

CULINARY MENU



Reception

TABLES

CHIPS AND SALSA STATION

Seasoned Blue and Yellow Corn Chips, Roasted Salsa, Guacamole, Black Bean Pico De Gallo

GUACAMOLE TABLE

Mango, Corn, Red Onions, Heirloom Tomatoes, Black Beans, Queso Fresco, Cilantro, Chilis, Bacon, Local Crab, Pacific Shrimp, served with Color Tortilla Chips and Crackers

ARTISAN CHEESE & MEAT PLATTER

Mortadella, Capichola, Rosemary, Herb Marinated Mozzarella, Gorgonzola, Parmesan, Local Farm Cheeses, Jams, Berries and Bread

BAJA SEAFOOD BOAT

Local Oysters, Chili Pacific Shrimps, Baja Chocolate Clams, Sea Bass Ceviche, Octopus Cocktail, Mixed Corn Chips, Saltine Crackers, Chef's Cocktail Sauce, Lemon, Limes

DIAMANTE GARDEN CRUDITE

Grilled and Raw Diamante Garden Vegetables, Avocado - Chili Hummus, Homemade Herb Ranch



Hors D'Oeuvres

12 PIECES/EACH

Cold

CAULIFLOWER CEVICHE

Extra Virgin Olive Oil and Citrus

AVOCADO TOAST

Black Bean Jalapeno Crostini, Queso Fresco and Corn

ORGANIC HEIRLOOM TOMATO BRUSCHETTA

Basil and Olive Oil, Toasted Baguette

CAPRESSE SKEWER

Heirloom Tomato, Mozzarella Cheese, Basil Pesto

ANTIPASTI SKEWER

Heirloom Tomato, Olives, Capocollo, Grilled Zucchini

SMOKED SALMON CROSTINI

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

YELLOW FIN TUNA TARTARE

Baby Greens, Chipotle Aioli on Crispy Wonton

TROPICAL SEA BASS CEVICHE

Red Onions, Chili, Cilantro, Mango Passion Fruit Emulsion

PACIFIC SHRIMP

Acapulco Cocktail Sauce

LOCAL CRAB TOSTADA

Habanero Aioli, Cilantro, Avocado

Hot

ZUCCHINI WRAPPED ASPARAGUS

Raspberry Balsamic Reduction

CHICKEN TINGA MINI TOSTADAS

Refried Beans, Crema, Salsa Verde

CHICKEN "AL CARBON" QUESADILLA ROLL

Avocado Crema and Roasted Salsa

BAJA SHRIMP AND BLOSSOM SQUASH QUESADILLA

Avocado Mousse

FRIED CHICKEN BISCUIT

Gravy, Dried Cranberries

BLUE CRAB STUFFED CREMINI MUSHROOMS

Roasted Garlic Aioli

MINI MEAT BALLS

Homemade Tomato Sauce and Parmesan Cheese

"NACHO TOSTADA"

Skirt Steak, Guacamole Jalapeno Crema

SHORT RIBS MINI TACOS

Chihuahua Cheese, Drunken Salsa

PIGS IN THE BLANKET

Honey Mustard

ARGENTINIAN SAUSAGE SKEWER

Chimichurri and Spicy Mustard

LOCAL FARM CHORIZO MINI SOPES

Refried Beans, Crema, Queso Fresco, Salsa Verde

WILD MUSHROOM AND SCALLOP TOSTADA

Heirloom Tomato Salsa



Dinner

PLATED

Soups

CREAM OF CORN

ORGANIC TOMATO BISQUE

ROASTED CAULIFLOWER

PACIFIC SHRIMP BISQUE

CLAM CHOWDER

TORTILLA SOUP

Avocado, Queso Fresco, Crema, Tortilla Strips, Guajillo Chili

BLACK BEANS

Ancho Chili, Crema, Chiapas Cheese, Cilantro

ROASTED SWEET POTATO

Vanilla "Piloncillo" Essence

Salads

JALAPENO CAESAR

Cotija Cheese, Tortilla Croutons, Com Kernels, Jalapeño Caesar Dressing

WEDGE OF ICEBERG

Tomatoes, Cucumbers, Red Onion, Smoked Bacon, Radish, Blue Cheese or Buttermilk Ranch Dressing

