolate

SEASONAL FRUIT & YOGURT - \$335 MXN

BUTTERMILK PANCAKES - \$395 MXN

FRESHLY SQUEEZED JUICES

Carrot (1 Lt) - \$290 MXN

Orange (1 Lt) - \$350 MXN

Green (1 Lt) - \$350 MXN

Breakfasts are served with freshly squeezed orange juice, carrot juice or green juice, locally roasted coffee and a collection of teas.



Lunch Á La Carte



Build Your Own Lunch

SELECT ONE • SALAD, CEVICHE OR SOUP, ENTREE AND DESSERT

Salads and Ceviches

CAPRESE - \$240 MXN

Fresh Mozzarella, Heirloom Tomatoes,
Organic Basil, Balsamic Reduction, Olive Oil

WATERMELON SALAD - \$290 MXN

Diced Watermelon, Persian Cucumber,
Raspberries, Mint, Tequila Lime Vinaigrette

GREEK - \$290 MXN

Romaine Lettuce, Red Onion, Kalamata Olives,
Persian Cucumbers, Feta Cheese,
Oregano Vinaigrette

JALAPEÑO CAESAR - \$260 MXN

Romaine Hearts, Corn Kernels, Tortilla Croutons
Cotija Cheese, Jalapeño Caesar Dressing

SEA BASS CEVICHE - \$420 MXN

Local Sea Bass, Roma Tomatoes, Persian Cucumber,
Red Onion, Serrano Chili, Cilantro

PACIFIC SHRIMP COCKTAIL - \$490 MXN

Bay Shrimp, Avocado, Red Onion,
Cilantro, Tomato, Serrano Chili,
Chef's Special Cocktail Sauce

Entrées

BLACKENED TUNA - \$990 MXN

Edamame Purée, Mango-Corn Relish

BAJA SHRIMP FAJITAS - \$590 MXN

U-15 Shrimp, Mexican Rice, Refried Beans,
Avocado Salsa, Tortillas

GRILLED ANGUS SKIRT STEAK - \$720 MXN

Roasted Tomatillo Salsa, Baby Potatoes,
Grilled Asparagus

CHIPOTLE HONEY GLAZED CHICKEN BREAST - \$520 MXN

Mashed Potatoes, Grilled Broccolini

CHICKEN ENMOLADAS - \$520 MXN

Mexican Rice, Organic Vegetables, Sour Cream,
Cotija Cheese

PAN ROASTED SNAPPER - \$705 MXN

Lentil & Mushroom Ragout

Lunch Á La Carte



Soups - \$320 MXN

TORTILLA SOUP

CHICKEN NOODLE

ORGANIC TOMATO BISQUE

BLACK BEAN

Desserts

NEW YORK CHEESE CAKE - \$220 MXN

with Mixed Berries

TRADITIONAL TRES LECHES CAKE - \$190 MXN

CARAMEL FLAN - \$190 MXN



Lunch Buffet

Minimum 20 Guests

Pool Party - \$995 MXN

HAMBURGERS AND HEBREW NATIONAL HOT DOG

House Baked Breads

CHEESES

Cheddar, Jalapeño Jack

FIXINGS

Lettuce, Tomato, Onion, Mushrooms, Jalapeños, Pickles, Avocado, Applewood Smoked Bacon, Pickle Relish, Yellow Mustard, Mayo, Ketchup, Secret Sauce

POTATO CHIPS

GARDEN SALAD WITH RANCH

SWEET FINALE

Chocolate Brownie, Vanilla Bean Ice Cream

Taquiza - \$995 MXN

Choose 3 • Tacos will be served with Ranchero Beans, Rice, Corn and Flour Tortillas

TACOS

Arrachera

Grilled Skirt Steak

Grilled Ocean Catch

Herb-Garlic Local Fish

Vegetarian

Wild Mushrooms, Squash Blossom, Corn, Onion, Yellow Mustard, Mayo, Ketchup, Secret Sauce

Chicken “Al Carbon”

Chicken Breast sautéed with Peppers and Onions

Shrimp Gobernador

Sautéed Shrimp with Corn, Cheese, Poblano Peppers, Onion

FIXINGS

Guacamole, Pico de Gallo, Green Tomatillo Salsa, Fire Roasted Salsa, Habanero Salsa, Cilantro, Limes, Mixed Cheese

SWEET FINALE

Homemade Churros

Caramel and Mexican Chocolate Sauces





Hors D' Oeuvres

Sold by the Dozen



Cold Hors D'oeuvres

CAULIFLOWER CEVICHE - \$420 MXN

Extra Virgin Olive Oil and Citrus

ORGANIC HEIRLOOM TOMATO BRUSCHETTA - \$420 MXN

Basil and Olive Oil, Toasted Baguette

PACIFIC SHRIMP - \$690 MXN

Acapulco Cocktail Sauce

CRAB TOSTADA - \$990 MXN

Local Crab, Habanero Aioli, Cilantro, Avocado

TROPICAL SEA BASS CEVICHE - \$620 MXN

Red Onion, Chile, Cilantro, Mango, Passion Fruit

YELLOW FIN TUNA TARTARE - \$820 MXN

Baby Greens, Chipotle Aioli on Crispy Wonton

SMOKED SALMON CROSTINI - \$890 MXN

Chile-Dill Cream Cheese, Red Onion, Fried Capers, Toasted Bagel

ANTIPASTO SKEWER - \$650 MXN

Heirloom Tomatoes, Olives, Capocollo, Grilled Zucchini

CAPRESE SKEWER - \$560 MXN

Heirloom Tomato, Mozzarella Cheese, Basil Pesto

Hot Hors D'oeuvres

CHICKEN AL CARBON QUESADILLA ROLL - \$520 MXN

Avocado Crema and Roasted Salsa

MINI MEAT BALLS - \$595 MXN

Homemade Tomato Sauce and Parmesan Cheese

SHORT RIB MINI TACOS - \$995 MXN

Chihuahua Cheese, Drunken Salsa

PIGS IN A BLANKET - \$650 MXN

Honey Mustard

BLUE CRAB STUFFED CREMINI MUSHROOMS - \$950 MXN

Roasted Garlic Aioli

CHICKEN TINGA MINI TOSTADAS - \$470 MXN

Refried Beans, Crema, Salsa Verde

CHORIZO MINI SOPES - \$650 MXN

Refried Beans, Crema, Queso Fresco, Salsa Verde

NACHO TOSTADA - \$750 MXN

Skirt Steak, Guacamole Jalapeño Crema

ARGENTINIAN SAUSAGE SKEWER - \$706 MXN

Chimichurri and Spicy Mustard

BAJA SHRIMP & BLOSSOM SQUASH QUESADILLA - \$795 MXN

Avocado Mousse

Sushi Night - \$1,190 MXN

Price per person, minimum 20 guests

Ponzu, Soy Sauce, Ginger, Wasabi, Spicy Aioli

SUSHI ROLLS

Choose 1 option

Spicy Tuna, Yellowfin Tuna, Shrimp California, Vegetarian

WONTON TOSTADAS

2 Pieces

Spicy Tuna, Avocado, Chipotle Aioli

SASHIMI

Catch of the Day, Ponzu, Serranito

NIGIRIS

2 Pieces

Catch of the Day

Plated Dinner

Seafood Night - \$1,790 MXN

Price per person

TORTILLA CRUSTED CRAB CAKES

Corn Relish, Avocado Mousse, Roasted Garlic Aioli

GREEK SALAD

Romaine Lettuce, Heirloom Tomatoes, Red Onion, Olives, Oregano Vinaigrette

PAN ROASTED OCEAN CATCH AND AJILLO SHRIMP

Mashed Potato, sautéed Spinach and Mushrooms

SWEET FINALE

New York Cheese Cake, Berries

Smoke House - \$2,490 MXN

Price per person

SHRIMP MINI TACOS

Chihuahua Cheese, Flour Tortilla, Avocado Salsa

GRILLED ROMAINE SALAD

Cherry Tomatoes, Corn Relish, Cotija Cheese, Buttermilk Ranch and Tortilla Croutons