DIAMANTE ORGANIC GREENS

Jicama, Carrots, Orange Segments, Grilled Peaches, Pumping Seeds, Guajillo Pepper Tamarind Vinaigrette

AVOCADO CAPRESE

Heirloom Tomatoes, Grilled Avocado, Fresh Mozzarella Cheese, Basil, Olive Oil

PEAR SALAD

Baby Greens, Blue Cheese Crumbles, Candied Pecans, Cherry Tomatoes, Pear and Sherry Vinaigrette

EDAMAME COM SALAD

Heirloom Tomatoes, Avocado, Red Onion, Cilantro, Citrus Vinaigrette

ROASTED ORGANIC BEETS

Arugula, Feta Cheese, Candied Pecans, Orange Honey Vinaigrette

"MARGARITA" WATERMELON

Heirloom Tomatoes, Cucumbers, Red Onion, Mint, Avocado, Tequila Lime Vinaigrette





Dinner

PLATED

Entrees

TORTILLA CRUSTED PACIFIC CATCH

Com Puree, Seasonal Vegetables, Chipotle Sauce

BLACKENED YELLOW FIN TUNA

Fingerling Potatoes, Char Tomatillo Salsa, Parsley Salad

CHAR-BROILED ORGANIC CHICKEN BREAST

Roasted Garlic Mashed Potatoes, Grilled Vegetables, Chile Cascabel BBQ

GRILLED NEW ZEALAND LAMB CHOPS

Sweet Mashed Potatoes with Vanilla Essence, drunken Salsa, Mint Chimichurri

NEW YORK STRIP

Black Truffle Mashed Potatoes, Grilled Broccolini, Green Peppercorn Demi-Glace

STEAK AND LOBSTER

Grilled Filet Mignon, Baja Lobster Tail, Black Truffle Mashed Potatoes, Sautéed Seasonal Vegetables

PAN ROASTED RED SNAPPER

Veracruz Sauce, Lemon roasted Baby Potatoes

GRILLED PRAWNS

Butternut Squash Puree, Shaved Asparagus, Orange Saffron Beurre Blanc

ORGANIC CHICKEN "MOLE"

Oaxaca Mole Negro, pan-fried Polenta, oven-roasted Baby Carrots

SLOW-COOKED SHORT RIBS

Caramelized Onion Mashed Potatoes, Red Wine braised Purple Cabbage

GRILLED BEEF TENDERLOIN

Poblano Com Risotto, Bacon wrapped Asparagus

Vegetarian Options

WILD MUSHROOMS FAJITA

Cauliflower Rice, Rosemary Corn Guacamole

BUTTERNUT SQUASH RISOTTO

Parmesan cheese and White Truffle Oil

RED ENCHILADAS

Roasted seasonal Vegetables, Black Quinoa, Chihuahua Cheese, Parsley

ZUCCHINI SPAGHETTI

Broccoli Florents, Tomato Sauce, Basil and Olive Oil

GRILLED SEASONAL VEGETABLE PLATTER

Avocado Hummus, Gremolata

SAUTEED SPINACH, BABY POTATOES, GRILLED ASPARAGUS, SALSA VERDE

Dinner

BUFFET

Parrillada

WHOLE CHICKEN

Orange, Garlic and Rosemary marinated

PACIFIC SHRIMP

Garlic Mojo

NEW YORK STRIP AND CHORIZO

Chimichurri

Vegetables and Side Dishes

Heirloom Tomatoes, Basil, Olive Oil Mixed Green Salad, Persian Cucumbers, Com, Jicama, Julianne Carrots, Oregano Vinaigrette Seasonal Grilled Vegetables, Fine Herbs Grilled Potatoes, Grilled Com, Chili Lime Butter