BEER BRAISED SHORT RIBS

Black Truffle Mashed Potatoes, Grilled Broccolini

SWEET FINALE

Double Chocolate Cake, Vanilla Coffee Crème Anglaise

Fiesta Mexicana - \$1,350 MXN

Price per person

SQUASH BLOSSOM QUESADILLA

Corn Tortilla, Monterrey Cheese, Avocado Salsa

JALAPEÑO CAESAR SALAD

Romaine Hearts, Tortilla Croutons, Corn Kernels and Cotija Cheese tossed in our Jalapeño Caesar Dressing

DIAMANTE TAMPIQUEÑA

Arrachera, Shrimp and Blue Crab Enchiladas, Black Beans, Traditional Mexican Rice

SWEET FINALE

Tres Leches Cake

Cabo Surf And Turf - \$2,900 MXN

Price per person

TUNA CURRICANES

Cucumber, Avocado, Cilantro, Spicy Mayo, Serranito

AVOCADO CAPRESE SALAD

Heirloom Tomatoes, Fresh Mozzarella Cheese, grilled Avocado, Basil, Balsamic Reduction and Olive Oil

PETITE FILET MIGNON & GRILLED LOBSTER TAIL

Wild Mushroom and Bacon Risotto, grilled Asparagus

SWEET FINALE

Dark Chocolate Tart with Salted Caramel Sauce

One chef and one server is required per every 10 guests.



Family Style Dinner



Mexican Fiesta Night - \$1,350 MXN

Price per person

SALAD

Grilled Peach

Organic Greens, Julienne Jicama, Carrots, Cucumbers, Pumpkin Seeds, Guajillo Tamarind Vinaigrette

HOT DISPLAY

Roasted Chicken Mole

Arrachera Molcajete

Fire Roasted Anaheim Peppers, Baby Onions, Salsa Roja, Panela Cheese

SIDE DISHES

Traditional Mexican Rice

Frijoles Rancheros

Tortillas

SWEET BITES

Guava Honey Buñuelos

Caramel Flan

Sweet Potato Empanadas

Parrillada - \$2,020 MXN

Price per person

FROM THE GRILL

Lemon Rosemary Roasted Chicken

Pacific Shrimp Skewer

Sweet Chili Garlic

New York Strip

Chimichurri, Demi

Argentinian Chorizo

VEGETABLES AND SIDE DISHES

Heirloom Tomatoes

Basil, Olive Oil

Mixed Green Salad

Persian Cucumbers, Red Onion, Heart of Palm, Tomato, Oregano Vinaigrette

Seasonal Grilled Veggies

Garlic Roasted Fingerling Potatoes

SWEET BITES

Bitter Mexican Chocolate Cake

Dulce de Leche Choux

Cheese and Fruit Tart

Family Style Dinner



Tex - Mex BBQ - \$2,050 MXN

Price per person

SALAD

Grilled Romaine Salad

Corn Relish, Tortilla Strips, Cotija Cheese, Homemade Ranch

ENTRÉES

Including Coleslaw, Roasted Garlic Mashed Potatoes, Jalapeño Corn Bread, Grilled Vegetables

Short Ribs

Roasted Tomatillo Salsa

Baby Back Ribs

Homemade BBQ Sauce

Grilled Organic Chicken

Honey Chipotle Glace

SWEET FINALE

Lemon Pie • Chocolate Brownies • Pecan Pie • Carrot Cake

Fajitas Night - \$1,840 MXN

Price per person

Arrachera

Grilled Skirt Steak, Mushrooms, Onions, Jalapeños

Chicken "Al Carbon" Fajitas

Chicken Breast sautéed with Peppers and Onions

Shrimp Fajitas

Corn, Poblano Peppers, Onions

SALSAS/SIDES

Mexican Rice, Refried Beans

Guacamole, Pico de Gallo, Fire Roasted Salsa

Corn and Flour Tortillas, Mixed Cheese

SWEET FINALE

Homemade Churros

Caramel and Mexican Chocolate Sauces

Tres Leches Cake

One chef and one server is required per every 10 guests.



Family Style Dinner

Italian Night - \$1,420 MXN

Price per person

PANTESCA SALAD

Heirloom Tomato, Persian Cucumber, Red Onions,
Red Wine, Olive Oil

MEATBALLS SPAGHETTI

Homemade Tomato Sauce

CHICKEN ALFREDO FETTUCCINE

Parmesan Cheese

GARLIC BREAD

SWEET BITES

Pistachio Choux

Tiramisu

Steak and Lobster Night - \$2,995 MXN

Price per person

SALAD

Caesar Salad

Romaine Hearts, Parmesan Cheese, Artisan Bread
Croutons, Traditional Caesar Dressing

GRILL

Prime New York Strip

Chimichurri

San Carlos Lobster Tail

Garlic Mojo

SIDE DISHES

Roasted Garlic Mashed Potatoes

Grilled Garden Vegetables

Cream of Spinach

SWEET FINALE

Triple Chocolate Cake

Gold Berries and Almond Tart

Your Catch

Diamante's Recipe

Your Catch - \$950 MXN

We Provide the Fish - \$1,790 MXN

Prices per person

APPETIZERS

Sashimi Tiradito

Chef's Ceviche Creation

YOUR CATCH PREPARED THREE WAYS

Family Style

Blackened

Mango Avocado Relish

Baja Fish Tacos

Garnishes, Salsas, Chipotle Aioli

Grilled

*Herb-garlic Oil Marinated,
served with Veracruz Sauce*

SIDE DISHES

Cilantro Rice

Grilled Organic Vegetables

Garden Salad

SWEET FINALE

Lemon Pie

The following terms and conditions apply:

Fish must be properly cleaned and filleted.

Fish must be delivered at the Market Kitchen before 3pm with this document filled out.

Alternatively, we can prepare dinner for you if you don't have luck, please contact catering@diamantelife.com or call 624 144 29 00 ext. 2183 before 3pm.

For the preparation of the fish, the member is responsible for its condition and quality.

Consumption of raw food is at your own risk.

One chef and one server is required per every 10 guests.





To Enhance Your Meals



Desserts

CHOCOLATE BROWNIE - \$250 MXN

NEW YORK CHEESE CAKE - \$220 MXN

Mixed Berries

DOUBLE CHOCOLATE CAKE - \$250 MXN

Vanilla Coffee Crème Anglaise

TRADITIONAL TRES LECHES CAKE - \$190 MXN

CORN CAKE - \$190 MXN

Vanilla Bean and Cajeta

CARAMEL FLAN - \$190 MXN

APPLE PIE - \$250 MXN

Vanilla Bean Ice Cream

PISTACHIO MOUSSE - \$210 MXN

Strawberry Compote, Greek Yogurt Sponge

TIRAMISU - \$250 MXN

Mascarpone Coffee Cream and Almond Cookie

Ice Cream & Sorbet Bar - \$145 MXN

Price per Person

Choose 3

HOMEMADE ICE CREAM

Vanilla

Chocolate

Strawberry

Pistachio

Dulce de Leche

SEASONAL SORBET

Mango

Berries

Passion Fruit



Special Cake Request

CAKE SIZE

6 PAX
12 PAX
18 PAX
24 PAX

Additional Cake Tiers Available

CAKE FLAVORS

Vanilla
Red Velvet
Chocolate
Cheese Cake
Carrot
Coco
3 Leches
Caramel Flan
Other

FROSTINGS

Merengue
Chantilly
Whipping Cream
Santiny Chocolate Glaze
Fondant
Other

CAKE FORM

Square
Rectangle
Circle
Other

FILLINGS

Chocolate Ganache
Vanilla Ganache
Coconut Ganache
Pastry Cream
Berries
Other

DECORATION

CONSIDERATIONS

Color
Design/Theme
Writing
Special Decor/Theme

Cake Prices

6 PAX - \$850 MXN

12 PAX - \$1,600 MXN

18 PAX - \$2,200 MXN

24 PAX - \$2,950 MXN

*Special Designs are available at an additional cost.
Please send us your ideas and we will provide you with a detailed quote.
All cake requests must be submitted and confirmed at least 48 hours in advance.*