Sweet Bites

Bitter Mexican Chocolate Cake
Dulce de Leche Choux
Cheese and Fruit Tart

Italian Night

ANTIPASTI

Grilled Vegetables, Cold Cuts, marinated Olives, Local Cheeses

PANTESCA SALAD

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

PASTA MADE TO ORDER

Gnocchi, Penne, Linguini

Sauces

Homemade Tomato, Roasted Garlic Alfredo, Pesto

Vegetables

Mushrooms, Spinach, Onions, Broccolini, Com Kernels

Proteins

Shrimp, Chicken, Bacon, Ground Beef

ASSORTED GARLIC BREAD & BREAD STICKS

Sushi Bar

ASSORTED SUSHI ROLLS

Spicy Tuna, California, Vegetarian, Shrimp

NIGIRIS

SASHIMI

WONTON TOSTADAS

Ponzu, Soy Sauce, Ginger, Wasabi, Spicy Aioli-cilantro Sauce



Dinner

BUFFET

Mexican Fiesta Night

Salads

CURED CACTUS

Heirloom Baby Tomatoes, Red Onions, Cilantro, Panela Cheese

GRILLED PEACH

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

Side Dishes

TRADITIONAL MEXICAN RICE

with Organic Vegetables

FRIJOLES RANCHEROS

TORTILLAS

Quesadilla Station

Yellow and Blue Corn Tortillas, Chihuahua Cheese, Shrimp and Squash Blossom, Wild Mushrooms, Fire Roasted Salsa, Avocado Salsa

Hot Display

CHICKEN OAXACA MOLE

ARRACHERA

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

Sweet Bites

Buiuelos with Guava Honey
Caramel Flan
Sweet Potato Empanadas

Tex-Mex BBQ

GRILLED ROMAINE SALAD

Corn Relish, Tortilla Strips, Homemade Ranch

COLESLAW

BAKED BEANS

ROASTED GARLIC MASHED POTATOES

JALAPEÑO COM BREAD

Entrees

SHORT RIBS

Char Tomatillo Salsa

BABY BACK RIBS

Homemade BBQ Sauce

GRILLED ORGANIC CHICKEN

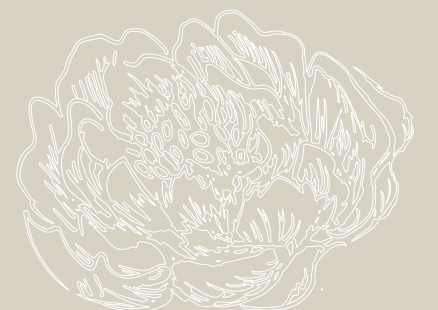
Honey Chipotle Glace

PULLED PORK SLIDERS

Tobacco Onions, Pickles, Mustard

Desserts

Lemon Pie
Chocolate Brownies
Pecan Pie
Carrot Cake



Taquiza

Choice of Three of the Following

ARRACHERA

Grilled Skirt Steak

CHICKEN "AL CARBON" FAJITAS

Chicken Breast sauteed with Peppers and Onions

GRILLED OCEAN CATCH

Herb-Garlic Olive Oil

SHRIMP FAJITAS

Com, Poblano Peppers, Onions

PORK AL PASTOR

Pork marinated with Dried Chili and Spices

MICHOACAN PORK CAMITAS

VEGETARIAN

Wild Mushrooms, Squash Blossom, Com, Onions

Salsas

Guacamole

Pico de Gallo

Green Tomatillo

Fire Roasted Salsa

Chipotle Salsa

Pickle Onions

Red Onions

Cilantro

Limes

Radishes

Tacos will be served with Ranchero Beans

Desserts

Homemade Churros with Caramel and Mexican

Chocolate Sauces

Choice of Blue Corn or Flour Tortillas



Sweet Finale

Dessert Buffet Selection

Choose 5

DARK CHOCOLATE
MACAROONS
TRUFFLES
WEDDING COOKIES
CHOCOLATES
WHITE CHOCOLATE MOUSSE
ALMOND NOUGAT
LEMON TART
RASPBERRY MOUSSE

CHOCOLATE CAKE
STRAWBERRY CHOCOLATE CAKE
DOUBLE CHOCOLATE CAKE
NEW YORK CHEESE CAKE
FRUIT TART
BROWNIES
BLONDIES
CHURROS WITH CHOCOLATE SAUCE

Plated Desserts

DOUBLE CHOCOLATE CAKE
PASSION FRUIT & CARAMEL
STRAWBERRY & PISTACHIO SEMIFREDDO
GUAVA & SWEET POTATO CHEESE CAKE
CARAMEL SALTY CAKE
WHITE CHOCOLATE MOUSSE & BERRIES
TIRAMISU
OPERA CAKE

DECONSTRUCTED LEMON TART
RASPBERRY FINANCIERE
BITTERSWEET CHOCOLATE MOUSSE
NEW YORK PURPLE SWEET POTATO
CHEESE CAKE
MANGO AND PASSION FRUIT TEXTURES
LEMONGRASS ICE CREAM

Design Your Own Wedding Cake

Select the Sponge Flavor

VANILLA
CHOCOLATE
PISTACHIO
HAZELNUT
COCONUT

Select the Filling

PASTRY CREAM
WHITE CHOCOLATE GANACHE
COFFEE CREAM
STRAWBERRY GELEE
PASSION FRUIT GANACHE
DARK CHOCOLATE

Bar Packages

Premium Open Bar
 2 hrs. fee per person - \$1,711 MX
 Each Additional Hour Fee per person - \$733 MX

BEER

Negra Modelo
 Modelo Especial
 Bud Light
 Pacifico
 Corona

RUM

Captain Morgan
 Malibu

WHISKEY

Johnnie Walker Black Label
 Glenfiddich
 Macallan 12

WINE

Duckhorn Decoy Chardonnay
 Sileni Sauvignon Blanc
 Seaglass Pinot Noir
 J Lohr Estates Cabernet Sauvignon

TEQUILA

Maestro Tequilero Blanco
 Casa Amigos Reposado
 Patron Anejo
 Herradura Anejo

GIN

Hendricks
 Bombay Sapphire

VODKA

Grey Goose
 Ketel One

BOURBON

Makers Mark
 Crown Royal

LIQUEUR & CORDIALS

Baileys
 Grand Marnier Cordon Rouge
 Kalhua
 Sambuca Vaccari
 Licor 43



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

Bar Packages

Domestic Open Bar
 2 hrs. fee per person - \$981 MX
 Each additional hour fee per person - \$420 MX

BEER

Negra Modelo
 Modelo
 Pacifico
 Corona

RUM

Bacardi

WHISKEY

Johnnie Walker Red Label

WINE

Casa Madero Chardonnay
 Annie Sauvignon Blanc
 Cycles Gladiator Pinot Noir
 Terranoble Cabernet Sauvignon

TEQUILA

Don Julio Blanco
 Maestro Tequilero Blanco

LIQUEUR & CORDIALS

Kalhua
 Baileys

VODKA

Stolichnaya
 Absolute

BOURBON

Jim Bean

International Open Bar

2 hrs. fee per person - \$1,364 MX
 Each additional hour fee per person - \$585 MX

BEER

Negra Modelo
 Bud Light
 Pacifico
 Corona

RUM

Bacardi

WHISKEY

Johnnie Walker Red Label
 Jack Daniels
 Macallan 12

WINE

Hahn Family Chardonnay
 Seaglass Sauvignon Blanc
 Casa del Bosque Pinot Noir
 Hahn Family Cabernet Sauvignon

VODKA

Ketel One
 Tito's

GIN

Tanqueray
 Bombay Sapphire

TEQUILA

Don Julio Blanco
 Maestro Tequilero Blanco

BOURBON

Bourbon Woodford Reserve

LIQUEUR & CORDIALS

Tequila Patron Cafe
 Crema de Tequila 1921

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