Kids' Menu

Entree

MAC AND CHEESE \$150 MXN

FISH FINGERS \$175 MXN

French Fries, Tartar Sauce

CHICKEN FINGERS \$120 MXN

French Fries, Ranch

CHICKEN QUESADILLAS \$125 MXN

Flour Tortilla, Mixed Cheese

SPAGHETTI MEATBALLS \$175 MXN

Tomato Sauce, Parmesan Cheese

MINI CHEESEBURGERS \$225 MXN

Fries, Ketchup

FISH FILLET OR BEEF PETITE FILLET \$270 MXN

Mashed Potatoes, Steam Broccoli

STEAK TACOS \$225 MXN

Corn Tortillas, Garden Rice

Sweet Finale - \$190 MXN EACH

CHOCOLATE CHIP COOKIES AND MILK

CHURROS

Vanilla Ice Cream, Chocolate Sauce

Catering Services

General Information on Catered Dinners

ABOUT US

Our catering menus are thoughtfully crafted using the freshest seasonal ingredients to elevate your culinary experience.

We are committed to sourcing the finest products from local farms and artisanal producers, fostering relationships with purveyors dedicated to organic and sustainable farming practices.

Please note that individual menu items may vary based on seasonal availability.

While we offer an extensive selection of menu options, our Executive Chef is delighted to customize dishes to suit your personal preferences and tastes.

Diamante offers a curated selection of fine wines, exceptional specialty cocktails, and a wide variety of premium spirits. In addition, our Catering Team is available to assist with all your audio-visual, décor and rental requirements and entertainment planning, ensuring every detail of your event is seamless.

Please note that all food and beverage services are subject to an 18% service charge and a 16% tax, which are included in the quoted prices.

Let us take care of the details while you enjoy an unforgettable event tailored to your vision.

LABOR CHARGES

Chef	\$2,800.00 MXN per person (3 hours service)
Server	\$1,880.00 MXN per person (3 hours Service)
Bartender	\$1,880.00 MXN per person (3 hours service)
Steward	\$1,750.00 MXN per person (3 hours service)

CANCELLATIONS

All services must be confirmed at least 48 hours before the event. Any change or modification 24 hours before the event is subject to availability. Catering contract without signature is not considered as confirmed.

- Up to 3 days prior to event, it will be charged the 50% of the total.
- 1 day prior to event, it will be charged the 75% of the total.
- Same day cancellation, it will be charged 100%.

Delete, Payment and guaranteed attendance and meal substitution please.

Amenities

CHARCUTERIE & CHEESE PLATTERS

Minimum 4 people

	4 PEOPLE	EXTRA PERSON
Cheese Platter	\$640 MX	\$165 MX
Charcuterie Platter	\$640 MX	\$175 MX
Charcuterie & Cheese Platter	\$640 MX	\$195 MX

PER PERSON

CHIPS AND SALSAS

Guacamole, Pico de Gallo, Roasted Salsas, Tortilla Chips

\$240 MX

DIAMANTE GARDEN CRUDITÉ

Carrots, Bell Peppers, Jicama, Celery and Hummus

\$175 MX

CHIPS AND SALSAS

Guacamole, Pico de Gallo, Roasted Salsas, Tortilla Chips

\$240 MX

STRAWBERRIES COVERED

Chocolate 12 pieces

\$850 MX

MEDIUM FRUIT BASKET

Up to 6 Guests

\$890 MX

LARGE FRUIT BASKET

Up to 10 Guests

\$1,350 MX

FLOWERS

Our Catering Team will be delighted to send you our Flowers Catalog.

Prices vary according to the availability of the flowers by season.

All prices are in Mexican Pesos and include tax. Members discount does not apply. Delivery fee will apply.



DIAMANTE
CABO SAN LUCAS

Contact us at:

catering@diamantelife.com
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